



EDMONTON
HOTEL & CONVENTION CENTRE

Weddings



a complete &
ELEGANT
wedding
experience...

Begin your wedding experience at an elegant venue, where we create everlasting memories...

Our Executive Chef and our Sales and Catering team here at the Edmonton Hotel and Convention Centre take great pride in planning your special day.

Our professional staff have the expertise to make any special day a complete success. We can even arrange to have your wedding ceremony right here in the hotel.

We are committed to creating forever one moment at a time!

Select one of our Prestigious Banquet Rooms

- * Banquet Rooms Accommodate 20-450 Guests
- * We offer any AV Equipment Required
- * Reception Area for Your Wedding
- * Private Entrance
- * Centerpieces for Tables

Special Features

- * Group Discount Rates for Out of Town Guests to Stay in the Hotel
- * Complimentary Jacuzzi Suite for the Bride & Groom (based on minimum 200 guests)
- * Free Parking for 300 Vehicles
- * Ethnic Menus Available on Request
- * Complimentary Ballroom Rental (ask our sales & catering team)



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Wedding
Night

Romance
Packages

Complimentary Night

The Bride and Groom will enjoy a complimentary night in our luxurious **Jacuzzi Suite** when booking a wedding for **200 or more guaranteed guests.**

Heart to Heart Bridal

The Bride and Groom will enjoy this complimentary wedding package when booking a wedding for **250 or more guaranteed guests.**

Package Includes:

- * One night stay in our luxurious Jacuzzi Suite
- * Bottle of chilled champagne
- * Foaming bubble bath
- * Chocolate dipped strawberries
- * Candles
- * Roses

Package value: \$299. Bears no cash value.



Treasured Memories

- * One night stay in our king Executive Room
- * Bottle of sparkling wine
- * Chocolate dipped strawberries
- * Breakfast for two in the café

\$209.

Sweet Dreams Jacuzzi

- * One night stay in our luxurious Jacuzzi Suite
- * Foaming bubble bath
- * Chocolate dipped strawberries
- * Bottle of chilled champagne
- * 2 keepsake champagne flutes
- * One dozen roses
- * Platter of cheese & crackers for 2
- * Champagne Breakfast for two in your suite
- * Bathrobes for use during your stay
- * Late check out upon request

\$349.





Have you always considered Saturday as the only day for your wedding?

consider this...

Book your wedding reception on any other day than Saturday and the Edmonton Hotel and Convention Centre will provide you and your guests with many special extras.

- * Complimentary executive room (*minimum 100 guests*)
- * Complimentary centerpieces for the tables
- * Complimentary punch during the cocktail hour
- * Complimentary coffee, tea & soft drinks throughout the evening for your guests
- * Complimentary cake cutting service
- * \$1 off the Midnight Lunch of your choice
- * Special rates on guest room bookings of 15 or more rooms

To take part in this special offer, please consult with your sales and catering team.

Please Note: This offer is subject to change without notice and is not valid with any other promotion. There are no substitutions and it is not redeemable for cash.



Outside Food

Complying with the City of Edmonton and Provincial Health Regulations, The Edmonton Hotel and Convention Centre will be the sole supplier of food with the exception of wedding cakes.

Should guests wish to have personalized catering, a liability waiver must be signed and a surcharge and gratuities fee will be charged.

Electrical

Connections to the hotel's electrical supply may only be used in association with the hotel manager's approval. Our maintenance staff will be pleased to assist you with any electrical help you require.

Menus

Our enclosed menu package is designed to be used in conjunction with the assistance of our wedding planners and helpful staff.

Security

The Edmonton Hotel and Convention Centre cannot assume liability or responsibility for damage to or loss of personal property during or following any Function.

Wedding Cakes

Due to the delicate nature of wedding cakes, we ask that a member of the wedding party or cake designer to take care of setting up the wedding cake.

Decorations

We offer different types of center pieces, although you can provide your own. Our catering staff would be more than happy to help with your setup needs.

Holidays

Please Note there will be a 17% surcharge for functions that occur on Statutory Holidays.



Chef's
Creative
Receptions

Gift Opening Luncheon

Minimum 30 guests. Priced per person

- * Chef's Soup Creation of the day
- * Assortment of Sandwiches on various breads
- * Condiment tray with Pickles & Olives
- * Chef's Selection of Dessert Pastries
- * Fresh Brewed Gourmet Coffee & Artisan Teas

\$17.99

Sweet Treats

Priced per dozen quantity. Minimum 2 dozen per item.

| | |
|--|------|
| Assortment of Dainty Squares & Miniature Dessert Pastries | \$32 |
| Chocolate Covered Strawberries | \$28 |
| Assortment of Fresh Baked Cookies | \$24 |
| Assortment of Fresh Seasonal Fruit Kabobs with honey yogurt dressing | \$28 |
| Assortment of Individual Mini Cheesecakes | \$56 |

