



YOUR WEDDING

La Cité francophone

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



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

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Host Your Event in Style at La Cité Francophone

Blending modern elegance with flexible design, La Cité Francophone is ideal for weddings, parties, meetings, and more. Our adaptable spaces accommodate anywhere from 20 to 220 guests, perfect for your events!

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 patio (open year-round);**
- **an open terrace;**
- **160 parking stalls (free);**
- **an Art Gallery**



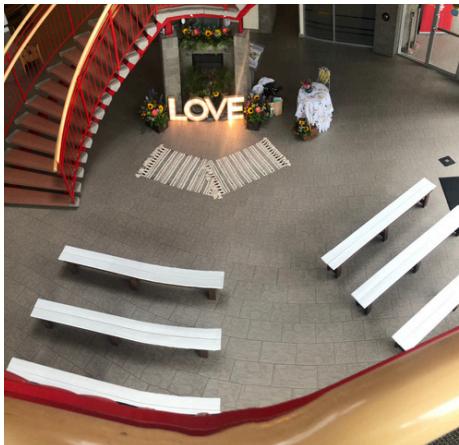


Venue spaces

Terrace / Rotunda

Our terrace is a beautiful setting for summer wedding ceremonies, while the Rotunda offers an elegant indoor alternative for winter celebrations or rainy days.

Both spaces are fully licensed.



Pricing:

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

Ceremony only (no reception) - 1250\$

Capacity:

Terrace - 200 seated

Rotunda - 120 seated with additional balcony space.

A flat setup, teardown, and cleaning fee of \$250 applies to all bookings, regardless of rental duration.



The Terrace is dog friendly

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





Banquet Halls

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 \$

A flat setup, teardown, and cleaning fee applies to all hall bookings. Service staff fees (for servers and bartenders) are additional, determined by the event timeline, and scheduled by the Service Director.

All bookings require a non-refundable 1 500 \$ deposit to secure your selected date.

Included with Your Hall Rental:

- Access to the venue on the day of your event, from 9:00 AM to 2:00 AM
- A variety of tables (round, rectangular, cocktail), banquet chairs, and linens (white or black)
- Full tableware service, including all glassware, dinnerware, and cutlery
- Complimentary on-site parking with 160 stalls for your guests
- Spacious, wheelchair-accessible washrooms
- Access to our beautiful terrace

Holiday Dome

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

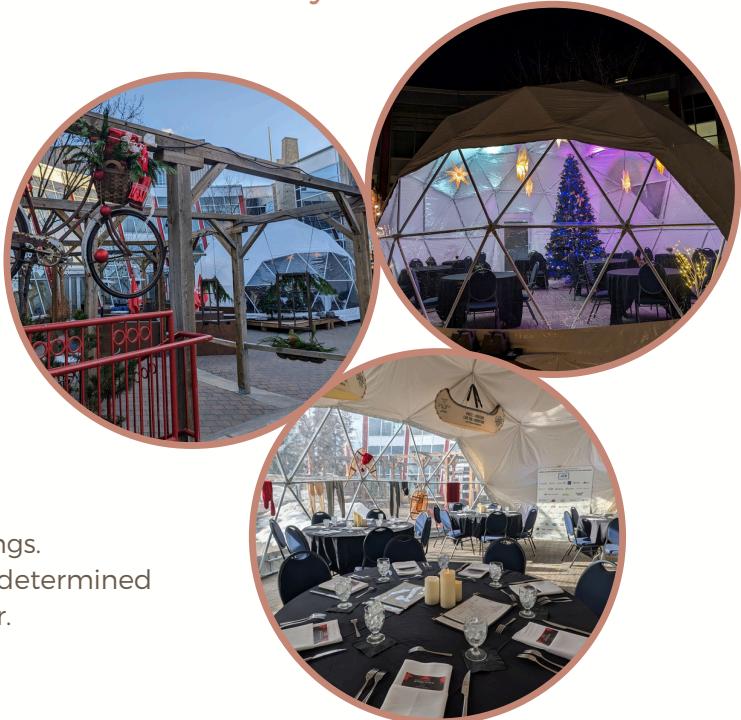
- Family celebrations
- Corporate lunches or dinners
- Cocktail events
- Christmas parties
- Birthdays
- Intimate weddings

Pricing and capacity

Up to 35 guests seated - 500 \$

A flat setup, teardown, and cleaning fee applies to all bookings. Service staff fees (for servers and bartenders) are additional, determined by the event timeline, and scheduled by the Service Director.

Bar service available





CAFÉ bicyclette

Café Bicyclette offers an intimate, European-inspired setting perfect for couples seeking a warm, stylish wedding celebration in Edmonton's French Quarter.

