

Unforgettable Weddings...





*In every heart there is a spark,
that wants to be a flame.*

*In every life there is a part,
that only love can tame...*

Congratulations on your Engagement!

If you are a couple that dreams of hosting your wedding in a distinctive venue, one that your guests will remember and one which will provide memories for you to cherish forever, may we take this opportunity to assure you that Radisson Red Deer will be an excellent choice!

Your event deserves special attention. The staff and management at Radisson Red Deer take pride in delivering outstanding service for any size of wedding. Our dedication and professionalism ensure your wedding day will be filled with 'Pure Memories'.

We are pleased to provide you with the details that follow. Each Wedding Package is designed to take the worry and strain out of the planning and organizing so that you are free to relax and enjoy your celebration.



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*In every day, there is a moment,
eager to be shared.*

*In every mind a tender thought,
just waits to be declared...*

The Exquisite Wedding Package

≈ \$59.00 per person

- ≈ A special room rate will be offered to your guests, based on availability. Invitation inserts containing the necessary information are available upon request as well as maps for your out of town guests.
- ≈ Complimentary tasting for 2 people prior to your event.
- ≈ Deluxe buffet for your guests to enjoy and the head table is served.
- ≈ Children's menu.
- ≈ A ballroom of your choice with warm, modern colors and rich woods. Seating up to 275 people with complete setup for your celebration. This will include skirted tables for the gift, guest book, DJ & cake table, with the option of a raised head table also skirted and decorated with twinkle lights illuminating a romantic glow. All tables are set with crisp, white linens and 4 napkin colors to choose from to match your decor.
- ≈ A Jacuzzi or Soaker Tub Suite (based on availability) and a Romance Package which includes bottle of chilled Champagne, Fresh Cut Flowers with a vase to take home, Bathrobe to use during your stay, Chocolate Dipped Strawberries, Fresh Rose Petals on the bed, late checkout of 2pm upon request & Continental Breakfast for two brought to your room the next morning.
- ≈ Recommendations for DJs, Photographers, Limousines, Florists and Professional Event Decorators.
- ≈ Bartender Fee, Socan fee & cake cutting .
- ≈ Event specialist with a wealth of knowledge to ease you with planning your big day.



*In every forest there is a trail,
where two can happier roam.*

*In every place there is a spot,
where two can call a home...*

The Magical Wedding Package

≈ \$69.00 per person

- ≈ A special room rate will be offered to your guests, based on availability. Invitation inserts containing the necessary information are available upon request as well as maps for your out of town guests.
- ≈ Complimentary tasting for 2 people prior to your event.
- ≈ Royal buffet for your guests to enjoy and the head table is served.
- ≈ Children's menu.
- ≈ A ballroom of your choice with warm, modern colors and rich woods. Seating up to 275 people with complete setup for your celebration. This will include skirted tables for the gift, guest book, DJ & cake table, with the option of a raised head table also skirted and decorated with twinkle lights illuminating a romantic glow. All tables are set with crisp, white linens and 4 napkin colors to choose from to match your decor.
- ≈ A Jacuzzi or Soaker Tub Suite (based on availability) and a Romance Package which includes bottle of chilled Champagne, Fresh Cut Flowers with a vase to take home, Bathrobe to use during your stay, Chocolate Dipped Strawberries, Fresh Rose Petals on the bed, late checkout of 2pm upon request & Continental Breakfast for two brought to your room the next morning.
- ≈ Recommendations for DJs, Photographers, Limousines, Florists and Professional Event Decorators.
- ≈ Bartender Fee, Socan fee & cake cutting.
- ≈ Beautiful chair covers.
- ≈ Event specialist with a wealth of knowledge to ease you with planning your big day.



