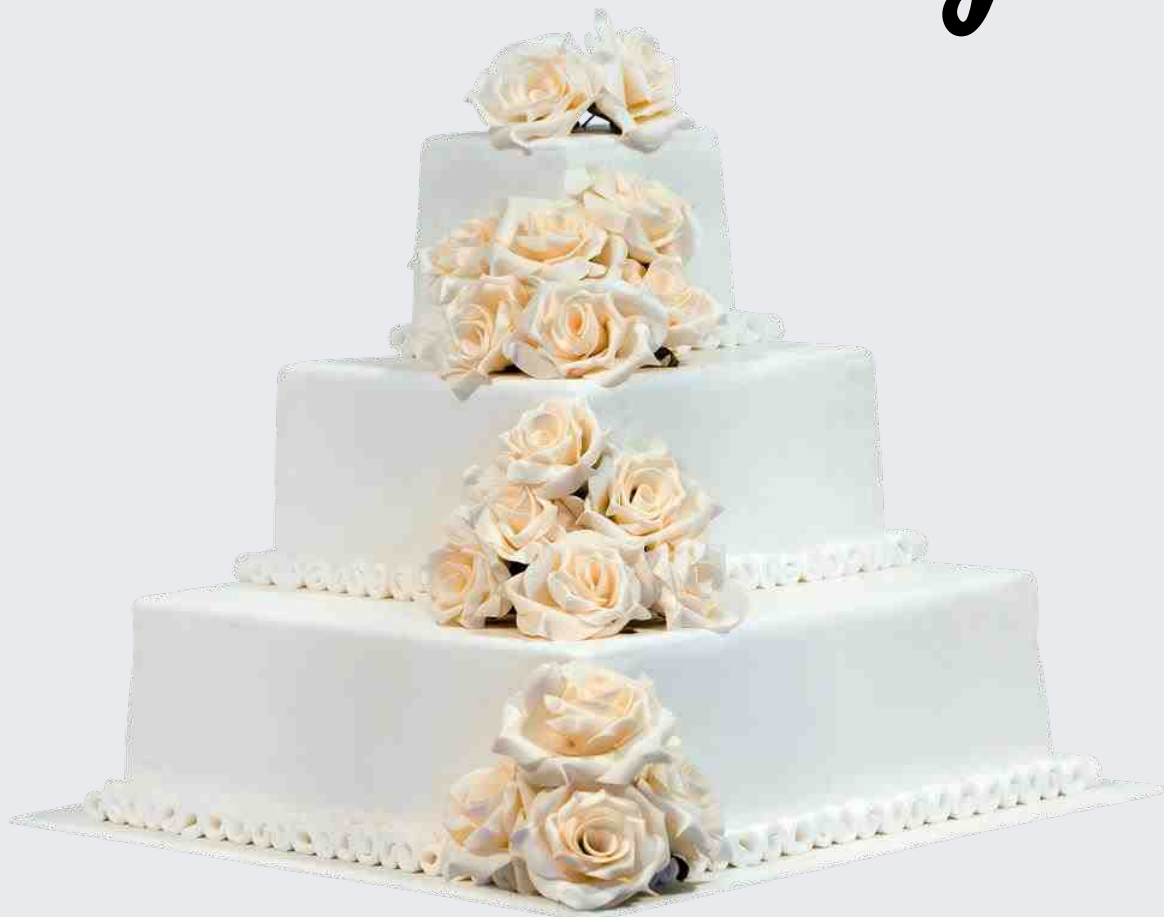




ROYAL HOTEL

TM.
TRADEMARK
COLLECTION BY WYNDHAM

Royal Weddings





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Room Rental Fees

The following scale will be applied to all wedding functions involving the purchase of catered food. To receive a complimentary room rental, the total purchase of food must exceed the listed amount per day.

Emerald Ballroom

- Purchase under \$750 in food and beverage, room rental fee \$1500
- Purchase over \$750 in food and beverage, room rental fee \$1000
- Purchase over \$2000 in food and beverage, room rental fee \$750
- Purchase over \$3500 in food and beverage, room rental fee \$450
- Purchase over \$8000 in food and beverage, no room rental fee

Emerald A

- Purchase under \$250 in food and beverage, room rental fee \$550
- Purchase over \$250 in food and beverage, room rental fee \$350
- Purchase over \$750 in food and beverage, room rental fee \$250
- Purchase over \$3500 in food and beverage, no room rental fee

Steels Cafe

Ask about our private restaurant space for your private event.