With exceptional in-house French-inspired cuisine, a beautiful year-round patio, it's ideal for romantic receptions, cocktail hours, or elegant wedding dinners.

Pricing and capacity:

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

Seasonal pricing, buyouts available

A flat setup, teardown, and cleaning fee applies to all bookings.

Service staff fees (for servers and bartenders) are additional, determined by the event timeline, and scheduled by the Service Director.

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





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.



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

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

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.

Beef Brisket Tartine

braised beef in maple pepper sauce, pickled radish

Please inform us of any allergies or dietary restrictions, along with the final guest count, at least ten business days before your event.



Les soupers du soir

Four course meal, 56 \$ per person

*Pricing includes one item from each category & dessert
Free for children under 4, half price for children 5 to 12 years old*

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

Side starch options

- Dill Cream Potatoes
- Roasted Garlic Mashed Potatoes
- Pomme Bicyclette
- 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

- House chicken fingers 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 Bicyclette (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 Bicyclette

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, 3 \$ /guest



Rental equipment and other services



- One speaker, one mixing board, one mic - **100 \$**
- Full sound system (basic) - speaker, mixing board, up to 2 microphones, podium, **100 \$**
- Full sound system (deluxe) - 2 speakers, 2 subs, 3 monitors, mixing board (compact X32) 2 or more mics (includes set up), **500 \$**
- Stage Risers (4X8, 8, 18, 24 or 32 inches) - **50 \$/riser/day**
- Back drop - 20' pipe & drape, choice of sheer white, black or theater black, **275 \$**
- White Satin Chair Wraps, **3,25 \$ each**
- Ambiant room lighting package, variety of colors available - **75 \$**
- Projector - space saving projector, projects directly on the wall, **60 \$**
- Grand piano, **350 \$**
- Wedding Arch - white fabric, white flowers, **150 \$**
- Outdoor fireplace - add a little ambiance to your outdoor event, **150 \$**
- Pop-up shelter tents - **10X10, 80 \$**
10X20, 240 \$
20X20, 350 \$

Hexagon tent 17 ft diameter, **425 \$**
 Outfitter tent 14X16, **550 \$**
 Outfitter tent 30X16, **750 \$**

Elegant Live background music
 various styles available ; classical, jazz, folk, pop
 Starting at **1000 \$**

The perfect addition to any wedding ceremony, reception or dinner party.

All equipment set up is subject to a set up service charge, additionnal to any other set up charges.

Looking for a DJ, a florist, a wedding planner? We can help!

To help your event unfold effortlessly, our onsite planner ensures all essential details and documents required are in place.

For couples seeking more personalized support, enhanced services—including wedding planning, day-of coordination, and additional setup or takedown—may be hired.

www.OuiDoEvents.com





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 Service Director will establish 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

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

Alcohol price list

Light Beers

Sea Change Blonde Ale (473ml)	7.75 \$
Sea Change Deathwave Lager (475ml)	7.75 \$
Blindman 5 of Diamonds Pilsner (473ml)	7.75 \$
Odd Company Umarell Italian Pislner (473ml)	7.75 \$

Medium Beers

Sea Change Prairie Fairy (473ml)	8.50 \$
Sea Change Irish Red Ale (473ml)	8.50 \$
Sea Change the Wolf Hazy Pale Ale (473ml)	8.75 \$
Blindman New England Pale Ale (473ml)	8.50 \$
Erdinger Weissbier (473ml)	8.50 \$

Strong beers

Blindman Longshadow IPA (473ml)	8.50 \$
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Cidres, Sours & Radlers

Stiegl Radler Grapefruit (500ml)	8 \$
Somersby Apple (GF) (473ml)	8 \$
Lonetree Dry Apple Cider (GF) (473ml)	6 \$

Non-alcoholic 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 \$
Non-alcoholic Beer (473ml)	7.50 \$

Garnishes for cocktails are included
Limes, lemons, pepperoncini

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 (750ml)	30 \$
JoieFarms A Noble Blend (750ml)	60 \$
Flat Rock Chardonnay (750ml)	60 \$

Sparkling Wines

Barcelona Chic Brut (750ml)	30 \$
Featherstone Fizzics Sparkling Rosé (750ml)	45 \$

Light Reds

Flat Rock Pinot Noir (750ml)	60 \$
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Medium Reds

House - Con Sur Cabernet Sauvignon (750ml)	30 \$
Mission Hill Meritage (750ml)	60 \$

Full Reds

Gérard Bertrand Corbières (750ml)	50 \$
Undurraga TH Cabernet Sauvignon (750ml)	60 \$
Bodega Colome Malbec (750ml)	60 \$



TERMS AND CONDITIONS

RESERVATION & PAYMENT

A non-refundable deposit equal to the hall rental fee and a signed copy of the booking contract are required to confirm your reservation. This deposit will revert to a damage deposit at the time of the event. If no damages occur, it will be applied to the final balance. In the event of cancellation, the deposit is forfeited.