*In every joy, a higher gladness,
reigns if there are two.*

*In every love there is the hope
that dreams will all come true...*

The Superior Wedding Package

≈ \$79.00 per person

- ≈ A special room rate will be offered to your guests, based on availability. Invitation inserts containing the necessary information are available upon request as well as maps for your out of town guests.
- ≈ Complimentary tasting for 6 people prior to your event.
- ≈ Wild Rose buffet for your guests to enjoy and the head table is served.
- ≈ Children's menu.
- ≈ A ballroom of your choice with warm, modern colors and rich woods. Seating up to 275 people with complete setup for your celebration. This will include skirted tables for the gift, guest book, DJ & cake table, with the option of a raised head table also skirted and decorated with twinkle lights illuminating a romantic glow. All tables are set with crisp, white linens and 4 napkin colors to choose from to match your decor.
- ≈ A Jacuzzi or Soaker Tub Suite (based on availability) and a Romance Package which includes bottle of chilled Champagne, Fresh Cut Flowers with a vase to take home, Bathrobe to use during your stay, Chocolate Dipped Strawberries, Fresh Rose Petals on the bed, late checkout of 2pm upon request & Breakfast for two brought to your room the next morning.
- ≈ Recommendations for DJs, Photographers, Limousines, Florists and Professional Event Decorators.
- ≈ Bartender Fee, Socan fee & cake cutting.
- ≈ Beautiful chair covers (your choice of black or white).



*In every marriage of two hearts,
two lives exist as one.*

*In the journey that two now share,
life's really just begun...*

The Superior Wedding Package *(continued)*

- Rehearsal Dinner for 20 family and friends with wine tasting provided the night before OR Gift opening for fifty of your closest friends, and family, with a light lunch, non-alcoholic beverages and a beautifully appointed banquet room.
- Complementary bottle of champagne for the head table.
- A wine tasting evening for your bridal party. Try two selections of white and red wines.
- Let your guests enjoy a midnight lunch at "The Stroke of Midnight".
- Event specialist with a wealth of knowledge to ease you with planning your big day.
- Chauffeured luxury 10 passenger limousine provided for 3 hours on your big day, as well as transportation of the bride and groom home on the following day within city limits. Additional hours for the limousine can be purchased with Arrow Limousine @ (403) 346-0034.



*To the world,
you may be one person
But to one person,
you are the world...*

Wedding Package Details

Pricing

- All Pricing is subject to change without notice. 16% service charge and 5% G.S.T. are applicable.
- Food prices are guaranteed 6 months prior to your wedding.

Deposit Information

- A non-refundable security deposit is required to confirm your booking. Payment of the remaining balance must be received in full, two weeks prior to the function. A credit card deposit is required to cover any extra costs prior to your wedding.

Music

- All Disc Jockeys and Bands that play within the hotel must supply proof of liability insurance before the wedding day. Entertainment is restricted to volume levels and must cease by 12:30 a.m.

Decorating Policies

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

Cleanup

- Complete clean up of the room is included with all packages. Personal belongings and items that you want to keep, must have boxes or some sort of packing for us to place them in. Items can be picked up the Sunday or Monday following your event.

Substitutions

- No substitutions in packages, please.



Wedding Checklist

9-12 months before the wedding

- Officially announce your engagement
- Decide on who pays for what and set an overall budget
- Set a wedding date (consult with registry office and officiant)
- Decide on the type of wedding (formal, semi-formal, informal...)
- Book reception site and arrange parking (liability insurance necessary?)
- Book ceremony location (liability insurance necessary?)
- Decide whether you need / want pre-marital counseling
- Get some useful wedding checklists or prepare your own ones
- Hire wedding planner if you wish
- Start first draft of your guest list

6-9 months before the wedding

- Announce wedding date (especially for out-of-town guests)
- Start shopping for wedding dress, shoes, jewelry etc.
- Decide on bridesmaids dresses
- Organize (flower) decoration and bouquets
- Hire catering service
- Hire wedding photographer / videographer
- Hire DJ / band
- Choose officiant and discuss ceremony process
- Start thinking about gift registry options
- Reserve hotel rooms (in varying price ranges) for out-of-town guests
- Have an engagement party if you wish
- Book honeymoon

4-6 months before the wedding

- Select and order wedding invitations and stationery
- Choose wedding cake
- Discuss menu ideas with catering service
- Arrange for rental items (arches, candelabras, china, crystal, flatware...)
- Buy wedding rings
- Organize groom's tux and decide what groomsmen will wear
- Make sure bridesmaids ordered their gowns and decide on accessories
- Look for wedding favors
- Confirm dates for bridal shower and bachelorette parties
- Start registry (before sending bridal shower invitations)
- Get ideas for wedding hair and makeup
- Organize helpers (readers, musicians, guest book attendant etc.)
- Organize additional management staff, babysitters, etc.
- Give guest list to shower hostesses
- Decide whether you want wedding insurance



