

Wedding Package

OUR BUSINESS IS HOSPITALITY!



DENHAM
HOSPITALITY

BEST WESTERN PREMIER DENHAM INN & SUITES
BEST WESTERN PLUS EDMONTON AIRPORT HOTEL

Discover New Beginnings

DENHAM HOSPITALITY WEDDINGS



From intimate gatherings to lavish celebrations, we have established a tradition of excellence in hospitality and culinary quality. We would be honored to assist you in making this day everything you ever dreamed it could be. With customizable menus, courteous professional staff & a dedicated Event Consultant, we offer the perfect venue for your new beginning.



Your Denham Hospitality Wedding will include the following complimentary:

- ◆ **Dedicated Event Consultant throughout the process**
- ◆ **Complete Banquet Room Setup & Teardown following your reception**
Ivory or Black Table Linens and Colored Napkins | China and Flatware | Staged Head Table | Dance Floor | Podium with Microphone
- ◆ **Complimentary Exclusive King Mini-Suite for the Bride & Groom (Minimum of 100 people)**
Upgrade: Premier King Jacuzzi Suite for an additional \$75
Add: Romance Package @ \$95 | Charcuterie Board | Chocolate Covered Strawberries | Champagne
Add: In-Room Brunch for Two the next morning @ \$50
- ◆ **Preferred Guest Room Rates for Attendees**
- ◆ **Chef's Table Tasting**
(for functions greater than 75 people)
Our Chef invites you to come sample his culinary creations available for your Reception Dinner (Maximum 6 People | Confirmed booking & deposit required)



Terms & Conditions

MENU SELECTION & FUNCTION INFORMATION

- All menu selections, room setup requirements and other special arrangements must be submitted to our Catering Office at least 4 weeks prior to your function.
- Please note that only food and beverage provided by the hotel may be served in our function rooms (except liquor for corkage bars and celebratory cakes).
- All menu selections, prices, bartender charges and room rentals are subject to change without notice.

GUARANTEED NUMBER

- Our Catering Office must be in receipt of a guaranteed number of guests expected to attend your function no later than 6 working days prior to the date of your function.
- For groups under 50 people, the minimum billing will be the guaranteed number. For groups 50 people and over, the minimum billing will 90% of the guaranteed number.
- We reserve the right to renegotiate any of the charges or arrangements made for your banquet or guest rooms if the number of people and or the guest rooms originally reserved drops below 25% of the original number.
- The number of people charged for catering will be no less than 75% of the number originally reserved when the function was booked and deposit submitted.

DEPOSIT POLICY

- For functions over 100 people with catering, we require a deposit of \$750.00.
- For functions between 50 and 100 people with catering, we require a deposit of \$500.00.
- For functions under 50 people with catering, we require a deposit of \$300.00.
- All deposits are non-refundable.

FUNCTION SPACE

- We will assign space according to the number of guests guaranteed to attend.
- The hotel reserves the right to reassign groups to an appropriate function room.

TAXES & GRATUITIES

- All food & beverage items are subject to a 18% gratuity and 5% GST.
- All charges are also subject to a 2% administration fee.

CANCELLATION CHARGES

If the group cancels this Agreement, the Group agrees to pay the hotel, as liquidated damages, and not as a penalty, an amount equal to the following percent of the total group revenue:

- 0 - 30 days 75% of total group food & beverage revenue
- 31 - 90 days 50% of total group food & beverage revenue



Terms & Conditions

LIABILITY

- We reserve the right to inspect and control all private functions.
- This authority includes controlling the conduct and performance of entertainers and the level of music being played.
- The group accepts responsibility and agrees to pay for any damage to the hotel premises caused by group members.
- We reserve the right to apply a cleaning charge if deemed appropriate.
- The hotel will not tolerate any disturbances and/or noise in the guest rooms area.
- Any deviations from this policy will result in the authorities being called and the individual(s) being immediately evicted from the hotel premises. Please communicate this to all of your guests requiring rooms.
- The hotel does not assume responsibility for personal property and/or equipment brought into the hotel.
- To maintain our standards and your safety, the use of confetti, open flame candles and tape for decorating is strictly prohibited.

