



2025 WEDDING PACKAGE

From intimate wedding ceremonies and receptions to corporate events, La Cité francophone offers a stunning indoor/outdoor venue and catered experience to celebrate many special moments.

For all inquiries, including sharing your vision for your special event:

Service Director, Tanya Saumure - marketingsales@lacitefranco.ca



CAFÉ bicyclette

8627 rue Marie Anne Gaboury (91 Street), Edmonton, AB, T6C 3N1

Updated on September 27th 2024



La Cité francophone is a unique space to hold your events !

Combining contemporary elegance and good functioning, La Cité francophone is the perfect location to organize your reunions, conferences, parties, birthdays and weddings! Whether you are 20 or 240 people, our spaces are adaptable to fulfill your needs.

Our facilities includes:

- on site catering services;
- a full service restaurant/Café/bar : CAFÉ bicyclette;
- 3 multi-purpose halls (adaptable to the size of your event);
- a rotunda;
- a two balcony theatre;
- an outdoor furnished patio (open year-round);
- an open terrace;
- 160 parking stalls;
- an Art Gallery



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Venue spaces

Terrace / Rotunda

Our terrace is an excellent venue for wedding ceremonies in the summer or, our Rotunda in case of bad weather or winter celebrations. The Terrasse and Rotunda are fully licensed.



Pricing :

Terrasse rental (with a reception to follow) - 750 \$

Ceremony only (no reception) - 1000 \$

Capacity:

Terrasse - 200 seated

Rotunda - 120 seated with additional balcony space.

A set up, tear down and cleaning fee of 250 \$, no matter the length of the rental, is automatically charged to any booking.

The Terrace is dog friendly

No dogs allowed inside La Cité francophone at the exception of service dogs



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Banquet Halls for Weddings

Pricing and capacity.

- **The Great Hall:** 120 up to 220 people - 1500 \$
- **2 Halls:** 60 up to 120 people, - 1250 \$
- **1 Hall:** 60 people or less - 1050 \$
- **Access to the halls the night before** (after 5pm, includes access the day after) - 500 \$

Set up, tear down and cleaning fees apply and range between 150 \$ - 250 \$

Included with your hall rental:

- Access to the space on the day of the booking, between 9am and 2am
- Tables (round, rectangular, cocktail style), banquet style chairs, linens (in white or black), water goblets, wine glasses, plates and cutlery
- Large visitor parking, 160 stalls to accommodate your guests
- Large and wheelchair accessible washrooms
- Access to our beautiful terrace

A 1500 \$ non-refundable deposit applies to all hall bookings and is required at the time of booking to secure your chosen date.

**In the event of a booking on a holiday, labor charges double.

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servus[®] Theatre credit union

A modern and intimate 196 seat studio theatre with 2 balconies. Able to quickly change from multilevel seating to a cabaret style space, the Servus Credit Union theatre can facilitate a large variety of events.

Pricing:

Hourly - 160 \$

Daily - 1200 \$

Weekly - 4800 \$

All bookings include
one technician

Add ons:

- Additional technician - 35 \$ /hour (4 hrs min)
- Risers (4X8) - 50 \$/riser/day (8, 18, 24 or 32 inches)
- Trusses - 4ft, 25 \$/truss/day
- 8ft, 30 \$/truss/day
- Truss with base plate, 50 \$/truss/day
- Corner block (required when building trusses, 25 \$/block/day)
- Small screen (7X7) - 60 \$
- Large screen (17X13) - 100 \$
(large screen requires a second technician ; minimum 4hrs)
- Projector - 60 \$
- Bar service - 25 \$/hour/bartender (4 hrs min)

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Holiday Dome

Celebrate the festive season with La Cité francophone in our heated, festive and cozy Holiday Dome!

- Family celebrations
- Corporate lunches or dinners
- Cocktail events
- Christmas parties
- Birthdays

Pricing and capacity

Up to 35 guests seated - 200 \$



Rental fee is completely waived, when a minimum of 1000 \$ is spent on food and drinks, excluding taxes and gratuities.



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CAFÉ bicyclette

Nestled in the heart of the Edmonton French Quarter, just a few steps away from the coveted “Whyte Avenue”, lies the awe-inspiring building of La Cité francophone, home to CAFÉ bicyclette. Offering a unique dining experience to Edmontonians, CAFÉ bicyclette lends a canadian touch to some of the best in French cuisine. With an express style daily menu, a superb sit down dinner menu and catering options to suit any group, this refreshing popular restaurant aims to please its patrons with quality and excellent service.

