



we bring your
RECEPTION
to life

Catering Menu



LETHBRIDGE LODGE

HOTEL AND CONFERENCE CENTRE

320 Scenic Drive, Lethbridge AB
1.800.661.1232 www.LethbridgeLodge.com



Wedding Bells Are Ringing

LET US CATER TO YOUR NEEDS

Happily ever after begins at the Lethbridge Lodge Hotel and Conference Centre.

Our ballroom can comfortably accommodate up to 500 guests and will be beautifully set to your specifications.

We are pleased to offer personal catering and bar options for your wedding day.

Our catering and conference services team will take care of all the fine details to ensure your big day unfolds seamlessly.

We take pride in helping you plan your wedding day and are pleased to provide outstanding services and support for this once-in-a-lifetime event.

At the Lethbridge Lodge Hotel & Conference Centre you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your wedding runs smoothly, from the set up of your room, to the desserts and everything in between.

FOOD AND BEVERAGE

The Hotel does not permit any food or beverage items to be brought in from outside sources with the exception of wedding cakes, late lunch desserts or items with prior approval from the Catering Office.

The Hotel also prohibits guests from removing any food or beverage products after a function.

You are welcome to select from the menu items we've listed or work with our Chef to customize an exclusive menu for your day.

Our flexible catering options allow you to develop a menu that meets your needs.

In the event that any of the guests in your group have food allergies, the Hotel must be informed prior to the function of the guest's name and the nature of their allergies in order for us to take the necessary precautions when preparing their food. The Hotel can also provide meal alternatives for guests with specific dietary needs and for children. Please ask your catering consultant for details.

The guaranteed number of guests attending your event is required 3 working days prior to the function date. The Hotel will charge for this number unless the size of the group increases.

Liquor service is available from 11:00am to 1:00am Monday through Saturday and from 11:00am to 12:00am on Sunday. Music is to end at 1:00am and alcohol consumption will end at 1:30am, with the room being vacated by 2:00am at the latest.

The Hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the Alberta Gaming and Liquor Commission.

BOOKING AND DEPOSIT DETAILS

Space is not confirmed and is subject to further sale until a deposit has been received. On all confirmed bookings a non-refundable deposit of \$1000 is required. In addition to a non-refundable \$1000 deposit, we require the following pre-payment schedule:

60 days prior to arrival – 25% of total known charges
30 days prior to arrival – 50% of total known charges
3 days prior to arrival – remaining known balance

FUNCTION DETAILS

The Catering Office must be advised of your function details at least twenty-one days prior to your event.

FUNCTION ROOM

Complete set-up of the ballrooms includes use of our in-house sound system, a podium and microphone, raised and skirted head table, round tables set with white linen tablecloths and napkins, skirted gift table, guest book table, cake table, and DJ table.

Decorating the day before your wedding is not always a possibility, however we will confirm whether or not this is an option one week prior to your function. Please note, that if requested our banquet staff will place pre-assembled table centerpieces and guest favours at each place setting. Decorating above and beyond this is the responsibility of the client.

Confetti and open flames are not permitted in function rooms.

Complete clean-up of the room is included with the exception of personal belongings.

LIABILITIES

The Lethbridge Lodge Hotel and Conference Centre is not responsible for the loss of/damage to any articles shipped to or left on the property prior to, during, or following any function.

PAYMENT

The Lethbridge Lodge is pleased to offer three acceptable methods of payment:

- Advance payment for all known charges. All known charges must be paid in full no later than 72 hours prior to arrival. A valid credit card or cash balance must be on file for any outstanding unanticipated charges from your function. Cheques for payment will not be accepted less than 14 days prior to the event.
- An authorized credit card for all known charges. All known charges to be processed no later than 72 hours prior to arrival. Any outstanding unanticipated charges will be processed no later than 72 hours after departure.

PRICES

All prices stated within this package are subject to change and will be confirmed no more than 90 days prior to the function. All food and beverage is subject to 16% service gratuity, and 5% GST is applied to the balance of your bill.

SOCAN AND RE:SOUND

All live or taped music is subject to SOCAN fees (Society of Composers, Authors and Music Publishers of Canada). For functions with music and dance a S.O.C.A.N. fee of \$59.17 plus GST and a Re:Sound fee of \$55.52 plus GST will be charged. For functions playing only music a S.O.C.A.N. fee of \$29.56 plus GST and a Re:Sound of \$27.76 plus GST will be charged. Music must terminate at 1am.

For more information visit www.socan.ca and www.resound.ca.

Enhancements

AUDIO VISUAL EQUIPMENT

4 CHANNEL MIXER	\$30
EASEL	\$6
LCD VIDEO PROJECTOR (XGA) 1500 ANSI LUMENS	\$150
WIRELESS HAND-HELD OR LAPEL MICROPHONE	\$55
CD PLAYER (5 DISC CHANGER)	\$50

Hotel does not carry audio visual equipment on-site. All rentals are provided by Lethbridge Audio Visual Rentals. Prices are guaranteed for 3 months and are subject to change. Prices listed do not include G.S.T.



CATERING MENU

CAKE CUTTING SERVICE

Hotel staff will cut your wedding cake and either serve it, or set it out on a self-serve basis.

CENTERPIECES

The Hotel can provide you with elegant candles, mirrors, vases, and tea light holders at no additional charge.

CHAIR COVERS

For an additional fee, your wedding consultant can order chair covers and sashes for your wedding. They will arrive in time to be put on the chairs, either at your convenience or by our staff.

GUEST ACCOMODATIONS

A special rate will be extended to your wedding guests, based on availability.
The Wedding Coordinator can provide this rate for you on request.

PICTURES IN THE COURTYARD

Wedding pictures can be scheduled in the Hotel's indoor tropical courtyard through the Wedding Coordinator.

ROMANCE PACKAGE

If you are enjoying an overnight stay at the Hotel, for an additional \$55 on your room rate you can purchase our Romance Package.
The package includes your choice of sparkling, red, white, or non-alcoholic wine delivered to your room along with dessert for 2.

WHITE GLOVE SERVICE

Complimentary white glove service can be provided for plated meals upon request.



CATERING MENU

Dream Day Wedding Package

Let us take care of all the details for you!

Our all-inclusive Dream Day Wedding Package includes:

- ❖ Passed hors d'oeuvres
- ❖ Fruit punch, pop & juice
- ❖ Wine service
- ❖ Plated or buffet dinner*
- ❖ Late lunch buffet
- ❖ Chair covers & organza sashes
- ❖ Cake cutting
- ❖ Use of a decorative cake knife
- ❖ Room rental and SOCAN fee & Re:Sound Fee
- ❖ LCD projector, screen, podium, microphone and use of our in-house sound system
- ❖ Honeymoon Suite
- ❖ Courtyard photo shoot time

Only \$61.25/person (*minimum 75 guests*)

*Underlined menus are available with this package



Our package also includes the following perks for your reception:

- ❖ A Catering Consultant dedicated to your wedding reception
- ❖ Exclusive guestroom rates for your friends and family
- ❖ Ample complimentary parking
- ❖ Complete set up of the ballroom according to your personalized floor plan
- ❖ Black and white tablecloths
- ❖ Black and white skirting and a selection of linen napkin colors
- ❖ Raised and skirted head table
- ❖ Complete glassware, silverware, and china place settings
- ❖ Guest tables set with linen tablecloths and napkins
- ❖ Skirted gift table and skirted guest book table
- ❖ Wedding cake table and skirted DJ table
- ❖ Your centerpieces set on each table
- ❖ Mirrors, vases, and tea light holders to use for your centerpieces
- ❖ Your guest favours set out at each place setting
- ❖ Whole day booked for you to decorate the ballroom
- ❖ Complete clean up of the ballroom

DREAM DAY WEDDING PACKAGE

Reception Selections

HOT HORS D'OEUVRES

BBQ Meatballs
Tempura Shrimp
Bacon Wrapped Scallops
Spicy Chicken Wings
Spicy Boneless Dry Ribs
Mushroom Cap Stuffed with Curried Seafood
\$25 per dozen

Beef or Chicken Kabob with Asian Hot Sauce
\$35 per dozen

Baked Brie
Baked Mini Mignon
Breaded Crab and Artichoke
Shrimp Sautee Station (min 15 dozen)
Beef Sliders
\$36 per dozen

Sesame Steak Sampler with Asian Sauce
\$35 per dozen

VEGETARIAN HOT HORS D'OEUVRES

Served with Tzatziki Dip

Samosa
Spring Rolls
Mini Egg Rolls
Zucchini Sticks
Mini Quiche
Spanakopita
\$25 per dozen

COLD CANAPÉS

Shrimp Bowl
50 Pieces **\$130**
100 Pieces **\$250**

Smoked Salmon Cornet
\$24 per dozen

Maki with Wasabi
60 Piece Tray **\$150**
80 Piece Tray **\$210**

VEGETARIAN COLD CANAPÉS

Tzatziki Crudités
Caesar Leaf
Cucumber Canapé topped with Spicy Pesto Hummus
Bruschetta Crostini
Marinated Boccocini Tomato Skewers
\$25 per dozen



Reception Selections

ASSORTED HORS D'OEUVRES

Your guests will enjoy a variety of delicious appetizers being passed by the Hotel Banquet staff.

Assorted hors d'oeuvres include bacon wrapped scallops, bbq meatballs, mini egg rolls, spicy chicken wings, and tempura shrimp.

