



MEDICINE HAT LODGE
RESORT CASINO SPA CONVENTION

TRADEMARK COLLECTION®
BY WYNDHAM

Wedding Package 2023

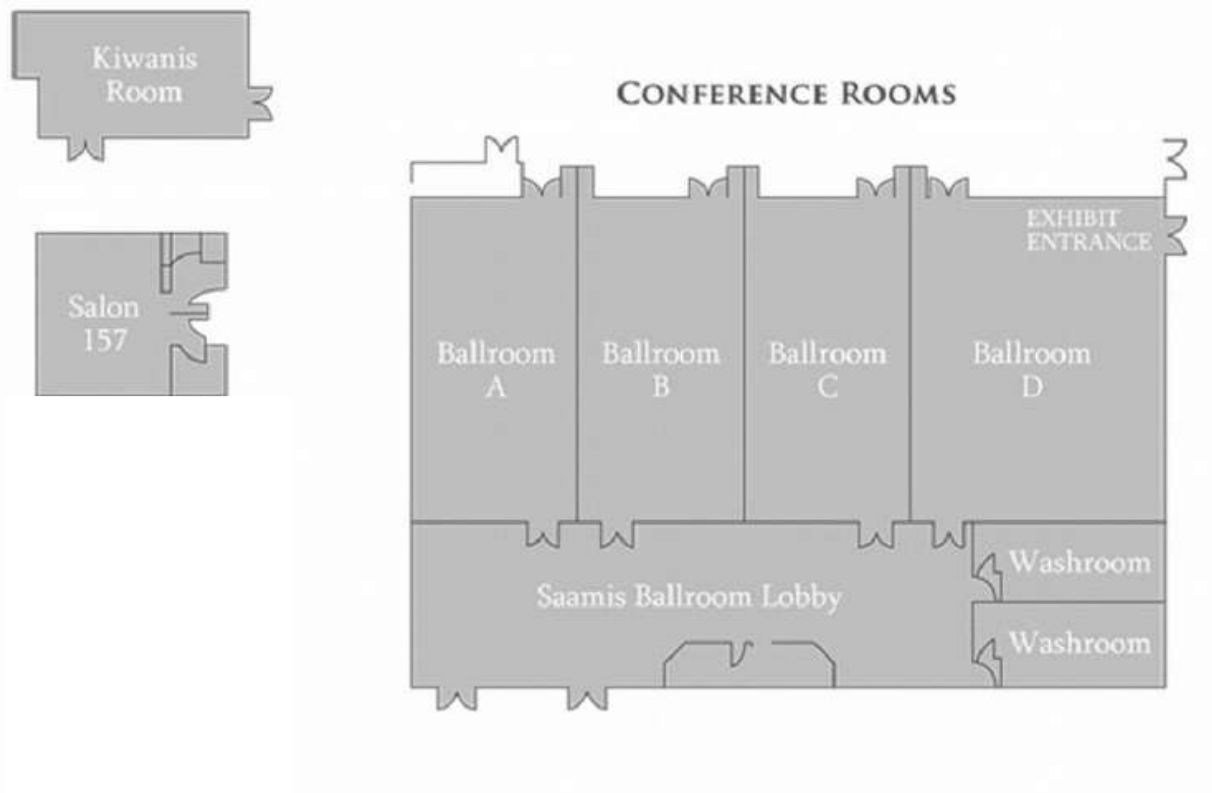
Nothing is Impossible!

At the Medicine Hat Lodge we know all weddings are different, but we can help you bring your vision to life!

403.502.8190 | catering@medhatlodge.com | www.medhatlodge.com







SAAMIS A	\$450 (8AM - 2AM)	DAY OF THE WEDDING
SAAMIS B	\$450 (8AM - 2AM)	DAY OF THE WEDDING
SAAMIS C	\$450 (8AM - 2AM)	DAY OF THE WEDDING
SAAMIS D	\$450 (8AM - 2AM)	DAY OF THE WEDDING
SAAMIS A/B/C/D	\$1500* (8AM- 2AM)	*with purchase of dinner.
SAAMIS A/B/C/D	\$1800** (8AM- 2AM)	**without dinner.

A non-refundable deposit of \$500 is required at the time of booking.

Audio / Visual Rental Equipment Price List:

- Portable LCD Projector with HDMI | \$125
- DI Box | \$15
- Volume Control in DI Box | \$45
- Wireless Microphone System (1-8 channels) | \$50





What's Included...

We at the Medicine Hat Lodge strive to make your special day perfect! We have everything to help make your day what you envisioned it to be.

- Private lobby off ballrooms to receive your guests.
- The finest buffet presentation.
- Customize your wedding buffet to make dinner uniquely yours.
- Deluxe room accommodations for your guests.
- Raised head table so the Bride and Groom can see and be seen.
- A wide selection of coloured cloth napkins to match your ensemble (ask us about the extra cost).
- No clean up after function, we do it all for you!
- Host your rehearsal dinner in the Redwood Steakhouse and receive 20% off you meal!





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Dear Bride & Groom to be,

Congratulations on your engagement and your upcoming wedding! It is our goal at Medicine Hat Lodge to make your day unique & special. With this in mind, there is much planning that must be done to create the wedding of your dreams.

We strive to make your day perfect. It is our goal to cater directly to you, the Bride and Groom. You are unique & we want to create a day that is uniquely yours.

In our wedding package there are delicious menu options created by our Chef for your special day. However, when it comes to your wedding meal the sky is the limit. We can personalize your menu, whether you are working on a budget, want a menu based on cultural heritage or have a specific wedding theme. We can arrange a one on one meeting with our Catering Coordinator and Executive Chef to set your budget & create a menu that fits within your wedding vision.

Thank you so much for choosing Medicine Hat Lodge to be a part of your special day. We look forward to making your day one you will never forget. If you have any questions, please feel free to give us a call. We wish you all the love and happiness for many years to come!



Plated Dinner

Minimum of 15 people required.
Minimum of three courses required,
all plated.

Dinners include:

- Fresh Baked Artisan Breads
- Assorted coffee & tea
- Add an Additional Soup or Salad Course \$4.00/Person

Soup or Salad | Select one:

Puree of Roasted Parsnip and Okanagan
Apple
Lemon thyme cream.



Thai Coconut Carrot Bisque
Lemon grass essence, Thai curry cream.



Chicken Summer Vegetable
Truffle oil, local microgreens.

Organic Gathered Tangled Greens
*Cucumber ribbon, shaved watermelon radish, grape
tomatoes, Saskatoon berry vinaigrette.*



Waldorf Salad
*Apple, celery, walnuts & grapes tossed in a waldorf
dressing.*



Caesar Salad
*Garlic toasted focaccia, bacon, grilled lemon, shaved
parmesan.*

Salad Enhancements:

Can only be ordered in addition to salad course.

Seared Wild BC Albacore Tuna
Ponzu chili sauce | \$5

Lamb Rack
One bone, mint gremolata | \$7

Grilled Jumbo Scallop or Prawn
Lemon garlic butter | \$5



Entree Selection:

Alberta Raised AAA Beef Filet Mignon | \$58
Olive oil and rosemary smashed locally farmed yellow potatoes and Saskatoon berry demi-glace.

GF

Organic West Coast Salmon Filet | \$43
Roasted carrot, lemon thyme local warm potato salad, fennel cream.

GF

Blackened Mahi-mahi | \$43
Comes with charred broccolini, corn salsa & lemon butter cream sauce.

GF

Duo of Alberta Lamb | \$56
24 hrs braised lamb shoulder, herb crusted lamb lolly, Israeli couscous, aged balsamic demi-glace.

DF

Roasted Chicken Breast Supreme | \$44
Goat cheese and sun dried tomato tapenade, chimichurri sauce, potato dauphinoise, summer vegetables.

GF

Alberta Pork Chop | \$42
White bean puree, apple walnut relish, caramelized onions, summer vegetables.