BAR SERVICE

- In accordance with the Alberta Liquor Control Board regulations, no liquor service will be provided past 1:30am. All entertainment shall cease by 2:00am.
- **Marquis Room functions:** no liquor service will be provided past 1:00am and entertainment shall cease by 1:30am
- Only designated Hotel Staff members may bartend a banquet bar on Hotel premises.
- We reserve the right to refuse liquor service to any guest if deemed appropriate (re. minors, intoxicated guests)
- Any deviations from the above policies will result in a charge of \$15.00 per half hour being assessed.

BILLING

- We require a credit card to be on file to secure your booking and any remaining payments will be automatically charged to this credit card immediately following your function.
- **Weddings:** We require the final payment of the total projected food & beverage charges no later than 5 working days prior to your function.
- Any outstanding amounts are required to be paid immediately following your function.



Terms & Conditions

PRICING & ADDITIONAL CHARGES

- Due to fluctuating market prices, our menu prices are subject to change.
- We will gladly lock in & guarantee menu selection and pricing within 365 days prior to your catered event with a signed contract, signed banquet event order and a deposit consistent with our deposit policy.
- There will be a charge of \$45 per hour for all Buffets where it is required that Staff dish up guests as they proceed through the Buffet (minimum charge of 2 hours).
- If Head Table Plate Service is desired for Buffet Style functions, a charge of \$8 per person at the Head Table will be applied.
- There will be a \$3 per person surcharged applied to all functions with numbers of people below menu minimums.
- Service Charge of 10% will be added to the food charges for any meals that are delayed in service by the client by more than 30 minutes

S.O.C.A.N. FEE

Any event with either live or recorded music is subject to fees as per tariff No. 8 of the copyright laws of Canada. Under the copyright laws of Canada and in accordance with S.O.C.A.N. we are required by law to charge an additional fee for the Society of Composers, Authors & Music Publishers of Canada. The prices below are subject to 5% GST:

- 1 to 100 people \$44.15 (with Dancing) \$22.06 (without Dancing)
- 101 & above \$63.49 (with Dancing) \$31.79 (without Dancing)

RE:SOUND FEE

Any event with the use of sound recording is subject to fees as per tariff No. 5B of the Copyright law of Canada. Under the copyright law of Canada and in accordance with Re:Sound, we are required by law to charge an additional fee. This fee represents and safeguards the rights of it's artists and record companies & ensures that they are fairly compensated for the broadcast and public performance of their music in Canada. The prices below are subject to 5% GST:

- 1 to 100 people \$18.51 (with Dancing) \$9.25 (without Dancing)
- 101 & above \$26.63 (with Dancing) \$13.30 (without Dancing)



Preferred Vendors

Please ask our Sales & Catering Manager for a list of our Preferred Vendors to assist you in making your special day an unbelievable memory!



Function Rooms & Capacities

BEST WESTERN PREMIER DENHAM INN & SUITES

Function Room	Area Size	Theatre	Classroom	Banquet	Reception
Marquis A or B	26' x 27'	55	30	48	60
Marquis Room	52' x 27'	125	70	90	125
Discovery A or B	34' x 40'	125	60	90	125
Discovery Ballroom	70' x 40'	250	125	200	225
Terrace Room	31' x 19'	55	25	40	50
Denham Boardroom	15' x 26'	Accommodates up to 12 people			

BEST WESTERN PLUS EDMONTON AIRPORT HOTEL

Function Room	Area Size	Theatre	Classroom	Banquet	Reception
Explorer A or B	22' x 40'	55	30	48	60
Explorer Room	40' x 45'	150	70	112	150
Denham Room	29' x 30'	55	30	48	60
Barney's Office	12' x 21'	Accommodates up to 16 people			
Lobby Lounge	26' x 33'	Accommodates up to 45 people			



