

RECEPTION DISPLAYS

Reception Display platters serve approximately 20 people each.
Suggested serving: 4-6 pieces per person for pre-dinner; 8-12 pieces per person for reception.

Fresh Vegetable Crudités Platter Carrot, Celery, Broccoli and Cauliflower Florets, Cherry Tomatoes & English Cucumber with Dip.	\$ 80
Albertan Deli Platter Sliced Turkey, Smoked Ham, Alberta Roast Beef, Mundare Sausage, Fresh Vegetables & Crisp Pickles.	\$ 120
Assorted Finger Sandwiches Creamy Egg Salad, Tuna Salad, Smoked Salmon with Green Onion, Ham and Cheese with Garlic Pickle, Roast Beef with Pickle and Horseradish Mustard.	\$ 90
Fresh Fruit Platter Watermelon, Cantaloupe, Honeydew, Strawberries, Seedless grapes, and Pineapple.	\$ 100
International Cheese Board Assortment of seven different cheeses and crackers.	\$ 120
Dessert Platter Assorted desserts from our gourmet menu, including fresh fruit.	\$ 80

COLD CANAPÉS & HOT HORS D'OEUVRES

Cold Canapés and Hot Hors D'oeuvres are per dozen orders, unless otherwise specified.
Suggested serving: 4-6 pieces per person for pre-dinner; 8-12 pieces per person for reception.

Poached Prawns with Zesty Seafood Sauce	\$ 29
Mussels Provencale	\$ 26
Prosciutto & Melon	\$ 22
Smoked Salmon Crostini with Herb Cream Cheese	\$ 28
Cherry Tomato Stuffed with Dill Baby Shrimp	\$ 26
Roast Alberta Beef & Horseradish Rolls	\$ 24
Battered Calamari Rings with Tzatziki Sauce	\$ 23
Deep Fried Breaded Prawns with Citrus Cocktail Sauce	\$ 29
Vegetarian Samosas	\$ 23
Hot Wings with Blue Cheese Dip	\$ 21
Mini Two Cheese Quiche	\$ 21
Feta Cheese & Spinach in Phyllo	\$ 22
Sesame Crusted Chicken Satay with Spiced Peanut Sauce	\$ 23
Mini Egg Rolls with Plum Sauce	\$ 21
Dry Garlic Ribs with Salt & Pepper (25 pieces)	\$ 23

SNACKS & BEVERAGES

Assorted Jumbo Muffins	\$33 / dozen
Danish Pastries	\$33 / dozen
Freshly Baked Croissants with Butter & Preserve	\$33 / dozen
Bagels and Cream Cheese	\$33 / dozen
Cinnamon Buns	\$33 / dozen
Banana Bread or Cranberry Nut Loaf (sliced)	\$33 / loaf
Assorted Jumbo Cookies	\$18 / dozen
Assorted Dessert Squares	\$22 / dozen
Mixed Bakery Basket (one dozen items)	\$33 each
Snack Baskets (pretzels, chips, popcorn, peanuts)	\$ 6 each
Individual Yogurts	\$ 3 each
Granola or Nutrigrain Bars	\$ 2 each
Whole Fruit	\$ 2 each
Sliced Seasonal Fruit Platter	\$ 5 / person
Torrefazione Italia Coffee (15 cup urn)	\$32 each
Herbal and Flavoured Teas (per bag)	\$ 2 each
Assorted Cans of Pop	\$ 2 each
Assorted Bottles of Juices	\$ 3 each
Bottled Spring Water	\$ 3 each
Perrier or Evian Water	\$ 4 each
Pitchers - Juice (Apple, Orange, Cranberry, Red Grapefruit, Iced Tea, Fruit Punch)	\$17 each
Milk (2%, White or Chocolate)	\$14 each

BAR SERVICES

Cash bar prices include 5% GST.

If less than \$300.00 in bar sales is consumed from any bar type, a service fee of \$15.00 per bartender per hour will apply for a minimum of 3 hours.

HOST BAR

Highballs	\$ 5.25
Premium Highballs	\$ 6.25
Coolers	\$ 5.25
Domestic/Light Beer	\$ 5.25
Imported Beer	\$ 5.50
House Wine (glass)	\$ 5.25
Liqueurs	\$ 6.25
Premium Liqueurs	\$ 6.50
Juice / Soft Drinks	\$ 2.75

CASH BAR

Highballs	\$ 5.50
Premium Highballs	\$ 6.50
Coolers	\$ 5.50
Domestic/Light Beer	\$ 5.50
Imported Beer	\$ 5.75
House Wine (glass)	\$ 5.50
Liqueurs	\$ 6.50
Premium Liqueurs	\$ 6.75
Juice / Soft Drinks	\$ 2.75

WINE SELECTIONS

Special orders can be made with advance notice. Prices are per bottle.

