

# Wedding Information Package 2020



# *The wedding of your dreams will become a reality in one of the most beautiful places on earth.... Waterton Lakes National Park.*

*Nestled within the surrounding mountains of Waterton Lakes National Park are our two properties, the Bayshore Inn Resort & Spa and Waterton Glacier Suites.*

*The majestic richness of the surrounding National Park, being the first International Peace Park in the world, offers charming park trails leading to hidden mountain retreats. The Bayshore Inn overlooks the lake itself, offering breathtaking views from either our lakefront dining room or your own private balcony, while being only minutes away from shopping, tennis courts, boat cruises, bicycle rentals, stables and golfing.*

*The Bayshore Inn is a newly renovated full service hotel offering seventy comfortable and spacious rooms and suites. Each room offers satellite TV, air-conditioning, mini-fridges, coffee machines, in-room safes and down filled comforters. The hotel also has romantic suites with king size beds, Jacuzzi tubs and lakefront patios.*

*Our Lakeside Chophouse provides exquisite cuisine prepared by our Executive Chef, Brian Long, and his culinary team. We also offer quick meals and cappuccinos in the quaint and informal atmosphere of the Glacier Bistro, proudly serving Starbuck's Coffee. You can also enjoy a drink in the intimate setting of our Fireside Lounge and Wine Bar, that contains big screen satellite TV's and live music on most evenings, or for a more lively source of entertainment, the Thirsty Bear SocialHouse has an amazing fresh look and outside patio.*

*The Bayshore Inn also offers the largest wedding reception facilities in the park, which can accommodate up to 220 people. Our extensive dining menus allow you to ensure all of your guests will be satisfied and impressed.*

*The new Serenity Spa is pleased to offer full service spa facilities that include, massage, aromatherapy, esthetic and beauty services as well as a wide range of other relaxation therapies. Unwind after a day of hiking in the Park or prepare for your special day with one of our qualified therapists.*

*Waterton Glacier Suites is the highest rated property in the Park, situated at the heart of the town, overlooking the remarkable Rocky Mountains and is open year round. Their well appointed suites offer a cozy setting with king or queen size beds, a fireplace and jetted tub in all of the suites. Each suite also contains a microwave, mini fridge, flat screen TVs, a/c, in room safes and coffee makers. Guests can enjoy any dining or entertainment services at the Bayshore Inn.*



*We are happy to host your ceremony only, reception only or both ceremonies and receptions....*

## *Outdoor Ceremonies*

Outdoor ceremonies are held on our lawn area with magnificent lower Waterton Lake as a backdrop. We can accommodate up to 300 people.

The cost is:   \$400 for up to 50 people  
                  \$550 for 51 to 300 people

This includes set-up/tear down, flower stands and an archway. White chair covers are an additional charge. As per Parks Canada rules, no confetti or rice is permitted.

Outdoor weddings are dependent on the weather and cannot be guaranteed. An indoor weather alternative may be provided by the hotel, depending upon room availability. A decision for an indoor or outdoor ceremony will be made by the hotel 2 hours prior to the scheduled ceremony. All charges will still be applicable for the setup and use of chairs indoors. Any sashes, bows or arch decoration must be done by your wedding party.



## *Reception Room Rentals*

Room	Seating Capacity	Rate
Waterton Room	Up to 120	\$750.00
Waterton/Glacier Room	Up to 220	\$1250.00

Please note that Saturday night bookings can only be made for the Waterton Glacier Room combined.



Public address systems are available for the Waterton/Glacier Rooms at no extra charge for speeches and other announcements only.

Multimedia projectors for slideshow presentations are available for a cost of \$125 per day (laptop not included).

Tents (40x40) are available for use on the deck at an additional cost of \$3,500.00 per day.

Black linens are included in the room rental.