All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Meeting Room Rentals

BEST WESTERN PREMIER DENHAM INN & SUITES

BEST WESTERN PLUS EDMONTON AIRPORT HOTEL

DISCOVERY BALLROOM (2,800 SQ FT) EXPLORER BALLROOM (1,900 SQ FT)

All Day Rental	\$800
Day Rental / No Catering	\$600
Day Rental / Catering	\$500
Evening Rental / No Catering	\$500
Evening Rental / Catering	\$400

All Day Rental	\$600
Day Rental / No Catering	\$550
Day Rental / Catering	\$350
Evening Rental / No Catering	\$400
Evening Rental / Catering	\$300

DISCOVERY A OR B (1,500 SQ FT)

All Day Rental	\$400
Day Rental / No Catering	\$350
Day Rental / Catering	\$300
Evening Rental / No Catering	\$350
Evening Rental / Catering	\$250

EXPLORER A OR B (950 SQ FT)

All Day Rental	\$400
Day Rental / No Catering	\$350
Day Rental / Catering	\$300
Evening Rental / No Catering	\$350
Evening Rental / Catering	\$250

MARQUIS ROOM (1,450 SQ FT)

All Day Rental	\$600
Day Rental / No Catering	\$550
Day Rental / Catering	\$350
Evening Rental / No Catering	\$400
Evening Rental / Catering	\$300

DENHAM ROOM (870 SQ FT)

All Day Rental	\$400
Day Rental / No Catering	\$350
Day Rental / Catering	\$300
Evening Rental / No Catering	\$350
Evening Rental / Catering	\$300

MARQUIS A OR B (700 SQ FT)

All Day Rental	\$400
Day Rental / No Catering	\$350
Day Rental / Catering	\$300
Evening Rental / No Catering	\$350
Evening Rental / Catering	\$250

BARNEY'S OFFICE (252 SQ FT)

All Day Rental	\$350
Day Rental	\$300
Evening Rental	\$250

TERRACE ROOM

All Day Rental	\$400
Day Rental / No Catering	\$350
Day Rental / Catering	\$300
Evening Rental / No Catering	\$350
Evening Rental / Catering	\$250

LOBBY LOUNGE (858 SQ FT)

All Day Rental	\$400
Day Rental	\$300
Evening Rental	\$250

DENHAM BOARDROOM

All Day Rental	\$350
Day Rental	\$300
Evening Rental	\$250



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Audio Visual Rentals

THE FOLLOWING IS A LIST OF AVAILABLE ON-SITE AUDIO VISUAL EQUIPMENT. UPON REQUEST ADDITIONAL ITEMS CAN BE SOURCED FROM OFF-SITE AUDIO VISUAL COMPANIES WITH ADVANCE NOTICE.

Portable Whiteboard with Markers	\$35
Flipchart with Markers	\$45
Easel	\$20
Screen (8')	\$45
Screen (10')	\$65
LCD Projector	\$125
VGA Signal Splitter	\$100
Wireless Mic (Handheld or Lapel)	\$95
Wired Floor Mic	\$35
4 Channel Mixer & Speaker	\$95
Polycom Conference Phone	\$125
Laser Pointer/Slide Advancer	\$35



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Rehearsal Dinners

ALL PLATE SERVICE REHEARSAL DINNERS ARE THREE COURSES INCLUDING A STARTER, ENTRÉE AND DESSERT. INCLUDES COFFEE, TEA, ROLLS AND BUTTER.

