



BOULEVARD

Restaurant + Lounge

2024 Catering Package

Inside the Holiday Inn & Suites at 33 Petrolia Drive, Gasoline Alley E, AB T4E 1B3

(403) 314-2583 | www.boulevardrestaurant.ca



BOULEVARD

restaurant + lounge



Welcome to the Boulevard Restaurant & Lounge Banquet Facilities.

We are excited to help you organize exactly what you need for your event.

From corporate meetings to company events and weddings with a maximum capacity of 400 people. The Boulevard Restaurant & Lounge has the resources to make sure everything comes together for your event.

We will supply your private meeting space with food and drinks chosen from our catering menus and made just for you by our Executive Chef Sophear Sok and his team.

Each of our meeting spaces is equipped with top-notch audio visual equipment and Wi-Fi.

If you need an overnight stay, we can help you book a group rate with The Holiday Inn & Suites and you can stay in the same building as your event. The Holiday Inn & Suites has a pool and hot tub (open 8am to 10pm), gym, and business center.




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Non-Alcoholic Beverage

COLD BEVERAGES

Charged on consumption

Canned Pop	\$3.25
Bottled Juice	\$3.25
Bottled Water	\$3.25
Sparkling Water	\$5.00
Non-Alcoholic Fruit Punch	\$24.00
Jugs of Fruit Juice	\$24.00

HOT BEVERAGES

All Day Coffee & Tea Service - pp with catering	\$5.25
All Day Coffee & Tea Service - pp without catering	\$8.25
Silex Coffee or Tea (7 mugs)	\$20.00
Small Urn Coffee or Tea (20 mugs)	\$50.00
Large Urn Coffee or Tea (38 mugs)	\$95.00

Prices do not include 5% GST or 18% gratuity.

Breakfast (minimum 10 guests)

Includes Freshly Brewed Coffee and a Selection of Teas

BREAKFAST BUFFET

Continental Buffet \$18.00

Fruit Salad *GF DF V*

Yogurt *GF VGT*

Granola *DF V*

Baked Muffins *GF**

The Albertan Buffet \$22.00

Includes everything from the Continental Buffet plus

Pork Breakfast Sausages *DF*

Bacon *GF DF*

Scrambled Eggs *GF DF VGT*

Chunky Hashbrowns *DF VGT GF**

Protein Add-ons

Turkey Sausage *GF* DF* \$5.00

Ham *GF DF* \$3.00

PLATED BREAKFAST

Classic Eggs Benedict \$24.00

Toasted English Muffin

Ham

Poached Egg

Hollandaise Sauce

Eggs Benedict *VGT**

Chunky Hashbrowns *DF VGT GF**

Fruit Salad *GF DF V*

The Albertan Plated \$23.00

Pork Breakfast Sausages *DF*

Bacon *GF DF*

Scrambled Eggs *GF DF VGT*

Chunky Hash Browns *DF VGT GF**

Fruit Salad *GF DF V*

GF - Gluten Free | DF - Dairy Free | N - Contain Nuts | V - vegan | VGT - Vegetarian

** Modification is required, Extra Charges may apply*

Breaks

Snacks

Assorted Muffins	\$2.00/ea
Assorted Cookies	\$2.00/ea
Assorted Mini Danish <i>N</i>	\$1.50/ea
Banana Bread Slice	\$2.50/ea
Lemon Poppyseed Slice	\$2.50/ea
Carrot Pineapple Slice	\$2.50/ea
Individual Fruit Yogurt Cups <i>GF VGT</i>	\$3.50/ea
Whole Fruit	\$2.00/ea
Granola Bars <i>N* VGT*</i> based on consumption	\$3.50/ea
Assorted Chips based on consumption	\$2.00/ea
Assorted Chocolate Bars	\$2.00/ea

Platters (minimum 10 guests)

Premium Assorted Dessert Platter	\$7.00/pp
Cheese Platter <i>GF*</i> assortment of cheeses, served with crackers	\$7.00/pp
Vegetable Platter <i>GF DF* V*</i> assorted fresh vegetables, served with creamy dip	\$5.00/pp
Fruit Platter <i>GF DF V</i> assorted sliced fruits	\$6.00/pp
Mediterranean Platter <i>GF* DF*</i> hummus, fresh vegetables, tzatziki, corn and flour tortilla chips, and olives.	\$7.00/pp
Dip Platter <i>GF* VGT</i> <i>choice of</i> hummus, salsa fresca, tzatziki, or spinach & artichoke dip, served with corn and flour tortilla chips	\$5.00/pp

Dietary Options

Gluten Free Muffins	\$4.00 ea
Gluten Free Brownies <i>GF DF</i>	\$7.00 ea
Fruit Bowl Medley <i>GF DF</i>	\$6.50 ea

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Classic Lunch Buffet (Minimum 20 guests)

Includes rolls, pickle and olive tray, seasonal vegetables, assortments of cookies & squares.