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Wedding Set Up Fees

We will endeavor to set up your tables as close as possible to your plan. This service includes:

- Complimentary podium and microphone
- Complimentary use of the in-house P/A system
- Set up & tear down of all table decorations
- Your choice of napkin color (Maximum of 2 Colors)
- Your choice of table cloth (Black, White, or Ivory)

Fees for service are based on the number of guests

Fee	# of Guests
\$350	1 - 50
\$500	51 - 150
\$550	151 +

Additional decorating and set-ups such as archways, chair covers, back drops and wedding cakes are the responsibility of the wedding party.

Wedding Ceremonies

Many of our wedding celebrations require space for the ceremony as well. The following fees apply for all indoor ceremonies and include basic set-up and tear down of chairs and tables. Additional props and set-ups are the responsibility of the wedding party.

Fee	# of Guests
\$275	1 - 50
\$400	51 - 150
\$500	151 +

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Royal Wedding Plated Dinner Menu

(MINIMUM 25 GUESTS or an additional \$5 per person charge will apply)

Freshly Baked Bread Rolls and Butter

SOUPS (choose 1)

- Lobster Bisque
- Truffle Wild Mushroom
- Saffron and Lentil
- Smoked Butternut Squash with Crème Fraiche

SALADS (choose 1)

- Exotic Garden Greens w/ Aged Balsamic Dressing
- Boston lettuce and Romaine Caesar Salad w/ Herb Croutons, Pancetta chips, Parmesan Tuiles
- Strawberry and Kale Salad w/ Poppy Seed Dressing
- Tri color Tomato and Bocconcini Salad
- Grilled Mediterranean Greek Salad

ENTREES

- Pan Seared Atlantic Salmon, French Beans, Pomme Puree in Creamy Lemon Dill Sauce \$48
- Sesame Crusted Yellowfin Ahi Tuna, Mango Salsa, Calrose Rice in Yuzu Ponzu Sauce \$48
- Cornish Hen w/ Wild Rice stuffing and Glazed Baby carrots \$46
- Braised Boneless Short Ribs in Port Demi Glace, Root Vegetables and Pomme Puree \$54
- AAA Alberta Prime Rib, Red Mash Potato, creamed spinach in Rosemary Au Jus w/ Yorkshire Pudding \$58
- Tomahawk Pork Chop, Caramelized Apple Compote, Wilted Spinach and Yam Mash \$48
- Butternut Squash Ravioli in Brown Butter Sage and Pine Nuts (V) \$42

DESSERTS (choose 1)

- Strawberry & Champagne Cheesecake, whipped cream and mixed berries
- Vegan Caramel Carrot Cake, Candied Walnuts and Raspberry Coulis
- Crème Brule w/ fresh berries and icing sugar



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Royal Wedding Dinner Buffet Menu

(MINIMUM 25 GUESTS or an additional \$5 per person charge will apply)

\$44 Per Person

Freshly Baked Bread Rolls and Butter

SOUPS (choose 1)

- Lobster Bisque
- Cream of Wild Mushroom Soup
- Italian Wedding
- Cream of Butternut Squash

SALADS & COLD ITEMS (choose 2)

Add additional item \$3

- Exotic Garden Greens w/ Condiments and Assortment of Dressing
- Boston lettuce and Romaine Caesar Salad w/ Herb Croutons, Bacon bits and Dressing
- German Potato Salad
- Asian Mandarin Salad w/ Poppy Seed Dressing
- Tri color Tomato and Bocconcini Salad
- Grilled Mediterranean Greek Salad

CHARCUTERIE BOARD (choose 1)

Add additional item \$3

- Assortment of Canadian Cheese, Artisan Cured Meats, Grapes and Crackers, Mixed Mediterranean Olives, Pepperoncini, Sweet Drop Peppers
- Roasted Vegetable Antipasti (Zucchini, Peppers, Aubergine, Asparagus, Cauliflower, Artichokes)
- Vegetable Platter, Hummus, Pita Triangles and Peppercorn Ranch

ENTREES (choose 2)

Add additional item \$5

- Herb Crusted Chicken w/ Mixed Peppercorn Sauce
- AAA Alberta Shaved Beef with Pan Gravy
- Beef Stroganoff
- 4oz Alberta Beef Sirloin Steak w/ Rosemary Au Jus
- Shepherd's Pie
- Baked Atlantic Salmon w/ Creamy Lemon Dill Sauce
- Panko Crusted Tilapia Fillets w/ Citrus Tartar Sauce
- Bourbon Glazed BBQ Pork Back Ribs w/ Corn on the Cob
- Pork Medallions w/ Sage Marsala Sauce



