



ROYAL HOTEL

TM.
TRADEMARK
COLLECTION BY WYNDHAM

2019

Prices do not include applicable taxes & service charge.
Menu Prices & selection are subject to change without notice

Thank you for your interest in the ROYAL HOTEL WEST EDMONTON

The following information has been designed specifically for your prospective function: We believe this package will inform you on all the services and facilities we provide at the Royal Hotel West Edmonton, Trademark Collection by Wyndham.

Whether you are celebrating your wedding day, organizing a family dinner or conducting a business meeting. We will exceed your expectations at every turn. Our staff is highly trained to ensure the highest standards of quality in our quest for excellence. Executive Chef Michael Bird and his culinary team will deliver a memorable experience sure to satisfy any palate

Please do not hesitate to contact us if you require further information on the facilities, additional services or personalized options that we can provide.

We look forward to hosting your next event.

Yours in hospitality,

Darrell A. Pearson
General Manager
gm.rhe@royalhotelgroup.ca

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2019

EXECUTIVE ACCOMMODATIONS

Features 235 Rooms & Suites designed with little extras for the convenience & pleasure of our guests. All rooms are non-smoking & parking is complementary.

ALL OF OUR WELL APPOINTED GUEST ROOMS FEATURE:

- Keurig Coffee Station with Selection of Coffees and Teas
- Iron and Ironing Board
- Individual Climate Control
- Ipod Clock Radio
- Working Desk and Chairs
- Hairdryer
- Refrigerator
- Daily National Newspaper
- Complimentary High Speed Wireless Internet
- Easy Access Voice Mail
- LCD HDTV

OTHER AMENITIES INCLUDE

- Specialty Suites with Jacuzzi Tubs
- Pet Friendly Rooms are Available
- Children 14 years of age and under Stay Free in their Parent's Room
- Safety Deposit Boxes
- Business Center with Guest Room to Business Center Print Capability
- Guest Laundry Facilities
- Dry Cleaning Same Day Service (Monday- Friday)
- Fitness Room

LOOKING FOR SOME EXTRA COMFORTS TO MAKE YOUR STAY MORE ENJOYABLE. WE OFFER CLUB ROOMS WITH THE FOLLOWING FEATURES

- Controlled Access to the Club Wing
- Spacious rooms with windows that open
- Limited rooms with steam showers
- Laminated flooring

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THE ROYAL HOTEL WEST EDMONTON

has established itself as a leader by providing experienced sales assistance, professional service and exquisite food. Our venue offers great opportunities for your next social event, business meeting, sales conference, family dinner or a host of your once in a lifetime wedding.

Our Sales & Catering Team will assist you in planning a successful event each and every time. We are committed to creating lasting memories, one event at a time!

BANQUET FACILITIES

EMERALD BALLROOM

This 3,521 square foot room is our largest. Capable of accommodating weddings of up to 220 guests, receptions of up to 300 and dinners up to 250, it has the capability of transforming itself into two smaller rooms, Emerald A at 1,073 square feet & Emerald B at 2,448 square feet.

SILVER ROOM

This 575 sq ft room is conveniently located across from the Emerald Ballroom, this room is perfect for smaller events. Room includes a 49" smart TV.

JADE ROOM

This 483 sq ft room is located adjacent from Steels Cafe & Grill, this room's ideal for smaller events such as family dinner or brunch.

EXECUTIVE BOARDROOM

This 594 sq ft room is conveniently located near the lobby entrance, this room offers natural lighting through its high windows. Room includes a 55" Smart TV.

BOARDROOM

This 380 sq ft room is the perfect setting for small business meetings or for your next brainstorming session. Room includes a 49" Smart TV.

STEELS CAFE & GRILL

The hotel's 2,300 sq ft room is a great facility for dinner events and can be transformed into a beautiful wedding or dinner venue.

ROOM	SIZE		HEIGHT	RECEPTION	DINNER	CLASSROOM	CLASSROOM ROUNDS	THEATRE	BOARDROOM	U SHAPE	HOLLOW SQUARE
Emerald Ballroom	51 x 77	3521	11	300	250	133	132	300	-	-	-
Emerald A	37 x 29	1073	11	80	60	33	36	80	35	30	35
Emerald B	51 x 48	2448	11	200	140	100	78	200	-	-	-
Silver	23 x 25	575	10	50	40	18	18	30	20	16	20
Jade	21 x 23	483	10	50	40	-	-	-	24	25	26
Executive Boardroom	27 x 22	594	10	60	50	18	24	50	22	16	20
Boardroom	20 x 19	380	10	20	12	-	-	-	12	-	-
Steels Cafe & Grill	48 x 48	2300	10	-	100	-	-	-	-	-	-

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ROOM RENTAL FEES

The following scale will be applied to all functions involving the purchase of catered food and /or beverage (before taxes & gratuities).

