



## **PRECIOUS METAL GALA**

**WEDNESDAY APRIL 8 AT 6:30PM**

**Experience the Precious Metal Gala first hand**  
Dont be the last to the show, when you could be first

Join us for the automotive social event of the year, and gain exclusive access to some of the most elegant and striking vehicles available, while enjoying decadent fare and unique entertainment

18+ Event



**The Edmonton Auto Experience Precious Metal Gala** is a premier evening bringing together the *who's who* of the automotive industry for the most elevated way to experience the auto show. Designed for connection, celebration, and discovery, this ticketed gala offers a refined atmosphere among the latest vehicles—without the crowds.

Taking place on **April 8, 2026 from 6:30–10:00 PM** at the **Edmonton Expo Centre**, the evening features high-level networking, curated culinary offerings, themed bars, and live entertainment. Whether you're strengthening business relationships, celebrating your dealership team, or enjoying the auto show in a more exclusive setting, this is the automotive event of the year.

With **limited tickets available**, early purchase is strongly recommended.

👉 **Secure your tickets today and experience the auto show at its most elevated.**

#### **Event Details**

**What:** Precious Metal Gala

**Where:** Edmonton Expo Centre

**When:** April 8, 2026 | 6:30 –10:00 PM

**Tickets:** \$150 per person | \$125 per person (groups of 10+) 18+ only, no minors

**Dress Code:** Business Attire (no jeans)

*Please note: Access to the YEG Motorcycle Show, Collector Car Auction, and Test Track is not included with gala admission.*

## MENU

### **Cold**

Foie Gras Torchon + Apple and date Jam + Brioche croutons

Smoked Duck + Wonton Crisps + Asian Pear Slaw

British Columbia Albacore Tuna + Tapioca Crisp + Seaweed Aioli + pickled shallots pearls

Baby Bocconcini + Cherry tomato + Caesar Vodka Granite ( veg )

Beef Tataki + baguette + Scallion + Tongarashi Mago

Beetroot Hummus + Cucumber shells + Walnut ( Vegan )

### **Hot**

Prime Rib beef sliders + tomato and Raisin Chutney

Coconut Prawns + Cilantro Sweet chili Sauce

Mushroom Aranchini + Smoked tomato Basil Compote

Vegetable Pakoras + Mint chutney (Vegan )

Curried chicken Puffs

crispy cauliflower, Sweet and tangy Manchurian sauce (VN, GF)

### **Stations**

#### **Seafood Bar**

Canadian Oysters

Chilled prawns

Clams and Mussels

Salmon Gravlax

Lemon +Spicy Mignonette + Tomato Chutney + Bacon Jam + Fresh Chilies

### Local Cured charcuterie board :

Lakeside cheese | Olives | Marinated Vegetables | Dried & Fresh Fruits | Sliced Baguette & Crackers | Nuts | Mustard | Preservers

### **Street Tacos**

BBQ Pulled Pork | Puled Chicken | Crispy Fish | Jackfruit (VN)

Soft Shell Tortillas | Shredded Iceberg | Pico De Gallo | Fresh Cilantro | Diced Tomatoes | Jalapenos | Shredded Cheddar | Chipotle Mayo | Lime Wedges | Green Onions | Sour Cream | Guacamole

### **Alberta rib eye**

Beef Essence + Horseradish + Mustard + Brioche Buns

### **Dessert Station**

#### **Crepe Suzette Station**

Orange Pastry Cream Filled Crepes | Caramel Sauce | Grand Marnier Flambe

**Dessert:**

Mini Cheesecake

Mini Cherry Chocolate Pate (G/F)

Chocolate mousse with raspberry glaze in glass (G/F)

Lemon Posset with Mango Yuzu topping (G/F)

Berry Panna Cotta (Vegan)

Macaroon Tower (G/F)

Mini Creme Brulee (G/F)

Chocolate Dip Strawberry (Vegan)