



TM.  
TRADEMARK  
COLLECTION BY WYNDHAM



# Catering Menu



Our venue offers great opportunities for your next social event, business meeting, sales conference, family dinner or 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 up to 220 guests, receptions up to 300 and dinners up to 250.

**Room Rental Fee \$1500**

### **Emerald Ballroom B**

This 2,448 square foot room, is ideal for large conferences, smaller weddings or a milestone celebration.

**Room Rental Fee \$950**

### **Emerald Ballroom A**

This 1,073 square foot room, is conveniently located next to Mirage Lounge, making it ideal for hosting corporate events or social gatherings.

**Room Rental Fee \$550**

### **Executive Boardroom**

This 594 square foot room, is conveniently located near the lobby entrance. This room offers natural lighting through its high windows.

Room includes a 75" smart TV.

**Room Rental Fee \$400**

### **The Boardroom**

This smaller sized room, is conveniently located across from the Emerald Ballroom. This room is perfect for smaller events or as a breakout room.

Room includes a 55" smart TV.

**Room Rental Fee \$325**

### **Jade Room or Silver Room**

These smaller sized rooms are great for dinners, small meetings, or for hosting interviews. Both rooms include a 75" smart TV.

**Room Rental Fee \$400**



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## Lunch Buffet

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

### Viva Ukraine Buffet

Fresh Baked Dinner Rolls with Butter

#### Salads(Choice of One)

- Strawberry & kale salad with poppy seed dressings.
- Beet & arugula salad with red wine vinaigrette.
- Potato salad

#### Entrees(Choice of One)

- Grilled kielbasa Sausages
- Chicken Kiev
- Braised potato with beef

#### Starch(Choice of One)

- Potato and Cheese Perogies with Bacon bits, Scallions, Caramelized Onions and Sour Cream
- braised cabbage with rice
- Roasted Chef's Vegetables

#### Dessert(Choice of One)

- Assorted Finger Cheesecake
- Seasonal Fresh Fruits

**\$31 per person**

### Royal's Soup and Sandwich Buffet

- Assorted Loaves of Bread
- Soup Du Jour
- Crisp Vegetable Platter with Peppercorn Ranch
- Assortment of Canadian Cheese and Artisan Cheese and Artisan Cured Meats
- Tuna Salad, Free Range Egg Salad, Condiments
- **Dessert(Choice of One)**
  - Assorted Finger Cheesecake
  - Seasonal Fresh Fruits

**\$24 per person (Min 15 persons)**

\*If you prefer Pre-made sandwiches, there is an extra charge of \$3.00 per person

### Amore Italiano Buffet

- Garlic toast with cheese

#### Salads(Choice of One)

- Mix green salad, shaved carrots, cucumber, grape tomato & papers with Assorted Dressings.
- Boston lettuce and Romaine Caesar Salad with Herb Croutons, Bacon bits and Dressings

#### Entree(Choice of One)

- Italian Meatballs with Spaghetti
- Chicken Penne Alfredo
- Penne with Italian Sausage

#### Dessert(Choice of One)

- Tiramisu
- Seasonal Fresh Fruit

**\$31 per person**



## Lunch Buffet

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

## Cinco De Mayo Buffet

- Chili Con Carne

### Salads & Appetizer(Choice of One)

- Corn Tortilla Chips, Pico De Gallo, Guacamole
- Mexican Chopped Salad with Assorted Dressings
- Black Bean and Corn Salad

### Build Your Own Taco (Choice of One)

- Beef
- Chicken
- Salsa, Sour Cream, Tomatoes, Lettuce, Mixed Cheese Onions, Mexican Rice

### Dessert(Choice of One)

- Churros
- Seasonal Fresh Fruit

**\$31 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.

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

## Cowboy's Lunch Buffet

- Fresh Baked Dinner Rolls with Butter

### Salads(Choice of One)

- Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- Cowboys caviar salad with avocado, corn, tomato, lettuce & peppers.
- Potato & egg salad with creamy mustard sauce

### Entrees(Choice of One)

- Grilled sirloin steak with peppercorn sauce
- Grilled lamb chops with natural pan jus & mint sauce on the side.
- Smoked BBQ chicken
- Grilled Boneless Pork Chops with Apple Mustard Sauce

- Roasted Chef's Vegetables
- Roasted red skin potatoes

### Dessert(Choice of One)

- Red Velvet Cake
- Apple Pie

**\$31 per person**

## Lunch Buffet

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

### Indigenous lunch buffet

- Baked bannock

#### Soups (Choose one)

- Pork neckbone soup
- Beef barley soup
- Mushroom & wild rice soup

#### Salad (Choose one)

- Three sisters salad
- Ancient grain salad
- Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- Boston lettuce and Romaine Caesar Salad with Herb Croutons, Bacon bits and Dressing.

