
Night Out on the North Saskatchewan. -Sept 28/19

Beverly Heights Community Hall

4209-111 Avenue

5:45 to 9:45pm

Tickets \$65

This event is made possible by co-hosts:

**Edmonton River Valley Conservation Coalition
Soroptimist International Club of Edmonton**

With thanks to our beer Sponsor AlleyKat, oldest local Craft Brewer
and 2019 Gold Winner Alberta Brewery of the Year!



Celebrate Edmonton's Ribbon of Green at Night Out on the North Saskatchewan, which will be held Saturday, September 28. Tickets are available online at <https://www.eventbrite.com/e/night-out-on-the-north-saskatchewan-tickets-71849197885>

This festive event includes food and drinks, river valley stories and a multimedia concert by Shoen Duo and the Mountain Soul Singers, a northern Cree powwow drum group

Your ticket includes a dinner choice from one of 2 different food trucks; Dedo's and Crooked Fork. Menu includes vegan, vegetarian and gluten free options.

In addition to non-alcoholic drinks and wine, the cash bar will feature a selection of beer from Alley Kat Brewing, Edmonton's Oldest Craft Brewery and Gold Medal Alberta Brewery of the year.

Begin your evening with dinner, viewing displays and enjoying refreshments.

Then enjoy engaging story and slide show presentations on a variety of river valley topics such Duskywing Dynamics: The Ups and Downs of Edmonton Butterflies; Edmonton's River Valley through the Eyes of Poets; Snakes on a Flood Plain; Conservation Planning in Alberta's Capital Region; and the Valley through the eyes of a tracker and trapper.

The evening finale will be a multimedia performance of the River Crossing Soundscape project by Shoen Duo and the Mountain Soul Singers powwow drum group. This concert is one continuous piece that is divided into sections. Each section is based on the river and one way of crossing it: canoe, horse ferry, train bridge, traffic bridge, LRT bridge.

Choose a Meal from one of These Food Trucks:

Dedo's:

1-Chicken Shawarma Platter

Mediterranean cooked rice with vegetables served with chicken shawarma, homemade garlic sauce, hummus, pita, salad or french fries

2- Falafel Platter (vegetarian)

Mediterranean cooked rice with vegetables served with Falafel, tahini sauce, hummus, pita, salad or french fries

3- shawarma salad (GF)

Lettuce, onions, tomatoes, pickles topped with our chicken shawarma and a side of garlic sauce.

Crooked Fork:

4. Wild boar burger - Alberta wild boar meat from Mayerthorpe, tomato, salted slaw, caramelized onion, rum berry compote & horseradish aioli.

5. Arancini (vegetarian) - Deep-fried mushroom risotto balls served with homemade tomato basil sauce, garnished with a truffle aioli and drizzled with a red wine balsamic reduction. Served with a side of coleslaw.

6. Thai Coconut Curry (vegan) - crispy tofu and spicy garlic curry and coconut milk sauce served over a bed of basmati rice and garnished with pineapple chutney.