Minimum of 15 people | Menu available for Rehearsal Dinner only
Allergy Plated Selections Available Upon Request

STARTERS (CHOOSE ONE FOR GROUP)

Fresh Tossed Greens | House Dressing
Soup of the Day



ENTREES (CHOOSE ONE FOR GROUP)

Pan Seared Lemon Rosemary Chicken Breast | Pan Gravy \$30
Shaved Roast Beef | Red Wine Au Jus \$30
Grilled Pork Loin Chops | Smoked Onion Au Jus \$30
Panko Crusted Haddock Filets | Charred Pineapple Salsa \$28
6oz Striploin Steak | Sautéed Mushrooms & Onions \$32



ACCOMPANIMENTS

Buttermilk Mashed Potatoes | Market Seasonal Vegetables



DESSERTS (CHOOSE ONE FOR GROUP)

Strawberry Trifle | Berry Custard Parfait
Carrot Cake | Apple Crumble & Vanilla Ice Cream
Gluten Free Desserts (\$2 Upcharge)
Strawberry Dream | Marshmallow Brownie Cake



Inquire with our Sales & Catering Manager about Rehearsal Dinner options in one of our very popular Outlets: Barney's Pub & Grill or Jonathan's Lounge.



\$3 per Person Surcharge for Groups under Minimum People
All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Cocktail Receptions & Late Lunches

COCKTAIL PLATTERS

- Piquillo Pepper Hummus | Flat Breads \$75
(serves approx 25 people)
- Seasonal Vegetable Platter | Creamy Herb Dip \$75
(serves approx 25 people)
- Seasonal Fruit Platter \$95
(serves approx 25 people)
- Canadian Cheese Board and Cracker Tray \$110
(serves approx 20 people)
- Queso Fundido with Corn Tortilla Chips \$65
(serves approx 20 people)
- Bruschetta with Crostini \$35
(serves approx 10 people)
- Cocktail Shrimp with Seafood Sauce \$75
(serves approx 15 people)
- Assorted Pickled Vegetable Platter \$40
(serves approx 20 people)
- Corn Tortilla Chips and Salsa Rojas \$20
- Assorted Dessert Squares \$25
(per dozen)



DELI SANDWICH TRAY \$80

- Deli Style Sandwiches | Assorted Artisanal Sliced Breads
Montreal Smoked Meat | Roast Turkey | Beef Tri-Tip Sirloin | Egg & Tuna Salad
Honey Ham | Grilled Vegetable Wraps
(serves approx 15 people)



EUROPEAN DELI PLATTER \$125

- Artisanal Sliced Breads & Buns | Montreal Smoked Meat | Roast Turkey | Beef Tri-Tip
Sirloin | Egg & Tuna Salad | Honey Ham | Grilled Vegetable Wraps | Sliced Cheese |
Lettuce | Tomatoes | Condiments
(serves approx 25 people)



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Cocktail Receptions & Late Lunches

SICILIAN STYLE PIZZA \$24 PER PIZZA

Minimum order of 5 pizzas, 12 slices each.

All served with our house blend of provolone and mozzarella Cheese & San Marzano Style Red Sauce w/Olive Oil & Sea Salt.

Premier | Grilled Chicken | Roasted Garlic | Sundried Tomatoes | Basil Pesto
Little Italy | Hand Crafted Pork Fennel Sausage | Spicy Soppressata Salami | Charred Red Onions
Our Hawaiian | Black Pepper Bacon | Fire Grilled Pineapple | Roasted Green Pepper
The Classic | Dry Cured Pepperoni | Green Pepper | Mushrooms
Harvest | Roasted Red Peppers | Artichoke Hearts | Mushrooms | Grilled Zucchini | Sundried Tomato Pesto White Sauce



ACTION STATIONS

Carved Beef Striploin with Artisanal Breads & Chutneys	\$350 each (30 people)
Carved Beef Tenderloin with Artisanal Breads & Chutneys	\$300 each (25 people)
Carved Prime Rib with Artisanal Breads & Chutneys	\$450 each (50 people)



EVENING PASTA STATION ADD-ON | CHEF ATTENDED

Penne & Cheese Tortellini Pasta | Marinara & Cream Sauce
Condiments: Grilled Chicken | Prawns | Bell Peppers | Broccoli | Mushrooms | Basil Pesto | Sundried Tomatoes | Roasted Garlic Shaved Parmesan | Cheddar Cheese | Costello Blue Cheese
Up to 50 people | \$8 per person