Cold Hors d'oeuvres

Priced per dozen quantity. Minimum 2 dozen per item.

| | |
|--|------|
| Roma Tomato Bruschetta on a Toasted Garlic Baguette | \$26 |
| Veggie Thai Salad Rolls with Peanut Dip | \$24 |
| Melon & Paneer (Cottage Cheese) Skewers | \$30 |
| Dungeness Crab Stuffed Cherry Tomatoes with Parsley Shoots | \$28 |
| Baby shrimp and English Cucumber Medallions with a dot of Cocktail Sauce | \$26 |
| Smoked Pacific Salmon with Goat Cheese & Capers on Toasted Rye | \$28 |
| Butter Chicken Roulades with Mint Chutney | \$26 |
| Sweet Chili Chicken stuffed Mini Lettuce | \$32 |
| Spiced Turkey Salad on a herbed Crostini | \$30 |
| AAA Alberta Roast beef Petite Open Face Sandwich with a coarse grain mustard | \$34 |

Hot Hors d'oeuvres

Priced per dozen quantity. Minimum 2 dozen per item.

| | |
|--|------|
| Vegetable Spring Rolls with Sweet & Sour dip | \$26 |
| Potato Croquette with Sharp Ketchup | \$28 |
| Breaded Mozzarella Sticks with Marinara dip | \$28 |
| Cream Cheese Stuffed Mushroom Caps | \$28 |
| Mini Grilled Cheese Bites with Sliced Pear | \$36 |
| Mini Samosas with Sweet & Tangy dip | \$30 |
| Crispy Bacon Wrapped Scallops | \$30 |
| Tempura Fried Shrimp with Curried Aioli | \$32 |
| Tandoori Salmon Skewers with Seasoned Yogurt Dip | \$36 |
| Cilantro Chicken Quesadilla quarters with Tomato Salsa | \$30 |
| Barbequed Chicken Drumsticks | \$32 |
| Pork Fried Dumplings with Soy Dip | \$30 |
| Pork Satay with a Sesame Soy drizzle | \$32 |
| Meat Ball Sliders with Cheddar Cheese | \$36 |
| Peppered Beef Mini Yorkies | \$32 |



Late Night
Lunch
Options

At the Stroke of Midnight

Priced per person

- * Fresh Cut Seasonal Vegetables with Roasted Garlic Dip
- * Fresh Baked Bakery Buns with Butter
- * Chef's exclusive selection of assorted Sliced Cold Meats and Cheeses
- * Assorted Condiments including Mayo, Mustard & Relishes
- * Decadent Dessert Squares
- * Fresh Brewed Gourmet Coffee & Artisan Teas

\$17.99

Domestic Cheese Board

Serves 30 guests

An exclusive selection of domestic cheeses including Cheddar, Swiss, Marble and Brie with water biscuits and crackers

\$179.99

It's a Party Platter

60 pieces each of the following, complimented with Spinach Dip and sliced Baguette

- * Cream Cheese Stuffed Mushroom Caps
- * Loaded Potato Skins
- * Panko Dusted Shrimp with Curried Aioli
- * Chicken Nuggets with Orange Plum Sauce
- * Seasoned Beef Cube Skewers with BBQ Sauce

\$429.99

Deluxe Cheese Board

Serves 30 guests

An exclusive selection of gourmet cheeses including Havarti Dill, Jalapeno, Garlic, Aged Cheddar, Smoked Gouda, Green Peppercorn Asiago, paired with fresh fruit and served with sliced baguette, stone ground crackers and water biscuits

\$229.99

Deli Dash

Serves 30 guests

Chef's Creation of mini Sandwiches on assorted fresh baked buns or white/brown bread with sliced Salami, Pepperoni, Corned Beef, Smoked Turkey and Ham. Complimented with condiments and relish tray

\$189.99

Spice it Up

60 pieces each of the following, complimented with Fortune Cookies for a unique touch

- * Vegetable Spring Rolls with plum sauce
- * Sweet & Sour Meatballs on a toothpick
- * Boneless Pork Ribs with honey mustard dip
- * Chicken Satay Skewers
- * Chicken Wings

choose any one flavor:

- BBQ • Teriyaki • Honey Garlic
- Hot • Suicide • Salt & Pepper

\$399.99

Pizza Pizza

12" fresh baked homemade pizza. Priced for each

- * Cheese
- * Shrimp
- * BBQ Chicken
- * Hawaiian
- * Meat Lovers
- * Vegetable
- * Pepperoni Supreme

\$22.99

Dessert Recharge

Serves 30 guests

An irresistible delectable assortment of mini Tarts, mini Cake Squares, mini fresh baked Cookies and Chocolate covered Strawberries

\$149.99

Fresh Fruit Madness

Serves 30 guests

Chef's selection of sliced, seasonal fresh Fruit and Berries with a honey yogurt dip