CAFÉ bicyclette is available to rent for you private function
(based on availability)

Pricing and capacity:

Starting at 1500 \$ - standing capacity of 60 people, 50 seated

The Service Director will determine the number of staff required,
based on the details and timeline for your event.

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Catering services

CAFÉ bicyclette is proud to support local food suppliers.

CAFÉ bicyclette is the EXCLUSIVE caterer for all bookings, no outside food is permitted in any of our rental spaces.

Baking such as a wedding cake, cup cakes or donuts are exempt and may be brought in with proof of purchase from a commercial kitchen.



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Platters

- Cheese Platter - 12 \$ / person
- Charcuterie - 11 \$ / person
- Fruit platter - 6 \$ / person
- Vegetable platter - 5 \$ / person
- Pastry Platter - 8 \$ / person
- Poutine Bar - 8 \$ / person
- Pickled vegetables - 5 \$ / person
- Bread & House Butter - 5 \$ / person

Canapés, hors d'oeuvres

7 \$ / item / person

Petite tourtière

Drizzled with maple syrup

Mini Baked Brie

in puff pastry with house made jam

Tomato Tartine

tomato confit on puff pastry, house cheese, herb oil

Mini Coq-au-vin Sliders

herbed chicken with red wine mushroom sauce, roasted garlic aioli and pickled onions on mini garlic buns (vegetarian option available)

Sachet du Jardin

pastry sachet filled with roasted squash, garlic, artichoke hearts, tomatoes, mushrooms, herb oil, and house cheese

Arancini (GF)

stuffed with Brie and breaded, sauced with Rosé in a lettuce coupe

Beef Brisket Tartine

braised beef in maple pepper sauce, pickled radish

Mini Smoked Salmon Tartine

Sgambaro's smoked salmon, Boursin cream cheese, cucumber in puff pastry

Bacon and mushroom Quiche

truffled mushroom and bacon (vegetarian option available)

Falafel Sliders

roasted garlic aioli, pickled shallots, tomato confit

Scorpion Shrimp

Lemon and spiced white wine poached shrimp, Boursin cream cheese, cucumber coupe

Mini Spicy Crispy Chicken Sliders

breaded chicken pieces tossed with spicy honey harissa & chipotle aioli, in a mini garlic bun and garnished with pickled jalapeno

Stuffed Yorkshire (GF)

House made GF Yorkshire puddings, stuffed with house made meatballs and Boursin demi-glace.

Please advise of any allergies or dietary restrictions at least 10 business days prior to your event as well as final guest numbers.



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Les soupers du soir

Four course meal, 56 \$ per person

Pricing includes one item from each category, includes dessert

Free for children under 4, half price for children 5 to 12 years old

Vegetarian, vegan and young children options available on request

Amuse bouche

- Spinach artichoke cream cheese in cucumber coupe
- Roasted heirloom tomato and garlic, quail egg, in cucumber coupe

Salad options

Butternut Squash and Kale Salad (GF)

Roasted squash, pumpkin seeds, cucumber, pickled shallots, dried cherries, charred radicchio, apples, house made cheese, and maple-Dijon dressing

Seasonal Salad (GF)

options vary per season, please inquire for further information

Vegan options available

Side starch options

- Dill Cream Potatoes
- Roasted Garlic Mashed Potatoes
- Pomme Bicyclelette
- Wild Rice Pilaf
- Seasonal Offerings

Vegetable side options

Seasonal selection with 4 flavor options

- Savoury Local Herb and Extra Virgin Olive Oil
- Local Honey Dill Glazed
- Local Honey Harissa Glazed
- Lemon Garlic Brown Buttered

Add ons

- Starch 3 \$ per person
- Veggies 3 \$ per person
- Protein 20 \$ per person

Kids (under 12) 14 \$ served during 2nd course

- Filet de Poulet or Avery Burger (Served with Fries)

Protein options

- Honey Harissa Roasted Chicken
- Truffled Mushroom Cream Roasted Chicken
- Chicken with Boursin Velouté
- Maple Black Garlic Roasted Chicken
- Chicken Bicyclelette (Breaded chicken breast layered with smoked meat and cheese, with Rosé sauce)
- Cajun Spiced Roasted Beef Striploin with Three Peppercorn Demi
- Dijon Roasted Beef Striploin with Three Peppercorn Demi
- Maple Black Garlic Roasted Beef Striploin
- Lemon Dill Cream Salmon
- Maple Black Garlic Salmon
- Vegan option, Jardin Bicyclelette

Dessert

- Gluten-free brownie
*served with **Pinocchio's** salted caramel ice cream and blueberry compote. Garnished with a house made raspberry truffle.*

For weddings: Cake cutting fee, 100 \$

Plateware fee, 2,50 \$ /guest



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Bar services

Bar service until 12:30am, consumption until 1am as per AGLC regulations and licence.
All CAFÉ bicyclette bartenders are AGLC pro-serve certified.