Wedding Checklist

2-4 months before the wedding

- Finalize guest list and send invitations
- Select place for rehearsal dinner
- Finalize rehearsal dinner plans
- Finalize menu
- Select music for ceremony, reception etc.
Book makeup artist and hairstylist
- Check tuxes for groom and groomsmen have been ordered
- Organize wedding transportation (for you and your guests)
- Order wedding favors
- Find gifts for each other, your attendants, shower hostess, parents, etc.
- Purchase bridal party gifts
- Purchase wedding accessories (candles, baskets, ring pillow etc.)
- Check registry regularly (there always has to be enough options left)
- Joint bank accounts, insurance, merging of money...
- Start preparations for honeymoon
- Send invitations 8 weeks before wedding date

1-2 months before the wedding

- Have first bridal gown fitting
- Schedule a final fitting for your gown so it can be ready for formal bridal portrait
- Finalize ceremony readings, songs, etc.
- Design wedding programs
- Meet with officiant to finalize ceremony
- Arrange "Bridesmaid Luncheon" and other "Pre-Wedding Parties"
- Write vows
- Set appointment with photographer for your formal bridal portrait.
- Prepare photo and video shot list
- Check requirements for blood test and marriage license in your province
- Discuss and finalize details with wedding service providers

3-4 weeks before the wedding

- Get marriage license (normally no earlier than 30 days before wedding)
- Arrange name change
- Mail rehearsal-dinner invitations
- Meet with stylist to discuss makeup and hair
- Confirm hotel arrangements for out-of-town guests

Notes:



Wedding Checklist

The day before the wedding

- Prepare payment envelopes, choosing who is responsible for each one
- Hand out assignment lists and checklists to ensure everyone knows their tasks
- Hand out ceremony box to appropriate person
- Hand out reception box to appropriate person
- Hand out favor box to appropriate person
- Give rings to best man
- Gather wedding dress and all accessories
- Get a manicure, pedicure, massage
- Rehearse ceremony with officiant and wedding party
- Confirm flight arrangements for honeymoon
- Compile an emergency list of all wedding vendors with phone numbers

The wedding day

- Try to eat breakfast
- Take a relaxing bath
- See hairdresser
- Have makeup applied
- Don't forget rings (if you haven't given them to best man) and wedding license

After the wedding

- Get wedding gown cleaned and preserved
- Preserve bouquet
- Write and send thank-you notes
- Complete process of name change
- Finalize gift registry
- Meet with photographer/videographer to finalize albums/video

Notes:



Appetisers

Minimum 60 persons

Hot Hors D'oeuvres - \$12.99 per dozen

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

Premium Hot Hors D'oeuvres - \$14.99 per dozen

- 🌀 Coconut Breaded Shrimp with Tartar Sauce
- 🌀 Cajun Shrimp & Scallop Skewers
- 🌀 Korean Short Ribs
- 🌀 BBQ Pork Side Ribs

Cold Hors D'oeuvres - \$12.99 per dozen

- 🌀 Spinach Dip with French Bread
- 🌀 Devilled Eggs
- 🌀 Fruit Kabob with Yogurt Dressing
- 🌀 Chocolate Dipped Strawberries
- 🌀 Caprese Salad with Balsamic Reduction

Premium Cold Hors D'oeuvres - \$14.99 per dozen

- 🌀 Smoked Salmon with Cream Cheese, Capers & Onions
- 🌀 Tomato Garlic Bruschetta with Baguettes
- 🌀 Honeydew Melon Wedges Wrapped with Prosciutto Ham
- 🌀 Tiger Shrimp Cocktail

Rule of Thumb: On average, allow 4 pieces per person

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

Prices subject to change without notice. 16% service charge & 5% GST are applicable



Signature Platters

Serves 30 - 40 guests

Pizza Pizza - \$19.99 per 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)

Sliced Cheese & Crackers - \$149.99

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

Spice it Up - \$349.99

(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

Assorted Deli Meats - \$199.99

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

Deluxe Cheese Board - \$199.99

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

It's a Party - \$349.99

(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

* Chicken Wing Flavors:

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

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Prices subject to change without notice. 16% service charge & 5% GST are applicable



Signature Platters (continued)

Serves 30 - 40 guests

At the Stroke of Midnight - \$13.99 per person

(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

Assorted Delectable Trio Tray - \$119.99

- Butter Tarts, Brownies, Nanaimo, Date and Carrot Cake Squares

Sliced, Fresh Fruit (in season) - \$139.99

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

Assorted Deli Style Sandwiches - \$149.99

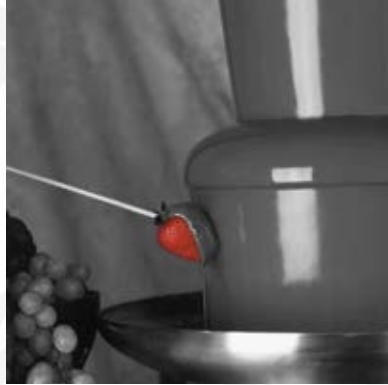
- Salami, Pepperoni, Beef, Turkey, Ham, Tuna, Chicken Salad, Egg Salad on White & Whole Wheat Bread

Assorted Vegetables with Dip - \$119.99

- An assortment of fresh, crisp vegetables accompanied with dip

Hallelujah - \$199.99

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



Reception & Buffet Enhancements

Minimum 60 Guests
Less than 60 guests, add \$3 per person

Chocolate Fountain - \$5.99/person

- ☞ Sliced Fruit
- ☞ Pound Cake
- ☞ Bernard Callebaut Chocolate
- ☞ Mini Pastries

Slider Station - \$5.99/person

- ☞ Mini Beef Burgers
- ☞ Crispy French Fries & Toasted Buns
- ☞ All Condiments

Pasta Bar - \$6.49/person ☞ Chef in Attendance \$39.99

- ☞ Pastas : Penne, Cheese Tortellini and Linguine
- ☞ Sauces : Parmadoloro, Alfredo & Pesto
- ☞ Toppings : Sundried Tomatoes, Olives, Red Onion, Bell Peppers, Roasted Garlic, Capers, Parmesan Cheese & Mushrooms

Meat Carving Station - \$6.99/person ☞ Includes Chef in Attendance

Choose one of the following:

- ☞ Oven Roasted Top Sirloin
- ☞ Baked Ham with Honey Mustard Glaze
- ☞ Clove Stuffed Honey Glazed Ham Leg
- ☞ Whole Atlantic Salmon Carved Fresh in Lemon Butter Sauce

Prime Rib (add \$1.99 per person)

Room Enhancements

- ☞ Punch Fountain (5 gallon, non alcoholic fruit punch) \$199.99
- ☞ Chair Covers starting at \$4.99 each



Deluxe Buffet Dinner

\$31.99 per person

Minimum 60 Guests

Less than 60 guests, add \$3 per person

Appetisers

- ☞ Freshly Baked White and Multigrain Dinner Rolls
- ☞ Selection of Fresh Greens with House Dressing
- ☞ Mixed Vegetable Salad, Potato Salad, Greek Salad and Olive Pasta Salad
- ☞ Platter of Fresh Vegetables with Ranch Dip
- ☞ Assorted Smoked Deli Meats Platter
- ☞ Selection of Mixed Pickles & Olives
- ☞ Devilled Eggs

Entrées - Choose two

- ☞ 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 Sauce
- ☞ Baked Ham with Honey Maple Glaze
- ☞ Baby Back Ribs with BBQ Cognac Sauce

Chef's Sides

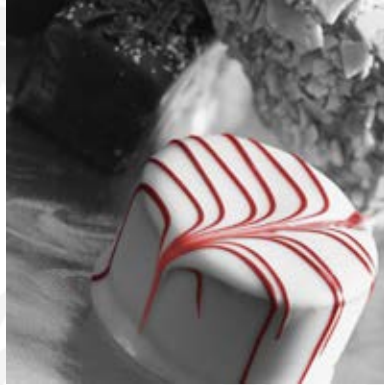
- ☞ Your choice of Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf
- ☞ Medley of Fresh Vegetables

