



Catering Menu



iHOTEL

67 STREET

- 142 Guest Rooms • Solace Spa & Hair Salon •
- Jacuzzi • Swimming Pool • Meeting & Banquet Facilities • Fitness Centre •

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General Policies and Information

Your patronage is important to making your event a success. Our Sales and Catering personnel will work with you in order to guarantee that we meet all the needs of you and your guests. We do however ask that you review the following guidelines.

Guest Rooms

If you require guest rooms for your event, we will be happy to block a group of rooms that will be held until 30 days prior to the arrival date. After that date, reservations will be accepted, based on guest room availability.

Menu Selection

Please confirm your choice of menu and specific arrangements for bar and wine services at least **1 week before** your event. Our Sales and Catering personnel will be happy to help you choose a menu that best suits the needs of you and your guests.

Final Guarantee

A final guaranteed number of guests is required a **minimum of 3 Business Days prior to the event**. The convener agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater.

Payment

The Hotel must have a **Confirmed Method of Payment** before any event. For Corporate clients, a Direct Billing application must be filled out and approved before bills can be sent to the client, or a Credit Card Authorization form must be filled out and approved before the function. We do not accept payments by cheque unless a credit application and billing account has been set up. To confirm a booking, a non-refundable deposit is required.

Taxes & Service Charge

A 16% Service Charge and 5% GST charge is applicable to all Food & Beverage.

All functions at which music is played are subject to a federal fee established by the Society of Composers, Authors and Music Publishers of Canada (SOCAN). The hotel will apply these charges to the final bill.

Cancellation & Changes

Our Cancellation fees are as follows:

Within 24 hours: 100% of Contract

24 to 72 hours Prior Notice: 50% of Contract

72 hours or more Notice: 0% of Contract

iHotel 67 Street Red Deer reserves the right to renegotiate a change in banquet rooms and room rent if there is significant decrease (25% or more) in the room requirements, function attendance or planned food and beverage.



General Policies and Information

Decorating Policies

Thumbtacks, nails, staples and scotch tape are not to be used in any meeting room or public area. The convener is responsible for the removal of all decorations after the event. The use of confetti is prohibited. The removal of artwork is also prohibited.

Selling Merchandise

A temporary **business permit** and sign permit must be attained from the City of Red Deer. If signs are to be used, a **sign permit** must be attained from the City of Red Deer as well.

All signage must be pre-approved by the Hotel in Writing before being displayed.
Contact City of Red Deer Inspections & Licensing at 403.342.8328 or visit www.reddeer.ca

Room Booking Guidelines

Day: 7:00 a.m. to 5:00 p.m.

Evening: 6:00 p.m. to 12:30 a.m.

(All entertainment should cease by 12:30 a.m. in order to vacate the event by 1:00 a.m.)

24 Hours: 6:00 a.m. to 6:00 a.m. next day

Menu Selection

We ask that you advise our Catering Department of your menu selections 2 weeks prior to the function date. Menu items cannot be guaranteed for menus arriving at the hotel after the 2 week period.

Event Location

Function rooms are assigned by the guaranteed maximum number of people anticipated. **iHotel 67 Street, Red Deer reserves the right to relocate groups due to changes in numbers, set up requirements, service times, acts of God or circumstances beyond the control of the hotel.**

Food Service

For the protection of our guests and in accordance with the Alberta Health and Safety Act, **iHotel 67 Street, Red Deer will be the sole provider of all food and beverage items** No food or beverage items may be removed from the function room or stored on your behalf for a later function as well **no food from outside can be brought in.**

For the protection of our guests and in accordance with the Alberta Health and Safety Act, food can only be left out for a maximum of 2 hours.

As it is customary, **banquet prices are subject to change** due to fluctuating food costs. Prices for all meal functions will be guaranteed three (3) months from the event date.

Dietary Constraints & Food Allergies

We are pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made 2 weeks prior to your event.

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies.



General Policies and Information

Material Delivery & Pick-Up

Material shipped to the Hotel will be directed to the appropriate rooms. However, no responsibility is accepted for loss, damage, shipping or movement of heavy items. Insurance, arrangements and payment for customs clearance and labor/equipment for movement of heavy items **must be provided by the convener**.

Delivery of materials for meetings will only be accepted **3 business days** prior to the function (**storage space is subject to availability**). Please notify our Sales & Catering Coordinator of such delivery.

The material must clearly show the following information:

Attention: Catering Department

Catering Representative:

Name of Event:

Date of Event:

Name of Event Contact:

Room Name:

Number of items:

Return Shipping Instructions:

General

A **signed** copy of our catering contract returned to our catering office will ensure that all agreed upon requirements are as stated. Should the Hotel not be in possession of a signed contract, the function would be considered **Cancelled**.

Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, and regulations. Client assumes full responsibility for the conduct of all persons in attendance at the event and for damage done to any part of Hotel's premises by client, client agents, invitees, employees, or independent contractor hired by client.

iHotel 67 Street Red Deer will not be responsible for loss or damage to any articles left in the Hotel prior to, during or following any function.

Liability

iHotel 67 Street Red Deer shall not be liable for non-performance of this contract when such non-performance is attributed to large increases in attendance or the number of attendees exceeds the regulatory room capacity; labour troubles, disputes or strikes; accidents; government (Federal, Provincial and Municipal) regulations of or restriction upon travel or transportation; non-availability of food, beverage or supplies; riots, national emergencies and acts of God, which are beyond the reasonable controls of the Hotel preventing or interfering with the hotel's performance.

In such events, iHotel 67 Street Red Deer shall not be liable to the customer for any damages, whether actual or consequential which may result from such nonperformance.



Audio Visual Rentals

Projection Screens

5 foot or 6 foot	\$24.99
7 foot or 8 foot	\$34.99
10 foot Pull-Up	\$54.99
12 foot Pull-Up	\$64.99
6 feet x 9 feet Cinefold*	\$94.99
6 feet x 9 feet with skirting.	\$109.99
9 feet x 12 feet Cinefold*	\$154.99
9 feet x 12 feet with skirting	\$179.99
10 feet x 14 feet Cinefold	\$179.99

*Front or rear projection

Projection Equipment

Laser Pointer	\$9.99
Electric AV Cart (with extension cord)	\$199.99
Overhead Projector (5)	\$34.99

Projectors

XGA Data Projector (3200 Lumen) (4)	\$299.99
XGA Data Projector (4500 Lumen) (1)	\$349.99
XGA Data Projector	\$199.99
Wedding Package (Screen/Cart/LCD)	\$129.99
Business Package (Screen/Cart/LCD)	\$179.99
32" LCD Monitor	\$34.99
Laptop with Cables (2)	\$64.99
1 Computer to 2 Projector Splitter	\$34.99
50 foot VGA Cable	\$19.99
Wireless Mouse	\$14.99
4 Computer to 1 Output	\$34.99
4 Input Seamless Scaler.	\$124.99

Microphones

Mic Stand (floor or table) (10)	\$4.99
Handheld Mic with cable.	\$19.99
12" Gooseneck Table Mic (6)	\$19.99
Zone Mic (4)	\$19.99
Wireless Handheld (6)	\$49.99
Lapel Mic (8)	\$49.99
Conference Phone (3)	\$54.99