- **Corkage Bar -** 20 \$ / guest
- **Corkage Wine on the table -** 15 \$ / guest
- **Bartender -** 25 \$ / hour per bartender (minimum 4 hours)

Corkage fees are completely waived when all alcohol is purchased directly from CAFÉ bicyclette

CAFÉ bicyclette is proud to support local breweries and wineries

In keeping with providing excellence in service, the director of services will established how many bartenders are needed, based on the timeline and details of your event.

No outdoor liquor is permitted without a liquor license. In keeping with AGLC regulations, no homemade alcoholic beverages are allowed on premises at any time.

5% GST and a 18% gratuity charge applies to all bookings

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Alcohol price list

Light Beers

Sea Change Blonde Ale (473ml)	7 \$
Erdinger Weissbier (500ml)	7 \$
Sea Change Deathwave Lager (475ml)	7,50 \$
Blindman 5 of Diamonds Pilsner (473ml)	7,50 \$

Medium Beers

Sea Change Prairie Fairy (473ml)	8 \$
Philips Glitter Bomb Hazy Pale Ale (473ml)	7,25 \$
Blindman River Sessions Ale (473ml)	7,50 \$
Blindman NewEngland Pale Ale (473ml)	7,75 \$
Sea Change the Wolf Hazy Pale Ale (473ml)	7,25 \$
Sea Change Irish Red Ale (473ml)	7,50 \$
Delirium Tremens (330ml)	9 \$

Strong beers

Blindman Longshadow IPA (473ml)	7,75 \$
Fernie Coffee Milk Stout (473ml)	7,25 \$
Blindman Ichorus Imperial Stout (473ml)	7,50 \$

Cidres, Sours & Radlers

Delirium Red (330ml)	9 \$
Stiegl Radler Grapefruit (500ml)	7,50 \$
Stiegl Radler Raspberry (500ml)	7,50 \$
Somersby Apple (GF) (473ml)	7,50 \$
Sommersby Blackberry (GF) (473ml)	7 \$
Lonetree Dry Apple Cider (GF) (473ml)	

Non-coholic options

Assorted pops (pepsi products) (350ml)	2 \$
Bubbly (assorted flavours) (350ml)	2 \$
Orange juice (1L)	6 \$
Apple juice (1L)	6 \$
Cranberry juice (1.77L)	10 \$
Clamato (1,89L)	10 \$
Coffee carafe (12 cups) (includes teas)	31 \$

Spirits

Vodka	Grey Goose (750ml)	75 \$
Rum	Bacardi (750ml)	60 \$
Whiskey	Jameson (750ml)	75 \$
Tequila	Assorted (750ml)	90 \$
Gin	Beefeater (750ml)	60 \$
Bourbon	Bulleit Bourbon (750ml)	90 \$

Wines

Light whites

House - Cono Sur Sauvignon blanc (House) (750ml)	30 \$
Spirit Hill Dande Honey Wine (Alberta) (750ml)	55 \$
JoieFarms A Noble Blend (BC) (750ml)	60 \$
Flat Rock Chardonnay (Ontario) (750ml)	60 \$

Rosé & Sparkling Wines

Beringer Rosé (House) (750ml)	30 \$
Chic Sparkling White (Barcelona) (750ml)	35 \$
Gray Monk Odyssey Brut Rosé (BC) (750ml)	55 \$

Light Reds

Undurraga Carmenere (Chile) (750ml)	60 \$
Flat Rock Pinot Noir (Ontario) (750ml)	60 \$

Medium Reds

House - Con Sur Cabernet Sauvignon (750ml)	30 \$
Amalaya Malbec (Argentina) (750ml)	40 \$
Gérard Bertrand Corbières (France) (750ml)	55 \$
Mission Hill Meritage (BC) (750ml)	60 \$