Dessert

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

Additions

- ☞ Additional Hot Dish, add \$3.00 per person



Royal Buffet Dinner

\$34.99 per person

Minimum 60 Guests

Less than 60 guests, add \$3 per person

Appetisers

- ☞ Freshly Baked White and Multigrain Dinner Rolls
- ☞ Assorted Smoked Deli Meats Platter
- ☞ Mixed Greens with House Dressing
- ☞ Selection of Mixed Pickles & Olives
- ☞ Potato Salad, Mixed Vegetable Marinade, Greek Salad & Olive Pasta Salad
- ☞ Fresh, Seasonal Fruit & Domestic Cheeses
- ☞ Platter of Fresh Vegetables with Ranch Dip
- ☞ Devilled Eggs

Entrées - Choose two

- ☞ Oven Roast Herb Chicken (with bone)
- ☞ Cheddar & Potato Perogies with Cabbage Rolls in Marinara
- ☞ Roasted Turkey with Sage Stuffing
- ☞ Three Cheese Baked Lasagna Marinara
- ☞ Baby Back Ribs with BBQ Cognac Sauce
- ☞ Baked Ravioli in Tomato Sauce with Mozzarella Cheese
- ☞ Grilled Atlantic Salmon in Honey Maple Glaze
- ☞ Grilled Basa Fillet in Barbella Sauce

Carving Station - Chef in Attendance - Choose one

- ☞ Roasted Albertan AAA Inside Round in Jack Daniels Sauce
- ☞ Roasted Turkey with Natural Jus & Cranberry Sauce
- ☞ Baron of Beef with Pan Gravy
- ☞ Roast Loin of Pork with Calvados Sauce
- ☞ Clove Studded Honey Glazed Ham Leg

Chef's Sides

- ☞ Your choice of Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf
- ☞ Medley of Fresh Vegetables

Dessert

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

Our culinary team would be delighted to customize a menu upon request.
Prices subject to change without notice. 16% service charge & 5% GST are applicable



Wild Rose Buffet Dinner

\$39.99 per person

Minimum 60 Guests

Less than 60 guests, add \$3 per person

Appetisers

- Freshly Baked White and Multigrain Dinner Rolls
- Platter of Fresh Vegetables with Ranch Dip
- Mixed Greens with House Dressing
- Selection of Mixed Pickles & Olives
- Greek Salad, Mixed Vegetable Marinade,
Tomato Salad, Potato Salad & Olive Pasta Salad
- Fresh, Seasonal Fruit & Domestic Cheeses
- Assorted Smoked Deli Meats Platter
- Peeled Jumbo Tiger Prawns with Cocktail Sauce
- Devilled Eggs

Entrées - Choose two

- Oven Roast Herb Chicken
- Cheddar & Potato Perogies with Cabbage Rolls
in Marinara
- Roasted Turkey with Sage Stuffing
- Baked Ravioli in Tomato Sauce with
Mozzarella Cheese
- Sliced Baked Ham with Honey Mustard Glaze
- BBQ Baby Back Ribs with Cognac Sauce
- Grilled Atlantic Salmon in Honey Maple Glaze
- Peking Duck (add \$3 per person)
- Grilled Basa Fillet in Barbella Sauce
- Three Cheese Baked Lasagna Marinara

Carving Station - Chef in Attendance - Choose one

- Roasted Alberta Angus Beef with its own Au Jus
- Leg of Lamb
- Roasted Alberta Prime Rib

Chef's Sides

- Choose two: Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf
- Medley of Fresh Vegetables

Dessert

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

Our culinary team would be delighted to customize a menu upon request.
Prices subject to change without notice. 16% service charge & 5% GST are applicable



Served Dinners

**Minimum 30 Guests per entrée
 Less than 60 guests, add \$3 per person
 Combination Entrées required an exact count and
 guarantee of numbers. All additional changes during
 event require additional charges and time to serve food.