Technician Fees \$39.99 per hour | All Rental Prices listed on an item are on a per day basis
Prices subject to change without notice | 5% GST applicable



Audio Visual Rentals

Easels & Whiteboards

HD Tripod Easel	\$14.99
Flipchart with Paper & Markers (3)	\$34.99
4 feet x 6 feet Electric Whiteboard with pens	\$44.99

Cords

Extension Cords or Power Bars	\$4.99
Electric AV Cart with Cord	\$19.99

Speakers & Mixers

80 Watt Speaker with Stand.	\$24.99
4 Channel Mic Mixer (to go off of house sound)	\$29.99
Small Sound Package (2-400 watt speakers, amp and mixer)	\$159.99
Large Sound Package (4-550 watt speakers, amp and mixer)	\$279.99
Commercial Digital Camera with tripod	\$89.99
12 Channel Mixer Board (for multiple microphones)	\$49.99
16 Channel Mixer Board (for multiple microphones)	\$64.99

TV, DVD, VCR's & Camcorders

Tripod	\$14.99
CD Cassette Stereo System (Portable)	\$24.99
27" TV	\$39.99
27" TV/VCR Combo	\$59.99
27" TV/DVD Combo	\$59.99
32" TV	\$59.99
32" Acer LCD Monitor	\$74.99
5 CD Player	\$34.99
DVD Player (MP3, CRRW)	\$34.99
Progressive DVD/VHS Player	\$39.99
DVD Burner	\$54.99
Digital Handycam	\$54.99

Lighting

Gels - colored plastic for lights	\$4.99
Lights for Podium (2)	\$9.99
Small Backlights (2)	\$14.99
450 Watt Cans (8)	each \$24.99
Light Stands & Tripods	each \$34.99
Long Throw Lekos 1000 watt.	each \$54.99

Technician Fees \$39.99 per hour | All Rental Prices listed on an item are on a per day basis
Prices subject to change without notice | 5% GST applicable



Corporate Meeting Package No. 1

Minimum 15 guests

Continental Breakfast

Toast & Fruit Preserves
Croissants, Bagels with Cream Cheese
Butter & Fruit Spreads
Fresh Fruit Cocktail
Pitchers of Assorted Morning Juices
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Lunch Buffet

Choose One of the Following:

Mexican Taco Bar
Sandwiches, Wraps & Subs
The Sicilian (add \$2 per person)
Café d'Paris (add \$2 per person)

PM Break

Selection of Fresh Baked Cookies & Granola Bars
Freshly made Popcorn
Freshly Brewed Regular & Decaffeinated Coffee, Hot Chocolate & Assorted Teas

\$39.99 per person

Room rental costs included in price. Some conditions apply.
Less than 15 guests, please add \$10 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Corporate Meeting Package No. 2

Minimum 15 guests

Breakfast Buffet

Gourmet Scrambled Eggs with Green Onion & Cheddar Cheese
Crispy Bacon & Homemade Sausage
Home Fries, Mushrooms, Red Onion & Grilled Tomatoes
Toast & Fruit Preserves
Pitchers of Assorted Morning Juices
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

AM Break

Sliced Fresh Fruit Platter, Bagels & Pastries
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Lunch Buffet

Choose One of the Following:

The Sicilian
Cafe D'Paris
The Albertan
The Italian

PM Break

Selection of Fresh Baked Cookies & Granola Bars
Freshly made Popcorn
Freshly Brewed Regular & Decaffeinated Coffee, Hot Chocolate & Assorted Teas

Audio Visual

Complimentary High Speed Internet
Stationary, Mints & Water
7 Foot Screen

\$49.99 per person

Room rental costs included in price. Some conditions apply.
Less than 15 guests, please add \$10 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Breaks and Beverages

Morning Break

Selection of Fresh Baked Pastries, Bottled Smoothies
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$5.99 per person

Afternoon Break

Selection of Fresh Baked Cookies & Muffins
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$5.99 per person

Additional Break Items

100 Cup Urn of Regular or Decaffeinated Coffee	per urn	\$ 129.99
50 Cup Urn of Regular or Decaffeinated Coffee.	per urn	\$ 64.99
30 Cup Urn of Regular or Decaffeinated Coffee.	per urn	\$ 44.99
15 Cup Thermos of Regular or Decaffeinated Coffee	per thermos	\$ 19.99
Assorted Teas (Charged By Consumption)	per tea bag	\$ 1.99
Pitcher of Juice (Orange, Apple, Cranberry or Grapefruit)	per pitcher	\$ 13.99
Pitcher of Pop (Pepsi, Diet Pepsi, 7 Up, Root Beer, Iced Tea)	per pitcher	\$ 11.99
Assorted Bottled Juices (Orange, Apple, Grapefruit, Fruitopia & Snapple).	per bottle	\$ 2.99
Assorted Soft Drinks (Pepsi, Diet Pepsi, 7 Up, Root Beer, Iced Tea)	per can	\$ 1.99
Bottled Water	per bottle	\$ 1.99

From the Bakery

Assortment of Freshly Baked Jumbo Cookies	per dozen	\$16.99
Assorted Dainty Tray (Variety of Delicious Squares)	per dozen	\$16.99
Homemade Banana Bread (Sliced)	per dozen	\$19.99
Assorted Morning Breads (Banana, Lemon Poppy Seed & Cranberry Breads)	per dozen	\$24.99
Flakey Croissants	per dozen	\$29.99
Assorted Muffins	per dozen	\$29.99
Assorted Pastry Tray (Variety of Breakfast Treats).	per dozen	\$34.99

Healthy Snacks

Yogurt -125ml (Assorted Flavors)	each	\$2.49
Nutra-Grain & Granola Bars.	each	\$2.49
Ice Cream Bars	each	\$2.99
Frozen Yogurt Bars	each	\$2.99
Hot Oatmeal.	per person	\$1.99
Assorted Whole Fruit Basket.	per person	\$2.29
Sliced Fruit with Yogurt Dip.	per person	\$2.49
Asst Cold Cereal	per person	\$2.99
Cream of Wheat.	per person	\$2.99

Minimum 10 guests | Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Breakfast Buffets

Minimum 15 guests

The Continental

Struddles, Assorted Muffins
Croissants, Assorted Bagels with Cream Cheese
Butter & Fruit Preserves
Pitchers of Assorted Morning Juices
Fresh Fruit Platter
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$11.99 per person

The Classic

Gourmet Scrambled Eggs with Green Onion & Cheddar Cheese
Crispy Bacon & Homemade Sausage
Home Fries, Mushrooms, Red Onion & Grilled Tomatoes
Fresh Fruit Platter
Toast & Fruit Preserves
Pitchers of Assorted Morning Juices
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$14.99 per person