All prices are per guest unless otherwise noted.

Vegetarian + Vegan Options | \$40

Choice of one. Must be pre-arranged with event planner.

Chickpea Curry
Basmati rice, with a red onion, cilantro and mint salad.

GF DF

Maple Balsamic Foraged Wild BC
Mushroom Tartlet
Frisee, parsley garlic oil, gruyere gratin.

V

Summer Vegetable Risotto
Wilted arugula, shaved parmesan.

V GF

Potato Gnocchi
Sun dried tomato pesto, arugula, grilled Mediterranean local vegetable, feta, aged balsamic glaze.

V

Dessert Selection

Your choice of one to accompany your meal.

Triple Chocolate Mousse Tower

Creamy white and milk chocolate mousse layered on top of a dark chocolate genoise, finished with a chocolate ganache rosette.

Warm Apple Pie

With vanilla ice cream.

Lemon Tart

Toasted coconut dust & mixed berries.

Cheesecake

Chef's choice of cheesecake.



Buffet Dinner

Minimum of 50 people required. Dinner includes:

- Fresh baked rolls, whipped herb butter
- Chef's choice salad
- Artisan tangled greens with assorted dressings
- Hearts of Romaine salad, lemon garlic croutons, parmesan and bacon bits
- Artisan anitpasto platter
- Chef's selection of starch
- Chef's selection of seasonal vegetable
- A variety of cakes and pastries
- Fresh seasonal fruit selection
- Assorted coffee & tea

Carved Entree Selection Select one:

Canadian Maple Bourbon and Brassica Mustard Glazed Pork Loin | \$39

Slowly roasted pork loin, served with grilled pineapple salsa.

GF DF

Slow Roasted AAA Alberta Angus Beef | \$42

Slowly roasted baron of Alberta AAA beef seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.

GF

AAA Alberta Angus Prime Rib | \$54

Premium cut of beef rubbed with fresh herbs and roasted. Served with a caramelized shallot merlot jus and creamy horseradish aioli.

GF

OR

Hot Entree Selection Select one | \$35

Add another entree to your meal for an additional cost.

Herb Crusted BC Wild Salmon | \$7

Lobster veloute, local micro greens.

Oven Roasted Chicken | \$7

Locally raised chicken seasoned with lemon pepper, wild mushroom cream, smoked paprika.

24 Hour Braised Brisket | \$9

Whiskey BBQ sauce & corn salsa.

GF DF

Brazilian Slow Roasted Pork Loin | \$7

With chimichurri sauce.

DF

Potato Gnocchi | \$6

Sundried tomato pesto, arugula, grilled Mediterranean local vegetable, Fair Winds feta, aged balsamic glaze.

GF DF



Cocktail Reception

Hot Hors D'oeuvres

Stationed:

Baked Tiger Prawns | \$33/dozen
Double smoked bacon.



Vegetable Spring Roll | \$28/dozen
With plum sauce.



Locally Farmed Butter Chicken
Bites | \$32/dozen
Marinated chicken skewers.



Meatballs | \$32/dozen
With marinara sauce.



Bombay Vegetable Samosas | \$30/dozen
Cucumber raita.



Pork & Chicken Gyoza | \$30/dozen
With ponzu chili sauce.



Tempura Shrimp | \$33/dozen
With wasabi aioli.



Chorizo stuffed Mushroom | \$30/dozen
Crimini cap, local microgreens, smoked paprika.



Chicken Satay Skewers | \$32/dozen
Thai peanut sauce.



Alberta Beef Kabob | \$34/dozen
With smoked paprika cream sauce.



Tempura Fried Cauliflower | \$30/dozen
Curry crème fraiche.



Beef Wellington | \$30/dozen
With horseradish crème.

Crispy Alberta Pork Belly | \$30/dozen
Ginger yakatori glaze, chives.



Thai Coconut Carrot Bisque | \$28/dozen
Lemon grass essence, Thai curry cream.



Mozza Sticks | \$28/dozen
With roasted tomato sauce.



All hot and cold hors
d'oeuvres ordered must have
a minimum of 5 dozen per
selection.



Cocktail Reception

Cold Hors D'oeuvres

Stationed:

Poached Okanagan Pear | \$32/dozen
"Sylvan Star" 24 month aged grizzly gouda, seed crackers.

GF V

Melon Prosciutto | \$30/dozen

DF

Maple Candied Salmon Bite | \$36/dozen
With dill creme fresh.

DF

Roasted Alberta Beef Striploin | \$32/dozen
Caramelized onion, Brassica mustard, garlic rubbed crostini.

DF

Thai Mango Sushi Roll | \$30/dozen
Artisan greens, cucumber slivers, Thai chili lemon grass vinaigrette.

V GF DF VE

Assorted Sushi & Sushimi | \$36/dozen
Pickled ginger, wasabi.

Chocolate dipped strawberries | \$32/dozen

V GF

Citrus Tarragon Cured Salmon
Brochette | \$30/dozen
Pickled shallots, dill crème fraiche, local microgreens.

GF

Hickory Smoked Prawn
Cocktail | \$32/dozen
Chipotle cocktail sauce.

GF DF

Smoked Duck Breast | \$30/dozen
Balsamic braised fig

GF DF

Cheesecake Bite | \$28/dozen
Saskatoon berry compote.

Charcuterie Platter | \$144
A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments. Serves 12.

Artisan Cheese Platter | \$120
Accompanied by a variety of crackers. Serves 12.

Dessert Buffet:

Minimum 50 people required.

Sweet Escape | \$15

A display of desserts including cakes, tartlets, squares, pastries, mousses, fruit platter.



Price does not include applicable tax or gratuity. Select items can be changed or altered to your liking.



Cocktail Reception

Chef Stations:

Minimum 50 people
required.

Carved Alberta Striploin Beef | \$12

AAA Alberta beef striploin seasoned with our special blend of herbs and spices, slowly roasted. Served on freshly baked cocktail buns and an assortment of condiments.

Upgrade to Vintage 67: 35 day dry aged Angus beef +\$10

*Final numbers min. 6 weeks in advance.

Butter Chicken Martini Station | \$12

Cumin scented basmati, cucumber raita, mango chutney, poppadum.



Risotto Station | \$12

Chicken, wild mushroom, garlic confit, cream, asiago OR grilled vegetable and goat cheese.



Squash Ravioli | \$14

Brown buttercream sauce, arugula, toasted hazelnuts.



Spaghetti Meatball | \$14

Spaghetti in a classic meat sauce, with housemade meatballs.



Late Night Add - Ons

Minimum of 25 people required. Price is per person unless otherwise noted.

Fresh Vegetable Platter | \$150

Serves 25.

GF V

Fresh Fruit Platter | \$200

Serves 25.

GF DF V VE

Charcuterie | \$144

A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments. Serves 12.

Artisan Cheese Selection | \$120

Accompanied by a variety of crackers. Serves 12.

V

Traditional Poutine Bar | \$10

French fries, rich beef gravy, cheese, crisp bacon bits, and green onions.

Build Your Own Sandwich | \$12

A variety of freshly baked artisan breads and rolls. Selection of deli meat, sliced assorted cheeses, tomato, lettuce, pickle, and a variety of condiments.

Late Night Pizza | \$21 per pizza

Potato Martini Bar | \$10

Whipped Yukon gold potatoes, with sundried tomato and arugula.

Selection of crispy bacon bits, shredded cheddar, fresh green onions, sour cream, wild mushroom beef pan gravy.

A Taste of Mediterranean | \$8

Roasted red pepper hummus, tomato bruschetta, and sundried tomato tapenade. With roasted garlic pita chips.

V

Build Your Own Slider | \$10

Miniature Angus beef patties grilled and served with fresh baked bun, lettuce, tomato, pickles, red onion, sliced cheddar, ketchup, relish, and mustard.

BBQ pulled pork +\$2.50

Roasted veggie slider +\$2

Taco Bar | \$12

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde, charred poblano pepper, and shredded cheeses.

GF V

Dirty Dog Hot Dog Cart | \$12

Beef hot dog, buns & accompaniments. Must be operated by staff.

Assorted Sandwich Tray | \$200

Feeds up to 25 people.



Cash Bar

Guests purchase drinks on an individual basis. Ice, glasses, & mix for liquor are included in the price. Wine available by bottle upon request.

Premium (1oz) | \$10.00

Premium brands by request.

Highballs & Liqueurs (1oz) | \$7.00

House Wine (6oz) | \$8.00

2 red or 2 white.

Domestic Beer | \$7.00

Regular, lite, non-alcohol.

Imported Beer | \$7.00

Regular, lite, non-alcohol.

Mocktails | \$4.00

Soft Drink / Juice | \$3.00

Coffee | \$20.00

Serves 10.

Convener can also have host tickets to provide their guests drinks & these redeemed tickets would be added to their bill. The Medicine Hat Lodge will provide tickets the day of the event.

Host Bar

Ice, glasses, & mix for liquor are included.

Premium (1oz) | \$9.50

Premium brands by request.

Highballs (1oz) | \$6.50

Premium brands.

House Wine (6oz) | \$7.50

Domestic Beer | \$6.50

Regular, lite, non-alcohol.

Imported Beer | \$6.50

Regular, lite, non-alcohol.

Soft Drink / Juice | \$2.75

Coffee | \$20.00

Serves 10.

Convener can also collect a dollar amount per drink. Ex. \$2 or \$3 per drink & the difference would be paid for by the convener on the bill. \$25/hour will be applied for a minimum of four hours for each bartender. If a ticket seller is required there will be a charge of \$25/hour, min. of four hours.



Wine Menu

Red

Merlot	\$39
Shiraz	\$39
Cabernet Sauvignon	\$40
Malbec	\$42

BTL

White

Zinfandel	\$39
Sauvignon Blanc	\$39
Chardonnay	\$39
Pinot Grigio	\$39

BTL

Price does not include applicable tax or gratuity. Items may change due to availability. Items can be changed to your liking.



Have Your Guests Ride the Elevator Home



Group rates are available year round (excluding New Years Eve). Guests will then have until the month prior to the actual event to reserve their guest room at the reduced rate by calling our toll free number available 24 hours per day at 1-800-661-8095. Guests can also make web reservations & guarantee payment with their own credit card unless being paid in full by the group.

To book your guest room block please contact our Groups Coordinator by calling 403-580-8503 or email at groups@medhatlodge.com



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General Information

Thank you for considering the Medicine Hat Lodge Resort, Casino & Spa to host your upcoming event. We are eager to assist with every detail to ensure complete success. We ask that you review the following standard guidelines and policies:

Food & Beverage

The Medicine Hat Lodge Resort shall be the sole provider of food and beverage items. Any special items (e.g. food samples) must be approved by the catering department in advance and may be subject to an additional charge. The customer is to identify & hold harmless the Medicine Hat Lodge Resort, their employees & agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products will be displayed for a maximum of one & a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one & a half (1 1/2) hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied. Charges will apply for any dietary substitutions requested on the day of the function. The service of alcohol beverages is subject to the inclusion of food. The Medicine Hat Lodge Resort must provide all liquor and wine served in a public function room, licensed by AGLC. Alberta liquor laws do not permit beverage service before 10:00am or after 1:00am. All persons must be 18 years of age or older to consume alcohol beverages. An 18% Gratuity is applicable on all hosted Food & Beverage. Prices shown do not include gratuity. The 5% GST is applicable on all charges. Children (3-12 years of age) buffets are half the price of an adult plus \$1.00 additional. Children under 2 have the buffet at no charge.