Choice of one salad, one accompaniment & one entrée for your entire group.

Served with freshly brewed coffee and a selection of teas.

One Classic Entrée	\$34.00/person
Additional Classic Entrées	\$6.50/person
Additional Salad	\$4.00/person
Additional Accompaniments	\$4.00/person

Salads—Choose One

Caesar Salad **GF* DF*** crispy romaine, parmesan cheese, bacon bits, creamy garlic Caesar dressing

House Salad **GF* DF* V*** mixed greens, fresh vegetables, assorted salad dressings

Spinach Salad **DF VGT*** spinach, fresh vegetables, berries, bacon bits, sesame dressing

Potato Salad **GF DF VGT** steamed potatoes, carrots, celery, mayo, green onions

Pasta Salad **GF* VGT** pasta, vegetables, and creamy dressing

Accompaniments—Choose One

Roasted Potatoes **GF DF VGT***

Garlic Mashed Potatoes **GF VGT***

Rice Pilaf **GF V***

Pasta with Alfredo or Tomato Sauce **GF* DF* VGT***

Entree—Choose One

Sweet & Sour Glazed Pork Tenderloins **GF DF**

Mediterranean Chicken **GF DF**

Soy and Ginger Glazed Ham **GF DF**

Top Sirloin Beef with Creamy Green Peppercorn

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Themed Buffet Lunch (Minimum 10 guests)

All Buffet Lunches includes Coffee and Tea service and Assorted Cookies & Squares

Fiesta Buffet Menu \$29.88

Choose one for entire group:

Side Caesar *GF* DF**

Side House Salad *GF* DF* V**

Side Spinach Salad *DF VGT**

Fajita Bar: GF* DF* VGT*

Grilled Chicken Breast served with caramelized

Char-broiled Alberta beef served with caramelized onions and peppers *GF DF*

Mexican rice *GF DF V**

Corn *GF VGT*

Make it your own with flour tortillas *V*

Salsa *GF V*

Shredded cheese *GF VGT*

Sour cream *GF VGT*

Pickled jalapenos *GF VGT*

Italian Buffet Menu \$27.88

Choose one for entire group:

Side Caesar *GF* DF**

Side House Salad *GF* DF* V**

Side Spinach Salad *DF VGT**

Pasta Bar:

Our Pasta Bar comes with your **choice of two sauces**

Alfredo *GF VGT*

Rich Tomato *GF DF V**

Bolognese *GF DF*

Rosé *GF* VGT*

Chef's choice of pasta *DF V*

Toasted garlic bread *VGT*

Gluten Free Pasta \$3.00/person

Add-ons:

Grilled Chicken Breast (5oz) *GF DF* \$7.88/person

Shrimp Skewer (5) *GF DF* \$8.88/person

Oven Baked Meatballs (5) \$8.88/person

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Themed Buffet Lunch (Minimum 10 guests)

All Buffet Lunches includes Coffee and Tea service and Assorted Cookies & Squares

Asian Buffet Menu \$28.88

Choose one for entire group:

Tom Yum Chicken Soup *GF* DF* V**

Pork Spring Rolls

Vegetable Spring Rolls *VEG*

Asian Slaw *GF V*

Main Courses:

Chicken Chow Mein *DF*

Stir fried chicken with vegetables in a sweet and peppery sauce over Chow Mein noodles

Beef & Broccoli *DF*

Stir fried beef with vegetables in a sweet and savory sauce. Served with rice

Canadian Buffet Menu \$28.88

Choose one for entire group:

Soup du Jour *GF* DF* V**

Side Caesar *GF* DF**

Side House Salad *GF* DF* V**

Side Spinach Salad *DF VGT**

Main Course:

Beef Balls *GF DF**

Garlic Bread *VGT*

Gravy *GF*

Horseradish *GF V*

Garlic Mashed Potatoes *GF VGT**

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Gourmet Deli Lunch \$25.88

Enjoy a variety of Chef's delicious sandwiches on artisan bread and wraps along with your **choice of soup du jour or salad for your group.**

Soup or Salad: (choose one for entire group)

Soup du Jour *GF* DF* V**

Side Caesar *GF* DF**

Side House Salad *GF* DF* V**

Side Spinach Salad *DF VGT**

Chef's Choice Assorted Sandwiches

Gluten Free Sandwiches Additional \$4.00/Person

Assorted Cookies & Squares

Freshly Brewed Coffee & Selection of Teas

Plated Lunch (Minimum 10 guests)

Three course à la carte menu includes choice of ONE hot or cold starter, ONE entree & ONE dessert for the entire group. Served with freshly brewed coffee and selection of teas.

Soup or Salad: (choose one for entire group)

Soup du Jour *GF* DF* V**

Side Caesar *GF* DF**

Side House Salad *GF* DF* V**

Side Spinach Salad *DF VGT**

Entree: (choose one for entire group)

Miso Glazed Salmon *GF DF* \$34.00

With Jasmine rice and seasonal vegetables

8 oz Medium Sirloin *GF* (max 20 ppl) \$36.00

with garlic mashed potatoes and seasonal vegetables

Mediterranean Chicken *GF DF* \$32.00

with roasted potatoes and seasonal vegetables

6oz Medium Steak Sandwich *DF* GF** (max 20ppl) \$34.00

with fries, gravy and mushrooms

Chow Mein *DF VGT** \$28.00

stir-fry chicken or beef with vegetables in a sweet and peppery sauce over Chow Mein noodles

Buddha Bowl *GF DF V* \$27.00

Tofu puffs and vegetable blend stewed in a mildly spiced coconut lemongrass tangy broth with noodles

Desserts: (choose one for entire group)

Apple Pie

New York Cheesecake

Triple Chocolate Mousse Cake

Dinner Buffet (Minimum 20 guests)

Includes rolls, pickle and olive tray, seasonal vegetables and Chef's choice of desserts.

Served with freshly brewed coffee and a selection of teas.

One Classic Entrée	\$45.00/person
Additional Classic Entrées	\$7.00/person
Additional Salad	\$4.00/person
Additional Accompaniments	\$4.00/person

Deluxe Platters—Choose One

Cheese Platter **GF* VGT** assortment of cheeses, served with crackers

Dip Platter **GF* VGT** choice of hummus, tzatziki or spinach and

Fruit Platter **GF DF V** assortment of sliced fruits

Vegetables Platter **GF* DF* VGT** assortment of fresh vegetables, served with creamy dip

Salads—Choose One

Caesar Salad **GF* DF*** crispy romaine, parmesan cheese, bacon bits and creamy Caesar dressing

House Salad **GF* DF* V*** mixed greens, fresh vegetables, assorted salad dressings

Spinach Salad **DF VGT*** spinach, fresh vegetables, berries, bacon bits, sesame dressing

Potato Salad **GF DF VGT** steamed potatoes, carrots, celery, mayo, and green onions

Pasta Salad **GF* VGT** pasta, vegetables, and creamy dressing

Accompaniments—Choose One

Roasted Potatoes **GF DF VGT***

Garlic Mashed Potatoes **GF VGT***

Rice Pilaf **GF V***

Pasta Alfredo or Tomato Sauce **GF* DF* VGT***

Entree - Classic

Sweet & Sour Glazed Pork Tenderloins **GF DF**

Mediterranean Chicken **GF DF**

Soy Ginger Glazed Ham **GF DF**

Alberta Roast Beef with Creamy Green Peppercorn Sauce **GF**

Entree - Premium

Creamy Tuscan Chicken **GF** add \$6/pp

Prime Rib with Yorkshire Pudding add \$10/pp

Alberta Beef Tenderloins with Mushroom Espagnole **GF** add \$12/pp

Miso Glazed Salmon **GF DF** add \$8/pp

Prices do not include 5% GST or 18% gratuity.

Plated Dinner (Minimum 10 guests)

Three course à la carte menu includes choice of ONE hot or cold starter, ONE entree & ONE dessert for the entire group. Served with freshly brewed coffee and selection of teas.