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STARCH (choose 1)

Add additional item \$3

- Baked Potato w/ Scallions, Bacon Bits, Sour Cream and Cheddar Cheese
- Garlic Mashed Potato
- Roasted Baby Red Potatoes

PASTA SIDES

Add additional item \$3

- Chicken Alfredo
- Meat Lasagna
- Vegetarian Lasagna
- Four Cheese Tortellini w/ Gigi Sauce

VEGETABLE SIDES (choose 1)

Add additional item \$3

- Roasted Chef's Vegetables
- Broccoli and Cauliflower Au Gratin
- Mixed Tuscan Vegetables

CARVING

- Roasted Tom Turkey w/ Stuffing, Cranberry sauce and Sage Gravy \$8
- Maple Glazed Ham w/ Apple Grainy Mustard Sauce \$8
- AAA Alberta Roasted Beef w/ Pan Gravy \$8
- AAA Alberta Prime Rib with Rosemary Au Jus and Creamy Horseradish \$10
- Add Yorkshire Pudding \$2
- New Zealand Spring Leg of Lamb w/ Red Wine Demi Glace and Mint Jelly \$10

DESSERTS (choose 2)

Add additional item \$3

- Assortment of Finger Cakes and Pastries
- Decadent Pies and Tarts
- Seasonal Fresh Fruits
- Variety of Mini Cupcakes
- Assorted Finger Cheesecakes



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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.

- Rice Cabbage Rolls in Tomato Broth
- Vegetarian Lasagna
- Vegetarian Shepherd Pie

Cake Service

An exception to our "no outside food allowed" is made in the case of wedding cakes created and produced by licensed establishments. The setup is the responsibility of the wedding party of the third party supplying the cake and any stands needed or required for its display

Cut, Plate & Serve \$4.00 per person

Cut, Plate, Garnish & Serve \$6.00 per person

Homemade cakes and cupcakes are not permitted in a licensed establishment under the Alberta Health Act. Strict city and provincial restaurant regulations do not permit food prepared in an unlicensed establishment to be brought into a licensed establishment. Copy of receipt is required to show proof of purchase.

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Wedding Enhancements

- Assortment of Canadian Cheese, Artisan Cured Meats, Grapes and Crackers, Mixed Mediterranean Olives, Pepperoncini, Sweet Drop Peppers **\$15 per person**
- Roasted Vegetable Antipasti (Zucchini,Peppers,Aubergine,Asparagus, Cauliflower,Artichokes) **\$9 per person**
- Vegetable Platter, Hummus, Pita Triangles and Peppercorn Ranch **\$9 per person**
- Bruschetta Party Mix **\$8 per person**
- Prawn Cocktail **\$9 per person**
- Assorted Sushi and Maki **\$12 per person**
- Cold Seafood Platter **\$18 per person**
- Lobster Tails (market price)
- King Crab Legs (market price)
- Assorted Deluxe Sashimi (market price)

Reception

COLD HORS D' OEUVRES (per dozen)

Minimum 3 dozen per item

- Caprese Skewers w/ Balsamic Glaze **\$24**
- Bruschetta Party Mix **\$22**
- Smoked Salmon Canapes **\$24**
- Prosciutto Salad Wraps **\$24**
- Deviled Eggs **\$22**
- Spicy Poke Ahi tuna Canapes **\$26**
- Strawberry Tuxedo **\$24**
- Fresh Canadian Oysters (market price)

HOT HORS D' OEUVRES (per dozen)

Minimum 3 dozen per item

- Steak Bites w/ Horseradish Aioli **\$25**
- Asparagus Involtini **\$20**
- Gluten Free Chicken Wings w/ Dipping **\$23**
- Nobashi Shrimps w/ Sriracha Mayo **\$24**
- Swedish Meatballs **\$22**
- Cocktail Vegetarian Samosas w/ Mango Chutney (V) **\$20**
- Cauliflower Tempura w/ Buffalo Ranch (V) **\$20**
- Baked New Zealand Mussels **\$26**

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Late Lunch

MINIMUM 25 GUESTS

MAMA MIA PIZZERIA

Pepperoni, Hawaiian, Vegetarian, Carne and Formaggi **\$20 per person**

CARVAVAL TREAT

Corn Dogs, Chicken Fingers, Pretzels and Kettle PopCorn **\$18 per person**

CASA MEXICO

Build your own Tacos and Nachos **\$18 per person**

(Spiced Beef and Grilled Chicken, Mixed Cheese, Pico de Gallo, Salas con Queso, Condiments)