SEAFOOD PLATTER \$350

Marinated Mussels | Poached Scallops & Prawns | Grilled Calamari |
Poached Salmon | Condiments
(serves approx 25 people)



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Cocktail Receptions & Late Lunches

ANTIPASTO PLATTER \$150

Grilled Vegetables | Basil Bocconcini | Artichokes in Olive Oil | Assorted Olives
(serves approx 25 people)



HORS D'OEUVRES PLATTER \$650 (500 PIECES) \$395 (250 PIECES)

Dry Garlic Ribs | Salt & Pepper Wings | Red Hot Spicy Wings | Breaded Shrimp with
Cocktail Sauce | Spring Rolls with Sweet Chili Sauce | Swedish Meatballs

***No substitutions*



SUSHI ROLL PLATTER \$295 (100 PIECES) \$195 (50 PIECES)

Assorted Sushi Rolls | Vegetarian Sushi Rolls available



POUTINE STATION \$600 (100 PEOPLE) \$395 (50 PEOPLE)

Hand Cut Fries | House Beef Gravy | Quebec Cheese Curds



STREET TACO SALAD \$14 PER PERSON

Shredded Ancho Chicken | Pork El Pastore | Carne Asada | Corn & Flour Tortillas |
Salsa Rojas | Guacamole | Sour Cream | Pico de Gallo | House Cheese Blend | Shaved
Lettuce



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Premier Dinner Buffet

COLD SELECTIONS

Freshly Baked Rolls with Butter | Artisanal Mixed Greens with Trio of House Dressings | Caesar Salad with Black Pepper Bacon & Sourdough Croutons | Red Jacket Potato Salad with Clipped Scallions | Rotini Pasta Salad w/Sundried Tomatoes | Classic Greek Salad with Kalamata Olives & Feta Cheese | Canadian Cheese and Charcuterie Board | Assorted Pickle Tray | Seasonal Market Crudit  with Ranch Dressing



CHOICE OF ONE VEGETABLE

Medley of Seasonal Vegetables | Chive Olive Oil
Steamed Broccoli | Aged White Cheddar Sauce
Roasted Squash & Maple Glazed Carrots



CHOICE OF ONE ACCOMPANIMENT

Buttermilk Mashed Yukon Gold Potatoes
Roasted Red Creamer Potatoes
Aged Cheddar Scalloped Potato Gratin
Steamed Jasmine Rice



CHOICE OF ONE CHEF ATTENDED CARVED ITEM

Northern Gold Alberta Baron of Beef | Pan Jus
Fennel Crusted Pork Loin | Charred Apple Onion Gravy
Maple Sugar Glazed Gammon Ham | Pineapple Peach Chutney
Sea Salt Crusted Prime Rib | Yorkshire Pudding (Add \$5 per person)



CHOICE OF ONE ADDITIONAL ENTREE

Grilled Chicken Breast | Forest Mushroom Sauce
Village Blacksmith Lager Braised Short Rib
Roast Morinville Colony Turkey Tom | Sliver Sage Apricot Dressing
Panko Crusted Haddock Fillets | Citrus Beurre Blanc Sauce
Portobello Mushroom Ravioli | Smoked Mozzarella Cream Sauce
Vegetarian Cabbage Rolls | Cheddar Perogies | Black Pepper Bacon
Pan Seared Atlantic Salmon | Pink Peppercorn Cream (Add \$4 per person)



DESSERT

Seasonal Fruit & Berry Platter | Warm Banana Bread Pudding | Brandy Caramel Sauce | Selection of Cakes, Tarts & Squares
Coffee & Tea



\$38 PER PERSON (TWO ENTREES)
\$41 PER PERSON (THREE ENTREES)
MINIMUM OF 25 PEOPLE



\$3 per Person Surcharge for Groups under Minimum People
All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Plated Dinners

ALL PLATE SERVICE DINNERS ARE THREE COURSES INCLUDING A STARTER, ENTRÉE AND DESSERT. A 4TH COURSE CAN BE ADDED FOR \$4 PER PERSON. INCLUDES BAKE SHOP ROLLS WITH PREMIER BUTTERS, FRESH SEASONAL VEGETABLES, COFFEE & TEA.