EMERALD BALLROOM

- Water meeting or purchase under 750.00 in food & beverage, room rental fee 1500.00
- Purchase over 750.00 in food & beverage, room rental fee 1000.00
- Purchase over 2000.00 in food & beverage, room rental fee 750.00
- Purchase over 3500.00 in food & beverage, room rental fee 450.00

EMERALD ROOM A

- Water meeting or purchase under 250.00 in food & beverage, room rental fee 550.00
- Purchase over 250.00 in food & beverage, room rental fee 350.00
- Purchase over 750.00 in food & beverage, room rental fee 250.00

EMERALD ROOM B AND STEEL'S CAFE & GRILL

- Water meeting or purchase under 550.00 in food & beverage, room rental fee 950.00
- Purchase over 550.00 in food & beverage, room rental fee 550.00
- Purchase over 1250.00 in food & beverage, room rental fee 350.00

JADE ROOM

- Water meeting or purchase under 200.00 in food & beverage, room rental fee 250.00
- Purchase over 200.00 in food & beverage, room rental fee 200.00

EXECUTIVE BOARDROOM, SILVER ROOM & BOARDROOM (Includes a 49" smart TV)

- Water meeting or purchase under 200.00 in food & beverage, room rental fee 275.00
- Purchase over 200.00 in food & beverage, room rental fee 225.00

SET UP FEES

- Events with no food & beverage or minimal catering requirements are subject to set-up fees based on the extent of the set-ups, number of vendors & number of attendees
- Trade Show set up fees starting at \$250.00 (15 tables included)
- The cost for additional tables is \$10 per table

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LUNCH BUFFET

The following Lunch Buffets are available until 3:00 pm. Unless otherwise stated, all buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

LATIN FLARE LUNCH BUFFET

- Jalapeño Corn Bread
- Tomato, Cabbage & Onion Salad

(Choice of one)

- BBQ Pork Sliders
- Chicken Corn Pie
- Roasted Potato Medley
- Steamed Vegetables
- Key Lime Cheese Cake & Lemon Meringue Pie
- Freshly Brewed Coffee & Teas

25.95 per person

TASTE OF UKRAINE LUNCH BUFFET

- Fresh Baked Dinner Rolls with Butter
- Roasted Beet Salad

(Choice of one)

- Cabbage Rolls
- Farmer Sausage
- Chicken Kiev
- Perogies
- Vegetable Medley
- Fresh Sliced Fruit Platter
- Freshly Brewed Coffee & Tea

24.95 per person

CATTLEMAN'S LUNCH BUFFET

- Fresh Baked Dinner Rolls with Butter
- Roasted Corn Salad
- Roasted Potato Medley
- Shaved Roast Beef with beef demi
- Seasonal Vegetable Medley
- Assorted Cakes
- Freshly Brewed Coffee & Assorted Teas

24.95 per person

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LUNCH BUFFET

The following Lunch buffets are available until 3:00 pm. Unless otherwise stated, all buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

CARIBBEAN LUNCH BUFFET

- Banana Bread
- Roasted Sweet Potato Raisin Salad
- Vegetable Platter
- (Choice of One)**
 - Chicken Curry
 - Braised Ox Tail
- Steamed Rice
- Steamed Green Beans
- Chocolate Cream Pie & Banana Cream Pie
- Freshly Brewed Coffee & Tea

24.95 per person

TASTE OF ITALY LUNCH BUFFET

- Herbed Flat Bread
- Greek Salad
- Roasted Mushroom Ravioli
- Chicken Breast stuffed with Sundried Tomato & Brie Cheese, served with a creamy Basil sauce
- Vegetable Medley
- Assorted Cakes
- Freshly Brewed Coffee & Teas

23.95 per person

AFTERNOON MARKET LUNCH BUFFET

- Assorted Artisan Breads
- Soup of the Day
- Vegetable Platter
- Assorted Deli Meats, Egg Salad, Tuna Salad & Cheese

(Choice of One)

- Assorted Cakes
- Fresh Fruit Slices
- Freshly Brewed Coffee & Tea

20.95 per person (Min 15 persons)

*If you prefer Pre-made Sandwiches, there is an extra charge of 2.00 per person.

VEGETARIAN OPTIONS

This menu has been created to accommodate those guests who may have an allergy or meal restriction. You may substitute your entrée for one of the following options at no extra charge, or you can add a vegetarian option for 3.00 per person.

- Roasted Vegetable Spinach Gnocchi
- Two Cheese Stuffed Portobello Mushroom
- Cabbage Rolls
- Vegetarian Lasagna

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WHEATLESS WONDER LUNCH BUFFET

This menu was designed by our culinary team to appeal to those with gluten allergies. The following lunch buffet is available until 3:00 pm. This buffet selection requires a minimum of 20 people. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

- Gluten Free Bread served with butter
-

(Choice of one)

- Mixed Green Salad with assorted vinaigrette
 - Tomato Bocconcini Salad
-

- Pesto Corn Penne served with a creamy Spinach Sauce
 - Sun dried Tomato Stuffed Chicken served with Pesto Cream Sauce
 - Seasonal Vegetables
 - Potato Medley
-

- Chocolate Almond Torte
-

- Freshly Brewed Coffee & Assorted Teas

28.95 per person

Add a second salad to this meal for an additional 2.00 per person

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PLATED LUNCH

All plated lunches include freshly baked rolls, freshly brewed coffee & assorted teas, your choice of Soup or Salad, an Entrée & a Dessert. Unless otherwise stated, all plated lunch options have a minimum requirement of 15 people or an additional 3.00 per person will apply. All meal selections must be identical.