Upgrades to white linens for:

- ◆ \$2.00 for each napkin
- ◆ \$7.50 per table cloth
- ◆ \$3.50 per chair cover. There will be a charge of \$2.00 per chair cover if they are used for both the ceremony outside and reception inside.
- ◆ You can provide your own chair covers (as long as they are not white); if you require us to put them on, there will be a fee of \$2.00 per chair cover. There is no charge if you will put on and remove your own (provided) chair covers. Chair covers can only be put on once chairs have been set up for outdoor ceremony.
- ◆ All linens must be supplied by the hotel (exceptions may be made if we cannot provide a certain color. Any provided linens must be given to the hotel 72 hours prior to the function date – a minimum handling fee of \$50 is applicable – handling fees will increase if napkins are required to be folded.) Please also inform the event coordinator if you will be putting on table runners as they must be provided in advance.

**Smaller Venues**

We are happy to host receptions for up to 30 guests in our Lakeside Chophouse. Please ask for more details and personalized menu options.



## Hotel Policies

In order to confirm your booking, we will require a **non-refundable deposit** of \$3,000.00, which cannot be transferred to another date. This amount will be held as a damage deposit until after your function and applied to your final invoice. If an event is cancelled after confirmation, the Hotel reserves the right to charge a rental fee for revenue lost. For all deposits we accept e-transfer; credit cards are accepted with a 3% surcharge

**Payment terms:** 50% of the estimated cost is due 30 days prior to the function date; the balance is due two weeks prior to the function date. function – a credit card guarantee must be made prior to the opening of the bar. For all final payments: we accept e-transfer and wire transfer; credit cards are accepted with a 3% surcharge

1. A standard gratuity of 18% as well as G.S.T. (5%) will be added to the total invoice.
2. All polices and prices listed are current and subject to change. Firm prices will be quoted 3 months prior to your function date.
3. Bookings for Saturday will only be made for the Waterton/Glacier Room (combined) and must include a full meal (for a minimum of 50 persons). Bookings for Friday nights will be a minimum of \$35 per person.
4. Function rooms are assigned by the guaranteed maximum number of people anticipated. We reserve the right to relocate groups due to changes in numbers, set up requirements or service times.
5. All arrangements must be finalized fourteen (14) days prior to the date of the function.
6. The hotel will only prepare 5% over the guaranteed number.
7. A piano is available for the Ballroom floor only at a rate of \$100.00
8. Liquor service is available during the following hours: Monday thru Sunday 11:00am to Midnight. "Last Call" will not be announced.
9. Music & Dancing must end at 12:30am and the room must be vacated by 12:45am
10. The rented convention room will be available for decoration at 8:00am the day of the function or the night before the function (provided no other function is booked into the room). **No outside food or alcohol is permitted during the decoration/rehearsal and setup must be completed by 10:00pm.**
11. The hotel reserves the right to refuse the booking of a function.
12. **No outside food or beverages are permitted** (with the exception of a wedding cake) due to Provincial Health Regulations. Wedding cakes that are brought on to the premises are the responsibility of the supplier. The Hotel accepts no liability for damage, set-up, storage, care or repair of wedding cakes. In accordance with Health and Safety Regulations, the Hotel prohibits guests from removing any food or beverage products after a function. Any food that is not consumed during the function will be disposed of by the hotel.