Minimum of 20 people

HOMEMADE SOUPS (CHOOSE ONE)

Prairie Mushroom Silk Chive Crème Fraiche
Roasted Squash Bisque Toasted Pumpkin Seed Pesto
Aged White Cheddar Cream Focaccia Cracker Truffle Oil
Charred Roma Tomato Bisque Basil Croutons



SALADS (CHOOSE ONE)

CAPRESE SALAD

Tomatoes | Buffalo Mozzarella | Arugula | Lemon Basil Vinaigrette

PREMIER GREENS

Artisanal Greens | Roasted Yellow Tiger Beets | Candied Walnuts
Crumbled Goats Cheese | Saskatoon Berry Vinaigrette

CAESAR SALAD

Tender Hearts of Romaine | Shaved Romano | Black Pepper Smoked Bacon
Sourdough Croutons | Red Wine Garlic Caesar Dressing

BUTTER LETTUCE WEDGE SALAD

Crumbled Feta | Sliced Strawberries | Green Goddess Ranch Dressing



\$3 per Person Surcharge for Groups under Minimum People
All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Plated Dinners

ENTREES (CHOOSE ONE)

PAN SEARED CHICKEN SUPREME \$37

Buttermilk Mashed Potatoes | Natural Pan Gravy

100Z MAPLE SOY GLAZED FRENCHED PORK RACK CHOP \$35

Chive Mashed Potatoes | Rosemary Port Reduction

PANKO CRUSTED ATLANTIC SALMON FILLET \$39

Seven Grain Rice Pilaf | Charred Pineapple Salsa

8 OZ. GRILLED AAA ALBERTA STRIPLOIN STEAK \$40

Horseradish Mashed Potatoes | Prairie Mushroom Ragout

ROAST AAA SALT CRUSTED ALBERTA PRIME RIB \$43

Scallion Mashed Potatoes | Chive Pop Over | Natural Pan Gravy Reduction

ROAST TURKEY | SAGE APRICOT STUFFING \$35

Scallion Buttermilk Mashed Potatoes | Natural Pan Gravy

AAA ALBERTA BEEF TENDERLOIN FILLET \$44

Scallion Buttermilk Mashed Potatoes | Asparagus & Oven Dried Plum Tomato
Caramelized Shallot Prairie Mushrooms Ragout

AUTUMN LENTIL RAGOUT \$30

Roasted Acorn Squash & Winter Vegetables GF/V/DF/VG



DESSERTS

New York Style Cheese Cake | Triple Berry Champagne Compote

Saskatoon & Wild Berry Shortcake | Farmhouse Chantilly Cream

Warm Bananas Foster Bread Pudding | Espresso Coffee Caramel

Warm Apple Tart Tatin | Vanilla Bean Ice Cream | Brandy Caramel

Gluten Free Chocolate Almond Torte | Seasonal Berries | Triple Berry Coulis



All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Bar Service

HOST BAR

THE HOST IS CHARGED FOR CONSUMPTION ON A PER DRINK BASIS.
HOST BARS ARE SUBJECT TO A 18% GRATUITY, 2% ADMIN FEE & 5% GST

Regular Highballs	\$6	House Wine Glass	\$6
Premium Highballs	\$7	House Wine Bottle	\$30
Domestic Beer	\$6	Coolers	\$7
Imported Beer	\$7	Soft Drinks	\$4



CASH BAR

INDIVIDUALS PAY FOR THEIR OWN DRINKS ON A CASH BASIS.