Soups - Choose one

- ☞ Lobster Bisque
- ☞ Cream of Chicken
- ☞ French Onion
- ☞ Tomato Basil
- ☞ Cream of Mushroom

Salad - Choose one

- ☞ Traditional Caesar Salad
- ☞ Mixed Split Salad with House Dressing
- ☞ Mediterranean Greek Salad
- ☞ Spinach with Oranges, Feta Cheese and Sweet Bell Peppers with Orange Vinaigrette

Entrées - Choose up to a combination of two

- | | |
|---|--|
| <ul style="list-style-type: none"> ☞ Pork Tenderloin simmered in Green Peppercorn Sauce \$29.99 ☞ Grilled Breast stuffed with Spinach & Swiss Cheese with Mushroom Cream Sauce \$30.99 ☞ Butter Chicken with Rice Pilaf \$30.99 ☞ Roasted Alberta Strip Loin of Beef with Wild Mushrooms & Red Wine Sauce . . . \$31.99 ☞ Oven Roasted Tom Turkey with Sage Stuffing \$31.99 ☞ Chicken Kiev or Chicken Cordon Bleu . . \$31.99 ☞ Smoked BC Salmon, grilled and served with Lemon Butter Sauce or Honey Maple Glaze \$32.99 | <ul style="list-style-type: none"> ☞ Pork Chops braised and served with Begauillas Wine Sauce \$32.99 ☞ Crusted Grilled Lamb Chops with Rosemary Sauce. \$33.99 ☞ Alberta Prime Rib and Au Jus with Yorkshire Pudding. \$34.99 ☞ Alberta Roasted Beef Tenderloin in a Jack Daniels Sauce \$35.99 ☞ Lobster Tail, baked in Cardinal Sauce or Lemon Butter Sauce \$39.99 ☞ Pacific Halibut Fillet, baked with Crab & Herb Cream Cheese . \$39.99 |
|---|--|

Chef's Sides

- ☞ Choose one: Oven Roast Potatoes, Baked Potato, Whipped Potatoes, Yam Wedges or Rice Pilaf
- ☞ Seasonal Vegetables

Dessert - Choose one

- | | |
|---|---|
| <ul style="list-style-type: none"> ☞ Cheesecake with Strawberry Topping ☞ Chocolate Devotion Cake with Rum Chocolate Sauce ☞ Tiramisu with Chocolate Sauce | <ul style="list-style-type: none"> ☞ Deep Dish Apple Crisp with Caramel Drizzle ☞ Lemon Meringue Pie with Orange Segments |
|---|---|

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



Bar & Beverage Service

Punch Bowls

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

Bar Services

Radisson Red Deer 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 a Radisson Bartender.

	Host Bar*	Cash Bar*		Host Bar*	Cash Bar*
☞ Hi Balls	\$3.99	\$5.00	☞ Coolers	\$3.99	\$5.00
☞ Cocktails	\$3.99	\$5.00	☞ Domestic Beer	\$3.99	\$5.00
☞ Shooters	\$3.99	\$5.00	☞ Specialty Beer	\$4.99	\$6.00
☞ House Wine :			☞ Juices	n/c	n/c
Glass	\$4.99	\$6.00	☞ Soft Drinks	n/c	n/c
Bottle	\$29.99	\$32.00			

*price includes G.S.T. Bar prices include soft drinks & juices when used as mixes

Service Staff

- ☞ Bartender (minimum 3 hours each) \$20 per hour
- ☞ Cash Bar Cashier or Ticket Seller . \$20 per hour
- ☞ Security Guard \$23 per hour
- ☞ All bars require a Radisson Bartender
- ☞ Bartender fee for Host & Cash Bar is waived if bar sales are \$1000 or more
- ☞ Labor charges will be applied to your account

Corkage Bar

- ☞ Wine Corkage Fee \$4.99 per adult
- ☞ Bar Corkage Fee \$6.99 per adult
- ☞ Full Bar Corkage Fee \$11.99 per adult
- ☞ All bars require a Radisson Bartender
- ☞ Mix, Glasses and Ice are included in corkage fee
- ☞ Liquor, Permit, Bar Float and Ticket Seller must be arranged by the guest



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

Domestic Beer

- ∞ Bud Lite
- ∞ Budweiser
- ∞ Canadian
- ∞ Coors Lite
- ∞ Kokanee
- ∞ Miller Genuine Draft