13. For any Wedding Cakes provided, there will be a **mandatory** cake cutting fee of \$2.50 per person, which will include cutting, plating and serving or placement on side buffet for self service. Cupcakes are no charge as long as plates are not required.
14. The presence/consumption of homemade wine is not permitted as it is against the Alberta Gaming and Liquor Control Board regulations.
15. The Hotel reserves the right to terminate or refuse the service of alcoholic beverages at any time if the service would not be in accordance with Alberta Gaming and Liquor Control Board policies. Last call will not be announced.
16. Please note that check-in time for guest rooms is 4pm. Please notify all your guests that they will not be able to check in before this time. Those guests who plan to arrive on the day of your ceremony, will need to make arrangements to get ready in another guest's room.
17. The hotel may be able to provide a courtesy block of rooms, based upon availability. Please inform all of your guests that accommodations in Waterton are limited and it is highly recommended that room reservations be made as soon as possible as many weekends during the summer season sell out quickly.
18. All musical entertainment is subject to S.O.C.A.N. fee of \$63.49 (Society of Composers, Authors and Music Publisher of Canada) and a Re-Sound fee of \$26.63. Please refer to their websites for more information: [www.socan.ca](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca) .DJs and bands are required to adhere to hotel policies and staff with regards to music volumes and shut off times.
19. The Bayshore Inn will not be responsible for the loss of, or damage to, any articles shipped to or left on the Hotel property prior to, during or following any function. Please ensure that any precious items are removed from the convention center immediately after the function, this includes any wedding cakes.
20. No open flame candles are allowed. All candles must be enclosed in a glass casing.
21. No rice, confetti or similar items of any kind is allowed on the hotel grounds, on tables or in the convention center. There will be a cleaning charge if the convention room is left extra dirty or if linens are damaged or stained. No confetti or rice can be thrown in either the convention rooms or on the front lawn or a charge of **\$500.00** for cleaning will apply.
22. The kitchen will prepare food to be served at the pre-designated time on the Event Order and will not be responsible for food quality if functions are not begun on time.
23. The patio will only be available until 11pm unless a tent is rented.
24. Smoking is not permitted in any hotel buildings or on the patio. Please ask your guests to respect our National Park and use the provided receptacles for their cigarette butts.

## Costing & Estimates

For your budgeting purposes please anticipate the following:

- ◆ One bottle of wine (750ml) serves 5 glasses
- ◆ One bottle of sparkling wine or champagne services 6 champagne flutes
- ◆ Estimate a minimum of ½ bottle of wine per person for dinner
- ◆ Estimate a minimum of 5 pieces of hors d'oeuvres per person, based on a one hour reception before the main meal
- ◆ Estimate 2 drinks per person for the first hour of a reception, then 1 drink per hour for each hour after that
- ◆ Allow 1 ½ hour to 1 hour and 45 minutes for a 4-course dinner



*We can also accommodate your bridal shower, rehearsal dinner and gift opening. Don't forget to book your bachelor or bachelorette party in the Thirsty Bear Kitchen & Bar or treat your bridesmaids to a day at the Serenity Spa!*



### **Lakeside Chophouse**

The Chophouse is open for breakfast, lunch and dinner every night. Enjoy the ambience created with beautiful views of the lake and surrounding mountains as you feast on the Chef's signature dishes or take pleasure in dining outdoors beside the fountain on the lakeside terrace. We are happy to arrange for your rehearsal dinner or after wedding brunch in a semi-private area of the restaurant. [www.lakesidechophouse.ca](http://www.lakesidechophouse.ca)

### **The Thirsty Bear Kitchen & Bar**

Our newly renovated Thirsty Bear now features a heated patio for dining or drinks and live music on most weekends for dancing. Open every day and until 2:00am Fridays and Saturdays. Ask about reserving a section of the bar for your bachelor or bachelorette party! [www.thirstybearwaterton.com/](http://www.thirstybearwaterton.com/)



### **Serenity Spa**

Full service spa facilities that include, massage, aromatherapy, esthetic and beauty services as well as a wide range of other relaxation therapies. Book one of our specialty wedding packages for a day of beauty with your bridal party. [www.serenityspawaterton.com](http://www.serenityspawaterton.com)





# Menus

**BAR INFORMATION – only the following choices are available:**

**Host Bar:** A host bar is one which is paid for entirely by the individual or group hosts.

**No-Host Bar:** A No-Host bar is one in which every person pays cash for their drinks.

**Toonie Bar:** Host pays Host Bar prices. All toonies collected will be taken off master bill (there must be a minimum of 50 guests for a Toonie Bar)

**Cash Bar / No-Host Prices (includes GST)**

Premium Highball	\$9.00	House Wine	\$9.00
Bar Stock Highball	\$8.00	Soda	\$4.00
Premium Beer	\$9.00	Juice	\$5.00
Domestic Beer	\$8.00		

**Host Prices Per Bottle (Bar Stock)**

Liquor	\$ 7.00	Soda	\$3.00
Premium Liquor	\$ 8.00	Juice	\$4.00
Domestic Beer	\$ 7.00	House Bubbly	\$35.95
Premium Beer	\$ 8.00	House wine	<i>Ask for our wine list</i>
Coolers	\$ 8.00		

- ◆ All of the above include ice, mix, plastic glasses and garnish.
- ◆ \$30 per hour will be charged for a bartender (min. 2 hours) if the bar tab is less than \$250.
- ◆ The hotel reserves the right to close the bar if enough business is not generated. Liquor service will terminate at 12:00. “Last call” will not be announced.