Regular Highballs	\$7	House Wine Glass	\$7
Premium Highballs	\$8	House Wine Bottle	\$32
Domestic Beer	\$7	Coolers	\$8
Imported Beer	\$8	Soft Drinks	\$5



BARTENDERS

We charge a Bartender fee of \$40 / hour for events per bartender (with a min charge of 4 hrs). If the Host or Cash Bar Sales are over \$750, the Bartender fee will be waived. For functions over 100 people, 2 Bartenders are required. One hr for setup & take down will be charged. If a Ticket Seller is required, this must be provided by the Hotel as per AGLC regulations at a fee of \$40 / hour.

STANDARD LIQUORS

Smirnoff Vodka | Captain Morgan Dark Rum | Captain Morgan White Rum | Bacardi White Rum
Captain Morgan's Spiced Rum | Gilbey's Gin | J&B Rare Scotch | Sauza Silver | Alberta Premium

PREMIUM LIQUORS

Gibson's Rye | Crown Royal | Jack Daniels Whiskey | Tanqueray Gin | Bombay Sapphire Gin | Grey
Goose Vodka | Ketel One Vodka | Buffalo Trace | Jose Cuervo Gold | Appleton Estate Rum

DOMESTIC BEER (SELECT 4)

Kokanee | Canadian | Coors Light | Bud Light | Budweiser | Labatt Blue | Pilsner | O'Douls

IMPORTED BEER (SELECT 3)

Corona | Coors Banquets | Heineken | Alexander Keith's | Stella Artois | Guinness

LIQUEURS (SELECT 3)

Baileys | Kahlua | Sambuca | Jägermeister | Amaretto | Southern Comfort | Butter Ripple
Schnapps | Root Beer Schnapps | Frangelico, Blue Curacao



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Bar Service

CORKAGE BAR

For groups who would like to supply their own liquor, a corkage fee per person will be charged. This fee covers all mix, ice, glasses and condiments. A liquor license is required and must be delivered with the liquor. Please note that homemade wine and beer are not allowed. All corkage bars will be charged for each bartender at \$40 per hour per bartender.

Full Corkage \$15 per person
Wine Corkage \$9 per bottle
Minors Under 18 yrs \$6 per person

Specialty Action Stations

GOURMET CAESAR STATION

GUESTS BUILD THEIR OWN GOURMET CAESAR

Righand Craft Distillery Vodkas | Premium | Dill Pickle | Garlic Bacon | Garlic Sausage | Prawns | Sirloin Beef | Cheddar Cheese Clamato | Jalapenos | Pickled Asparagus | Dill Pickles | Peppers Herbs | Spices | Celery | Lemon | Limes | Olives

\$420

(SERVES UP TO 30 CAESARS | INCLUDES 3 HOURS OF STAFFED STATION)



COCKTAIL STATION

GUESTS SELECT CUSTOM CRAFTED COCKTAIL

Select 3 of the following Cocktails

Mojito | Sangria | Cosmopolitan | Margarita | Apple Martini | Moscow Mules

\$420

(SERVES UP TO 30 COCKTAILS | INCLUDES 3 HOURS OF STAFFED STATION)



CRAFT BEER ON TAP \$50 RENTAL | \$8 PER PINT
ENHANCE A HOST OR CASH BAR WITH ALBERTA CRAFT BEER
Ask our Sales & Catering Manager for a list of available Craft Beers



All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

Wine List

RED WINES

House Cabernet Merlot	30
Alamos Malbec	39
Annie's lane Shiraz	39
Lindemans Bin 45 Cabernet Sauvignon	39

WHITE WINES

House Pinot Grigio	30
Oyster Bay Pinot Grigio	46
Annie's Lane Chardonnay	39
Lindemans Bin 95 Sauvignon Blanc	39
Gallo Zinfandel	30

SPARKLING WINES

Freixenet Cordon Negro	35
Veuve Clicquot Champagne	165



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