Breakfast Buffet Enhancements

per person

Pancakes (Plain & Assorted Berries)	\$2.19
Assorted Bagels with Cream Cheese	\$2.29
Assorted Sandwiches (Peanut Butter & Jelly, Nutella, Butter & Jam)	\$2.39
Wildberry & Maple French Toast	\$2.49
Freshly Baked Cinnamon Sticky Buns	\$2.59
Sliced Fruit with Yogurt Dip	\$2.69
Crispy Bacon or Homemade Sausage (Beef or Turkey) or Grilled Ham	\$2.79
Breakfast Quesadilla (Scrambled Eggs & Monterey Cheese)	\$2.89
Cheese Platter with Breads, Assorted Cheeses	\$2.99
Traditional Eggs Benedict	\$3.09
Croissant-Wich (Ham, Cheddar, Eggs on Croissant)	\$3.19
Breakfast Burritos (Scrambled Eggs, Cheddar, Sausage)	\$3.29
Bagel or English Muffin with Eggs.	\$3.29
Quiche (Vegetarian or Non Vegetarian).	\$3.39
In-Room Belgian Waffle or Omelette Station	\$3.49
Chef in Attendance (per Station)	per chef \$39.99

Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Breakfast

Minimum 15 guests

On the Mark

Pitchers of Chilled Orange, Apple & Grapefruit Juice
Gourmet Scrambled Eggs Sandwiched on
(Choose One From: Toasted Multigrain Bagel or Toasted English Muffin)
Canadian Cheddar & Grilled Ham
Diced Fresh Fruits
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$14.99 per person

Rise & Shine

Pitchers of Chilled Orange, Apple & Grapefruit Juice
Danish, Assorted Muffins
Croissants, Bagels with Cream Cheese
Butter & Fruit Spreads
Gourmet Scrambled Eggs, Hash Browns
Diced Fresh Fruits
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$15.99 per person

Urban Cowboy

Pitchers of Chilled Orange, Apple & Grapefruit Juice
Danish, Assorted Muffins
Croissants, Bagels with Cream Cheese
Butter & Fruit Preserves
Gourmet Scrambled Eggs, Hash Browns
Homemade Sausage & Crispy Bacon
Diced Fresh Fruits
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$16.99 per person

Heart Healthy Breakfast

Pitchers of Chilled Orange, Apple & Grapefruit Juice
Fresh Fruit Cocktail, Vanilla Yogurt Parfaits, Granola
Whole Wheat Toast & Fruit Preserves
Breakfast Burritos with Gourmet Scrambled Egg Whites, Green Onion & Goat Cheese
Hash Browns & Grilled Tomatoes
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
\$17.99 per person

Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Brunch Buffet

Minimum 40 guests

Pitchers of Orange, Apple & Grapefruit Juice
Assorted Morning Pastries
Sliced Fresh Fruit

A Selection of Fresh Greens with House Dressings
Mixed Vegetable Salad & Potato Salad
Platter of Fresh Vegetables with Ranch Dip

Breakfast Dishes

Choose Three of the Following:

Scrambled Eggs
Crispy Bacon
Grilled Ham
Homemade Sausage
Pancakes, French Toast or
Hash Brown Potatoes

Hot Dishes

Choose Two of the Following:

Chicken Parmesan
Pork Chop in Peppercorn Sauce
Roasted Chicken Breast in Morel Mushroom Sauce
Beef or Vegetarian Lasagna
Spinach & Cheese Cannelloni
Quiche Lorraine (add \$3 per person)

Chef's Sides

Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Dessert

Chef's Selection of Desserts
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$29.99 per person

Served until 3 p.m. | Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Specialty Breaks

Minimum 10 guests

Top Trail

Bottled Juice, Bottled Water
Individual Yogurts
Sliced Fruit Platter
Granola & Nutri Grain Bars

\$7.99 per person

Cool Down

Premium Ice Cream Bars, Sliced Fruit
Iced Tea & Chilled Fruit Juices

\$7.99 per person

Solace Spa

Fruit Juice, Bottled Water, Fresh Fruit Kabobs with Yogurt Dip
Granola Bars & Low Fat Fruit Breads

\$8.99 per person

Warm-up

Warm Apple Pie, Assorted Pastries
Assorted Breads: Banana, Lemon Poppyseed, Cranberry
Hot Chocolate

\$9.99 per person

Chocoholic

Double Chocolate Brownies
White Chocolate Macadamia Nut & Chocolate Chip Cookies
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
White & Dark Chocolate Shavings

\$9.99 per person

Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Specialty Breaks (continued)

Minimum 10 guests

Fun at the Movies

Freshly Popped Popcorn, Chocolate Bars, Potato Chips
Nacho Chips with Salsa & Sour Cream
Assorted Juices & Soft Drinks

\$10.99 per person

Afternoon Tea

Fresh Fruit Platter with Devonshire Cream
Assorted Tea Biscuits, French Pastries,
Baked Scones with Fruit Preserves,
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$11.99 per person

Less than 10 guests, please add \$3 per person

Prices subject to change without notice | 16% service charge and 5% GST applicable



Working Lunch Buffets

Minimum 15 guests

Red Deerian or Beef Dip

(Choose One From: Beef Burger or Beef Dip)
6oz Beef Patties or Thinly Sliced Beef on Toasted Ciabatta
served with Oven Baked Potato Wedges & all Condiments
(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$16.99 per person

Mexican Taco Bar

Taco Shells, Soft Flour Tortillas, Sour Cream, Black Olives, Onions,
Diced Tomato, Lettuce, Shredded Cheddar, Jalapenos with Spicy Beef or Chicken
(Choose Two From: Chef 's Soup of the Day,
House Tossed Greens with Dressing or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$17.99 per person

Sandwiches, Wraps & Subs

Deli Style Sandwiches, Wraps, Subs and Baguettes
Smoked Meats, Turkey, Ham, Egg Salad, Tuna Salad, Chicken Salad, Cheese & Vegetarian
Vegetable Crudités with Ranch Dip, Relish & Pickle Tray
(Choose Two From: Chef 's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$17.99 per person

Chinese Restaurant

Chicken Satays with Red Sauce,
Sweet Chilli Marinated Chicken or Beef Stir Fry
Vegetable Fried Rice
(Choose Two From: Asian Crispy Noodle Salad,
Vegetable Spring Rolls, Chef's Soup of the Day)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

Served until 3 p.m. | Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Working Lunch Buffets (continued)

Minimum 15 guests

The Sicilian

Italian dough covered with
a slow simmered Parmadora Pizza Sauce
Pepperoni & Mushroom, Hawaiian, Vegetarian Pizzas,
Served with Oven Baked Cheese Bread
(**Choose Two From:** Chef's Soup of the Day,
Traditional Caesar Salad, Creamy Coleslaw, Tossed House Greens)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

Café d'Paris

Chicken Breast Simmered in Morel Mushroom Sauce
Fresh Bread Rolls with Whipped Butter
(**Choose Two From:** Chef's Soup of the Day, Tossed House Greens,
Woldorf Salad or Traditional Caesar Salad)
Steamed Assorted Vegetables, Herb Roasted Potatoes
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$18.99 per person

The Albertan

Angus Roast Beef with Mushroom Pan Gravy
(**Choose One From:** Herb Roasted Potatoes, Garlic Mashed Potatoes, Kernel Corn)
Fresh Dinner Rolls & Butter
(**Choose Two From:** Chef's Soup of the Day, Tossed House Greens,
Mixed Vegetable Salad, Tomato & Onion Vinaigrette)
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$19.99 per person