Soup or Salads—choose one

Caesar Salad **GF* DF*** crispy romaine, parmesan cheese, bacon bits and creamy garlic dressing

House Salad **GF* DF* V*** mixed greens, fresh ,vegetables, house made dressing

Spinach Salad **DF VGT*** spinach, fresh vegetables, berries, bacon bits, house made dressing

Roasted Butternut Squash Soup **GF* DF* V***

Tom Yum Chicken Soup **GF* DF* V***

Tomato Bisque **GF* DF* V***

Desserts—choose one

New York Cheesecake with fresh berries

Triple Chocolate Mousse Cake

Apple Pie

Panna Cotta with fresh berries **GF**

Sticky Toffee Pudding

Entrée — choose one

Mediterranean Chicken **GF DF** roasted marinated chicken breast with sundried tomato, seasonal vegetables, garlic & herbs accompanied with roasted potatoes and garlic toast \$43.00

Creamy Tuscan Chicken **GF** pan seared chicken in a creamy garlic tomato & spinach sauce served with cavatappi pasta and garlic toast \$45.00

Sweet & Sour Glazed Pork Tenderloin **GF DF** with roasted potatoes, seasonal vegetables \$47.00

Miso Glazed Salmon **GF DF** with Jasmine rice, seasonal vegetables and dinner rolls \$48.00

8 oz Medium Sirloin (max 20 ppl) **GF** with creamy green peppercorn sauce accompanied with garlic mashed potatoes & seasonal vegetables \$48.00

8 oz Prime Rib **GF* DF*** with Yorkshire Pudding and au jus with garlic mashed potatoes and seasonal vegetables \$52.00

Entrée Upgrades

Grilled Shrimp Skewer (5) **GF DF** \$8.88/pp

Seared Scallop & Bacon Skewer (3) **GF DF** \$10.88/pp

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Hors d'oeuvres and Platters Menu

Hot Hors d'oeuvres

priced per dozen unless otherwise noted

Mushroom Tart with Caramelized Onions and Herbs VGT	\$38.00
Buffalo Chicken Tarts	\$38.00
Lemongrass Skewers GF* DF choice of Beef, Pork or Chicken with Peanut Sauce	\$56.00
Peppered Beef in Mini Yorkshire	\$42.00
Crispy Coconut Shrimp with Tropical Fruit Salsa DF	\$36.00
Bacon Wrapped Scallops GF DF	\$48.00
Chicken Wings GF* DF* DF choice of Salt & Pepper, BBQ, Teriyaki, or Hot	\$20.00
Arancini VGT Risotto balls stuffed with Cheese	\$30.00
Fried Mac & Cheese Balls VGT	\$26.00
Spring Rolls VGT* choice of Pork or Veggie	\$24.00
Chili Chicken Bites (1 Lb) DF*	\$26.00
Fried Cauliflower (1 Lb) - VGT Choice of Korean or Creamy Honey Garlic	\$25.00

Cold Hors d'oeuvres

priced per dozen unless otherwise noted

Bocconcini & Tomato Skewers GF VGT	\$24.00
Tuna Poke Cups GF DF	\$40.00
Greek Salad Skewers GF VGT	\$26.00
Bruschetta Crostini with Balsamic Glaze Drizzle DF V	\$25.00

Platters priced per person, min 10 guests

Charcuterie Board GF* DF assortment of cured and deli meats, served with sliced bread, grainy mustard and jelly	\$8.00
Cheese Platter GF* VGT assorted Canadian and International cheeses, served with crackers	\$7.00
Dip Platter GF* VGT choice of hummus, salsa fresca, tzatziki, or spinach & artichoke dip, served with corn and flour tortilla chips	\$5.00
Fruit Platter GF DF V assortment of sliced fruits	\$6.00
Vegetables Platter GF* DF* V* assortment of fresh vegetables, served with creamy dip	\$5.00