SOUP & SALAD

(Choice of one)

- Cream of Chicken Soup
- Roasted Butternut Squash Soup
- Spring Mix Salad - Cucumbers, Cherry Tomato & Carrots served with a Raspberry Vinaigrette
- Traditional Caesar Salad served with Crispy Parmesan Cheese
- Tomato Bocconcini Salad - Fresh Tomatoes, Basil & Baby Bocconcini tossed in a Lemon Thyme Dressing

ENTRÉE

(Choice of one)

- 6oz Steak sandwich served with Herbed Flat Bread, Sautéed Onions & Mushrooms with a side of Steamed Vegetables 25.95
- Pan seared Basa Fish - Basa Fish tossed in fresh Herbs and pan seared served with Papaya Slaw & steamed Rice 24.95
- Chipotle Maple Chicken Thigh served with Roasted Potato Medley, steamed Vegetables & a Chipotle Maple Sauce 23.95
- Caramelized Apple Pork Chops - Two Pork Loin Chops served with Cheese Mashed Potato and Braised Cabbage, served with a creamy caramelized Apple Sauce 22.95

DESSERT

(Choice of one)

- Triple Chocolate Mousse Cake served with Fresh Berries
- New York Cheese Cake served with Fruit Coulis & Fresh Berries

Make your lunch into a four course meal for an additional 4.00 per person

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PLATINUM CLASS BREAKFAST BUFFET

The following Breakfast buffets are available until 11:00 am. Unless otherwise stated, all breakfast buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

- Chilled Fruit Juices (Orange and Apple)

(Choice of one)

- Seasonal Fruit Salad
- Seasonal Sliced Fruit

-
- Fresh Baked Croissants with Whipped Butter

(Choice of one)

- 4oz. Grilled Alberta Beef Sirloin Steak
- Pork Sausages, Smoked Bacon & Maple Ham

(Choice of one)

- Denver Scrambled Eggs, Peppers, Green Onions, Aged White Cheddar & Aged Mozzarella
- Chef Attended Omelette Station

(Choice of one)

- Traditional French Toast with Maple Syrup & Whipped Butter
- Waffles with Fresh Berry Compote & Whipped Cream

-
- House Made Hash Brown Potatoes

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- Freshly Brewed Coffee & Assorted Teas

25.95 per person

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BREAKFAST BUFFET

The following Breakfast buffets are available until 11:00 am. Unless otherwise stated, all breakfast buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

ALBERTA RISER BREAKFAST BUFFET

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fruit Salad
- Chef Attended Omelet Station
- Maple Glazed Ham
- Thick Sliced Apple Wood Smoked Bacon
- French Toast with Fresh Berries
- Freshly Brewed Coffee & Assorted Tea

23.95 per person

LAGUNA VENETA BUFFET

- Chilled Fruit Juices (Orange and Apple)
- (Choice of one)*
 - Traditional Eggs Benedict
 - House Made Crab Cakes Eggs Benedict
- House Made Hash Brown Potatoes
- Seasonal Sliced Fruit
- Freshly Baked Goodies
- Freshly Brewed Coffee & Assorted Teas

20.95 per person

CONTINENTAL BUFFET

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fruit Salad
- Hot Oatmeal & Cold Cereal
- Assorted Muffins, Fresh Baked Turnovers, & Baked Goodies with Whipped Butter
- Granola Bars
- Individual Fruit Yogurts
- Freshly Brewed Coffee & Assorted Teas

14.95 per person (min 15 persons)

MORNING LIGHT BREAKFAST BUFFET

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fruit Salad
- Fresh Baked Goodies
- Morinville Fresh Farm Scrambled Eggs
- House Made Hash Brown Potatoes

(Choice of one)

- Pork Sausages
- Bacon

(Choice of one)

- Traditional Pancakes served with syrup & whipped butter
- Blueberry Pancakes served with syrup & whipped butter

- Freshly Brewed Coffee & Assorted Teas

20.95 per person

SUNRISE BUFFET

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fruit Salad
- Fresh Baked Goodies
- Morinville Fresh Farm Scrambled Eggs with Green Onions & Aged White Cheddar
- House Made Hash Brown Potatoes

(Choice of one)

- Pork Sausages
- Bacon

- Freshly Brewed Coffee & Assorted Teas

18.95 per person

PLATED BREAKFAST

The following plated breakfast options are available until 11:00 am. Unless otherwise stated, all plated breakfast options have a minimum requirement of 15 people or a 3.00 per person charge will apply. All meal selections must be identical.

ROYAL BREAKFAST

STARTER

(Choice of one)

- Chilled Fruit Juices (Orange or Apple)
- Fresh Seasonal Fruit Cup

ENTRÉE

(Choice of one)

- Morinville Farm Fresh Scrambled Eggs topped with Green Onions & White Cheddar, served with Hash Brown Potatoes
- Traditional French Toast served with syrup & whipped butter
- Traditional Pancakes served with syrup & whipped butter
- Belgian Waffles served with fresh Strawberry Compote, whipped cream & syrup

SIDES

(Choice of one)

- Crispy Bacon
 - Breakfast Sausage (choice of) Pork or Beef
- Freshly Brewed Coffee & Assorted Teas

18.95 per person

EARLY START

- Chilled Fruit Juices (Orange or Apple)

(Choice of one)

- Traditional Eggs Benedict topped with Béarnaise
- House Made Crab Cakes Eggs Benedict topped with Béarnaise sauce
- House Made Hash Brown Potatoes
- Freshly Brewed Coffee & Assorted Teas

18.95 per person

HEALTHY START

(Choice of one)

- Chilled Fruit Juices (Orange or Apple)
- Individual Fruit Yogurt
- Fresh Fruit Salad
- Granola Bars

(Choice of one)

- English Muffin & Egg Sandwich with Cheddar Cheese
- Oatmeal
- Freshly Brewed Coffee & Assorted Teas

15.95 per person

EXECUTIVE PANINI

- Chilled Fruit Juices (Orange or Apple)

- Grilled Panini two scrambled eggs mixed with sausage, mushrooms & onions, then topped with white cheddar cheese, wrapped in a whole wheat tortilla

- House Made Hash Brown Potatoes

- Freshly Brewed Coffee & Assorted Teas

15.95 per person

IMPERIAL DINNER BUFFET

The following dinner buffet selection requires a minimum of 25 people.
For groups of 20 to 24 persons an additional 5.00 per person charge will apply.