\$179.99

Enhanced with a Chocolate Fountain, add: \$149.99



Buffet Dinner Service

Buffet Enhancements

All priced per person

Add a Soup Creation to your Buffet

Creamy Tomato and Roasted Pepper Soup
Wild Mushroom Soup with sherry & thyme
Mussel and Tequila splashed Leek Chowder with basil

\$4.99

Chef's Carving Station

Certified AAA Alberta Prime Rib with yorkshire pudding and au jus

\$9.99

Chef's Live Dessert Flambé Station

Fresh, seasonal Berries, Fruits & Nuts, flambéed with house brandy, served on vanilla ice cream in a waffle basket

\$5.99

Wedding Bells Buffet

Chef's Creative Salads

Bouquetière of fresh, seasonal Garden Greens with assorted dressing
Fresh marinated, chilled Mixed Vegetable Salad
Sliced, baked Potato Salad with bacon bits
Zesty Greek Pasta Salad
Assortment of pickles, olives & relish

Chef's Creative Mirrors

Chef's choice of fresh Vegetables with creamy ranch dip

Freshly baked assorted Bakery Rolls with creamery butter
Freshly brewed Gourmet Coffee & Artisan Teas

Chef's Creative Entrées (Please Choose Two)

- * Chef's choice of Stuffed Pasta with Herbed Garlic Cream or Charred Tomato Sauce
- * Teriyaki Chicken or Beef Stir Fry
- * Chef's seasoned, oven Grilled Chicken
- * Sliced, Maple Pork with apple mango chutney

Chef's Creative Accompaniments

Cheddar mashed or roasted Garlic Potatoes
Vegetable Rice Pilaf

Chef's Creative Dessert Display

Chef's selection of irresistible Desserts and fresh, sliced seasonal Fruit

\$34.99 per Person * Additional Entrees \$4 per person



Wedding Bells Deluxe Buffet

Chef’s Creative Salads

Selection of fresh seasonal Field Greens with citrus vinaigrette
Chilled, grilled Mixed Vegetable Salad
Creamy red skin Potato Salad with diced scallions
Mediterranean Greek Salad
Zesty Pasta Salad with herb vinaigrette
Assortment of pickles, olives & relish

Chef’s Creative Mirrors

Fresh Vegetable Crudités with roasted garlic buttermilk dip
Array of sliced domestic Cheeses
Assorted smoked Cold Cuts & Charcutière display

Chef’s Creative Entrées *(Please Choose Two)*

- * Cheddar & Potato Perogies with sautéed onions and sour cream
- * Four Cheese Tortellini with basil Alfredo rosé sauce
- * Chef’s choice of grilled White Fish with citrus beurre blanc
- * Herb marinated oven Roasted Chicken

Chef’s Creative Accompaniments *(Please Choose Two)*

- * Oven roasted Garlic Potatoes
- * Scalloped Potato au Gratin
- * Buttermilk Mashed Potatoes with caramelized onions

Chef’s Creative Dessert Display

Chef’s selection of assorted Cheesecakes, Tortes, Dainty Squares and fresh, sliced seasonal Fruit

- * Butter basted Roast Turkey with cranberry sage stuffing & pan gravy
- * Apple stuffed Roast Loin of Pork with sharp mustard orange sauce
- * Baked sliced Country Ham with honey maple glaze
- * Rosemary infused sliced Roast Beef with pan jus

- * Honey glazed Baby Carrots & Peas
- * Steamed & buttered, fresh seasonal Vegetable Medley
- * Broth infused Rice Pilaf

Freshly baked assorted Bakery Rolls with creamery butter
Freshly brewed Gourmet Coffee & Artisan Teas

\$39.99 per Person * Additional Entrees \$4 per person



Wedding Bells Royal Buffet

Chef's Creative Salads

Baby Spinach Salad with Roasted Pecans and raspberry vinaigrette
Traditional Caesar Salad with shaved parmesan & garlic croutons
Roasted Pepper, Tomato and Red Onion Salad with balsamic
Mixed Vegetable Oregano Marinade with Canadian feta
Creamy, red skin Potato Salad with diced scallions
Pasta Salad with sun dried tomato and fresh basil
Thai Noodle Salad with baby Shrimp
Assortment of pickles, olives & relish

Chef's Creative Mirrors (Please Choose Three)

Fresh Vegetable Crudités with roasted garlic buttermilk dip
Array of sliced domestic Cheeses
Paprika sprinkled Deviled Eggs
Lemon poached Shrimp with cocktail sauce
Assorted smoked Cold Cuts & Charcutière display

Chef's Creative Entrées (Please Choose Two)

- * Cheddar & Potato Perogies with bacon & sautéed onions
- * Four Cheese Vegetable Lasagna in a rustic marinara sauce
- * Citrus scented, baked Pacific Salmon with peppercorn butter sauce
- * Sliced grilled Chicken Breast in a chipotle lime sauce