Deposits, Credit & Guarantees

A non-refundable deposit of \$500.00 per day is required to confirm the event reservation in the banquet rooms. Deposits shall be forfeited if a function is cancelled unless the room is re-scheduled with a function of a similar size and service. We ask new clients requesting billing privileges to submit a credit application to our accounting department a minimum of four weeks prior to the event. To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests, confirmed to attend, 72 business hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted on the Banquet Contract. The final guarantee must be at least 85% of the original estimate. In case of discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. All contracts and credit card authorizations must be returned signed to the Catering Department 72 business hours in advance of a function or your function may be cancelled. The Medicine Hat Lodge Resort may provide alternate room and appropriate services, suitable to your size of group.



Payment Procedure

Weddings / Banquets: Full payment is required 72 hours prior (by Credit Card, Cash or Certified Cheque only) to the event date, based on guaranteed numbers provided to the Medicine Hat Lodge Resort. Any remaining or additional charges are due upon completion of the function & will automatically be billed to the credit card on file.

Labor Charges

Bartender fee of \$25.00 per hour will apply. If required for cash or host bars, a ticket seller fee of \$25.00 per hour will be applied. If room set-up has to be changed with less than 24 hours notice, a labor fee of \$150 per hour, per porter fee will apply.

Wedding/Banquets

Deposits shall be forfeited if a function is cancelled unless the room is re-scheduled with a function of similar size & service.

Power

Extension cords & power bars are available for \$5.00 rental fee each. A charge will be assessed for electrical requirements above and beyond normal usage.

Boxes, Shipping & Storage

The Medicine Hat Lodge Resort is pleased to accept delivery of materials from the event Convener, with prior arrangements & space permitting. The Medicine Hat Lodge Resort cannot accept liability for loss or damage to any good stored, prior to, or following an event. Should you require any assistance moving an excessive amount of equipment, help will be provided & a labor fee will apply. Material requiring storage of more than three days prior to a function & more than three days after a function will be subject to additional charges of \$50.00 per day.

Personal belongings & equipment must be removed from the function rooms at the end of the scheduled day. Medicine Hat Lodge cannot accept liability for articles left in the function room following the event.

Signage

Medicine Hat Lodge reserves the right to move any signage that is not prepared in a professional manner or is deemed unsightly & untidy. No signage is permitted in the Hotel Lobby area, unless approved by the Catering Manager.

Smoking

Medicine Hat City Bylaw No. 3762 does not allow smoking in public buildings. Therefore, the Medicine Hat Lodge Resort enforces a non-smoking atmosphere in our Banquet facilities, restaurants, lounges, washrooms, & lobby. However there are designated smoking areas located in several convenient areas around the hotel.



Socan Fee

A performing rights license is required when renting a facility for a private function such as a wedding reception, dinner, fashion show, etc. if music will be performed during the event, whether music is live or pre-recorded. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada and then distributed to the copyright owners in the form of a royalty.

Resound Fee

Not for profit music licensing company dedicated to obtaining fair compensation for artists & record companies for their performance rights.

NO DANCING

SOCAN

1-100	\$22.06
101-300	\$31.72
301-500	\$66.19
Over 500	\$93.78

RESOUND FEES

1-100	\$9.25
101-300	\$13.30
301-500	\$27.76
Over 500	\$39.33

DANCING

SOCAN

1-100	\$44.13
101-300	\$63.49
301-500	\$132.39
Over 500	\$187.55

RESOUND FEES

1-100	\$18.51
101-300	\$26.63
301-500	\$55.52
Over 500	\$78.66

Decorations

The Catering Department will be happy to offer guidance for your decorating. All decorating is the host's responsibility. All decorations must be removed upon the conclusion of the function unless otherwise authorized by the Event Manager or Banquet Manager. Tape or nails are not permitted for hanging decorations. Use of confetti is not permitted in the function room. Any candles being used must have a protective covering, to prevent accidental contact with the flame. If you wish to reserve the banquet space the day prior or following your event, full room rental fees will apply.

Holidays

Holiday room rentals are regular room rental + 200% with additional services charges on all Alberta Statutory Holidays.

Additional services can be ordered in advance through the Catering Department.

Rental Hours

Music & dances must end at 1:00am & the room must be vacated by 2:00am.