4 HORS D'OEUVRES PER PERSON

\$8 per Person

5 HORS D'OEUVRES PER PERSON

\$10 per Person

6 HORS D'OEUVRES PER PERSON

\$12 per Person

CHAMPAGNE

Let your guests relax with a glass of Asti Spumante or sparkling apple juice passed by the Hotel Banquet staff during cocktail hour.

1 Glass per Person

\$6 per Person

SELF-SERVE PUNCH

A delightful combination of fruit juice and soda.

NON-ALCOHOLIC FRUIT PUNCH

\$45 per Bowl (Serves 75- 4oz glasses)

ALCOHOLIC FRUIT PUNCH

\$100 per Bowl (Serves 75- 4oz glasses)

RED WINE SANGRIA

\$95 PER BOWL (SERVES 75- 4OZ GLASSES)

Plated Dinners

All plated dinners are served with your choice of either soup of the day or mixed green salad. Meals also include a choice of potato/rice, three vegetables, fresh rolls and butter, Chef's signature selection of dessert, and coffee, tea, or milk.

The Hotel requests only one entrée selection for the entire group.

Enhance your dinner with an extra Appetizer or Dessert for \$3.00 a person

Appetizers: Traditional Lodge Caesar Salad, Tossed Salad, Spinach Salad, or Fresh Fruit Cup

Desserts: Cheesecake with Topping, Chocolate Truffle Cake, Crème Brûlée

Prime Rib of Alberta Beef

Enjoy Sterling Silver Alberta Roasted Prime Rib au jus,
Slow-Cooked to Perfection

\$31 per person (minimum 20 people)

A Duet of Medallion of Beef with Mediterranean Chicken

A Delightful Combination of Mouthwatering Beef medallion and
Chicken Breast Topped with Mediterranean Sauce

\$37 per person

Grilled Chicken Breast

Served with your choice of BBQ, Teriyaki,
Lemon Herb, Mushroom or a L'orange
Sauce

\$27 per person

Add Shrimp and Scallop Skewer for
\$5 per person

Add Mediterranean sauce for \$2/person.

Roasted Sirloin of Sterling Silver Alberta Beef

Cooked to Perfection and Prepared with
a Mustard Peppercorn Rub

\$28 per person (minimum 20 people)

Baked Ham with Honey Mustard Glaze

Succulent Honey Mustard Glazed Baked Ham

Served with Scalloped Potatoes

\$24 per person

Roast Pork Loin

Served with Wild Mushrooms or
Apple/Cranberry Salsa

\$26 per person (minimum 20 people)

Salmon Filet

Freshly Baked with your choice of
Lemon Herb, Dill or Tequila Lime
Sauce

\$28 per person

Chicken Cordon Bleu

Breaded Breast of Chicken Stuffed
with Ham and Swiss Cheese

\$27.50 per person

Traditional Roasted Turkey

Fresh, Whole-Roasted Turkey, Sliced and
Served with Sage Dressing, Cranberry
Sauce, and Gravy. Served with Mashed
Potatoes and Garden Fresh Vegetables

\$29 per person (minimum 20 people)



Buffet Dinners

GRAND LODGE BUFFET

Carved Sterling Silver Alberta Prime Rib with a Mustard Peppercorn Rub

One Additional Hot Item

Roasted Potatoes

Wild Rice

Chef's Choice of Two Hot Vegetables

Mixed Green Salad with Selection of Dressings

Traditional Lodge Caesar Salad

Spinach Salad, Pasta Salad, Tomato Feta Salad,

Baby Shrimp Salad, and Bo Pho Salad

Herring Tidbits

Rolls and Butter

Signature Selection of Gourmet Desserts

Freshly Brewed Coffee and Tea

\$33 per person (minimum 50 people)

Additional Hot Items:

Chicken Cordon Bleu

Seafood Newburg

Grilled Chicken Breast with Santa Fe Topping, Lemon Herb Sauce, or Orange Glaze

Baked Salmon in Lemon Dill Sauce

Beef or Chicken Stir-Fry with Noodles

Cabbage Rolls

Sweet & Sour Meatballs

Honey Mustard Glazed Baked Ham

Sautéed Diced Chicken Breast with either a Mango or Mushroom Sauce

Oven Roasted Chicken

Baked Lasagna

Vegetarian Lasagna

ENHANCEMENTS

Additional Hot Item

\$4 per Person



CATERING MENU

COURTYARD BUFFET

Two Hot Items

Chef's Choice of Two Hot Vegetables

Chef's Choice of Potatoes

Traditional Lodge Caesar Salad

Mixed Green Salad with Selection of Dressings

Pasta Salad and Asian Broccoli Slaw

Rolls and Butter

Signature Selection of Gourmet Desserts

Freshly Brewed Coffee and Tea

\$27 per person (minimum 50 people)

Additional Hot Items

Grilled Santa Fe Chicken Breast

Roast Hip of Beef with Horseradish

Cabbage Rolls

Sweet & Sour Meatballs

Honey Mustard Glazed Baked Ham

Sautéed Diced Chicken Breast with either a Mango or Mushroom Sauce

Oven Roasted Chicken

Baked Lasagna

Enhancements

Additional Hot Item \$4 per person



Wine Selections

House Wine

Jackson Triggs Sauvignon Blanc \$26
Jackson Triggs Chardonnay \$26
Jackson Triggs Cabernet Sauvignon \$26
Jackson Triggs Merlot \$26

Whites

Copper Moon Chardonnay, Canada \$27.50
Copper Moon Pinot Grigio, Canada \$27.50
Sawmill Creek Riesling, Canada \$28.50
MezzoMondo Pinot Grigio, Italy \$28.50
Robert Mondovi Sauvignon Blanc, USA \$34.50
Wolf Blass Chardonnay, Australia \$43
Bluefeld Riesling Germany \$46

Reds

Copper Moon Merlot, Canada \$27.50
Copper Moon Malbec, Canada \$27.50
Copper Moon Shiraz, Canada \$27.50
Sawmill Creek Merlot, Canada \$28.50
Sawmill Creek Shiraz, Canada \$28.50
Robert Mondovi Cabernet Sauvignon, USA \$34.50
Wolf Blass Cabernet Sauvignon, Australia \$43
MezzoMondo Negroamaro, Italy \$28.50

For That Special Moment

Peller Estates White Zinfandel, Canada \$27.50
Sparkling Apple Juice \$16.50
Mumm Champagne \$150
Henkel Troken Sparkling Wine \$38



CATERING MENU

Bar Options

If total bar sales are less than \$350, a bartender charge of \$18 per hour is charged for a minimum of 4 hours.

Liquor service will terminate at 1:00 am with consumption until 1:30 am.

Please speak to your wedding consultant for additional bar options.

CASH BAR

This style of bar is recommended when your guests are paying for their own beverages.

HOUSE LIQUOR	\$4.75
PREMIUM LIQUOR	\$5.50
COCKTAILS	\$5.50
DOMESTIC BEER	\$4.75
IMPORTED BEER	\$5.50
HOUSE WINE	\$5.50
COOLER	\$5.50
POP OR JUICE	\$2.00

HOST BAR

This style of bar is recommended when you wish to provide guests with complimentary drinks.

HOUSE LIQUOR	\$4.50
PREMIUM LIQUOR	\$5.25
COCKTAILS	\$5.25
DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5.25
HOUSE WINE	\$5.25
COOLER	\$5.25
POP OR JUICE	\$1.75

CORKAGE BAR

This style of bar is recommended when the host wishes to provide all the alcoholic beverages and provide complimentary drinks.

LIQUOR, BEER, WINE AND COOLER CORKAGE – MIXES AND GARNISHES ARE PROVIDED	\$6.00/person
WINE CORKAGE – WINE CHILLED, PLACED ON TABLE	\$3.00/person
BARTENDER FEE – MINIMUM 4 HOURS	\$18/hour

Late Evening Selections

LATE EVENING BUFFET

(Not available prior to 10:00pm.)

Assorted Sandwiches and Wraps

Crudités and Dip

Bite Size Cheese

Freshly Brewed Coffee & Tea

\$11 per person

Add Chef's Signature Selection of Desserts for \$2 per person

Add Popcorn or Pretzels for \$5 per basket

ALTERNATIVE OPTIONS

CHEF'S CHOICE OF HOT HORS D'OEUVRES (75 PIECES PER TRAY)	\$110 per Tray
LARGE SANDWICH PLATTER (12 BUNS – 12 PEOPLE)	\$54 per Platter
SMALL SANDWICH PLATTER (6 BUNS – 6 PEOPLE)	\$28 per Platter
CHEESE AND CRACKER TRAY (SERVES 20 PEOPLE)	\$67 per Tray
LARGE VEGETABLE & DIP TRAY (SERVES 40 PEOPLE)	\$98 per Tray
SMALL VEGETABLE & DIP TRAY (SERVES 20 PEOPLE)	\$57 per Tray
LARGE FRESH FRUIT TRAY (SERVES 40 PEOPLE)	\$98 per Tray
SMALL FRESH FRUIT TRAY (SERVES 20 PEOPLE)	\$57 per Tray
ABOVE FRUIT TRAYS SERVED WITH CHOCOLATE FONDUE (MINIMUM OF 50 PEOPLE)	\$3.50 per Person
BRUSCHETTA (SERVES 8 TO 10 PEOPLE)	\$36 per Bowl
COLD CUT TRAY WITH BUNS & CONDIMENTS	\$7 per Person
POPCORN OR PRETZELS	\$5 per Basket
ICE CREAM SUNDAE BUFFET	\$5 per Person



CATERING MENU