The Italian

(**Choose Two From:** Chef's Soup of the Day, Traditional Caesar Salad,
Tomato Onion Vinaigrette, or Garden Salad)
Oven Baked Garlic Bread
Choose One of the Following:
Chefs Homemade Beef or Vegetarian Lasagna,
Traditional Chicken Tortellini,
or Spinach and Ricotta Stuffed Cannelloni with Creamy Tomato Pesto Sauce
Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares
\$19.99 per person

Served until 3 p.m. | Less than 15 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Lunches

3 Course Meal, Minimum 10 guests

Beef Dip

Fresh Greens with House Dressing
Shaved Alberta Beef served on toasted Ciabatta Bread
accompanied with Hot Au Jus and French Fries
Freshly Brewed Regular & Decaffeinated Coffee
Chef Special Dessert

\$16.99 per person

Chicken Kiev or Chicken Cordon Bleu

Fresh Greens with House Dressing
4 oz Chicken Breast stuffed with Parsley Butter or Ham & Cheese,
Buttered Asparagus,
(**Choose One From:** Herb Roasted Potatoes, Yam Fries or Rice Pilaf)
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$16.99 per person

Cannelloni

Fresh Greens with House Dressing
Spinach and Cheese or Chicken Cannelloni, Fresh Tomato Sauce, served with Garlic Bread
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$16.99 per person

Chicken Supreme

Fresh Greens with House Dressing
Sautéed Vegetables
6 oz Grilled Chicken Breast served with Mushroom Sauce
(**Choose One From:** Herb Roasted Potatoes, Yam Wedges or Rice Pilaf)
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas
Chef Special Dessert

\$17.99 per person

Served until 3 p.m. | Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Lunches (continued)

3 Course Meal, Minimum 10 guests

Pan Seared Salmon or Panko Breaded Fish & Chips

Fresh Greens with House Dressing
Buttered Asparagus

Choose One From: 6oz BC Salmon Fillet or Panko Breaded Whitefish

Choose One From: Herb Roasted Potatoes, French Fries or Rice Pilaf

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Chef Special Dessert

\$17.99 per person

New York, New York

8oz Alberta AAA New York Steak, topped with sautéed Mushrooms & Onions,
Herb Roasted Potatoes & Garlic Bread

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Chef Special Dessert

\$18.99 per person

Sliced Prime Rib

Fresh Greens with House Dressing
Sautéed Vegetables

Slowly Cooked 8oz Alberta AAA Prime Rib Thinly Sliced, served in a Red Wine Sauce

Garlic Vegetables, Mashed Potatoes, topped with Pan Gravy

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Chef Special Dessert

\$19.99 per person

Lambtastic

Mediterranean Tomato Salad,

6oz Grilled Lamb Chops in Red Wine Sauce,

Roasted Garlic Mashed Potatoes, Grilled Vegetable

Freshly Brewed Regular & Decaffeinated Coffee, Tea & Assorted Squares

\$20.99 per person

Served until 3 p.m. | Less than 10 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Appetizers

Hot Hors d'Oeuvres

Jumbo Chicken Wings
(Salt & Pepper, Hot Honey Garlic, BBQ, Teriyaki,
Sweet & Sour, Lemon Pepper, Sweet Chili, Spicy Thai or Plain)
Sweet & Sour BBQ Meatballs
Stuffed Cream Cheese Mushroom Caps
BBQ Beef or Chicken Skewers
Pork Dry Ribs
Vegetable Spring Rolls
Schezwan Chicken
Mozza Sticks
Vegetable Samosa

\$12.99 per selection per person

Premium Hot Hors d'Oeuvres

Breaded Shrimp with Coconut Sauce
Thai Coconut Green Beans
Lemongrass Chicken Spring Rolls
Shrimp Spring Rolls

\$14.99 per selection per person

Cold Hors d'Oeuvres

Poached Tiger Prawns with Cocktail Sauce
Spinach Dip with French Bread
Devilled Eggs
Fruit Kabob with Yogurt Dressing
Chocolate Dipped Strawberries

\$12.99 per selection per person

Premium Cold Hors d'Oeuvres

Tomato Garlic Bruschetta with Baguettes
Smoked Salmon with Cream Cheese, Capers & Onions
Honeydew Melon Balls Wrapped with Prosciutto Ham

\$14.99 per selection per person

Less than 10 guests, please add \$3 per person

Our culinary team would be delighted to customize a menu upon request

Prices subject to change without notice | 16% service charge and 5% GST applicable



Signature Platters

Serves 30 to 40 guests

Pizza Pizza

12 inch large Pizzas
Assortment of Hawaiian, Pepperoni, Deluxe
BBQ Chicken, Meat Lovers & Cheese
(Sold per unit. Does not serve 30 to 40 guests)

\$19.99 per pizza

Sliced Cheese & Crackers

Marble, Cheddar, Swiss and Brie Cheese
accompanied with
a selection of Crackers

\$149.99

Spice it Up

(Based on 2 pieces per person)
5 dozen Spicy Thai Wings
5 dozen Vegetable Spring rolls
5 dozen Teriyaki Chicken Skewers
5 dozen Boneless Pork Ribs
5 dozen Sweet & Sour Meatballs
Fortune Cookies

\$329.99

Assorted Deli Meats

An assortment of sliced Salami, Pepperoni,
Corned Beef, Smoked Turkey and Ham
Sliced Cheddar and Marble Cheese
Fresh Buns and Condiments

\$199.99

Deluxe Cheese Board

Havarti Dill, Marble, Mozzarella, Aged Cheddar,
Smoked Gouda, Green Peppercorn Asiago,
Fruits & Pickles, Assorted Crackers

\$199.99

It's a Party

(Based on 2 pieces per person)
5 dozen Wings (See below*)
5 dozen Stuffed Mushroom Caps
5 dozen BBQ Meatballs
5 dozen Battered Shrimp with Cocktail Sauce
5 dozen Honey Garlic Chicken Skewers
Fresh Bread and Spinach Dip

\$329.99

At the Stroke of Midnight (Available only after Buffet or Plate Service)

A Selection of Deli Meats, Assorted Cheeses, Freshly Baked Buns,
Mozza Sticks, Chicken Thai Bites, Fresh Vegetables with Dip, Dessert Squares

\$13.99 per person

Assorted Delectable Square Tray

Butter Tarts, Brownies,
Nanaimo, Date & Carrot Cake Squares

\$99.99

Sliced, Fresh Fruit (in season)

Cantaloupe, Honeydew, Watermelon, Grapes,
Pineapple, Apples, Oranges & Strawberries

\$139.99

Assorted Deli Style Sandwiches

Salami, Pepperoni, Beef, Turkey, Ham, Tuna, Chicken
Salad, Egg Salad on White & Whole Wheat Bread

\$149.99

Assorted Vegetables with Dip

An assortment of fresh, crisp
vegetables accompanied with dip

\$119.99

A Finer Touch

Bacon Wrapped Scallops, Mini Sausage Rolls, Pork Dry Ribs, Chicken Spring Rolls, Mozza Sticks

\$199.99

* Chicken Wing Flavors:

Salt & Pepper, Hot Honey Garlic, BBQ, Teriyaki, Sweet & Sour, Lemon Pepper, Spicy Thai or Plain

Prices subject to change without notice | 16% service charge and 5% GST applicable



Wrangler Buffet

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
A Selection of Fresh Greens with House Dressings
Mixed Vegetable Salad & Potato Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter

Carving Station

Choose One of the Following:

Roast Alberta Baron of Beef
Baked Ham with Honey Mustard Glaze

Chef in attendance \$39.99

Chef's Sides

Choose One of the Following:

Oven Roast Potatoes, Baked Potato or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Dessert

Chef's Selection of Fruit Pies, Dainty Squares & Assorted Cheesecakes

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$27.99 per person

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Deluxe Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
A Selection of Fresh Greens with House Dressings
Mixed Vegetable Salad, Potato Salad, Greek Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter
Selection of Mixed Pickles & Olives
Devilled Eggs

Hot Dishes

Choose Two of the Following:

Sliced Angus Roast Beef with Jus Lie
Oven Roasted Herb Chicken
Roast Loin of Pork with Calvados Sauce
Roasted Turkey with Sage Stuffing
Grilled Basa Fillet in Barbella Sauce
Cheddar & Potato Perogies with Cabbage Rolls in Marinara
Baked Ham with Honey Mustard Glaze
BBQ Baby Back Ribs

Chef's Sides

Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$31.49 per person

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Royal Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens with House Dressing
Potato Salad, Mixed Vegetable Marinade, Greek Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter
Selection of Mixed Pickles & Olives
Fresh Seasonal Fruit & Domestic Cheeses
Devilled Eggs

Hot Dishes

Choose Two of the Following:

Oven Roast Herb Chicken
Roasted Turkey with Sage Stuffing
BBQ Baby Back Ribs
Seared Salmon in Lemon Mustard Sauce
Grilled Basa Fillet in Barbellia Sauce
Cheddar & Potato Perogies with Cabbage Rolls in Marinara
Three Cheese Baked Lasagna Marinara
Baked Ravioli in Tomato Sauce with Mozzarella Cheese

Carving Station (Chef in Attendance)

Choose One of the Following:

Roasted Albertan AAA Inside Round
Baron of Beef with Pan Gravy
Roasted Turkey with Natural Jus & Cranberry Sauce
Roast Loin of Pork with Calvados Sauce
Clove Stuffed Honey Glazed Ham Leg served with Apple Honey Sauce

Upgrade to Prime Rib, add \$4.99 per person

Chef's Sides

Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$34.99 per person

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Wild Rose Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens with House Dressings, Greek Salad,
Mixed Vegetable Marinade, Tomato Salad, Potato Salad & Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip
Sliced, Seasonal Fresh Fruit & Domestic Cheeses
Assorted Smoked Deli Meats Platter, Selection of Mixed Pickles & Olives
Peeled Jumbo Tiger Prawns with Cocktail Sauce
Devilled Eggs

Hot Dishes

Choose Two of the Following:

Oven Roasted Herb Chicken
Roasted Turkey with Sage Stuffing
Sliced Baked Ham with Honey Mustard Glaze
Seared Salmon in Lemon Mustard Sauce
Grilled Basa Fillet in Barbella Sauce
Cheddar & Potato Perogies with Cabbage Rolls in Marinara
Three Cheese Baked Lasagna Marinara
Baked Ravioli in Tomato Sauce with Mozzarella Cheese
BBQ Baby Back Ribs

Carving Station (Chef in Attendance)

Choose One of the Following:

Leg of Lamb
Prime Rib
Whole Alaskan Salmon

Chef's Sides

Choose Two of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Dessert

Chef's Selection of Tortes, Cheesecakes, Dainty Squares & Assorted Cakes
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

\$39.99 per person

Additional Hot Dish, please add \$3 per person | Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Reception & Buffet Enhancements

Minimum 40 guests

Chocolate Fountain

Sliced Fruit, Mini Pastries,
Assorted Biscuits
Bernard Callebaut Chocolate

\$5.99 per person

Slider Station

Mini Beef Burgers
Crispy French Fries
Toasted Buns and all Condiments

\$5.99 per person

Chef in attendance \$39.99

Pasta Bar

Penne, Cheese Tortellini & Linguine Pastas
Parmadoro, Alfredo & Pesto Sauce
Sundried Tomatoes, Olives, Red Onion, Bell Peppers, Roasted Garlic, Capers
Parmesan Cheese & Mushrooms

\$6.49 per person

Chef in attendance \$39.99

Meat Carving Station

Choose One From:

Prime Rib with Pan Gravy
Baked Ham with Honey Mustard Glaze
Clove Stuffed Honey Glazed Ham Leg
Whole Alaskan Salmon Carved Fresh in Lemon Butter Sauce

\$6.99 per person

Chef in attendance \$39.99

Punch Fountain (5 gallon, includes non alcoholic fruit punch). **\$199.99**

Chair Covers each, starting at \$ **4.99**

Enhancements must be ordered with Buffet
Less than 40 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Served Dinners

Between 30 to 248 guests

Soup

Choose One of the Following:

Lobster Bisque
Cream of Chicken, French Onion
Tomato Basil, Cream of Mushroom

Salad

Choose One of the Following:

Traditional Caesar Salad
Mixed Split Salad with our House Dressing
Mediterranean Greek Salad

Entrées

Choose a Combination of up to 2 of the Following:**

Pork Tenderloin, Simmered in Green Peppercorn Sauce	\$27.99
Grilled Breast of Chicken Stuffed with Spinach & Swiss Cheese with Mushroom Cream Sauce	\$28.99
Roasted Alberta Strip Loin of Beef with Wild Mushrooms & Red Wine Sauce.	\$29.99
Oven Roasted Turkey with Sage Stuffing	\$29.99
Chicken Kiev or Chicken Cordon Bleu	\$29.99
Pork Chops Braised & Served with Beaujolais Wine Sauce	\$29.99
Smoked BC Salmon, Grilled and Served with Lemon Butter Sauce or Honey Maple Glaze	\$30.99
Crusted Grilled Lamb Chops with Rosemary Sauce	\$31.99
Alberta Prime Rib and Au Jus with Yorkshire Pudding	\$32.99
Alberta Roasted Beef Tenderloin in a Jack Daniels Sauce	\$33.99
Lobster Tail, Baked in Cardinal Sauce or Lemon Butter Sauce	\$34.99
Pacific Halibut Fillet, Baked with Herb Cream Cheese.	\$35.99

Chef's Sides

Choose One of the Following:

Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Yam Wedges or Rice Pilaf

Vegetable

Seasonal Vegetables

Dessert

Choose One of the Following:

Cheesecake with Blueberry or Strawberry Topping, Chocolate Devotion Cake with Rum Chocolate Sauce
Tiramisu with Chocolate Sauce, Deep Dish Apple Crisp with Caramel Drizzle
Lemon Meringue Pie with Orange Segments

Includes Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas, Dinner Rolls & Butter

**Combination Entrées required an exact count and guarantee of numbers.

All additional changes during your event requires additional charges and time to serve food.