**BEVERAGE SERVICE**

15 Cup pot of coffee or tea	\$24.50
Pitcher of Juice	\$22.00
Bottled water	\$ 4.00
Fresh fruit punch (per bowl – serves 50)	\$90.00
Jugs of Soda	\$17.50



# Plated Dinners

## Plated Three Course Dinners

All plated dinners include your choice of one of the following:

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made balsamic vinaigrette dressing
- ◆ Classic Caesar salad with Gran Padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette
- ◆ Chef's soup creations: Harvest Butternut Squash, Tomato Bique with Basil, Signature Italian Wedding, Minestrone or Cream of Wild Mushroom

All dinners served with seasonal vegetables, Chef's choice of potato and appropriate condiments. Also to compliment your meal choice, we serve fresh dinner rolls, coffee and tea and your choice of dessert.

### Prime Rib of Alberta Beef (min 20)

Slow roasted and garlic infused, served with traditional Yorkshire pudding and pan au jus \$50.95

### Alberta Raised New York Steak (8 oz)

Grilled and topped with a brandy peppercorn sauce \$48.95

### Beef Medallions and Jumbo Prawns Combo

Tender medallions of beef served with garlic sautéed jumbo prawns \$52.95

### Herb & Rosemary Crusted Chicken Breast

Served with pan jus \$39.95

### Braised Short Rib

Slow roasted and braised to perfection in a red wine reduction \$48.95

### Pistachio Crusted Grilled Salmon

With a lemon dill sauce \$40.95

### Traditional Roasted Turkey (min 20)

Sliced and served with sage dressing, cranberry sauce and gravy \$41.95

### Stuffed Mediterranean Chicken

Stuffed with goat's cheese and sun dried tomatoes and topped with a basil cream sauce \$43.95

### Wild Mushroom Risotto (Vegetarian)

Risotto of mixed wild mushrooms and seasonal vegetables, topped with a balsamic reduction \$36.95

### Teriyaki Rice Bowl (Vegan)

Bell peppers, snow peas, broccoli, braised red cabbage, bean sprouts and tofu. \$36.95

## Dessert Choices:

- ◆ Locally made Pies (ask for our selection)
- ◆ Light & rich chocolate mousse
- ◆ Milk chocolate fountain served with fresh seasonal fruit \$17.95 per person
- ◆ Upgrade to a selection of specialty desserts \$6.50 per person

**Maximum selection of two entrees plus vegetarian option.**  
**All place settings must be marked with guest's menu choice.**  
*If you don't see what you like, we can create it!*

# Buffet Dinners

**Buffet Options will require a minimum of 25**

## Bayshore Buffet

\$54.95 per person

*Served with seasonal vegetables, freshly baked dinner rolls, a selection of pastries, coffee & tea and your choice of two salads, two entrees and two starch options.*

### *SALADS*

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran Padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette

### *ENTREES*

- ◆ 6oz Alberta Raised Sirloin Steak
- ◆ Pistachio Crusted Salmon topped with a lemon dill sauce
- ◆ Herb & rosemary crusted chicken breast served with pan jus

### *STARCH*

- ◆ Demi roasted fingerling potatoes
- ◆ Basmati rice pilaf
- ◆ Yukon gold whipped potatoes
- ◆ Au gratin scalloped potatoes

## Pasta Buffet

\$44.95 per person

*Served with garlic bread, Italian dinner rolls, a selection of pastries, coffee & tea and your choice of two salads and two entrees.*

### *SALADS*

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette

### *ENTREES*

- ◆ Lasagna Bolognese
- ◆ Vegetarian three cheese lasagna
- ◆ Beef & lamb Bolognese with herbed ricotta
- ◆ Roasted vegetable primavera
- ◆ Chicken and mushroom fettuccine Alfredo