HOUSE WHITE WINES

Berringer Pinot Gringo <i>British Columbia</i>	\$ 28
Lindeman Chardonnay <i>Australia</i>	\$ 32
Berringer Founders Selection Sauvignon Blanc <i>British Columbia</i>	\$ 40
Yellowglen (200ml) <i>Argentina</i>	\$9.50

HOUSE RED WINES

Berringer Merlot <i>British Columbia</i>	\$ 28
La Puerta Malbec <i>Argentina</i>	\$ 28
Lindemann Shiraz <i>Australia</i>	\$ 32
Berringer Founders Selection Cabernet Sauvignon <i>British Columbia</i>	\$ 42

OTHER WHITE WINES

Gray Monk Pinot Gris <i>British Columbia</i>	\$ 42
Red Rooster Reisling <i>Australia</i>	\$ 42

OTHER RED WINES

Mission Hill "Five Vineyards" Cabernet / Merlot <i>British Columbia</i>	\$ 45
Cedar Creek Merlot <i>British Columbia</i>	\$ 48
Tinhorn Creek Pinot Noir <i>British Columbia</i>	\$ 48
Sumac Ridge Meritage <i>British Columbia</i>	\$ 65

SPARKLING WINE

Segura Viudas Cava Brut Reserva <i>Spain</i>	\$ 28
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CORKAGE BAR

Beverages must be supplied by an Alberta Gaming & Liquor Control approved store, and an AGLC special liquor permit must be provided to the hotel prior to the event. The hotel will supply glassware, soft drinks, juice, ice, condiments & garnish.

A hotel bartender must be hired to all dispense items.

Full Corkage	\$ 10 per person
Beer & Wine Only	\$ 6 per person

CHRISTMAS LUNCH BUFFET

Minimum 15 guests. A surcharge of \$5.00 per person less than 15 will apply.

Spinach & Mandarin Salad with Raspberry Vinaigrette & Sliced Almonds
Market Field Greens with Assorted Dressings
Traditional Caesar Salad with Herb Croutons
Potato Salad
Pasta Salad
Creamy Coleslaw
Vegetable Crudites with Dip
International Cheese Board

Choice of entrée(s):

Chicken Breast with Italian Sauce
Pork Chop with Apple Sauce
New York Striploin with Rosemary au Jus
Atlantic Salmon with Lemon Herb Butter

Served with your choice of Roasted, Baked or Mashed Potatoes, or Rice Pilaf,
Seasoned Vegetable Medley, and Freshly Baked Rolls & Butter

Sliced Seasonal Fruit Platter
Assorted Cakes & Dessert Squares
Torrefazione Italia Coffee & Assorted Teas

1 Hot Entrée \$ 32 per person
2 Hot Entrees \$ 35 per person

CHRISTMAS PLATED LUNCH

To offer your guests a choice of up to 3 entrées, an additional charge of \$5 per person will apply per additional option.
Advance selections must be arranged, and place cards indicating individual choices are required.
Minimum 15 guests. A surcharge of \$5.00 per person less than 15 will apply.

Choice of:

Traditional Caesar Salad with Herb Croutons
Spinach & Mandarin Salad with Raspberry Vinaigrette & Sliced Almonds
Tossed Garden Greens with Choice of Dressing
Cream of Butternut Squash & Ginger Soup

Choice of entrée:

Chicken Breast with Italian Sauce
Pork Chop with Apple Sauce
Roast Turkey with Sage Dressing, Cranberry Sauce & Gravy
New York Striploin with Rosemary au Jus
Atlantic Salmon with Lemon Herb Butter

Served with your choice of Roasted, Baked or Mashed Potatoes, or Rice Pilaf,
Seasoned Vegetable Medley, and Freshly Baked Rolls & Butter

Choice of Dessert:

Black Forest Cake
Egg Nog Cheesecake
Christmas Pudding with Brandy Sauce
Hot Apple Strudel with Whipped Cream
Served with Torrefazione Italia Coffee and Assorted Teas

\$ 24 per person

GRAND BUFFET CHRISTMAS DINNER

Minimum 15 guests. Surcharge of \$5 per person less than 15.

Traditional Caesar Salad with Herb Croutons
Spinach & Mandarin Salad with Raspberry Vinaigrette & Sliced Almonds
Tossed Garden Greens with Choice of Dressing
Potato & Egg Salad
Creamy Coleslaw
Traditional Pasta Salad

Fresh Vegetables Crudities and Dips
Sliced Deli Meat Platter
Assorted Cheese Tray

Your Choice of Two (2) Hot Entrees:

Roast Prime Rib of Alberta Beef with Yorkshire Pudding & Rosemary au Jus
Roast Turkey with Sage Dressing, Cranberry Sauce & Gravy
Atlantic Salmon Fillet with Lemon Herb Butter
Chicken Cordon Bleu with White Wine Mushroom Sauce
Roast Lamb with Mint au Jus

Served with your choice of Roasted, Baked or Mashed Potatoes, or Rice Pilaf,
Seasoned Vegetable Medley, and Freshly Baked Rolls & Butter

Desserts include:

Black Forest Cake
Egg Nog Cheesecake
Christmas Pudding with Brandy Sauce
Chocolate Fountain with Assortment of Fresh Cut Fruit
Torrefazione Italia Coffee & Assorted Teas

\$ 43 per person

3 - COURSE PLATED CHRISTMAS DINNER

Minimum 15 guests required. Surcharge of \$5 per person less than 15.

To offer your guests a choice of up to 3 entrées, an additional charge of \$5 per person will apply per additional option.
Advance selections must be arranged, and place cards indicating individual choices are required.

Choice of Starter:

Traditional Caesar Salad with Herb Croutons
Spinach & Mandarin Salad with Raspberry Vinaigrette & Sliced Almonds
Tossed Garden Greens with Choice of Dressing
Cream of Butternut Squash & Ginger Soup
Fresh Vegetables Crudities and Dips

Choice of Hot Entree:

Roast Prime Rib of Alberta Beef with Yorkshire Pudding & Gravy	\$ 36 per person
Roast Turkey with Sage Dressing, Cranberry Sauce & Gravy	\$ 34 per person
Atlantic Salmon Fillet with Lemon Herb Butter	\$ 32 per person
Chicken Cordon Bleu, filled with Swiss Cheese & Ham	\$ 33 per person

Served with your choice of Roasted, Baked or Mashed Potatoes, or Rice Pilaf,
Seasoned Vegetable Medley, and Freshly Baked Rolls & Butter

Choice of Dessert:

Black Forest Cake
Egg Nog Cheesecake
Christmas Pudding with Brandy Sauce
Hot Apple Strudel with Whipped Cream

Served with Torrefazione Italia Coffee or Tea

AUDIO VISUAL EQUIPMENT RENTALS

Alternate rentals can be made through our partner, if required.
Technical services, aside from set up, may be subject to additional fees.
Rental prices are daily rates for equipment.

6ft Tripod Projection Screen	\$ 35
Wireless Lavalier Microphone with Amplifier Speaker	\$ 95
LCD Projector	\$ 225
Overhead Projector	\$ 45
VCR	\$ 40
DVD Player	\$ 45
TV	\$ 50
Flipchart with paper & markers	\$ 40
Whiteboard with markers & eraser	\$ 30
Podium	\$ 15
Laptop Speakers	\$ 10
CD/Cassette/Radio	\$ 40

IMPORTANT INFORMATION

Our catering team will be pleased to assist in creating a custom menu for your event. Menus and pricing will be arranged with all meeting details in a Banquet Event Order (BEO) with our catering manager one month prior to the event. Any details or requirements submitted within 2 weeks prior to the event may be subject to limitations. Guaranteed numbers are required 3 business days prior to the event. If a guarantee is not provided, the hotel will proceed the original expected number or the actual number, whichever is greater.

All food and beverage is provided by the hotel. Outside food and beverage is not permitted unless otherwise agreed with the catering manager. Additional fees for outside food and/or beverage may apply. For health and safety reasons, food items will be displayed for a maximum of two hours, and the removal of food and beverage from the hotel is not permitted.

Meeting rooms are assigned based on attendance numbers and availability. Specific meeting rooms are not guaranteed, and the hotel reserves the right to reassign meeting space as needed. Groups will be notified of any changes in advance. Should the attendance number differ greatly from the original number expected, room assignment and/or rental rates will be reassessed.

Pricing is subject to change without notice until a BEO is drawn and signed by the catering manager. A service Charge of 15% and Goods and Service Tax (GST) of 5% apply to all pricing, unless otherwise stated. Tax exempt establishments must provide appropriate documentation prior to the event, or may be subject to paying the taxes.

New accounts must apply for credit at least one month prior to the event to establish direct billing privileges, or an alternate form of payment is required. For all private and social functions, a cheque or credit card is required with a non-refundable deposit for space confirmation, with the estimated balance due 15 days prior to the event. Advance notice of cancellation is required in writing. A cancellation policy will be detailed in writing by means of a contract. All functions are considered tentative until a non-refundable deposit and signed contract have been received.

Signage must be of a professional nature and is restricted to certain areas of the hotel specified by the catering manager. The use of nails, tacks, staples, tape and confetti is not permitted; additional cleaning and/or repair fees may apply. Any candles used must be in enclosed containers; Alberta Fire Laws do not permit open flames in public facilities. The hotel prohibits smoking in any public area, function room, or attached balcony. All functions where music is part of the entertainment are subject to a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee.

Our parking areas are maintained by Impark. Parking is \$10 per day plus taxes in our attached parkade; Oversized or propane vehicles may park in the outdoor lot across the street at \$12 per day plus taxes. Vehicles must be registered at our front desk prior to parking.