**Additional item \$3.00 per person**

**\$31 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.

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

#### Entrees ( Choose one)

- Bacon wrapped grilled meat loaf with pan jus & red wine reduction.
- Grilled Atlantic salmon with creamy lemon dill sauce.
- Bison stew with carrots potatoes & wild mushrooms.

**Additional item \$6.00 per person.**

#### Accompaniments ( Choose one)

- Prairie wild rice
- Mashed potato
- Seasonal vegetables.

Additional item \$3.00 per person.

#### Dessert (Choose one)

Fresh fruits  
Assorted squares & tarts  
Saskatoon berry crumble

**Additional item \$3.00 per person.**



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## Breakfast Buffet

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

### Morning Sunshine Buffet

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fresh Fruit Platter
- Free Range Farm Scrambled Eggs
- Breakfast Potatoes

(Choice of One)

Add additional item \$3 per person

- Pork Sausage
- Hickory Smoked Crisp Bacon
- Breakfast Ham
- Turkey Sausages
- Canadian Back Bacon

(Choice of One)

- Buttermilk Pancakes with Syrup and whipped butter
- Belgian Waffles with Syrup and whipped butter
- Cinnamon French Toast with Syrup and whipped butter
- Fresh Brewed Coffee & Assorted Teas

**\$26 per person**

### Energizer Breakfast

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Whole Fruits
- Hot Oatmeal with Raisins and Brown Sugar
- Assorted Cereals and Milk
- Granola Bars
- Individual Fruit Yogurts
- Fresh Brewed Coffee & Tea

**\$19 per person (Min 15 persons)**

### Early Riser Buffet

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fresh Fruit Platter
- Free Range Farm Scrambled Eggs
- Breakfast Potatoes

(Choice of One)

Add additional item \$3 per person

- Pork Sausage
- Hickory Smoked Crisp Bacon
- Breakfast Ham
- Turkey Sausages
- Canadian Back Bacon
- Fresh Brewed Coffee & Tea

**\$23 per person**

### Continental Buffet

- Chilled Fruit Juices (Orange and Apple)
- Seasonal Fruit Salad
- Fresh Baked Croissants, Danish, Bagels and Muffins
- Turnover and Strudels with Jams and Marmalades
- Individual Fruit Yogurts
- Fresh Brewed Coffee & Tea

**\$21 per person (Min 15 persons)**

## Dinner Buffets

The following Dinner Buffet selections require a minimum of 25 people. For groups of 20 to 24 people an additional \$5.00 per person charge will apply.

### Royal Feast Buffet

- Fresh Baked Dinner Rolls with Butter

#### Salads(Choice of two)

- Traditional Caesar Salad & Parmesan Cheese
- Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- Potato & egg salad with creamy mustard sauce
- Mediterranean pasta salad

#### Entrees (Choice of Two)

- Grilled sirloin steak with peppercorn sauce
- Grilled lamb chops with natural pan jus & mint sauce on the side
- Herb Crusted Roasted Pork Loin with Dijon Apple Whiskey Demi
- Chipotle Maple Chicken Thighs
- Grilled salmon with creamy lemon dill sauce.

#### Side Dishes

- Mashed Potatoes
- Seasonal Vegetable Medley

#### Dessert

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

**\$40 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
- Cabbage Rolls
- Vegetarian Lasagna

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

### Sunset Grill Buffet

- Fresh Baked Dinner Rolls with Butter

#### Salads(Choice of two)

- Mediterranean Orzo Pasta Salad
- Tomato cucumber salad
- Beet & arugula salad with red wine vinaigrette.
- Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.

#### Entrees (Choice of Two)

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

#### Side Dishes

- Roasted Baby Red Potatoes
- Seasonal Vegetable

#### Dessert

- Strawberry Shortcake & Apple Pie
- Assorted Cheesecakes
- Freshly Brewed Coffee & Assorted Teas

**\$38 per person**

## Dinner Buffets

The following Dinner Buffet selections require a minimum of 25 people. For groups of 20 to 24 people an additional \$5.00 per person charge will apply.