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Late Night Snack Menu

Available only from 9pm to Midnight

Price is per person, and only as an Add-on to a Meal

Poutine Bar fries, cheese curds, gravy, bacon bits, green onions, diced tomatoes, pickled jalapenos, diced sausages	\$12.00
American Taco Bar <i>GF* DF*</i> American style with ground beef, flour tortilla shells, shredded lettuce, cheese, sour cream, salsa, pickled jalapenos	\$10.00
Mexican Taco Bar <i>GF* DF*</i> Mexican style beef or chicken, flour tortilla shells, coleslaw, cheese, sour cream, salsa Roja, pickled jalapenos, limes, onion and cilantro	\$13.00
Hot Dog Bar All beef Hotdog, ketchup, relish, mustard, sauteed onions and mushrooms,	\$10.00
Hamburger Bar <i>DF*</i> 6oz Prime Rib burger, hamburger bun, Swiss and cheddar cheese slices, tomatoes, onions, lettuce, pickles, ketchup, relish, mustard, mayo, BBQ Sauce	\$16.00
Chicken Wings <i>GF* DF*</i> choice of Salt & Pepper, BBQ, Teriyaki, or Hot (priced per dozen)	\$20.00

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Dietary Options Menu

Breakfast

Veggie Skillet *GF* DF V* Chunky hashbrowns \$24.00

topped with sautéed red and green peppers, mushrooms, onions, broccoli, and fresh diced tomatoes

Eggs Benedict Florentine *VGT* Sautéed spinach, \$25.00

poached eggs, hollandaise sauce on an English muffin

Lunch Includes house salad with balsamic dressing and chef's choice of dessert.

Burrito Bowl *GF DF V* Beans on top of cilantro lime rice and sautéed peppers and onions with corn and tomato salsa and guacamole \$34.00

Aloo Ghobi *GF DF V* Roasted cauliflower & potatoes in an Indian aromatic masala \$33.00

Spicy Korean Noodles *DF V* Udon noodles tossed in a Korean sweet and spicy gochujang sauce cabbage, peppers and onions \$30.00

Miso Glazed Salmon *GF DF* With Jasmine rice and seasonal vegetables \$34.00

8 oz Medium Sirloin *GF DF* (max 20 ppl) with garlic mashed potatoes and seasonal vegetables \$36.00

Dinner Includes house salad with balsamic dressing and chef's choice of dessert.

Mushroom Bourguignon *GF DF V* A medley of mushrooms braised in red wine with carrots and onions served with whipped potatoes \$46.00

Chickpea Curry *GF DF V* Chickpeas stewed in a mild spiced Indian curry \$42.00

Braised Tofu *GF DF V* Tofu and vegetables braised in a sweet and spicy aromatic sauce with Jasmine rice \$42.00

Sweet & Sour Glazed Pork Tenderloin *GF DF* with roasted potatoes, seasonal vegetables and Dinner rolls \$47.00

Mediterranean Chicken *GF DF* roasted marinated chicken breast with sundried tomato, seasonal vegetables, garlic & herbs accompanied with roasted potatoes and garlic toast \$43.00

Dessert

Vanilla Ice Cream *GF V* served with berries \$5.00

Fruit Bowl Medley *GF DF V* \$6.50

Chocolate Decadence Cake *GF DF V* Rich chocolate cake finished with a thick chocolate glaze \$10.00

Chocolate Brownie *GF DF V* Chewy delicious chocolate brownie \$7.00

Items may be substituted depending on availability

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Bar Menu

Last call is 1 hour before the event ends.

Liquor

House Brands:

JP Wiser's Deluxe Whiskey, Jim Beam Bourbon, Beefeater Gin, Easy Vodka, Lambs White Rum, Captain Morgan's Spiced Rum, and El Jimador Silver Tequila

Host Bar \$6.00

Cash Bar \$6.50

Premium Brands:

Crown Royal, Makers Mark Kentucky Bourbon, Bombay Gin, Absolut Vodka, Sailor Jerry's Spiced Rum, Appleton Estate Rum, Patron Tequila

Host Bar \$7.00

Cash Bar \$7.50

Wine

House Red or White (6 oz):

Our Banquets House wine is Josh Cabernet Sauvignon and Josh Chardonnay

Host Bar \$6.00

Cash Bar \$6.50

Premium Red or White (6 oz):

Premium wine is Lobetia Tempranillo and Esenzia Garnacha Blanco

Host Bar \$7.50

Cash Bar \$8.00

Beer

Domestic Beer: Bud Light, Budweiser, Kokanee, Molson Canadian, Rickard's Red

Host Bar \$6.00

Cash Bar \$6.50

Imported Beer: Corona, Heineken, Stella Artois, Coors Banquet

Host Bar \$7.00

Cash Bar \$7.50

Local Craft Beer: Please ask what our current selection is

Host Bar \$7.50

Cash Bar \$8.00

Bartender Fee: \$25/hr for a minimum of 3 hrs to include 1/2 hr set up & 1/2 hr clean up time.

Wine Menu all prices are per bottle

Red Wine

Josh Cellars Cabernet Sauvignon (California)	\$37.88
Lobelia Tempranillo (Spain)	\$46.88
Catena Malbec (Argentina)	\$43.88
Pelee Island Pinot Noir (Ontario)	\$43.88
Black Sage Merlot (Okanagan)	\$46.88
J. Lohr Seven oaks Cabernet Sauvignon (California)	\$56.88

White Wine

Josh Cellars Chardonnay (California)	\$37.88
Cedar Creek Riesling (Okanagan)	\$42.88
Santa Margarita Pinot Grigio (Okanagan)	\$42.88

Rose Wine

Josh Cellars Rose (California)	\$37.88
Ezenzia Garnacha Tempranillo Blend (California)	\$37.88

Reserve Wine

Red:

Quail's Gate Pinot Noir (Okanagan)	\$46.88
Tempore Generation "46" Garnach Tempranillo (Spain)	\$74.88
Bruce Patch Harris Kratka Vinyard Zinfandel (California)	\$89.88

White:

Grey Monk Riesling (Okanagan)	\$46.88
Blasted Church Viognier (Okanagan)	\$55.88

Sparkling Wine

Capene Malboti Sparkling Wine (Italy)	\$19.88
Rosalia Prosecco (Italy)	\$34.88
Andreola Bolle Brut Prosecco (Italy)	\$44.88

Audio Visual Equipment

Screens, Projectors & TV Monitors

8' Floor Standing Screen	\$85.00
10' Floor Standing Screen	\$95.00
LCD Projector 500 Lumens	\$225.00
LCD Projector 6000 Lumens	\$325.00
55" LCD TV Monitor with Stand	\$150.00
65" LCD TV Monitor with Stand	\$200.00

Microphones

Wireless Handheld Microphone	\$80.00
Wireless Lapel Microphone	\$80.00
Wireless Headset Microphone	\$80.00
Mic Stand Table or Floor	\$10.00

Accessories

Poster Easel	\$20.00
Laser Pointer	\$25.00
Wireless Presenter Clicker	\$30.00
Powered Audio/Visual Cart	\$45.00
Laptop with Office 365	\$125.00
AC Power Drop with Power Bar	\$25.00
Video Splitter & Distribution	\$150.00

Flip Charts & White Boards

Flipchart (with paper and markers)	\$45.00
Flipchart (no paper or markers)	\$35.00
White Board Small	\$45.00
White Board Large 4'X6'	\$75.00

Sounds System & Mixer

Small 2 Speaker PA w/mixer	\$100.00
Small 4 Speaker PA w/mixer	\$175.00
Mixer 4 Channel Mixer	\$55.00
Mixer 12 Channel Mixer	\$80.00
Audio Patch to House System	\$75.00
Laptop Audio Tie In	\$45.00

