



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)