



Meeting Space

Room	Classroom	Theater	Board Room	U-Shape	Banquet	Sq Ft
Avenida	30	45	30	25	50	900
Bonavista	45	70	50	25	75	1100

Meeting Room Rental

Room	Daily Rental	24 Hour Hold
Avenida	\$ 275.00	\$ 275.00
Bonavista	\$ 275.00	N/A

Same day changes to the room set up will result in \$100.00 change fee.

Pre-event set up is subject to availability and must be pre-arranged with the hotel

Audio Visual

A/V Screen	\$ 30.00 per day
LCD Projector	\$ 150.00 per day
Flip Chart/ White Board	\$ 30.00 per day
Conference Phone	\$ 175.00 per day
Microphone	\$ 90.00 per day
Podium	\$45.00 per day
Power Bars/ Extension Cords	\$ 5.00 per day
Television	\$ 55.00 per day
Wireless Internet	No Charge
Rush Delivery Charge	\$ 75.00

Breakfast

Smart Start Breakfast

Join our registered guests in the Bonavista Room from 6:30 am to 9:30 am for our Smart Start breakfast, features all your breakfast favorites and more: fluffy scrambled eggs, cheese omelets, bacon and sausage, sticky-sweet cinnamon rolls, an assortment of fresh fruits, yogurt, and breakfast cereals and breads. We also offer fruit juices, 2% and skim milk, and our very own 100% Arabica Smart Roast coffee. \$14.00 per person

Continental Breakfast

Assorted bagels, cinnamon rolls, assorted muffins, apples, oranges, and bananas. Served with jam, butter and cream cheese. \$10.00 per person

Beverages

Coffee	\$ 12.00 per 12 cup pot
Decaf Coffee	\$ 12.00 per 12 cup pot
Tea	\$ 12.00 per 12 cup pot
Assorted Pop	\$ 2.00 each
Assorted Fruit Juice	\$ 7.50 per carafe
Bottled Water	\$ 2.00 each

Lunch/Dinner

Gourmet Sandwiches

All your deli favorites served on 12 varieties of bread. Serves one and a half sandwiches per person \$14.00 per person

Add Soup \$6.50 per person

Add Salad \$4.25 per person

Soup & Salad

Chef's choice of hot homemade soup, broth or cream based, served with tossed fresh salad, \$11.00 per person

Lasagna

Traditional or Vegetarian served with warm garlic bread and caesar salad \$18.00 per person

Baked Herb-Crusted Chicken Breasts

Served with tossed salad, buns, and your choice of potato or rice, \$25.00 per person

Grilled Citrus Chicken

Served with tossed salad, buns, and your choice of potato or rice, \$25.00 per person

Grilled Pork Tenderloin with Fresh Peach and Ginger Sauce

Served with tossed salad, buns, and your choice of potato or rice, \$25.00 per person

Beef Stir-Fry

Served with tossed salad, buns, and rice, \$25.00 per person

Grilled Marinated Flank Steaks

Served with tossed salad, buns, and your choice of potato or rice, \$25.00 per person

Lunch Continued

Buffet Lunch

Build your own sandwiches, Includes;

- Deli meat platter
- Cheese platter
- Assorted breads and buns
- Red pepper and a basil mayonnaise relish tray
- Lettuce, tomato, cucumber, red onion tray
- Condiments
- Two Salads
- Fruit tray
- Squares

Price per person \$27.00 (Minimum order 12 people)

Pizza Lunch

Assorted Pizza delivered hot and fresh to your meeting room. Three slices per person
12.00 per person (minimum 6 people)

Trays & Desserts

Peach & Blueberry Cobbler	\$6.50 per person
Bakery Squares	\$ 5.00 per person
Muffin Tray	\$ 24.00 per dozen
Cinnamon Rolls	\$ 15.00 per dozen
Bagel Tray	\$ 12.00 per dozen
Assorted Cookies	\$ 30.00 per dozen

DINNER MENUS

Pork Tenderloin

Mixed Baby Greens with House Dressing

Pork Tenderloin with Caramelized Shallot and Apple Cider Cream Sauce

Herb Roasted Potatoes, Gingered Baby Carrots

Strawberries with Cold Zabaglione

\$ 45.00

Roasted Chicken Breast

Caesar Salad

Roasted Chicken Breast in Tarragon Mushroom Cream Sauce with Hint of Dijon

Rice Pilaf, Steamed Seasonal Vegetables

Peach Cobbler with Fresh Whipping Cream

\$ 45.00

Stuffed Chicken Breast

Mixed Baby Greens with Raspberry Vinaigrette

Chicken Breast Stuffed with Wild Mushrooms in Gorgonzola Cream Sauce

Rice Pilaf and Gingered Baby Carrots

Tiramisu

\$ 45.00

Prime Rib

Caesar Salad

Prime Rib with Peppercorn Gravy, Stuffed Potato, Vegetable Medley

Chocolate Fudge Cake with Cranberry Coulis and Whipping Cream

\$ 55.00

DINNER PARTY MENUS

(Minimum Order: 12 People, Minimum notice: 48 hours)

CHICKEN, BRIE, ROASTED GARLIC AND ROASTED RED PEPPERS IN PHYLLO

Crab Cakes with Lime and Green Onion Aioli

Mixed Greens, Goat Cheese, Grape Tomato Salad with Mustard Vinaigrette

Lemon Roasted Potatoes, Grilled Basil Vegetable Medley

Key Lime Cheesecake Mousse with Fried Wontons,

Rhubarb Compote and Mango Coulis

Buns and Butter

Price per person: \$75.00

BUTTERY SABLE FISH WITH GINGER, GARLIC AND CILANTRO BUERRE BLANC

Artichokes with Brie Dipping Sauce

Mix Baby Greens with Bacon, Croutons, Black Olive and Feta Cheese served with Red Wine Vinaigrette

Grilled Lemon Asparagus, Herbed Rice Pilaf

White Chocolate Frangelico Mousse with Chocolate Granola Tuile

Buns and Butter

Price per person: \$75.00

RACK OF LAMB WITH PRESERVE LEMON GREMOLATA CRUST

Crisp Goat Cheese on Pumpkin Ravioli Tower Drizzled with Lavender Honey

Grilled Fennel Salad, Wild Mushroom Risotto

Braised Winter Vegetables

Chocolate Lava Cake with Jack Daniels Sour Cherry Compote

Buns and Butter

Price per person: \$75.00

WHOLE BEEF TENDERLOIN ROLLED IN GARLIC MUSTARD AND PEPPERCORNS

3 Assorted Hors D'oeuvres

Mixed Greens, Olives, Artichoke Salad Provolone Cheese with Lemon Garlic Dressing

Herb Roasted Potatoes, Basil Grilled Vegetables

Poached Pear in Riesling with Goat Cheese Drizzled with Balsamic Syrup

Buns and Butter

Price per person: \$75.00

BEEF TENDERLOIN WITH PEPPERCORN MAYO AND BRAISED CHIPOTLE SHORT RIB

Susan's Drunken Prawns

Roasted Fennel and Cambrizola Cream Soup

Celeriac and Potato Puree, Grilled Seasonal Vegetable

Susan's Signature Chocolate Pate with Dollop of Whipping Cream

Buns and Butter

Price per person: \$75.00

All Occasion Platters

- Gourmet Olive and Pickle Tray \$4.25 per person
- Fresh Fruit Tray \$4.25 per person
Quality, hand-selected seasonal fruit with yogurt fruit dip (150g).
- Vegetable Platter with Dip \$4.25 per person
Fresh market vegetables with creamy ranch dip (150 g).
- Cheese Tray \$5.25 per person
Domestic cheese including: cheddar, marble, Swiss, Jalapeno Jack and brie served with crackers and garnished with fresh fruit (100 g).
- Vegetable, Dip and Cheese Platter \$5.25 per person
Market fresh vegetables and assorted cheeses (75 g of each).
Assorted Deli and Smoked Meat Tray \$4.99 per person
Smoked Farm Ham, smoked turkey, Roast Beef, chipotle barbecue Farms Pork, pastrami and smoked sausage (100 g).
- Fresh Fruit and Cheese Platter \$6.75 per person
Seasonal fresh fruit and assorted cheeses (75 g of each).
- Assorted Smoked Meat and Cheese Tray \$6.00 per person
A selection of domestic cheese and smoked deli meats (50 g of each).
- Specialty Platters Imported Cheese \$7.50 per person
A wide variety of cheese from countries abroad. May include: Stilton, brie, Double Gloucester, Cambazola, St. André, Camembert, aged cheddars and many more. All garnished with fresh fruit and assorted crackers (100 g).
- Antipasto Platter \$7.50 per person
Garlic sausage, peppered salami, pepperoni, ham sausage, marinated artichokes, stuffed olives, provolone and cheddar cheese, pickled onions and garlic pickles served with assorted bread and crackers (150 g).
- Seafood Platter \$9.50 per person
Smoked salmon with dark rye bread, prawns with cocktail sauce and california rolls with wasabi and pickled ginger (125 g).
- Dip Platter \$4.50 per person
Spinach dip, Hummus and Olive tapenade served with assorted breads for dipping.

Hot Hors d'Oeuvres

- Mini Quiche • Leek and Brie Tarts • Spanakopita • Assorted samosas • Barbecue Riblets
 - Falafel with tzatziki • Crab and Monterey Jack Phyllo Purses • Meatballs (Greek, Sweet and Sour, Polynesian)
 - Tomato Salsa and Four Cheese Quesadillas
- Any of the Above \$21.75 per dozen
- Petit Crab Cakes with chipotle aioli • Coconut shrimp with curry dipping sauce
 - Prawns wrapped in pancetta and basil • Skewered Scallops with prosciutto
 - Chipotle Adobo Baby Back Ribs • Lamb Kofta with cucumber raita sauce
 - Szechuan Chicken Spring Rolls with Thai chilli sauce • Pork Tortières
 - Beef Striploin Wrapped Asparagus brushed with teriyaki sauce
- Any of the above \$27.00 per dozen

Chicken Wings (mahogany/barbecue/cajun/hot)..... \$12.25 per dozen
Mini Gourmet Pizzas \$21.75 per dozen
Please choose from: • Bocconcini, Tomato and Basil • Brie and Mango • Spinach and Feta • Smoky Barbecue
Chicken • Pancetta and Asiago

Skewers \$27.00 per dozen
Please choose from the following: Mediterranean, curry, satay or cajun. Please specify chicken, beef or pork.

Cold Hors d'Oeuvres

• Sweet Pepper and Tomato Bruschetta with french bread • Olive Tapenade with herbed focaccia
• Chèvre and Sun-dried Tomato Spread on crostini • Gourmet Olive Skewers • Pâté with mango salsa on
sourdough crostini • European Baguettes with gourmet olives
Any of the above \$21.75 per dozen

• Chicken or Shrimp Salad Rolls • Prawns tossed in a raspberry mint vinaigrette • California Rolls with wasabi •
Asian Prawns with wasabi cocktail sauce
Any of the above \$27.00 per dozen

Canapés

Canapés are all served on crostini.
Please choose from the following toppings.
(Minimum order of two dozen per variety. Inquire about seasonal offerings.)
• Smoked Salmon, Cream Cheese and Red Onion • Peppered Salami with sweet pickle • Roast Striploin with
roasted garlic aioli • Prosciutto with melon • Cucumber with cream cheese pesto • Wasabi Beef • Peppercorn
Pâté • Sun-dried Tomato Basil • Smoked Turkey and Apricot • Wild Boar Pâté • Chipotle Pork Tenderloin with
mango chutney
Any of the above \$21.75 per dozen

Bar Service

Liquor Service – Guest supplies liquor, limited to beer and wine
\$20.00 per hour per bartender (minimum 4 hours)
\$8.00 per person corkage (minimum 40 people)

A liquor license must be provided along with the liquor prior to the functions start.

GUARANTEES

A final guarantee for any catering function is required 72 hours prior to the function date. If attendance falls below the guaranteed number, the customer will be charged for the guaranteed count. Guarantees for Monday and Tuesday must be received by 12:00 noon the preceding Friday.

BEVERAGES

Alberta law prohibits the sale and/or service of alcoholic beverages to anyone under the age of 18 years. No alcoholic beverages shall be brought into the banquet or meeting rooms unless a valid liquor permit and corkage fee is provided to the hotel. Private bars may be closed earlier than originally requested, per management discretion.

PAYMENT

An advance deposit is required 14 days prior to the event equal to the Room rental and 50% of the catering is. All deposits are non-refundable. Management reserves the right to require a security deposit depending upon the size and nature of the function. Security deposit is refundable upon inspection of facility. Any damage to the property or facility will be deducted accordingly. The remainder of the payment is required 72 hours prior to the function. Final payments for all services shall be made on the day prior to the function unless arrangements have been authorized prior to your event. Direct bill payments are due within ten days of billing date.

CANCELLATIONS.

Hotel must receive 14 days advance notice of cancellation to avoid a cancellation penalty. Cancellation penalty includes 50% charge of meeting room, 100% audio/visual and food & beverage services as described on the contract.

MEETING & BANQUET ROOMS

All meeting room assignments are based on the anticipated number of guests. We reserve the right to change meeting room assignments should your projected attendance fall below the original estimate. Preferred locations will be honored whenever possible. All functions will be posted directing guests to the proper room. All functions with exhibitors must arrange for removal of all materials on the scheduled departure date unless otherwise authorized by our catering coordinator.

SHIPPING & RECEIVING

If it is necessary for you to ship materials to our hotel prior to your meeting, packages will be accepted two days prior to your function. Special arrangements must be made in advance for any shipments arriving more than two days prior to your function. Due to our limited storage areas, advance shipments received more than two days prior to your function date will be refused unless pre-approved. Storage fees will be set at that time. Return Shipping for all items will be your responsibility. Merchandise must be picked up within two days of the completion of the event.

SET-UP FEE

A set-up fee may be assessed to groups using a meeting or a banquet room. The fee will be based on the number of people in attendance and the difficulty of the room set-up. **Same day changes to the room set up will result in a \$100.00 Change fee.**

EQUIPMENT

All equipment needs should be prearranged with our sales office prior to your function. Please refer to the hotel's A/V Rental Price List. **Same day orders will be subject to a \$75.00 rush fee.**

ENTERTAINMENT

Functions that have live music, DJ, etc. must arrange to have entertainment stop at 10:00pm. Management reserves the right to control the volume of any band, DJ, etc. If necessary, entertainers will be asked, only once, to lower the volume, noncompliance will necessitate appropriate action.

DECORATING

To avoid damage to wallpaper or paint, the affixing of anything to the wall, floor or ceiling of rooms is not permitted. Use of certain decorations (i.e. candles, potpourri, etc.) requires management approval.

LIABILITY

Groups agree to be responsible for any damages done to the premises or equipment by members, guests, invitees or outside groups contracted by the organization during the period of time they are on hotel property. Any damages will be charged accordingly. The hotel cannot assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to, during or following your function. Security arrangements should be made for all items unattended for any time.

SECURITY

If, in the sole judgment of the hotel, security is required to maintain order due to the size and nature of your function, the Hotel will provide security personnel at your expense. The hotel shall have final approval on any and all security personnel to be utilized during your event.

GRATUITY

18% gratuity will be applied to all food & beverage charges.

OUTSIDE VENDORS

If you prefer to make other arrangements for Food & Beverage, the vendor must be licensed to prepare and serve food in accordance with local health regulations. The hotel will charge a \$5 per person per day service fee.