Minimum 30 guests per entrée | Less than 30 guests, please add \$3 per person
Prices subject to change without notice | 16% service charge and 5% GST applicable



Bar & Beverage Service

Punch Bowls

Liquor Punch.	\$3.99 per person
Sparkling Wine Punch.	\$3.49 per person
Fruit Punch.	\$2.99 per person

Host and Cash Bar

iHotel 67 Street is pleased to offer both Cash & Host Bar arrangements. Should you require a Host Bar, all beverage charges will be automatically billed to your account. All bars require an iHotel Bartender.

	Host Bar	Cash Bar (includes GST)
Hi Balls	\$3.99	\$5
Cocktails	\$3.99	\$5
Shooters	\$3.99	\$5
House Wine	\$4.99	\$6
Wine Bottle (House Wine)	\$29.99	\$32
Domestic Beer	\$3.99	\$5
Specialty Beer	\$4.99	\$6
Coolers	\$3.99	\$5
Juices	No Charge	No Charge
Soft Drinks	No Charge	No Charge

*Bar prices include soft drinks and juices when used as mixes

Corkage Bar

All bars require an iHotel Bartender. Liquor, Permit, Bar Float and Ticket Seller must be arranged by the guest. Ice, glasses and mix are included in the corkage fee.

Wine Corkage Fee	\$4.99 per adult
Bar Corkage Fee	\$6.99 per adult
Full Bar Corkage Fee	\$11.99 per adult

Service Staff - Host, Cash and Corkage Bar

All bars require an iHotel Bartender. Labor charges will be applied to your account.

Bartender (minimum 3 hours each)	\$20 per hour
Cashier or Ticket Seller (cash bar)	\$20 per hour
Security Guard	\$23 per hour

*Bartender fee for Host & Cash Bar is waived if bar sales are \$1000 or more

Alberta liquor laws prohibit bar service without the inclusion of food.
All food and beverages are subject to a 16% service charge and 5% GST.



Bar List

Specialty orders will be taken 14 days prior to your event and are based on availability

Spirits & Liqueurs

Absolut Vodka
Bacardi White Rum
Bailey's Irish Cream
Bombay Sapphire Gin
Captain Morgan Dark Rum
Captain Morgan Spiced Rum
Crown Royal Rye
Glenfiddich Scotch
Jack Daniels Whiskey
Jagermeister
Jose Ceurvo Tequila
Kahlua

Coolers

Bacardi Assorted Coolers
Mikes Hard Lemonade
Smirnoff Ice
Smirnoff Raspberry Twist

Cocktails

Black Russian Vodka, Kahlua
Black Watch Kahlua, Scotch, Pepsi
BMW Baileys, Malibu, Whiskey
Boat Drink Spiced Rum, Splash Tonic Water, Pepsi
Caesar Tabasco, Worstshire, Vodka, Clamato
Cuba Libre Rum & Coke
Paralyzer Vodka, Kahlua, Pepsi, Milk
Screwdriver Orange Juice, Vodka
Vodka Slime Vodka, Lime juice, 7- Up
White Russian Vodka, Kahlua, Milk

Domestic Beer

Bud Lite
Budweiser
Canadian
Coors Lite
Kokanee
Miller Genuine Draft

Specialty Beer

Bud Lite Lime
Corona
Guinness
Heineken

Prices subject to change without notice | 16% service charge and 5% GST applicable



Minimum 3 guests per table
Prices subject to change

add \$3 per person
and 5% GST applicable

House Wine List

\$29.99 per bottle



2010 J. Lohr Estates Riverstone Chardonnay

This elegant Chardonnay has an attractive pale strawyellow color. The aromas are of pear, apple and stone fruits, combined with a perfumed roasted hazelnut and butterscotch bouquet from the barrel fermentation and sur lie aging. The flavors are very soft with ripe pear, tangelo citrus and vanilla toastiness, producing layers of complexity with a silky balance of fresh fruit acidity and palate-weight. This wine is highly recommended to accompany seafood and cream sauce pasta dishes.

Recommended with chicken, seafood, cream pasta dishes or light sauces.



2010 J. Lohr Estates Los Osos Merlot

The 2009 J. Lohr Estates Los Osos Merlot has a mature red color with a raspberry hue. Black cherry and pomegranate aromas are accentuated by the high fraction of Malbec in this year's blend. The toasty oak signature is reminiscent of hazelnut and dark chocolate. This soft red wine has a fine texture on the palate and finishes with a bright Rainier cherry fruit signature. This wine is highly recommended to accompany grilled meats and red sauced pasta dishes.

Recommended with red meats, heavy sauces or red sauces pasta dishes.



Henkell Blanc de Blanc Sparkling

Experience the pure joie de vivre and the extraordinary feeling of elegance and freshness with this fruity sparkling premium cuvée, created from specially selected white grapes from renowned wine growing regions. To preserve the full taste, the carefully picked grapes were gently crushed and fermented at a low temperature. After delicate ripening, a premium cuvée was created. Through this complex procedure a great sparkling wine, finely effervescent with typical delicate flavour and great potential, was produced. Though sometimes reserved for celebrations; it can be enjoyed far more often, adding delight and enchantment to savour on any occasion.

Recommended with chicken, fish or a very special occasion.

Prices subject to change without notice | 16% service charge and 5% GST applicable



Wine List

Specialty orders will be taken 14 days prior to your event and are based on availability
\$29.99 per bottle

Red

Merlot

Fat Bastard
J. Lohr Estate Los Osos (House Wine)
Jackson Triggs Proprietors Reserve
Peter Lehmann's Clancy Merlot
Wolf Blass Yellow Label

Shiraz

Fat Bastard
Peter Lehmann's Clancy
Wolf Blass Yellow Label
Yellow Tail Reserve

Cabernet Sauvignon

Clos du Bois
Fat Bastard
Jackson Triggs Proprietors Reserve
Wolf Blass Yellow Label

Pinot Noir

Fat Bastard
Prospect Winery
Wolf Blass Yellow Label

White

Sauvignon Blanc

Fat Bastard
Jackson Triggs Proprietors Reserve
Oyster Bay
Robert Mondavi Private Selection
Wolf Blass Yellow Label

Chardonnay

Clos du Bois
Fat Bastard
J. Lohr Estate Riverstone (House Wine)
Yellow Tail Reserve

Pinot Grigio

Averill Creek
Prospect Winery
Yellow Tail

Riesling

Wolf Blass Yellow Label
Yellow Tail

Unoaked Chardonnay

Prospect Winery
Wolf Blass Red Label

Zinfandel & Rosé

Ernest & Julio Gallo White
Ravenswood Winery
Robert Mondavi
Yellow Tail Rose

Sparkling

Henkell Blanc de Blancs (House Wine)
Henkell Trocken (Dry)
Martini Rossi Asti (Sweet)
Yellow Tail Bubbles

Prices subject to change without notice | 16% service charge and 5% GST applicable



Meeting Room Dimensions

The Place to Meet

Welcome to the ideal location for your next meeting or convention in Alberta. Our hotel features 142 deluxe guest rooms featuring 27 Executive, 4 Family & 2 Presidential Suites.

Our hotel is unique that it also offers a Full Service Restaurant, Cocktail Lounge, Business Centre, Private Fitness Center (www.planetfitnesscentre.com) and our 4 star day spa – Solace Spa & Salon (www.solacewellness.com)

Meet & Celebrate

Our hotel features 3 Ballrooms, 2 Executive Boardrooms, with a total of 10 individual rooms ranging in size to accommodate from 10 to 325 guests. All of our ballrooms come equipped with complimentary wired and wireless high speed internet, telephone lines and audio connections for microphones and visual presentation aids.

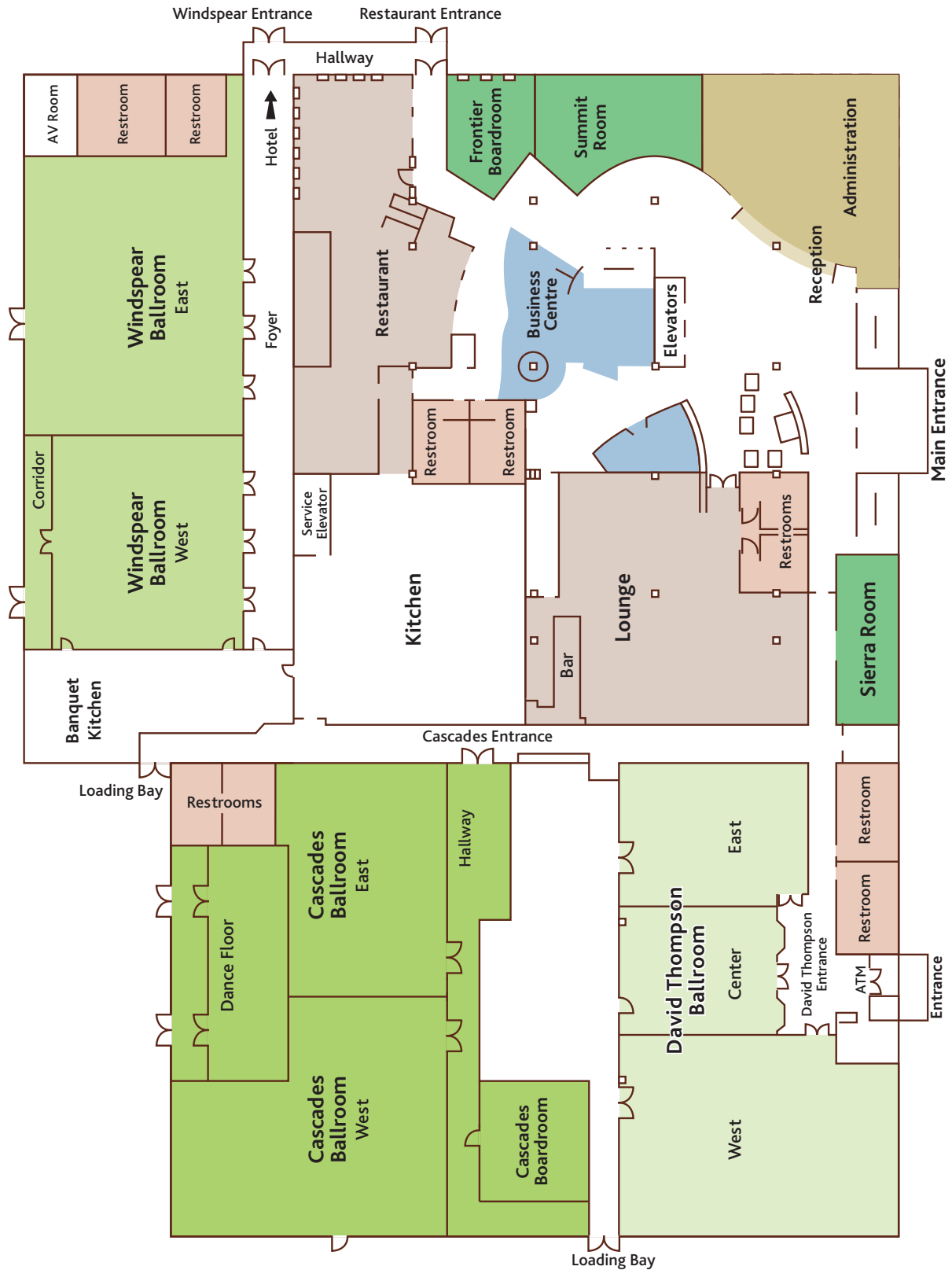
Our Meeting Room Dimensions

Banquet Room	Ceiling Ht	Area Sq Ft	Boardroom	Classroom	U-Shape	Theatre	1/2 (4)	R of 6	R of 8	R8 w/df	Hollow Sq
Cascades Boardroom	12 feet	300	10								
Frontier Boardroom	11 feet	378	10								
Summit Room	13 feet	720	18	32	18	46					
David Thompson East	12 feet	1240	30	40	30	50	32	48	64		32
David Thompson Center	12 feet	1200	28	30	26	50	28	42	56		30
David Thompson West	12 feet	1770	38	72	40	130	40	60	80		48
David Thompson East and Center	12 feet	2400	60	70	58	100	56	84	112		
David Thompson West and Center	12 feet	2970									
David Thompson Ballroom	12 feet	4680	225	125	100	150	72	108		144	108
Cascades East	12 feet	891	25	40	35	80	36	54	72		40
Cascades West	12 feet	3528	60	155	50	150	64	96	128		55
Cascades Ballroom	12 feet	5280	100	180	92	300	100	150		200	120
Winspear East	15 feet	2750	45	100	60	170	52	78	104		76
Winspear West	15 feet	2250	35	80	50	150	44	66	88		66
Winspear Ballroom	15 feet	5000	125	200	100	325	124	186		248	120

David Thompson and Cascades have permanent dance floors
Winspear has a moveable dance floor



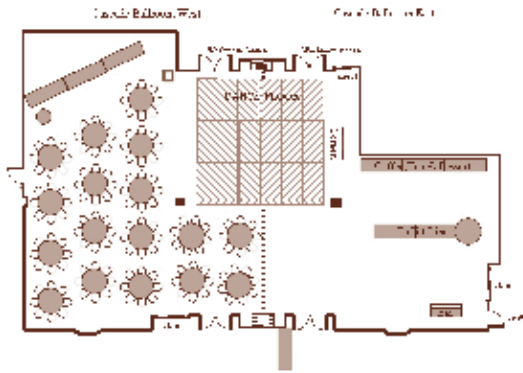
Our Floor Layout



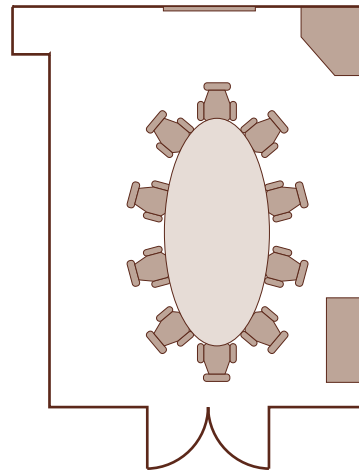
Fitness Centre, Indoor Pool and Solace Spa & Hair Salon on Lower Level