## *Rocky Mountain Buffet*

\$64.95 per person

*Served fresh dinner rolls, coffee & tea and your choice of two salads, two entrees, one starch, one vegetable and one dessert.*

### *SALADS*

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette
- ◆ Mandarin spinach salad with raspberry poppy seed dressing
- ◆ Quinoa salad with market greens, cherry tomatoes, roasted peppers, capers, olive oil and lemon
- ◆ Pear & beet salad with spiced pecans, arugula and feta cheese with Dijon dressing

### *ENTREES*

- ◆ Roast sirloin of Alberta beef, thinly sliced to perfection and served with pan au jus
- ◆ Pistachio Crusted Salmon topped with a lemon dill sauce
- ◆ Stuffed Mediterranean Chicken breast stuffed with goat's cheese, sun-dried tomatoes and spinach, topped with a basil cream sauce
- ◆ Herb & rosemary crusted chicken breast served with pan jus
- ◆ Penne primavera with chicken and roasted vegetables

### *STARCH*

- ◆ Demi roasted fingerling potatoes
- ◆ Basmati rice pilaf
- ◆ Yukon gold whipped potatoes
- ◆ Au gratin scalloped potatoes

### *VEGETABLES*

- Steamed seasonal vegetables
- Honey glazed carrots
- Broccoli au gratin
- Crispy kale

### *DESSERT*

- ◆ Assortment of pastries and cakes
- ◆ Locally made Pies (ask for our selection)
- ◆ Light & rich chocolate mousse
- ◆ Assorted cheesecakes

*Many of our selections can be made Gluten Free.*

*We are happy to accommodate dietary restrictions as well as food allergies and sensitivities.*

*Please let us know in advance if you or your guests have any special needs.*

## *Kids Meals Options - Available for Children 12 and Under*

Option 1: Smaller portion of the adult buffet meal at ½ price.

Option 2: Chicken Fingers & Fries, Fish & Chips, Child's Penne Pesto or Hamburger & Fries - \$19.95  
**Maximum of one choice.**



# Hors D'Oeuvres

## Passed or Buffet - Hot Hors D'Oeuvres

Vegetarian spring rolls with a sweet plum dipping sauce  
 Golden crispy chicken wings – Thai or Hot  
 Assorted petite quiches – Spinach, Lorraine, Cheese & Mushroom  
 \$28.95 per dozen

Assorted samosas – Beef, Chicken & Vegetable  
 Johnny crab cakes served with a roasted red pepper aioli  
 Roasted garlic marinated chicken kabobs with mushrooms, peppers & red onions  
 Beef satay served with forty creek whiskey barbecue sauce  
 Sea scallops wrapped in prosciutto  
 Blackened prawns with a grilled lemon & Creole dip  
 Smoked salmon and cream cheese on a baguette  
 Assortment of prime rib and pulled pork sliders  
 Mini lamb meatballs with mint chutney  
 \$32.95 per dozen

## Passed or Buffet - Cold Hors D'Oeuvres

Traditional shrimp cocktail with a peppery cocktail sauce  
 Tomato & Goat Cheese bruschetta  
 Spinach & Artichoke Dip accompanied with toasted pita chips  
 \$24.95 per dozen

## Platters

Sliced Fresh Fruit Platter <i>with wild honey yogurt</i>	\$6.95 per person
Assorted Fresh Vegetables with Dip <i>with roasted red pepper dip</i>	\$5.95 per person
Artisan Cheese Display <i>served with an assortment of crackers &amp; crostini</i>	\$9.95 per person
Assorted Deli meats and Italian buns <i>served with grainy mustards and olives</i>	\$9.95 per person
Poutine Bar <i>with cheese curds, gravy, bacon, green onions (add pulled pork \$6)</i>	\$12.95 per person
16" Large Pizzas with two toppings – <i>additional toppings \$3.00 each</i>	\$35.95 per pizza

# Preferred Vendors

## Wedding Coordinators & Decorators

### **Create Decorations & Events**

Contact: Karen Essex  
(403) 360-6655 or (403) 317-3977  
[www.createdecorations.ca](http://www.createdecorations.ca)

## Hair & Beauty

### **Serenity Spa at the Bayshore Inn**

(403) 859-2211  
[www.bayshoreinn.com](http://www.bayshoreinn.com) (depending upon availability)

## **Providence Salon & Spa**

673 Main Street, Pincher Creek  
(403) 627-5667  
[www.providencesalonandspa.com](http://www.providencesalonandspa.com)

## Megan Gurr

Lethbridge (will travel to Waterton)  
or (403) 715-1667

## Music & DJs

### **James Oldenburg**

Solo musician / Duo / Trio & full band available  
[www.Stephaniefeldberg.com](http://www.Stephaniefeldberg.com)  
(403) 327-9859  
[hitit@telusplanet.net](mailto:hitit@telusplanet.net)

### **Pyramid Entertainment (DJ Service)**

Contact: Thom Heggie  
(403) 315-0707  
[www.pyramidentertainment.ca](http://www.pyramidentertainment.ca)

### **Sounds Unlimited (DJ Service)**

Contact: Cary  
(403) 320-5956  
[www.soundsunlimitedinc.com](http://www.soundsunlimitedinc.com)

### **Simply Strings (Harp, Cello & Piano)**

Contact: Karin E Barg  
(403) 327-9495  
[www.simplyharp.com](http://www.simplyharp.com)

### **Mark Rodgers (Cellist)**

(403) 327-4800  
[Mark&susan@telus.net](mailto:Mark&susan@telus.net)

## Florists

### **Laura's Secret Garden**

Contact: Laura Barrus  
(403) 653-3445  
[www.secretgardencardston.com](http://www.secretgardencardston.com)

### **C & D Floral**

Contact: Nicki Schoening  
(403) 627-4704

## Cakes

### **Crazy Cakes Bakery**

Contact: Roberta  
(403) 327-4990  
[www.crazycakes.ca](http://www.crazycakes.ca)

## Photographers / Videographers

### **Donna Kroeger Photography**

(403) 892-7483  
[asiseeit@telus.net](mailto:asiseeit@telus.net)

### **Stephanie Fieldberg Photography**

(855) 878-4617  
[www.Stephaniefeldberg.com](http://www.Stephaniefeldberg.com)

### **Ken Pugh Wedding Photography**

(604) 858-0544  
[www.kenpugh.ca](http://www.kenpugh.ca)

## Wedding Commissioners

### **Deirdre Schoening**

(403) 627-5309  
[deirdreschoening@hotmail.com](mailto:deirdreschoening@hotmail.com)

### **Grant McLean**

(403) 339-3500  
[gmgclean@telus.net](mailto:gmgclean@telus.net)

**Local Churches**

*Church of Jesus Christ of Latter Day Saints*  
102 Clematis Ave (403) 859-2464

*United Church of Canada*  
108 Clematis Avenue (403) 859-2242

**License and Registry**

Pincher Creek License & Registry  
(403) 627-2642

Chaparral Licensing & Registration  
(402) 653-3006

*Our Lady of Mount Carmel Roman Catholic Church*  
Fountain Avenue (403) 627-3071

**Parks Canada Contact Information**

(403) 859-5133

*This page is provided as a courtesy for contact information of local vendors who are familiar with the Waterton area. The Bayshore Inn does not receive any special enticements or deals from any of these vendors and cannot be held responsible for any deficiencies in products or services.*



*Box 38, 111 Waterton Avenue  
Box 51, 107 Windflower Avenue  
Waterton Lakes National Park  
Alberta, Canada T0K 2M0  
Tel: (403) 859-2211  
Fax: (403) 859-2291  
Toll Free: 1-888-527-9555  
www.bayshoreinn.com  
email: info@bayshoreinn.com*



**WATERTON**  
GLACIER SUITES

*Waterton Lakes National Park  
Alberta, Canada, T0K 2M0  
Tel: (403) 859-2004  
Fax: (403) 859-2118  
Toll Free: 1-866-621-3330  
www.watertonsuites.com  
email: info@watertonsuites.com*