SANDWICH DELI BAR

Assortment of Sandwich & Wraps **\$16 per person**

(tuna, egg, assorted cold cuts, deli meats, cheeses and wraps)

Additional Refreshments

- Selection of Fresh Baked Cookies \$16 Per Dozen
- Selection of International Cheeses & Crackers \$16 per person
- Fresh Crudites Platter served with ranch dipping sauce \$9 per person
- Sliced Fresh Fruit Platter served with yogurt honey dip \$9 per person
- Selection of Finger Squares & Sweets \$5.95 per person

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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 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	7.50	8.00
Domestic Beers	7.50	8.00
House Wine (4oz. glass)	8.00	8.50
Premium Beers/Coolers	8.00	8.50
Premium Liquors	8.00	8.50
Soft Drinks	3.50	3.50

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) - 9.50 per bottle (dinner only)
 (1000 ml) - 10.50 per bottle (dinner only)

All Alcohol - 18.00 per guest

- 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 setup



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Banquet Wine List

	Host
Red Wine	
Twist & Fate Malbec Merlot, Canada	33
Jackson Triggs Cabernet Sauvignon, Canada	33
Rosemount Estate Shiraz, Australia	37
Ruffino Chianti, Italy	34
Kim Crawford Pino Noir, New Zealand	48
Jackson Triggs Merlot, Canada	33
Adobe Carmenera, Chile	33
White Wine	
Bodacious Pino Grigio Canada	32
Nobilo Sauvignon Blanc, New Zealand	37
Naked Grape Chardonnay, Canada	33
Beringer White Zinfandel, United States	33
Yalumba Y Series Viognier, Australia	37
Tom Gore Chardonnay, California	43
Ruffino Lumina Pinot Grigio, Italy	33
Sparkling Wine	
Dom Perignon	595
Ruffino Prosecco, Sparkling Wine, Italy 375 ml	24
Ruffino Prosecco, Sparkling Wine, Italy 750 ml	47
Navarro Correas Extra Brut Sparkling Wine, Italy	43

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Audio Visual

Contact our Catering office for more details on all your Audio Visual requirements and a quote can be submitted. Should an outside AV company be used a \$150 patch fee will be applied to the event invoice.

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 licensee 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

ReSound is the Canadian non-for-profit music licensing company dedicated to obtain fair compensation for artist and record companies for their performance rights. ReSound licenses record music for public performance, broadcast and new media. ReSound 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

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Terms & Conditions

The Royal Hotel West Edmonton is the sole provider of all food and beverage service, with the exception of wedding cakes, 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 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 to 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 4:00PM, 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

Pricing and 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.

All liquor services are subject to the Alberta Gaming, Liquor and Cannabis 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.



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Corkage & Liquor Service

Wine for dinner service through an outside vendor is permitted, but subject to a corkage fee. No homemade wines permitted. Wine provided through this program is only available until dinner service is completed and will not be available when Host or cash 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, Liquor and Cannabis 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 and 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 12:00am, with the expectation that all function rooms will be vacated no later than 1:00am, or will be subject to additional charges at the discretion of management.

Gratuities and 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 wedding functions with a projected final total in excess of \$2000.00, are subject to a non-refundable deposit of one thousand dollars (\$1000.00) to secure the function space. Full advance payment of the final projected balance is due fourteen (14) business days prior to the function.

Adjustments from the final projected balance to the actual total will be resolved within three business days of the completion of the function.

The **Royal Hotel Trademark Edmonton** requires 50% of the estimated value of your event ninety (90) days prior to the scheduled event date, and requires 100% of the estimated value fourteen (14) days prior to the event date. A valid credit card is required on file for any additional charges that may be incurred.

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Cancellations

In the event that cancellation of a food and beverage function occurs less than 90 days prior to the function date, 25% of the projected food cost shall be charged. In the event that cancellations of a food and beverage function occurs less than 60 days prior to the function date, room rental fee and 50% of the projected food cost shall be charged. In the event that cancellation of a food and beverage function occurs less than 30 days prior to the function date, full room rental, set-up fee and 100% of the projected food cost shall be charged.

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 in excess of two. 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 of equipment left in a function room.

Display & Decoration

To avoid damage to wall coverings, we do not allow the use of tape, tacks or any other attachments without prior consent of the Hotel. **The Royal Hotel Trademark Edmonton** will be please to provide you with adhesive for the purpose of hanging materials. All candles must be enclosed in glass containers and must be drip less. **Confetti of any kind is not permitted. Should it be used, a cleaning fee starting at \$400.00 will be immediately applied to your bill.**

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