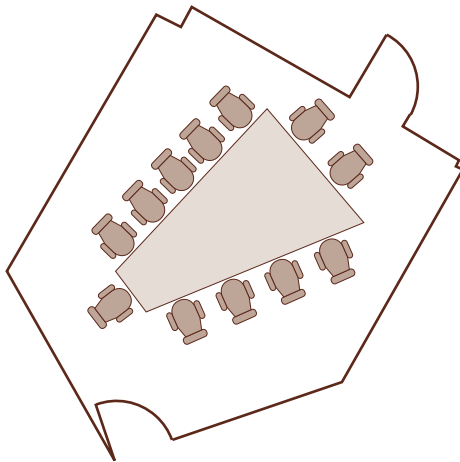
Our Meeting & Ballrooms



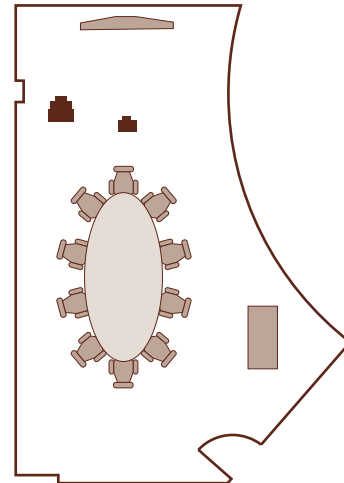
Cascades Ballroom



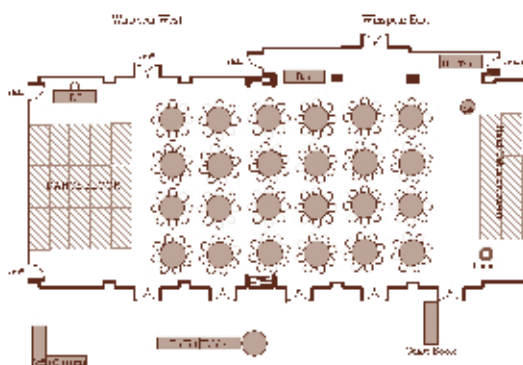
Cascades Boardroom



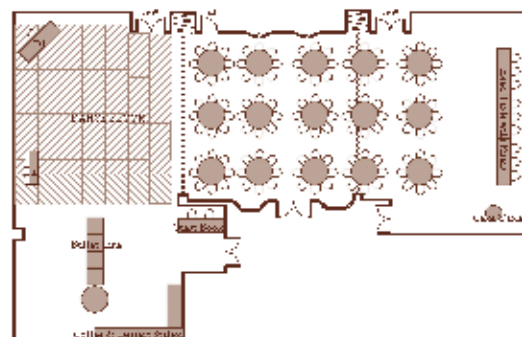
Frontier Boardroom



Summit Room



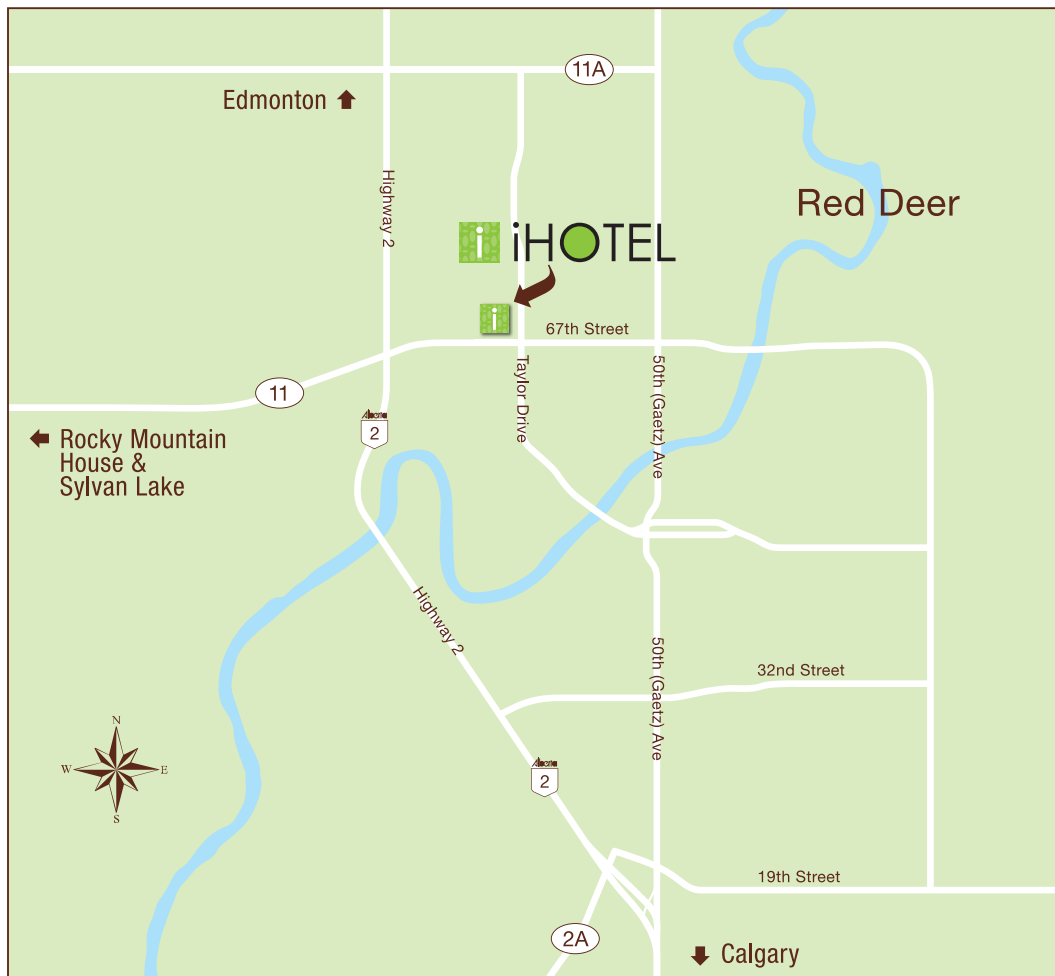
Winspear Ballroom



David Thompson Ballroom



Driving Directions



From Calgary...

Take Highway 2 North to Red Deer

140km/88 miles

When approaching Red Deer

- Stay left on Highway 2 and take the 67 Street exit (right hand side)
- Get into the left lane and turn left onto 65 Avenue (approx. 3 lights)

6.3km/3.9 miles

Entering Red Deer from South Side (Gaetz Avenue)

- Take Gaetz Avenue North
- Turn left onto 67 Street
- Turn right onto 65 Avenue (approx. 4 lights on right side)

6km/3.8 miles
3km/1.25 miles

From Edmonton...

Take Highway 2 South to Red Deer

140km/88 miles

When approaching Red Deer

- Stay in right lane and take the 67th Street exit
- Turn left (east) on 67 Street
- Stay in left lane and turn onto 65 Avenue (approx. 4 lights)

1km/.6 miles



relax... refresh... rejuvenate...
body, mind & spirit



A Sanctuary offering Organic Therapies &
a full line of Organic Products

Massages
Body Wraps
Full Body Waxing

Manicures
Pedicures
Facials

Makeup Application
Full Service Hair Salon

eminence organics • jane iredale mineral makeup

iHotel 67 Street
Lower Level,
6500 - 67 Street, Red Deer
solacewellness.com



solace
spa and salon
Tel: 403.357.1100