Full Reds

Undurraga TH Syrah (Chile) (750ml)	55 \$
Undurraga TH Cabernet Sauvignon (Chile) (750ml)	55 \$

Garnishes for cocktails are included
Limes, lemons, pepperoncini

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TERMS AND CONDITIONS

RESERVATIONS & PAYMENT

- ****Weddings only**** A 1500 \$ non-refundable deposit is required to reserve your chosen date. A signed copy of the quote is also required.
- For any space rental, a non-refundable deposit is required to save the date and is the price of the rental.
- All deposit will revert to a damage deposit at the time of the event. If there are no damages, the deposit will be applied to the final balance owing.
- Full payment is due 5 business days prior to your event, if payment is not received, La Cité reserves the right to cancel the event. Late payments are all subject to a late service charge of 5% of the total bill.
- Prices listed in the package are subject to change without notice.
- All signed contract prices will be honored.
- An overtime charge of 500 \$ for each additional hour will be added to the final invoice for any event still in progress after 2am. Including taking down decorations.
- All food and beverage sales are subject to 5% GST and 18% gratuity.
- Labor charges are doubled for reservations made on a holiday.

GUARANTEES

- The guaranteed number of guests is required 5 business days prior the event. If the guaranteed number is not received 5 business days prior to the event, the client will be billed for the last number on record, or for the actual number of guest in attendance, whichever is greater.
- The client must have submitted menu selections at least 10 business days prior to the event but no more than 30 days in advance. If we have not received your menu at least 10 business days in advance, we will use our standard menu.
- Room set up floor plans must be coordinated with the Service Director and submitted at least 10 business days prior to the day of the event. If your plan is not received, a standard set up will be made.

CHANGES & CANCELLATIONS

- La Cité francophone & CAFÉ bicyclette reserves the right to relocate any booking to another room should there be significant changes in the number of guests attending, change in set up requirements or service times.
- Additional Goods & Service : In the event of "drop in guests" at your function, or any last minute changes, this clause provides clearance for collections of the additional charges not previously signed for in the original contract.
- All changes must be done in writing and approved by the Service Director of La Cité francophone at marketingsales@lacitefranco.ca
- La Cité francophone may, at its sole discretion, cancel the contract by giving written notice of its intent to do so, if La Cité francophone considers that the event may cause public outrage, civil unrest and/or a severe disturbance to the visitors of La Cité francophone or the surrounding neighborhood.

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FOOD SERVICES

- CAFÉ bicyclette is the exclusive caterer for all event spaces at La Cité francophone. No other caterer of home made food is allowed inside our event spaces. We reserve the right to apply a fee of 56 \$ / guests, should this clause not be followed.
- Bartending services may only be provided by CAFÉ bicyclette bartenders
- ****Weddings only**** A complimentary menu tasting for two is available up to 3 months prior to your event. Reservations must be made with the Service Director.
- Special dietary substitutions due to allergies or dietary restrictions are available when arranged at least 10 business days in advance with the Service Director.
- Left over food may not be removed from the premises. Food handling is of the outmost importance to CAFÉ bicyclette. If food is removed and improperly stored or handled, food poisoning could occur, and La Cité francophone could be considered liable.
- Baking such as a wedding cake, cup cakes or donuts may be brought in with proof of purchase from a commercial kitchen. Receipt must be submitted to the Service Director, at least 10 business days prior to the event.

LIQUOR SERVICES

- In keeping with AGLC regulations, no homemade alcoholic beverages are allowed in La Cité francophone at any time. No alcohol service will be permitted after 00:30am and all entertainment must end by 1:00am.
- Special signature drinks for you event must have a recipe provided.
- Corkage bar service: CAFÉ bicyclette bartenders must be used. Corkage fees are 20 \$ / guest and table wine is 15 \$ / guest.
- Corkage fees are completely waived when alcohol is purchased directly from CAFÉ bicyclette, The bartender wage is also lowered to 20 \$/hour instead of \$25/hour.

SECURITY

- La Cité francophone cannot be held responsible for damages or theft occurred to personal items. Items left behind following an event will be kept for a maximum of 3 days.
- ALL wedding and corporate reservations must have Party Alcohol Liability insurance (PAL) and proof of purchase must be submitted to the Service Director a minimum of 10 business days prior to the event. Here is more information about PAL insurance : www.palcanada.com



I have read the terms and conditions _____

Date _____

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