Broadcast Loop

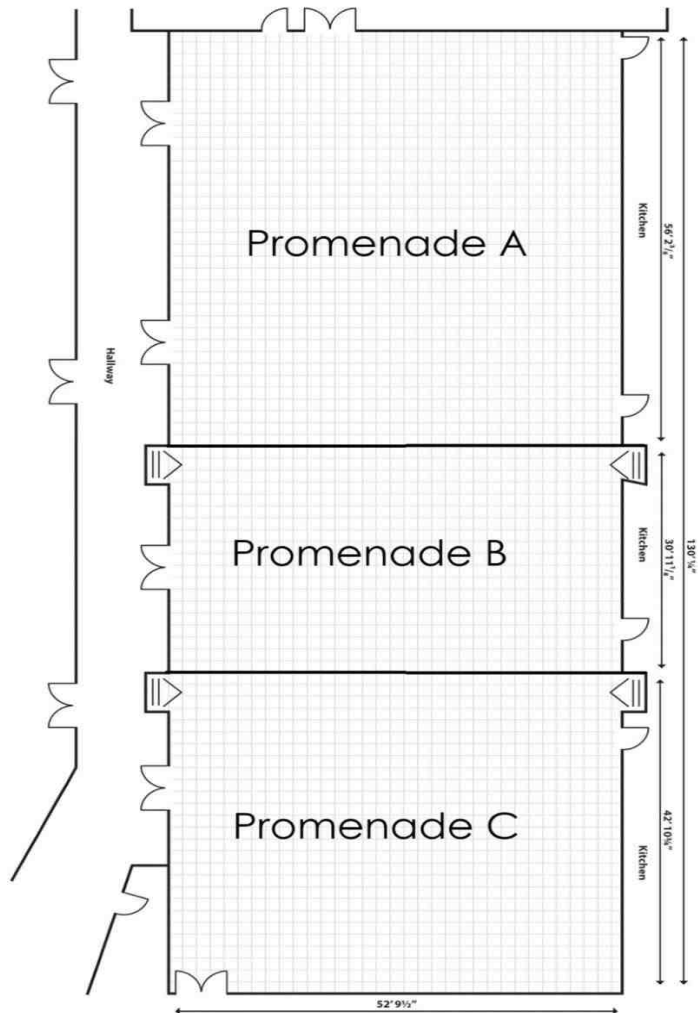
Polycom Conference Phone	\$90.00
Jabra USB Conference Mic System	\$100.00
Polycom Video Conference	\$300.00

Miscellaneous

Dance Floor	\$250.00
Staging (4' x 8' section)	\$150.00
Skirted Vendor Tables	\$10.00
LED Room Ambiance/Uplighting	\$40.00


On Site Technical Staff available from 6:00am-6:00pm
Monday-Friday \$85.00 per hour

Promenade ABC Ballrooms



Holiday Inn Hotel & Suites
 33 Petrolia Drive - Gasoline Alley, Red Deer County, AB T4E 1B3
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LEGEND

- = approx. 1.5'
-  = approx. 7.5' x 7.5'

Meeting Room Capacities & Rates

Room	Size Sq. Ft.	Half Rounds of 6	Rounds of 8	Classroom	Theatre	Rate
Promenade A	2,974	108 People	144 People	80 People	250 People	\$1,000
Promenade B	1,594	66 People	88 People	40 People	125 People	\$500
Promenade C	2,230	90 People	120 People	60 People	175 People	\$750
A, B Combined	4,568	174 People	232 People	120 People	375 People	\$1,500
B, C Combined	3,834	156 People	208 People	100 People	300 People	\$1,250
A, B, C Combined	6,996	264 People	352 People	180 People	400 People	\$2,250
Executive Boardroom	576	Boardroom set up —18 people	24 People	N/A	30 People	\$500
Executive Boardroom 3	420	Boardroom set up —12 people	N/A	N/A	N/A	\$300

Final Guarantee

Deposit

At the time of booking, a non-refundable deposit equal to or greater than the cost of the room rental is required in order to secure the space. Our Sales and Catering Manager will provide you with an estimate for your event. All deposits will be applied toward your final bill and are non-refundable. No events shall take place on Christmas Day. Any events held on a statutory holiday are subject to a 25% surcharge. All events must stop by 1 am.

Final Guarantee

The sales and Catering Office must be notified of the guaranteed number of guests attending the function **no later than ten (10) business days prior to the event**. Guarantees are not subject to reduction. If a guarantee is not given, you will be charged based on attendance expected or the actual number served, whichever is greater.

Food Service

Looking for something a little different than our regular banquet menu? We love coming up with custom menus to help make our clients event a success and stay within budget. If this is of interest to you, let us know and we will come up with something perfect for you! Looking to bring a cake to celebrate your event? We provide this service at a fee of \$50.00 as well as require a waiver signed in order to bring it in. No food or beverage items may be removed from the banquet space or stored on your behalf for later consumption.

Due to food-safe and AGLC regulations, The Boulevard Restaurant & Lounge is required to provide all food and beverage items for your event.

Audio & Visual Equipment

Should you require audio visual equipment, be sure to inform our Sales & Catering Manager of your specific needs so that arrangements can be made accordingly.

Bar Service

The Boulevard Restaurant & Lounge can host a bar for the evening. Enjoy a selection of house wines, domestic beers, and our stock spirits, unless otherwise requested. Last call for the bar is 1 hour before the event ends.