Chef's Creative Accompaniments (Please Choose Two)

- * Oven roasted Herb Potatoes
- * Cheesy Potato au Gratin
- * Sour cream Whipped Potatoes with Caramelized Sweet Onions

Chef's Creative Dessert Display

Chef's selection of assorted Cheesecakes, Tortes, Fruit Pies, Mousse, Dainty Squares and fresh, sliced seasonal Fruit

- * Chef's marinated Roast Turkey with cranberry stuffing & pan gravy
- * Spiced rubbed Roast Loin of Pork with creamy mustard sauce
- * Baked sliced Country Ham with apple honey glaze
- * Rosemary infused sliced Roast Beef with pan jus

- * Steamed & buttered fresh seasonal Vegetable Medley
- * Honey glazed Baby Carrots & Peas
- * Broth infused Mushroom Rice Pilaf

Freshly baked assorted Bakery Rolls with creamery butter
Freshly brewed Gourmet Coffee & Artisan Teas

\$44.99 per Person * Additional Entrees \$4 per person



Wedding Bells Fusion Buffet

Chef’s Creative Salads

- Fresh Spring Mix with pepper juliennes in citrus vinaigrette
- Traditional Caesar Salad with shaved parmesan & garlic croutons
- Tabbouleh with Crisp Pita Chips
- Green Apple Waldorf Salad
- Russian Salad with diced ham
- Greek Pasta Salad with oregano vinaigrette
- Tandoori Chicken Pepper Slaw
- Seafood Noodle Salad
- Assortment of pickles, olives & relish

Chef’s Creative Mirrors (Please Choose Three)

- Fresh Vegetable Crudités with roasted garlic buttermilk dip
- Array of sliced popular Cheeses
- Paprika sprinkled Deviled Eggs
- Smoked Mackerel & Salmon platter
- Lemon Poached Shrimp with cocktail sauce
- Assorted smoked Cold Cuts & Charcutière display

Chef’s Live Carving Station (Please Choose One)

- Chef’s seasoned Roast Turkey with cranberry stuffing & pan gravy
- Rosemary crusted Leg of Lamb with mint chutney
- AAA Alberta herb crusted Roast Beef with wine jus
- Clove stuffed Honey Glazed Ham, served with apple honey sauce

Chef’s Creative Entrées (Please Choose Two)

- * Pan Fried Cheddar & Potato Perogies with bacon
- * Spinach stuffed Cannelloni in creamy tomato pesto sauce
- * Maple balsamic marinated seared Pacific Salmon in a creamy dill sauce
- * Chef’s choice of Grilled Fish in a citrus curried Sauce

Chef’s Creative Accompaniments (Please Choose Two)

- * Oven roasted Herb Potatoes
- * Butter whipped Garlic Potatoes
- * Lyonnais Potatoes
- * Honey glazed Baby Carrots & Peas

Chef’s Creative Dessert Display

Chef’s selection of assorted Cheesecakes, Tortes, Fruit Pies, Mousse, Baked Custards, Dainty Squares and fresh sliced seasonal Fruit

- * Herb Roasted Chicken in a Wild Mushroom Chardonnay sauce
- * Our famous Butter Chicken
- * Four Cheese Meat Lasagna in a rustic marinara sauce
- * Hearty Beef Bourguignon

- * Steamed & buttered fresh Asparagus & Peppers
- * Medley of Vegetable au Gratin
- * Broth infused Basmati Rice Pilaf

Freshly baked assorted Bakery Rolls with creamery butter

Freshly brewed Gourmet Coffee & Artisan Teas

\$49.99 per Person * Additional Entrees \$4 per person



Plate
Served
Dinners

Plated dinners include a 3 Course Menu and are complimented with:
Fresh baked, bakery rolls with creamery butter
Freshly brewed, Regular and Decaffeinated Gourmet Coffee and Artisan Tea

4 Course Menu, please add: \$4.99 per person

Pre-Teen Menu (under age 12) \$11.99 per person
and are complimented with bottomless juice, soft drinks or milk
Children aged 3 and under eat free

3 Course Menu, please choose either one soup or one salad

Chef's Creative Soups

Creamy Tomato and Roasted Pepper
Cream of Broccoli with sour dough croutons
Three Onion Soup with melted cheese
Carrot & Cilantro Soup with orange zest
Seafood Bisque with toasted garlic crostini

Chef's Creative Salads

Fresh picked, Seasonal Greens in a cucumber ring with
citrus vinaigrette
Traditional Caesar Salad with shaved parmesan & garlic croutons
Baby Spinach, mandarin orange, Canadian feta & toasted pecans,
drizzled with raspberry vinaigrette
Char-grilled Bell Peppers, zucchini & buffalo mozzarella with
balsamic drizzle
Chilled Asian Noodle & Vegetable Salad with sesame dressing



Chef’s Creative Entrées

| | | | |
|--|---------|--|---------|
| Veggie mini Pizza with herbed tomato pesto sauce | \$31.99 | Herb stuffed Pork Loin roast with blueberry & brandy orange glaze | \$37.99 |
| Stuffed Mushroom Ravioli with a basil cream sauce | \$33.99 | Chef’s seasoned, braised Pork Chop with reduced apple wine sauce | \$39.99 |
| Dill flavored pan seared Salmon with citrus white wine cream sauce | \$39.99 | Pistachio crusted, grilled New Zealand Lamb Chops with a delicate rosemary sauce | \$42.99 |
| Duo of grilled Basa Filet & Shrimp skewer with sparkling wine beurre blanc | \$41.99 | Carved slow roasted herbed AAA Alberta Beef Strip Loin with wild mushroom demi glaze | \$41.99 |
| Chef’s seasoned, grilled Lobster Tail with cardinal sauce | \$54.99 | Grilled AAA Alberta Beef Steak with caramelized onions and a merlot jus | \$44.99 |
| Parsley butter stuffed, breaded Chicken Breast with roasted red pepper sauce | \$36.99 | Roasted AAA Alberta Guinness, marinated Prime Rib with rosemary au jus and yorkshire pudding | \$48.99 |
| Goat cheese & spinach stuffed, grilled Chicken Breast with creamy mushroom sauce | \$37.99 | | |
| Butter basted oven roasted Turkey with cranberry stuffing & pan gravy | \$39.99 | | |



Chef's Creative Accompaniments

Please choose two

Seasonal Vegetable Ratatouille
Chef’s trio of buttered, market fresh seasonal, Vegetable Medley
Honey glazed, roasted Root Vegetables
Basmati Rice Pilaf
Steamed Mushroom Rice
Garlic roasted Baby Potatoes
Buttermilk Whipped Potatoes
Scalloped Potato au Gratin
Basil infused Linguini
Bow Tie Pasta and Cheese

Chef's Creative Desserts

Please choose one

Strawberry Short Cake with seasonal berry coulis
Layered Raspberry Chocolate Mousse on a rich chocolate cake base with a fruit glaze
Rich Tiramisu dusted with cocoa and paired with champagne marinated seasonal fruit
New York style Cheesecake with strawberry swirls and whipped cream
Loaded Apple Pie with maple caramel sauce
Seasonal Dessert Pie with vanilla ice cream

Pre-Teen Plated Menu

Appetizer

Veggies and dip

Main Course *(please choose one)*

- * Mac and Cheese
- * Spaghetti in marinara sauce
- * Chicken Strips with fries
- * Mini Burger with potato chips

Yummy Treat *(please choose one)*

- * Vanilla Ice Cream with oreo cookie crumble
- * Chocolate Brownie and a Cookie
- * Fresh sliced Fruit with honey



Red

| | |
|--|---------|
| Wolf Blass Yellow Label (House) Merlot Barossa Valley Australia | \$30.99 |
| Jackson Triggs Cabernet Sauvignon Canada | \$34.99 |
| Wolf Blass Shiraz Barossa Valley Australia | \$35.99 |
| Cedar Creek Merlot VQA Canada | \$38.99 |
| Rodney Strong Cabernet Sauvignon Sonoma County USA | \$39.99 |
| Mission Hill Five Vineyards Pinot Noir VQA Canada | \$44.99 |

Pink

| | |
|---|---------|
| Woodbridge White Zinfandel California USA | \$29.99 |
| Mission Hill Rosé VQA Okanagan Valley Canada | \$32.99 |
| Rodney Strong Knotty Vines Zinfandel USA | \$38.99 |

White

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|---|---------|
| Wolf Blass Yellow Label (House) Sauvignon Blanc Barossa Valley Australia | \$30.99 |
| Sumac Ridge Sauvignon Blanc Okanagan Valley BC | \$34.99 |
| Robert Mondavi Sauvignon Blanc California USA | \$42.99 |
| Kendall Jackson Vintners Reserve Chardonnay California USA | \$39.99 |
| Jackson Triggs “Private Reserve” Chardonnay Okanagan Valley Canada | \$32.99 |
| Pellar Estates Heritage Pinot Gris Niagara Ontario | \$31.99 |
| Mission Hill Five Vineyards Pinot Grigio VQA Canada | \$42.99 |

Non Alcoholic

| | |
|---|---------|
| Sutter Home Fre White Chardonnay USA | \$21.00 |
| Sutter Home Fre Red USA | \$21.00 |
| Sutter Home Fre Sparkling USA | \$21.00 |

Sparkling & Champagne

| | |
|--|----------|
| Martini Rossi Asti (House) Sweet Italy | \$29.99 |
| Sumac Ridge “Stellar’s Jay” Brut Okanagan Valley BC | \$44.99 |
| Baby Canadian Brut San Andres BC | \$19.99 |
| NV Segura Viudes Brut Penedes Spain | \$31.99 |
| Henkell Trocken Dry Germany | \$33.99 |
| Yellow Tail Bubbles Medium Dry Australia | \$32.99 |
| Moet & Chandon Blanc de Noir (Award Winner) France | \$74.99 |
| Mumm Carte Classique Champagne France | \$94.99 |
| Dom Perignon 1988 Champagne France | \$249.99 |

Bar and Beverage Service



Edmonton Hotel is pleased to offer both Cash & Host Bar arrangements. All Host Bar beverage charges will be automatically billed to your account.

All bars require an Edmonton Hotel Bartender.

A labor charge of \$20 per hour, per bartender (min. 4 hours each, includes 1/2 hour setup and 1/2 hour clean up) will be applied to your account.

Host & Cash Bars : Bar prices include soft drinks and juices when used as mixes. A charge of \$18 per hour, per cashier or ticket seller applies for all cash bars.

Corkage Bars : Corkage prices include ice, glassware, soft drinks, juices, milk, fruit garnishes, celery sticks, spices, stir sticks and cocktail napkins. Liquor, Permit and Bar Float must be arranged by the guest.

Host & Cash Bar

| | Host | *Cash |
|--------------------|----------|-------|
| Highballs (1oz) | \$ 5.75 | 6.25 |
| Cocktails | \$ 5.75 | 6.25 |
| House Wine (5oz) | \$ 6.00 | 6.50 |
| House Wine Bottle | \$ 30.99 | 34.99 |
| Domestic Beer | \$ 5.50 | 6.00 |
| Imported Beer | \$ 6.25 | 6.75 |
| Non-Alcoholic Beer | \$ 4.00 | 4.50 |
| Coolers | \$ 6.25 | 6.75 |
| Liqueurs | \$ 6.25 | 6.75 |
| Soft Drinks | \$ 2.00 | 2.50 |
| Juice | \$ 2.50 | 3.00 |

*GST included in price

Punch Bowls

5oz serving for 50 guests

| | |
|---------------------------|----------|
| Champagne Punch | \$139.99 |
| Margarita Punch | \$139.99 |
| Sangria Punch | \$129.99 |
| Liquor Punch | \$129.99 |
| Sparkling Wine Punch | \$129.99 |
| Non-alcoholic Fruit Punch | \$ 99.99 |

Corkage Bar

| | per person |
|-----------------------|------------|
| Wine Corkage | \$ 5.00 |
| Bar Corkage | \$14.00 |
| Non-Alcoholic Corkage | \$ 5.50 |
| Hospitality Room Bar | \$ 3.50 |

Spirits and Liqueurs

Smirnoff Vodka
Crown Royal Rye
Bacardi White Rum
Captain Morgan Spiced Rum
Captain Morgan Dark Rum
Bombay Sapphire London Dry Gin
Glenfiddich Scotch
Jose Cuervo Tequila
Frangelico
Grand Marinier
Disaranno
Baileys Irish Cream

Coolers

Bacardi Orange Coolers
Smirnoff Ice
Smirnoff Raspberry Twist
Mikes Hard Lemonade
Bacardi Mohito

Specialty Orders Welcome
Minimum 14 days notice required prior to your event and based on availability.
Alberta liquor laws prohibit bar service without the inclusion of food.
17% gratuity and 5% GST are applicable. Prices subject to change without notice.

Cocktails

Caesar - Vodka or Gin
Champagne Bellini
Chi Chi
Crantini
Gin Sling
Long Island Iced Tea
Margarita - Lime or Strawberry
Metropolitan
Mohito
Mud Slide
Paralyzer
Screwdriver
Tequila Sunrise
Vodka Slime
White Russian

Domestic Beer

Alexander Keith's Pale Ale
Budweiser
Bud Light Lime
Canadian
Coors Light
Kokanee

Imported Beer

Corona
Heineken
Miller Genuine Draft



Audio Visual Rates

Unless otherwise noted, all rental rates are on a per day basis.

In House Audio / Visual

| | | | |
|--|-------|---------------------------------------|-------|
| Internet Access – High Speed & Wireless Access | *Free | Extra flipchart paper pad | \$15 |
| Podium & Microphone | *Free | Whiteboard with Dark Markers & Eraser | \$25 |
| Hand Held Microphone | \$25 | Easels | \$10 |
| Lapel Microphone | \$60 | TV 25" | \$40 |
| Patch to Internal House Audio System | \$45 | TV 28" | \$50 |
| LCD Projector | \$200 | DVD Player | \$50 |
| Slide Projector | \$45 | VCR | \$40 |
| Overhead Projector | \$40 | CD Player | \$25 |
| 5' Tripod Screen | \$20 | Laser Printer | \$30 |
| 7' Tripod Screen | \$30 | Power Bar | \$10 |
| Flipchart complete with a paper and dark markers | \$25 | Extension Cords (long) | *Free |
| | | *included with room | |

Audio

| | |
|---|-------|
| Microphone - vocal, lectern, floor, table, boom | \$25 |
| UHF Wireless Microphone [handheld or lavalier (lapel-tie clip)] | \$85 |
| 4 Channel Audio Mixer with Equalizer | \$25 |
| 6 Channel Powered Mixer/Amplifier | \$50 |
| Boardroom Speaker for Audio Reinforcement (for groups up to 25 attendees) | \$30 |
| Conference Powered Speaker System (for groups up to 200 attendees) | \$115 |
| Portable CD/Cassette player | \$25 |

| | |
|--------------------------------------|-------|
| Stereo Cassette Deck | \$35 |
| Media Feed, 6 Channels | \$25 |
| Plexiglass Podium | \$100 |
| Patch to Internal House Audio System | \$45 |

Lighting

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|---|------|
| 500 watt Leko light fixture with zoom or 500 watt Fresnel light fixture | \$30 |
| NSI 8 channel lighting board | \$30 |
| NSI lighting "tree" dimmer pack | \$25 |
| Manfrotto lighting stand with t-bar support | \$50 |

Presentation

| | |
|--|---------------|
| Flipchart complete with a flipchart pad and felt markers | \$25 |
| Additional flipchart pads of paper | \$15 |
| Whiteboard Easels | \$25 |
| Easels | \$10 |
| Laser pointer | \$30 |
| Drapery "Banjo" - 12' high and complete with metal hardware | \$5 per foot |
| Drapery "Velour" - 12' high and complete with metal hardware | \$10 per foot |
| Electronic whiteboard / Panaboard | \$150 |
| Laser printer | \$85 |
| - toner cartridge | \$50 |
| - or per page | \$.05 |

Prices are GST applicable and subject to change without notice.



Conferencing - Audio , Video and Web

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|--|-------|
| Boardroom Audio Conferencing System featuring Polycom's Soundstation (requires a dedicated line) | \$75 |
| Same as above, plus two extension microphones | \$95 |
| Boardroom Videoconferencing with two 27" monitors (ISDN line charges extra) | \$495 |

| | |
|---|------|
| Webcasting Service - Our Presentation Specialists will be pleased to assist you directly with your requirements | |
| Technical Support Staff (per hour rate) | \$55 |
| Additional equipment is available upon request | |

Computer / Video Projectors

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|---|-------|
| Small Boardroom computer projector - XGA resolution | \$200 |
| Includes skirted stand | |
| Conference Ballroom computer projector - XGA resolution | \$395 |
| Includes skirted stand | |

Accessories

PC Compatible - Please call for Windows NT or Mac Compatible

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|--|-------|
| Wireless computer mouse | \$35 |
| Monitor splitter | \$25 |
| Dual computer input switcher | \$45 |
| Laptop computer [Microsoft XP & latest version of Office] (Optional software available upon request) | \$185 |
| 15" TFT monitors | \$65 |

Screens

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|--|-------|
| 6' Tripod Screen | \$25 |
| 7' Tripod Screen | \$30 |
| 8' Tripod Screen | \$35 |
| 10' Roll Floor Screen | \$50 |
| 12' Roll Floor Screen | \$60 |
| 7.5 x 10 fastfold screen with velour drapes and valances - setup labour required | \$150 |

Traditional Projectors

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|--|-------|
| Overhead Projector - includes skirted stand | \$40 |
| 35mm slide projector - includes skirted stand (ask for additional slide tray, remote controls or lenses) | \$40 |
| Visual Presenter (Elmo) - displays slides, transparencies, 3D objects, etc. | \$175 |

Display Monitors

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|--|-------|
| 42" large screen TV complete with skirted stand | \$165 |
| 45" LCD flat panel display monitor | \$495 |
| 50" Plasma flat panel display monitor | \$525 |
| Optional stands available for special applications | |

Video

| | |
|--|-------|
| VHS VCR (other formats available upon request) | \$40 |
| DVD player | \$50 |
| DVD recorder | \$150 |
| 8" preview monitor | \$50 |
| 28" TV with skirted cart | \$75 |
| Digital camera complete with memory card | \$75 |
| Mini DV camcorder (extra charge for DV tapes) | \$100 |

Prices are GST applicable and subject to change without notice.

Terms and Conditions

1. Contract To ensure that all requirements are stated as agreed upon, we require that the customers sign a copy of their contract and return the contract to the sales and catering office no later than 30 days prior to the function. The contract(s) will explain the date(s), times, attendance, room rental and set up details, and catering selections. In order to ensure payment plan, we require a credit card number to hold a banquet room date.

2. Guaranteed Number The catering office must be notified of the guaranteed number of guests attending the function(s) no later than 12:00 pm (Noon), 7 business days prior to the event. The hotel will set for an additional five percent (5%) over the guaranteed number or the number actually served, which ever is greater. If a guarantee is not received, all charges will be based upon the expected number or the actual attendance, which ever is greater. A minimum number of guests are expected for some buffet meals, should your number of attendee’s drop below that minimum a surcharge of \$3.00 per person will apply. Please note that for significant drops or increase in the numbers of anticipated guests, we reserve the right to relocate the function to a more suitable room with prior notification. A decrease in number of people attending may have an impact on room rental charges as signed in the contract.

3. Food and Beverage The Edmonton Hotel and Convention Centre will be the sole supplier of All Food and Beverage items required due to the Provincial Health Regulations. Exceptions may be made for wedding cakes and specialty items, subject to general manager’s approval. Safety regulations prohibit the removal of food from the Edmonton Hotel and Convention Centre for any reason; all food and beverage items must be consumed on premises.

4. Menu Selection All prices are subject to change and will be confirmed no more than 90 days prior to the event. A service gratuity of 17% will be applied to all food and beverage services. Note that all prices, including gratuities are subject to a 5% Goods and Services tax. Please advise your sales and catering representative of any food allergies, dietary restrictions or vegetarian requirements a minimum of 21 days prior to the function.

5. Bar Costs & Policies The Edmonton Hotel and Convention Centre will allow private functions to provide their own alcoholic beverages for their event provided the following conditions are met & complied with:

- The party or parties providing the alcoholic beverages must obtain and post a valid permit from the “Alberta Liquor and Gaming Commission” 48 hours prior to the event. Alcoholic beverages will not be permitted onto the premises without this permit.
- Wine or spirits not bottled by an “A.L.G.C.” approved distiller will not be permitted inside the hotel facilities; this is inclusive of “homemade” wine, beer, liquors, etc.
- Hotel staff must be used to dispense all alcoholic beverages to guests. Any and all stock that remains from the function must be collected by the following day. The hotel assumes no responsibility for stock left on premises.
- A corkage fee of \$14.00 per person will apply for this service.
- Bartender charge of \$20.00/hour for a minimum of 4 hours will be charged.

6. Entertainment All live and recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge and is automatically applied to functions where applicable.

- 1-100 Guests : \$41.13 with dance or \$20.56 without dance
- 101-300 Guests : \$59.17 with dance or \$29.56 without dance
- 301-500 Guests : \$123.38 with dance or \$61.69 without dance

7. Displays or Decorating The use of nail, tacks and tape on walls, doors or ceiling is strictly prohibited. The Edmonton Hotel and Convention Centre must approve any decorations or other items being displayed. All signage should be of professional quality. Please note that any damages occurring to the hotel property will be the responsibility of the organizer/convener and charges will apply.

8. Deposit A non-refundable initial deposit of \$1000.00 is required for all functions over 100 people at the time of booking. If under 100 people, a non-refundable deposit of \$500.00 is required. All non-refundable deposits will be applied to the final Invoice.

9. Payment A credit card number is required in order to guarantee room rental. Payment will be based on guaranteed numbers, 50% of balance is due one month prior to the event by certified cheque or credit card. If paying by personal cheque please note we will need fourteen (14) working days to process payment. Please note that final payment may be adjusted as stipulated in clause #2 of these Terms and Conditions.

10. Cancellation Policy All cancellations and terminations must be in writing, email or fax and sent to the Edmonton Hotel and Convention Centre. Should the event be cancelled due to circumstances beyond control of the Edmonton Hotel and Convention Centre, damages to the customer shall be limited to a return of the deposit.

Cancellation or Termination Charges, plus GST will be levied as follows:

- All cancellations and terminations made 30 days prior to the function date will be charged fifty percent (50%) of total estimated revenue on the contract and deposits will be forfeited.

- All cancellations and terminations made 7 - 14 days or less prior to the function date will be charged one hundred percent (100%) of the total estimated food and beverage revenue and deposits will be forfeited.

11. Liability The Edmonton Hotel and Convention Centre 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, the Edmonton Hotel and Convention Centre shall not be liable to the customer for any damages, whether actual or consequential which may result from such non-performance.

12. Shipping and Receiving Boxes shipped to the Hotel should be addressed to the Purchasing Department, Attention: specific Catering Consultant with name of function and date indicated. The Edmonton Hotel and Convention Centre assumes no responsibility for loss or damage incurred in shipping and storage of any items prior to, during or following any function.

13. Audio / Visual A 24-hour cancellation notice is required otherwise the equipment ordered will be charged accordingly.

14. Security The Edmonton Hotel and Convention Centre cannot assume liability or responsibility for damage or loss of personal property or equipment left in the room.

15. Price and Taxes All prices are subject to change without notice and a 17% gratuity and 5% GST are applicable to all amounts.



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