### Taste Of The Orient

#### Soups(Choice of One)

- o Chicken Thai Curry Soup
- o Crab and Corn Soup

#### Salads(Choice of Two)

**Add additional item \$3 per person**

- o Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- o Asian Mandarin Salad with Poppy Seed Dressing
- o Oriental Cabbage Salad
- o Mango and Cucumber Salad
- o Kimchi

#### Entrees(Choice of Two)

**Add additional item \$5 per person**

- o Japanese Pork Cutlet with Tonkatsu Sauce
- o Ginger Beef
- o Sweet and Sour Fish Fillet
- o Orange Chicken

#### Starch(Choice of One)

**Add additional item \$3 per person**

- o Steamed Jasmine Rice
- o Stir Fry Chow Mien Noodles
- o Vegetable Fried Rice

#### Vegetable(Choice of One)

**Add additional item \$3 per person**

- o Steamed Chef's Vegetables
- o Stir fry Snow Peas and Mushroom
- o Sauteed Mix Vegetables

#### Desserts(Choice of Two)

**Add additional item \$3 per person**

- o Egg and Custard Tarts
- o Fortune Cookies
- o Assorted Seasonal Fresh Fruits

### Additional Enhancement

#### Handmade Assorted Sushi and Maki

(California roll, Spicy tuna Roll, Vegetable roll, Prawn Tempura Roll, Variety of Nigiri)

**\$12 Per person**

**\$42 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 people an additional \$5.00 per person charge will apply.

### Mediterranean Feast Buffet

Fresh Baked Bread Rolls and Butter

#### Soups(Choice of One)

- o Italian Wedding
- o Cream of Tomato Bisque
- o Golden Potato and Leek Soup

#### Salads(Choice of Two)

**Add additional item \$3 per person**

- o Tabbouleh, Hummus and Pita Triangles
- o Kidney Bean and Chickpea Salad
- o Tri color Tomato and Bocconcini Salad
- o Mediterranean Farfalle Salad
- o Mediterranean Greek Salad

#### Entrees(Choice of Two)

**Add additional item \$5 per person**

- o Chicken Souvlaki with Tzatziki Sauce
- o Mediterranean Baked Fish
- o Greek Meatballs
- o Mediterranean lamb with thyme & tarragon.

#### Starch(Choice of One)

**Add additional item \$3 per person**

- o Slow roasted lemon potatoes
- o Lemon rice
- o Herb potato wedges
- o Chickpea stew

#### Vegetable(Choice of One)

**Add additional item \$3 per person**

- o Greek roasted vegetables
- o Cauliflower and Broccoli Au Gratin
- o Vegetable Moussaka

#### Desserts(Choice of Two)

**Add additional item \$3 per person**

- o Loukoumades (Greek style doughnut with honey)
- o Mini Cheesecakes Treats
- o Assorted Seasonal Fresh Fruits

**\$42 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 people an additional \$5.00 per person charge will apply.

### Bollywood Buffet

Fresh Baked Bread Rolls and Butter

#### Soups(Choice of One)

- o Mulligatawny
- o Saffron and Lentil Soup

#### Salads(Choice of Two)

**Add additional item \$3 per person**

- o Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- o Kachumber
- o Paneer Salad
- o Spicy Mango and Cucumber Salad

#### Entrees(Choice of Two)

**Add additional item \$5 per person**

- o Butter Chicken
- o Tandoori Chicken
- o Rogan Josh
- o Fish Pakora with Mint Chutney

#### Starch(Choice of One)

**Add additional item \$3 per person**

- o Basmati Rice
- o Jeera Rice
- o Potato Curry
- o Fresh Naan Bread

#### Vegetable(Choice of One)

**Add additional item \$3 per person**

- o Chana Masala (chick pea curry)
- o Baingan Bharta (roasted eggplant curry)
- o Paneer butter masala
- o Creamy Cauliflower Korma

#### Desserts(Choice of Two)

**Add additional item \$3 per person**

- o Gulab Jamun
- o Assorted Halwa
- o Laddu
- o Assorted Seasonal Fresh Fruits

**\$42 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 people an additional \$5.00 per person charge will apply.

### Mabuhay Buffet

#### Soups(Choice of One)

- o Sinigang Soup
- o Arrozcaldo
- o Papaitan

#### Salads(Choice of Two)

**Add additional item \$3 per person**

- o Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- o Ensaladang Mangga (mango and tomato salad)
- o Atchara (pickled green papaya salad)
- o Salted Egg and Tomato Salad

#### Entrees(Choice of Two)

**Add additional item \$5 per person**

- o Chicken and Pork Adobo
- o Lechon Kawali (Bagnet)
- o BBQ Pork Skewers
- o Beef Kaldereta
- o Fish Escabeche
- o Camaron Rebusado with Prawn Crackers

#### Starch(Choice of One)

**Add additional item \$3 per person**

- o Steamed Jasmine Rice
- o Pancit Bihon
- o Garlic Fried Rice

#### Vegetable(Choice of One)

**Add additional item \$3 per person**

- o Buttered Vegetables
- o Chop suey
- o Stir Fry Asian Vegetables

#### Desserts(Choice of Two)

**Add additional item \$3 per person**

- o Maja Blanca
- o Frozen Fruit Salad
- o Assorted Seasonal Fresh Fruits

**\$42 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 people an additional \$5.00 per person charge will apply.

### Amore Italiano Buffet

Fresh Baked Bread Rolls and Butter

#### Soups(Choice of One)

- o Minestrone
- o Italian Wedding
- o Cream of Tortellini

#### Salads(Choice of Two)

**Add additional item \$3 per person**

- o Mix green salad, shaved carrots, cucumber, grape tomato & peppers with Assorted Dressings.
- o Boston lettuce and Romaine Caesar Salad with Herb Croutons, Bacon bits and Dressing
- o Insalata Caprese, EVOO and Balsamic Reduction
- o Tri color Tomato and Bocconcini Salad
- o Sundried Tomato, Feta and Farfelle Salad

#### Entrees(Choice of Two)

**Add additional item \$5 per person**

- o Pollo Parmigiana
- o Chicken Marsala with Wild Mushrooms
- o Polpette (Italian veal and pork meatballs)
- o Salsiccia Pepperonata

#### Starch(Choice of One)

**Add additional item \$3 per person**

- o Roasted Baby Red Potatoes
- o Garlic Mashed Potato
- o Buttered spaghetti
- o Mushroom risotto

#### Vegetable(Choice of One)

**Add additional item \$3 per person**

- o Roasted Chef's Vegetables
- o Cauliflower and Broccoli Au Gratin
- o Roasted eggplant parmigiano

#### Desserts(Choice of Two)

**Add additional item \$3 per person**

- o Tiramisu
- o Mango Panna Cotta
- o Assorted Seasonal Fresh Fruits

**\$42 Per 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, 8' screen, one flip chart with markers.

## Executive Bundle Package

### Morning Sunshine Buffet

#### Morning Break

Choose one of the following:

- Fresh Baked Cookies
- Granola Bars
- Assorted Muffins
- Assorted Sweets & Pastries

Served with Fresh Coffee & Assorted Tea

#### Lunch Buffets

Choose one of the following:

- Royal's Soup and Sandwich Buffet
- Viva Ukraine Buffet
- Amore Italiano Buffet
- Cinco De Mayo Buffet
- Cowboy's Lunch Buffet
- Indigenous Lunch Buffet

#### Afternoon Breaks

Choice of one Themed Break:

- Vegan Corner
- Chips and Dips
- Donut Craze
- Cookie Party
- Fresh Start
- Sweet Tooth

Served with Fresh Coffee & Assorted Tea

**\$70 Per Person (min 20 person)**

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



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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.

### Business Bundle Package

#### Continental Breakfast Buffet

##### Morning Break

Choose one of the following:

- Fresh Baked Cookies
- Granola Bars

Served with Fresh Coffee & Assorted Tea

##### Lunch Buffets

Choose one of the following:

- Royal's Soup and Sandwich Buffet
- Cinco de Mayo Buffet

##### Afternoon Breaks

Choice of one Themed Break:

- Vegan Corner
- Chips and Dips
- Cookie Party

Served with Fresh Coffee & Assorted Tea

**\$62 Per Person (min 15 person)**

### Corporate Bundle Package

#### Early Riser Buffet

##### Morning Break

Choose one of the following:

- Fresh Baked Cookies
- Granola Bars
- Assorted Muffins

Served with fresh coffee & Assorted Teas

##### Lunch Buffets

- Royal's Soup and Sandwich Buffet
- Cinco de Mayo Buffet
- Amore Italiano Buffet

##### Afternoon Breaks:

- Vegan Corner
- Chips and Dips
- Donut Craze
- Cookie Party
- Sweet Tooth

Served with fresh coffee & assorted tea

**\$65 Per Person (min 20 person)**



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## Themed Breaks

The following Themed Breaks require a minimum of 15 people

### Vegan Corner

- Fresh Crisp Vegetables
- Pita Triangles
- Beet Root Hummus
- Garlic Hummus
- Bruschetta on Crostini

**\$15 Per Person**

### Chips and Dips

- Tri Color Corn Chips
- Crispy Pita Chips
- Guacamole
- Pico De Gallo
- Spinach and Artichoke Dip

**\$15 Per Person**

### Donut Craze

- Assorted Variety of Donuts
- Assorted Mini Donuts

**\$16 Per Person**

### Cookie Party

- Variety of Fresh Baked Cookies

**\$16 Per Person**

### Fresh Start

- Fresh Baked Banana Bread
- Assorted Variety of Muffins
- Danish, Strudel and Turnovers

**\$16 Per Person**

### Sweet Tooth

- Assorted Finger Cheesecake
- Variety of Sweets
- Assortment of Tarts

**\$17 Per Person**



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## RECEPTION

### **COLD HORS D' OEUVRES** (per dozen)

Minimum 3 dozen per item

Caprese Skewers w/ Balsamic Glaze **\$25**

Bruschetta Party Mix **\$23**

Smoked Salmon Canapes **\$25**

Prosciutto Salad Wraps **\$25**

Deviled Eggs **\$23**

Spicy Poke Ahi tuna Canapes **\$27**

Strawberry Tuxedo **\$25**

Fresh Canadian Oysters (market price)

### **HOT HORS D' OEUVRES** (per dozen)

Minimum 3 dozen per item

Steak Bites w/ Horseradish Aioli **\$26**

Asparagus Involtini **\$21**

Gluten Free Chicken Wings w/ Dipping **\$24**

Nobashi Shrimps w/ Sriracha Mayo **\$25**

Swedish Meatballs **\$23**

Cocktail Vegetarian Samosas w/

Mango Chutney (V) **\$21**

Cauliflower Tempura w/

Buffalo Ranch (V) **\$21**

Baked New Zealand Mussels **\$27**

## **Pass Over Service**

Add an elegance to your event with dedicated service for the Hors D' Oeuvres. **\$18 an hour per server**

## **Outside Catering Options**

For occasions where you have your own catering company providing food to be brought into one of the facilities. Ask us about the options available.





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## Additional Refreshments

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

### Non-Alcoholic Fruit Punch

\$14 Per Liter

### Selection of Fresh Baked Cookies

\$17 Per Dozen

### Selection of International Cheeses & Crackers

\$18 Per Person

### Pitchers of Fresh Juice

\$14 Per Liter

### Pitchers of Soft Drinks (60oz)

\$14 Per Pitcher

### Pitchers of Cold Milk

with chocolate syrup on the side

\$14 Per Liter

### Fresh Crudités Platter

served with ranch dipping sauce

\$11 Per Person

### Sliced Fresh Fruit Platter

served with yogurt-honey dip

\$11 Per Person

### Fresh Baked Banana Bread

\$5.95 Per Person

### Fresh Baked Pastries

\$5.95 Per Person

### Fresh Baked Muffins

\$5.95 Per Person

### Fresh Baked Croissants

\$5.95 Per Person

### Individual Fruit Yogurts

\$3.95 Each

### Individual Bottled Juice

\$3.50 Each

### Individual Soft Drinks/Bottled Water

\$3.50 Each

### Assorted Granola Bars

\$3.95 Each



## 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

- Minimum requirement for all bars is \$300. Should this requirement not be met, an \$18 per hour bartender fee will apply.

### 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

- Corkage bars include all items included in our bar setup
- All full or partial corkage bars that require wine service will be subject to a 150.00 fee



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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 Carmenere, 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



## Red Tape

### 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



## **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.

## **Corkage and 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, 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 & 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 & Taxes**

All Food & 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 to the function. Adjustments from the final projected balance totals will be resolved within three (3) business days after the completion of the event. 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 change 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 to the numbers of attendees or set up of the function may result in a change of function room to better accommodate the needs of 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.



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## **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 coverings, 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.