- Fresh Baked Dinner Rolls with butter
- Traditional Caesar Salad with crispy Prosciutto, lemon wedges & Asiago cheese
- Build Your Own Salad with assorted dressings
- Fresh Crudités with ranch dipping sauce
- Assorted International Cheese Tray

ENTRÉES

- Roasted Root Vegetable Stuffed Chicken with lemon thyme cream sauce
- Pan Seared Basa fish served with grapefruit butter sauce

CARVED ITEM

(Choice of one)

- Baron of Beef with Yorkshire pudding & red wine demi
- Roasted Pork Loin crusted with sun dried fruit, served with whiskey apple demi

SIDE DISHES

- Steamed Green Beans
- Garlic Mashed Potatoes

DESSERT

- Fresh Fruit Tray
- Assorted Pies & Cheesecakes
- Freshly Brewed Coffee & Assorted Tea

42.95 per person

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DINNER BUFFETS

The following dinner buffet selections require a minimum of 25 people.
For groups of 20 to 24 persons an additional 5.00 per person charge will apply.

ROYAL FEAST BUFFET

- Fresh Baked Dinner Rolls with butter
- Traditional Caesar Salad & Parmesan cheese
- Build Your Own Salad with assorted dressings

ENTRÉES (choice of two)

- Prime Alberta Roast Beef served with pan jus
Yorkshire pudding
- Herb Crusted Roasted Pork Loin with Dijon
Apple Whiskey Demi
- Chipotle Maple Chicken Thighs

SIDES DISHES

- Mashed Potatoes
- Seasonal Vegetable Medley

DESSERTS

- Assorted Pies, Cakes & Cheesecakes
- Freshly Brewed Coffee & Assorted Tea

35.95 per person

SOUTH EASTERN BUFFET

- Fresh Baked Dinner Rolls with butter
- Papaya Slaw
- Rice & Bean Salad with Mango

ENTRÉES (choice of two)

- Braised Pork Shoulder in Sweet Soy Sauce
- Chicken Adobo
- Crab Cakes with Fruit Salsa

SIDE DISHES

- Stir Fried Vegetables
- Fried Rice

DESSERTS

- Assorted Cakes & Pies
- Freshly Brewed Coffee & Assorted Tea

32.95 per person

SUNSET GRILL BUFFET

- Fresh Baked Dinner Rolls with butter
- Mediterranean Orzo Pasta Salad
- Traditional Potato Salad
- Build Your Own Salad with assorted dressings

ENTRÉES (choice of two)

- Pan Seared Snapper with Grapefruit Butter
Sauce
- 4 oz Beef Sirloin with Beef Pan Jus
- Braised Pork Shoulder served with Orange
Soy Demi
- Fried Chicken & Waffles drizzled with Hot
Maple Sauce

SIDES DISHES

- Roasted Baby Red Potatoes
- Seasonal Vegetables

DESSERTS

- Strawberry Shortcake & Apple Pie
- Assorted Cheesecakes

- Freshly Brewed Coffee & Assorted Tea

33.95 per person

GOODBYE GLUTEN DINNER BUFFET

This menu was designed by our culinary team to appeal to those with gluten allergies. The following dinner buffet selection requires a minimum of 25 people. For groups of 20 to 24 persons an additional 5.00 per person charge will apply.

- Gluten Free Bread served with Butter
- Marinated Root Vegetable Salad
- Mixed Green Salad with assorted Vinaigrette Dressings
- Fresh Crudités with Ranch Dipping Sauce

ENTRÉES (choice of two)

- Oven Roasted Pork Chops served with a Chipotle Maple Sauce
- Roasted Root Vegetable Stuffed Chicken in a Lemon Thyme Sauce
- 6 oz Beef Sirloin Steak served with Beef Jus
- Oven Baked Basa Fish served with Grapefruit Butter Sauce

Served with Seasonal Vegetable Medley & Mashed Potatoes

DESSERTS (Choice of one)

- Chocolate Almond Torte
- Fresh Fruit Platter

Freshly Brewed Coffee & Assorted Teas

32.95 per person

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DINNER BUFFETS

The following dinner buffet selections require a minimum of 25 people.
For groups of 20 to 24 persons an, additional 5.00 per person charge will apply.

MID WESTERN BUFFET

- Fresh Baked Dinner Rolls with butter
- Mixed Green Salad served with assorted dressings
- Vegetable Platter

ENTRÉES (choice of two)

- Shaved Roast Beef with Beef Demi Glaze
- Chipotle Maple Chicken Thighs
- Pork Chops with Dijon Apple Cream Demi

SIDES

- Potato Medley
- Vegetable Medley

DESSERTS

- Assorted Cakes & Lemon Meringue Pie
- Freshly Brewed Coffee & Assorted Tea

32.95 per person

VEGETARIAN OPTIONS

These items have been created to accommodate those guests who may have an allergy or meal restriction, you may substitute your entrée for one of the following options at no extra charge, or you can add a vegetarian option for an extra 3.00 per person.