Specialty Beer

- ∞ Bud Lite Lime
- ∞ Corona
- ∞ Guinness
- ∞ Heineken
- ∞ Red Stripe

Cocktails

- ∞ Black Russian Vodka, Kahlua
- ∞ Black Watch Kahlua, Scotch, Pepsi
- ∞ BMW Baileys, Malibu, Whiskey
- ∞ Boat Drink Spiced Rum, Splash Tonic Water, Pepsi
- ∞ Caesar Tabasco, Worcestershire, 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



House Wine List



Wolf Blass Yellow Label Sauvignon Blanc

Fresh citrus and passionfruit notes on the nose are complemented by a vibrant, refreshing palate with flavours of lemon, grapefruit and passionfruit pulled together with a mouth-watering acidity and a bright, juicy finish.

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



Wolf Blass Yellow Label Merlot

Wolf Blass Yellow Label Merlot offers cherry and spice flavours, a touch of vanillin oak, a creamy, textured palate and fine, velvety tannins melded together in an approachable, medium-bodied style.

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.



Wine List

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

Red

Merlot

- ↻ Fat Bastard
- ↻ Wolf Blass Yellow Label Merlot (House Wine)
- ↻ Jackson Triggs Proprietors Reserve
- ↻ Peter Lehmann's Clancy Merlot
- ↻ Wolf Blass Yellow Label

Pinot Noir

- ↻ Fat Bastard
- ↻ Prospect Winery
- ↻ 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

White

Sauvignon Blanc

- ↻ Wolf Blass Yellow Label Sauvignon Blanc (House Wine)
- ↻ Fat Bastard
- ↻ Jackson Triggs Proprietors Reserve
- ↻ Oyster Bay
- ↻ Robert Mondavi Private Selection

Chardonnay

- ↻ Clos du Bois
- ↻ Fat Bastard
- ↻ 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



Meeting & Ballroom 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		160	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

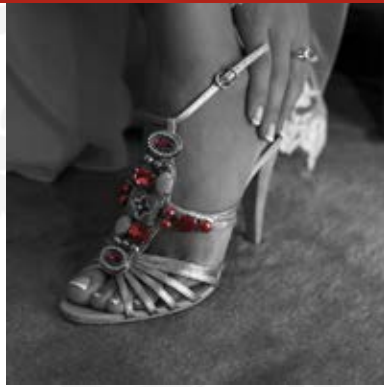
David Thompson and Cascades have permanent dance floors
Winspear has a moveable dance floor



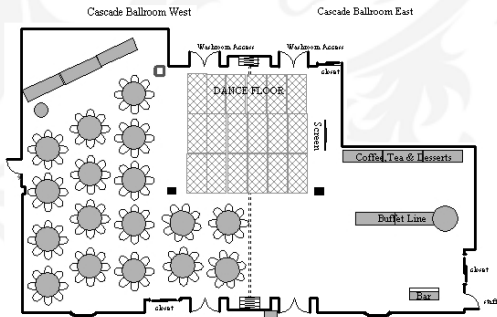
Our Floor Layout



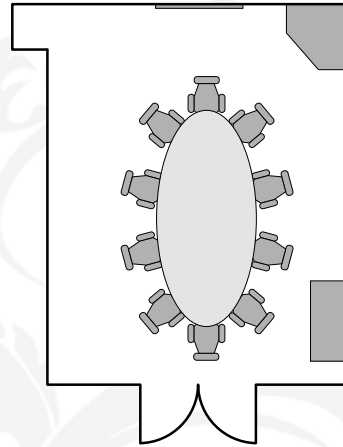
Fitness Centre, Indoor Pool and Solace Spa & Hair Salon on Lower Level



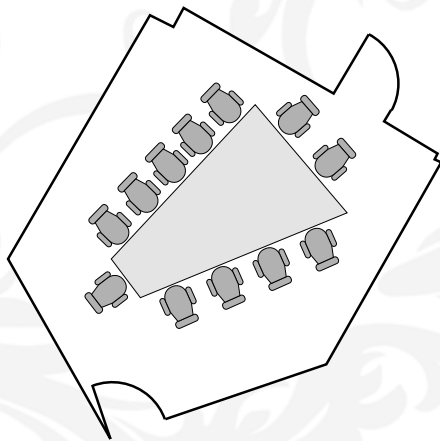
Our Meeting & