



Sunday May 10th, 2026



Mother's Day Royal Brunch

Two-Hour Leisure Dining Times - Perfect for Visiting and Relaxing
9:30 am / 10:00 am / 10:30 am / 11:00 am / 11:30 am / 12:00 pm / 12:30 pm / 1:00 pm / 1:30 pm

WE HAVE AGAIN RENTED THIS BEAUTIFUL EXCLUSIVE VENUE
Northeast River Valley Park
903 153 Avenue NE Edmonton

COMPLETE 100% VEGAN MEAL AVAILABLE UPON ADVANCE REQUEST!

- Selected Breakfast Pastries**
Creamery Butter / Fruit Preserves
- Fresh Baked Bread Station**
(Including 🍞) Variety of Whipped Butters
- Fresh Fruit & Berries** 🍓 🍌 🍇
- Gourmet Cheese Display** 🧀
Crackers (Including 🍞) / Dips / Grapes
- Peel n' Eat Shrimp** 🍤 🍷 🥜
Spicy Seafood Cocktail Sauce
- Classic Caesar Salad** 🥗
Creamy House Dressing
Grated Parmesan / Herb Croutons (Side)
- Greek Pasta Salad** 🍝
Cucumber / Tomato / Black Olives
Crumbled Feta / Baby Dill Dressing
- Fresh Broccoli Salad** 🥦
Bacon / Raisins / Cheddar Cheese
Lemon-Mayo Dressing
- Thai Noodle Salad** 🍜 🌿
Diced Green Onion / Soy Marinade
- Garden Beet Salad** 🥕 🌿 🥜
Red Onion / Orange Segments
(Side) Goat Cheese / Apple-Cider Vinaigrette

- Maritime Celebration Eggs Benedict**
Smoked Salmon / Béarnaise Sauce
Gluten-Free Version Available Upon Advance Request
- Traditional Eggs Benedict**
Canadian Back Bacon / Hollandaise Sauce
Gluten-Free Version Available Upon Advance Request
- Cinnamon Dusted French Toast** 🍞 🌿
Warm Maple Syrup / Whipped Cream
- Whipped Egg Scramble** 🍳 🌿 🥜
Heavy Cream / Shredded Cheddar Cheese / Green Onions
- Breakfast Meat Trio**
Alberta Beef Sausage 🍔 🌿 / Hickory Smoked Bacon 🥓 🍷 🥜
FUGE Local Apricot Pink Peppercorn Chicken Sausage 🍗 🌿
- Slow Roasted Rosemary Chicken** 🍗 🌿 🥜
Orange Maple Glaze
- Pistachio & Molasses Roasted Salmon** 🐟 🌿 🍷
- Jumbo All-Beef Meatballs**
Tomato & Fresh Basil Sauce / Grated Mozzarella Cheese
- Baked Lobster Mac n' Cheese Casserole**
- Oven-Roasted Vegetable Medley** 🥕 🌿 🥜
- Herb Roasted Baby Potatoes** 🥔 🌿 🥜
Sautéed Onions & Mushrooms
- Whipped Yukon Gold Potatoes** 🥔 🌿 🥜
Roasted Shallots

- Chef's Carving Station** 🍖 🍷
- Slow Roasted Alberta Beef Brisket**
Rosemary-Merlot Jus / Horseradish
Sawmill Sesame Steak Sauce
- Baked Alberta Honey Ham**
Roasted Apricot Barbecue Sauce / Grainy Dijon
- Fresh Omelettes Made to Order**
Delicious & Varied Array of Fillings

Beverage Options Are All Included to Enjoy
Chilled Fruit Juices / Tropical Punch / Soft Drinks
Coffee / Tea / Hot Chocolate / Milk / Chocolate Milk
UNLIMITED Sunshine MOMosa Cocktails
Assorted Craft Beers / Red & White Wine by the Glass

Professional Family Portrait Session
Stephanie Cragg Photography
1 Pose \$20 | 5 Poses \$50
Payments Can Be Made On-Site
No Need to Pay or Book in Advance

Order your Beautiful Flower Arrangement for your Mom and we will have it all ready for you upon arrival!

Blooms by May
ASK US HOW

Oh So Many Sweets!
Pastries / Cheesecake Bites / Individual Mini Dessert Features
Cookies Puddings & Jello Parfaits / Ice Cream Sundae Station
Two-Bite Fruit Pies / Warm Sticky Toffee Pudding Cake
Sugar-Free / Gluten-Free / Vegan Options Will Also be Featured

Callebaut Dark Chocolate Fountain
Fresh Fruit / Strawberries / Rice Crispy Wedges
Marshmallows / Vanilla Wafer Cookies



Regular (18-64) \$85 **Youth (13-17) \$65**
Seniors (65+) \$70 **Child (4-12) \$36**
Child (Under 4) Free

All Prices Include GST

BOOK TODAY
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