- Roasted Vegetable Spinach Gnocchi
- Two Cheese Stuffed Portabello Mushroom
- Cabbage Rolls
- Vegetarian Lasagna

SOUTHERN INDIA BUFFET

- Baked Naan Bread
- Dal Indian Lentils Soup

ENTRÉES (choice of two)

- Butter Chicken
- Braised Lamb Vindaloo
- Shrimp Braised in Apple Coconut Sauce

SIDES

- Steamed Basmati Rice
- Steamed Curry Cauliflower

DESSERT

- Assorted Cakes
- Freshly Brewed Coffee & Assorted Tea

30.95 per person

PORTICO BUFFET

- Fresh Baked Dinner Rolls with butter
- Red Bean & Roasted Corn Salad
- Sweet Potato & Fried Plantain Salad

ENTRÉES (choice of one)

- Whitefish in an Orange Coconut Sauce
- Jerk Chicken
- Pork Chops in a Mushroom Cream Sauce

SIDE DISHES

- Steamed Rice
- Vegetable Medley

DESSERT

- Pumpkin Pie & Strawberry Shortcake
- Freshly Brewed Coffee & Assorted Tea

29.95 per person

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PLATED DINNER

Plated dinners bring a touch of elegance to any event. The following plated options include fresh baked Dinner Rolls, Freshly Brewed Coffee & Assorted Teas, your choice of a Soup or Salad, an Entrée and a Dessert. Unless otherwise stated, all plated dinner options have a minimum requirement of 15 people or an additional 3.00 per person will apply. All meal selections must be identical.

SOUP & SALAD *(choice of one)*

- **Roasted Butternut Squash Soup with Maple Glaze**
- **Cauliflower & Roasted Crab Chowder**
- **Roasted Pear & Rutabaga Soup**
- **Mixed Baby Greens**
Wilted grapes, toasted pecans, cherry tomatoes, goat cheese, shaved carrots & raspberry dressing
- **Roasted Beet Salad**
Trio of fresh beets, goat cheese & fresh basil in a balsamic grapefruit dressing
- **Traditional Caesar Salad**
served with crispy Parmesan chips

ENTRÉES

- **Prime Rib**
8oz. Prime Rib served with a side of horseradish, infused parsnip potato mash & seasonal vegetables, topped with a Yorkshire pudding and red wine demi-glaze
40.95 per person
- **Surf & Turf**
4 oz. Tenderloin with White Tail Shrimp served with chili lime butter sauce, gratin potatoes & seasonal vegetables
38.95 per person
- **Bone in Pork Chop**
8 oz. Bone in Pork Chop served with parmesan cheese mashed potatoes, a caramelized apple cream sauce & grilled asparagus
36.95 per person
- **Stuffed Seared Salmon**
Fresh Atlantic Salmon stuffed with a Scallop Mousse, served with potato medley, grilled vegetables & topped with a dill compound butter
35.95 per person
- **Stuffed Chicken Supreme**
6 oz. Chicken stuffed with Roasted Root Vegetables, served with a lemon thyme cream sauce, sweet potato pavé & vegetable medley
34.95 per person

DESSERTS *(choice of one)*

- **Cheese Cake**
Served with fresh berries
- **Gianduja Chocolate Slab Cake**
Crispy almond base, chocolate cream fondant cake served with caramelized sugar
- **Apple Tart with Vanilla Ice Cream**

**Make your dinner into a 4
course meal for only
\$5 per person**

ALL INCLUSIVE MEETING PACKAGES

Our business bundles are designed to offer great value with easy organization. Package also includes: room rental fee, complimentary high speed internet access, 8' screen, one flip chart with markers,

PREMIUM BUNDLE

PREMIUM BREAKFAST BUFFET

Chilled Juices, Seasonal Sliced Fruit, Fresh Baked Goodies, Scrambled Eggs with Green Onions & Aged White Cheddar, Alberta Beef Sausage **or** Bacon, House Made Hash Brown Potatoes, Freshly Brewed Coffee & Assorted Teas

MORNING COFFEE BREAK

Your Choice of Cookies, Finger Sweets, Muffins or Pastries,
Served with Freshly Brewed Coffee & Assorted Teas

LUNCH BUFFETS

Choose one of the following:

- Cattleman's Lunch Buffet
- Latin Fare Lunch Buffet
- Caribbean Lunch Buffet
- Taste of the Ukraine Lunch Buffet
- Afternoon Market Lunch Buffet
- Taste of Italy Lunch Buffet

AFTERNOON BREAK

Choice of one themed break:

- Cookie Monster
- Carnival
- Fresh Start
- Kid in a Candy Store
- Smoothie Time
- Ice Cream Shop
- Street Fair

62.00 per person (min 20 person)

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ALL INCLUSIVE MEETING PACKAGE

Our business bundles are designed to offer great value with easy organization. Package also includes: Room rental fee, complimentary high speed internet access, 6' screen, one flip chart with markers,

SILVER BUNDLE

Continental Breakfast Buffet

Chilled juices, seasonal fruit salad, assorted scones, individual yogurt, freshly brewed coffee & assorted teas*

Morning Coffee Break

Freshly brewed coffee & assorted teas with choice of freshly baked muffins or cookies

Lunch Buffets *(choice of one)*

- Afternoon Market Lunch Buffet
- Caribbean Lunch Buffet
- Taste of Italy Lunch Buffet

Themed Afternoon Break *(choice of one)*

- Smoothie Time
- Ice Cream Shop

57.00 per person (min 20 persons)

BRONZE BUNDLE

Continental Breakfast Buffet

Chilled Juices, seasonal fruit salad, assorted scones, individual yogurt, freshly brewed coffee & assorted teas *

Morning Coffee Break

Freshly brewed coffee & assorted teas with freshly baked cookies

Afternoon Market Lunch Buffet

Themed Afternoon Break

Smoothie Time
(Fruit smoothies, fruit skewers & granola bars)

54.00 per person (min 15 persons)

*UPGRADE YOUR BREAKFAST

To our Premium Breakfast Buffet, for an additional 3.00 per person

- Chilled Fruit Juices
- Seasonal Sliced Fruit
- Alberta Beef Sausage **or** Bacon
- House Made Hash Brown Potatoes
- Scrambled Eggs with green onions & aged white cheddar
- Freshly Brewed Coffee & Assorted Tea

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HORS D'OEUVRES

SERVED COLD

(per dozen. Min 3 dozen per selection)

- Mushroom Caps
stuffed with artichoke hearts 20.95
- Smoked Salmon Mousse Canapés 20.95
- Asparagus Wrapped in Prosciutto 19.95
- Devilled Eggs 18.95
- Chocolate Covered Strawberries 17.95
- Roasted Red Pepper Hummus
with Toasted Pita Bread 16.95

SERVED HOT

(per dozen. Min 4 dozen per selection)

- Coconut Breaded Shrimp 21.95
- Chicken Souvlaki 19.95
- Marinated Rosemary Lamb Kabobs 19.95
- Breaded Chicken Wings with Blue Cheese Dip 18.95
(Hot, BBQ, Salt & Pepper, Honey Garlic)
- Savory Swedish Meatballs 18.95
- Stuffed Jalapeño Poppers 17.95
- Vegetarian Spring Rolls with Sweet Chili Sauce 17.95
- Mini Quiche Florentine 17.95
- Spanakopita 17.95

*ENHANCE YOUR EXPERIENCE

by adding a **1 HOUR WHITE GLOVE SERVICE** for an additional 150.00 fee

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

THEMED BREAKS

The following Themed Breaks require a minimum of 15 people.

STREET FAIR

- Corn Dogs, Jalapeño Cheddar Smokies served with Baked Potato Chips & Iced Tea

15.95 per person

CARNIVAL

- Freshly Popped Popcorn, Licorice, Cotton Candy & Assorted Soft Drinks

13.95 per person

FRESH START

- Freshly Baked Pastries, Muffins, Butter Tarts & Banana Bread served with Bottled Juice, Freshly Brewed Coffee & Assorted Teas

13.95 per person

SMOOTHIE TIME

- Tropical Mango Smoothies
- Strawberry & Banana Smoothies
- Mixed Berry Smoothies
- Fresh Fruit Skewers & Granola Bars

12.95 per person

ICE CREAM SHOP

- Assorted Ice Cream served with Chocolate & Caramel Sauce and Assorted Toppings: Cookie Crumbs, Rainbow Sprinkles & Chocolate Curls

12.95 per person

COOKIE MONSTER

- Fresh Cold Milk with Chocolate Syrup & Freshly Baked Assorted Cookies

12.95 per person

KID IN A CANDY STORE

- A Mix of Hard & Soft Candies, Chocolate Brownies & Nanaimo Bars served with Assorted Soft Drinks

12.95 per person

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

LATE NIGHT SNACKS

The following evening options are available in addition to your dinner selection & served before 11:30 pm. Minimum 20 people per selection.

TEXAS STANDOFF

- Five Layer Dip served with nacho chips
- Home-Style Beef Chili
- Homemade Corn Bread

18.95 per person

SEAFOOD PLATTER

- Jumbo Prawns, Marinated Mussels, Clams & Crab Meat served with lemon wedges & spicy cocktail sauce

17.95 per person

ITALIAN FIESTA

- Cured Italian Meats
- Marinated Olives
- Marinated Mushrooms & Roasted Red Peppers
- Assorted Cheeses
- Baguette & Crackers

16.95 per person

PIZZERIA

- A Selection of Pepperoni, Ham, Cheese & Vegetarian served on top of Homemade Pizza Dough
- Baked Pretzels served with Hot Mustard

16.95 per person

DELI STOP

- Build Your Own Sandwich with a variety of Breads & Tortilla Wraps, Assorted Deli Meats, Egg Salad, Tuna Salad & Cheese

13.95 per person

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

ADDITIONAL REFRESHMENTS

Unless otherwise stated, all food refreshments have a minimum requirement of 10 people or 1 dozen.

Non-Alcoholic Fruit Punch

10.00 per liter

Selection of Freshly Baked Cookies

13.95 per dozen

Selection of International Cheeses & Crackers

13.95 per person

Pitchers of Fresh Juice

12.95 per liter

Pitchers of Soft Drinks (60oz.)

12.95 per pitcher

Pitcher of Cold Milk

with chocolate syrup on the side

11.95 per liter

Fresh Crudité's Platter

served with ranch dipping sauce

7.95 per person

Sliced Fresh Fruit Platter

served with yogurt-honey dip

7.95 per person

Selection of Finger Square Sweets

5.95 per person

Fresh Baked Banana Bread

4.95 per person

Fresh Baked Pastries

4.95 per person

Fresh Baked Muffins

3.95 each

Fresh Baked Croissants

2.95 each

Individual Fruit Yogurts

2.95 each

Individual Bottled Juice

3.00 each

Individual Soft Drinks/Bottled Water

3.00 each

Assorted Granola Bars

1.95 each

Freshly Brewed Coffee

10 cups 27.50

25 cups 59.95

50 cups 114.95

100 cups 220.9

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

2019 BEVERAGE SERVICES

HOST BAR

For occasions where the host of the party pays for all the beverages, these bars are based on consumption. Various subsidized options such as Loonie and Toonie bars are available, where established portions of the costs are split between the host and guests. Host prices are subject to GST and 17% gratuity.

CASH BAR

For occasions where individuals purchase their own beverages, pricing includes GST.

	Host	Cash
House Brand Liquors	5.95	6.50
Domestic Beers	5.95	6.50
House Wine (4oz. glass)	6.42	7.00
Premium Beers/Coolers	6.17	6.75
Premium Liquors	6.17	6.75
Soft Drinks	1.90	2.50

House Bar Set-Up Include:

Rye, Vodka, Rum, Gin, Domestic Beers (Canadian, Kokanee & Coors Light), House Wines, Imported Beers (Corona & Heineken), House Cocktails (Caesars & Paralyzers) & Coolers (Smirnoff Ice).

Mixes Include: Soft Drinks, Orange, Lime, Cranberry & Clamato Juice.

CORKAGE

Certain corkage options are available, should you wish to bring-in previously purchased alcohol. A liquor license is required and alcohol must be purchased from a licensed establishment. Corkage re-sale is not permitted. Other restrictions may apply.

WINE (750 ml) 7.50 per bottle (dinner only)

(1000 ml) 8.50 per bottle (dinner only)

ALL ALCOHOL 15.00 per guest

Wine Service:

All full or partial corkage bars that require wine service will be subject to a 150.00 fee

*Corkage bars include all items included in our bar set-up

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.



2019

BANQUET WINE LIST

RED WINE

	Host	Cash
Twist & Fate Merlot, Canada*	29.00	31.00
Rex Goliath Cabernet Sauvignon, California*	29.00	31.00
Marcus James Malbec, Argentina	29.00	31.00
Adobe Carmenere, Chile	31.00	33.00
Wallaroo Trail, Shiraz, Australia	31.00	33.00
Tom Gore Cabernet Sauvignon, California	41.00	43.00
Robert Mondavi Private Selection Merlot, California	41.00	43.00

WHITE WINE

Bodacious Pinot Grigio Canada	29.00	31.00
Wallaroo Trail Chardonnay, Australia*	29.00	31.00
Woodbridge White Zinfandel, California	31.00	33.00
Nobilo Sauvignon Blanc, New Zealand	33.00	35.00
Estancia Pinot Grigio, California	35.00	37.00
Tom Gore Chardonnay, California	41.00	43.00
Tom Gore Sauvignon Blanc, California	41.00	43.00

Sparkling Wine

Ruffino Prosecco, Sparkling Wine, Italy 375 ml	17.00	19.00
Ruffino Prosecco, Sparkling Wine, Italy 750 ml	36.00	38.00
Navarro Correas Extra Brut Sparkling Wine, Argentina 750 ml	36.00	38.00

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

2019 CATERING EXTRAS

AUDIO VISUAL

The following audio visual items are available for rent. Additional items may also be rented through an outside provider. Contact our Catering office for more details. Prices do not include GST.

PRESENTATION

6' Tripod Screen	20.00
8' Tripod Screen	35.00
10' X 10' Post & Cradle Screen *	50.00*
12' X 12' Post & Cradle Screen *	60.00*
Easel	10.00
Laptop Computer	200.00

VIDEO

LCD Projector	150.00
DVD Player	40.00
26" LCD Screen	195.00

AUDIO

Lapel Microphone	75.00
Cordless Microphone	75.00
Mixer Board	50.00
Powered Speaker With Stand *	75.00
Podium & Microphone	50.00

SUPPORT

Power Bar	56.00
12' Extension Cord	5.00
Black Velour Drape (Per Foot) *	10.00

*These items are supplied by a third party & delivery charges may apply. If the equipment you require is not listed above, simply contact our Catering office for a list of additional options & offerings.

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

EXECUTIVE RED TAPE

SOCAN FEE

A performing right license is required if and when renting a facility for any private function such as a wedding reception, anniversary, convention, assembly, Christmas party or fashion show, when music will be performed during the event. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada.

# of Guests	Event w/o Dancing (\$)	Event with Dancing (\$)
1 - 100	22.06	44.13
101 - 300	31.72	63.49
301 - 500	66.19	132.39

RESOUND FEE

Re Sound is the Canadian non-for-profit music licensing company dedicated to obtain fair compensation for artist and record companies for their performance rights. Re Sound licenses record music for public performance, broadcast and new media. Re Sound is also a member of the Canadian Private Copying Collective, created to receive private copying levies from the manufacturers and importers of Canada.