Full payment must be received prior to the event. Failure to provide payment may result in cancellation by La Cité francophone.

Pricing is subject to change without notice until the contract is signed.

Food and beverage items are subject to an 18% service charge and 5% GST, both of which will be added to your invoice.

An overtime fee of \$400 per hour will be charged for events running past 2:00 AM.

Accepted payment methods: Debit, Visa, MasterCard, AMEX, company cheque, and e-transfer. For e-transfers, contact: accounting@lacitefranco.ca.

GUARANTEES

A guaranteed minimum guest count is required at the time of booking or no later than 30 days prior to the event. Final guest count must be confirmed 10 business days before the event. If not received, the greater of the most recent recorded number or the actual number of attendees will be charged.

For events with over 75 guests, the menu selection is due between 30 and 120 days prior to the event. For events under 75 guests, the menu selection must be submitted 10 business days prior. If not received on time, a standard menu will be assigned.

The room setup floor plan must be submitted 10 business days prior to the event. If not received, a standard setup will be applied.

CHANGES & CANCELLATIONS

La Cité francophone and CAFÉ Bicyclette reserve the right to move the event to a different space in response to changes in guest count, setup, or timing.

All changes or cancellations must be submitted in writing and approved by the Service Director at marketingsales@lacitefranco.ca.

La Cité francophone may cancel a contract at its discretion if the event is deemed potentially disruptive. In such cases, any deposits will be refunded.

Additional guests or last-minute changes may incur extra charges, which the client agrees to pay even if not outlined in the original contract.

FOOD SERVICE

CAFÉ Bicyclette is the exclusive caterer for La Cité francophone event spaces. No outside or homemade food is permitted. Violation of this policy may incur a charge of up to \$56 per guest.

All food, except specialty cakes/cupcakes, must be prepared on-site by CAFÉ Bicyclette, per city and provincial health regulations.

One uniform menu is required for all guests. Dietary substitutions must be arranged 10 business days in advance and may incur additional fees.

Leftover food may not be taken off-premises due to health and safety regulations.

CAFÉ Bicyclette recommends one server per 20 guests. A banquet captain may also be included.

Holiday Rate Surcharge: An additional \$25 per hour applies on the following holidays: New Year's Eve, Family Day, Good Friday, Victoria Day, Canada Day, Civic Holiday, Labour Day, Thanksgiving, Remembrance Day (closed Christmas Day).

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EQUIPMENT & SETUP

Standard setup includes: 30 x 5' round tables and 240 chairs.

If catering is provided by CAFÉ Bicyclette, the setup also includes tablecloths (black or white), linen napkins, china, cutlery, and glassware.

All decorations and personal items must be removed immediately after the event unless prior arrangements are made.

Use of external technical equipment requires prior approval from the Service Director.

The use of nails, screws, staples, or permanent adhesives is prohibited. All decorations must be pre-approved.

LIQUOR SERVICE

No homemade alcohol is allowed on the premises per Alberta Gaming and Liquor regulations.

Alcohol service ends at 12:30 AM. All entertainment must end by 1:30 AM.

Corkage Option: Clients may supply their own alcohol. CAFÉ Bicyclette provides glassware, ice, supplies, and ProServe-certified bartenders. Corkage fee is \$20/person (of legal drinking age). Bartender fees are \$25/hour.

Vehicles may be left in the parkade overnight but must be removed by 5:00 PM the Sunday following the event. La Cité francophone is not liable for theft or damage.

OTHER RULES & REGULATIONS

Banquet room bookings do not include use of the Terrace or Rotunda unless requested and approved in advance. Additional charges apply.

La Cité francophone is not responsible for lost or damaged personal property.

Smoking is prohibited indoors and on the patio. The designated smoking area is 10 meters from all exits.

Photos may be taken by CAFÉ Bicyclette for marketing purposes.

Clients are strongly encouraged to obtain event insurance via: www.palcanada.com.

SECURITY

La Cité francophone is a public building. Staff will be present during events, and one security agent will be on-site after business hours until 2:00 AM.

Exit routes, stairways, and access points must remain unobstructed at all times.

Decorations must not emit flames, sparks, or fire hazards. Only small candles with flames less than 1.5-2 inches from the container's opening are permitted.

FINAL CONFIRMATIONS

Final guest count, menu selections, and room setup plans must be submitted and approved 10 business days prior to the event.

By signing below, the client agrees to all terms outlined in this Rental Contract, including payment of a non-refundable deposit, responsibility for damages, and compliance with Alberta Liquor Control regulations.



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