# of Guests	Event w/o Dancing (\$)	Event with Dancing (\$)
1-100	9.25	18.51
101 - 300	13.30	26.63
301-500	27.76	55.52

TERMS & CONDITIONS

The Royal Hotel West Edmonton is the sole provider of all food and beverage service, with the exception of wedding cake, which must be provided through a licensed commercial bakery in accordance with Provincial Health Regulation, and proof of purchase from such, must be presented upon request. All other outside food and beverage is prohibited without the written consent of the General Manager (or designate). For health and safety reasons, food products will be displayed for a maximum of one hour. Health regulations prohibit the removal of food and beverage products from the hotel or function room.

All food and beverage products must be consumed on premises.

Menu selections and pricing quoted will be guaranteed no earlier than ninety (90) days prior the function date. All pricing and descriptions are subject to change without notice before that date. Final menu selections and attendance guarantee, must be received by our Catering Department no later than 4:00 pm, seven (7) business days prior to your function. The Executive Chef will prepare for a small overage (5%). If prepared quantities are exceeded on the day of the event, extra charges will apply. All Buffets are portioned according to guaranteed numbers. All special dietary restrictions or allergies must be provided when final menu selections are due.

Buffet selections and plated options have a minimum person requirement, if your guaranteed attendance drops below that number we reserve the right to default to a deli selection.

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

EXECUTIVE RED TAPE

PRICING & GUARANTEE

Prices outlined in this agreement are subject to change without notice where if given more than ninety (90) days in advance. All prices quoted within that time frame are guaranteed, except where subject to federal, provincial or municipal excise taxes.

CORKAGE & LIQUOR SERVICE

Wine for dinner service through an outside vendor is permitted, but subject to a corkage fee. No home-made wines permitted. Regular Bar services resume after dinner.

No liquor is permitted to be brought on site without proof of purchase, copy of receipt and liquor license is required for all corkage services.

All liquor services are subject to the Alberta Gaming and Liquor Commission regulations on the sale and distribution of alcohol regardless of whether it is Cash, Host or Corkage service. We reserve the right to refuse intoxicated persons and all other measures available to maintain order, in accordance with the requirements set by the AGLC. **Resale of liquor is prohibited**

FUNCTION START & FINISH TIMES

The rental of function space is only for the times indicated on the contract, and for reasons of staffing and scheduling, will not be changed within 72-hours of the function. Liquor service will be closed at 12:00 am, with the expectation that all function rooms will be vacated no later than 1:00 am, or will be subject to additional charges at the discretion of management.

GRATUITIES & TAXES

All Food and Beverage is subject to a seventeen percent (17%) service gratuity and GST of five percent (5%) applied to the bill, including gratuities.

BILLING & PAYMENT

All functions with substantial food and beverage components with a projected final total in excess of 2,000.00 are subject to a non-refundable deposit of one thousand dollars (1000.00) to secure the function space. A payment of the final projected balance is due seven (7) business days prior the function. Adjustments from the final projected balance totals will be resolved within three (3) business days after the completion of function. All functions with a projected final total of less than 2,000.00 will be due for payment upon completion of the function or upon receipt of invoice (if a credit account has been obtained prior to the function). A valid credit card or established billing account is required at the time of booking.

CANCELLATIONS

Cancellation of functions within seven (7) business days is subject to charge equal to the full final projected value of the function including food and beverage. Cancellation of functions within ten (10) business days is subject to a charge equal to the entire rental and set up fees plus half (50%) of projected food and beverage totals. Cancellation of functions with substantial food and beverage components (with a projected final total in excess of 2,000.00) within thirty (30) days of the function will be subjected to a charge equal to the entire rental and set up fees plus one-quarter (25%) of projected food and beverage totals. Substantive changes in the numbers of attendees or set up of the function may result in a change of function room to better accommodate the needs or the function with the room rental fees to change accordingly.

SHIPPING, RECEIVING & STORAGE

Materials or supplies for your function may be delivered to the hotel, a maximum of two (2) business days prior to your function at no charge. A fee of 25.00 per day applies for each day thereafter. Boxes must be properly marked and addressed with the name of the Convener and the date of function. Please note that we are not equipped to receive or store pallets.

SECURITY

The hotel cannot assume Liability or responsibility for damage or loss of personal property or equipment left in a function room.

DISPLAY & DECORATION

To avoid damage to wall covering, we do not allow the use of tape, tacks or any other attachments without prior consent of the Hotel. The Hotel will be pleased to provide you with adhesive for the purpose of hanging materials. All candles must be in closed containers and must be drip-less. **Confetti of any kind is not permitted. Should it be used, a cleaning fee of 400.00 will be immediately applied to your bill.**

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.

WYNDHAM REWARDS

The Royal Hotel West Edmonton, Trademark Collection by Wyndham is excited to offer Wyndham Rewards for the groups and meetings segment.

The **go meet** program gives you 1 Point per US dollar spent (or equivalent currency conversion, as determined at time points are awarded), with no minimum spending and no maximum point cap. Planners can earn Wyndham Rewards points for all qualifying revenue regardless of whether payment is made via a master account or by individuals. In addition, Wyndham Rewards members attending the qualifying event can earn 10 Points per dollar spent when they pay for a qualified stay.

Planners can earn points on the following revenue components: 10 or more sleeping rooms on one night, meeting room rental fees, and food and beverage charges. In each case, qualifying revenue is exclusive of taxes, facility fees, incidental charges, gratuities and related charges. In addition, a qualifying event must be reserved by and reflected in a contract between our hotel and the qualifying event's planner, the contract will incorporate the terms of the **go meet** program.

Prices do not include applicable taxes & service charge. Menu Prices & selection are subject to change without notice.



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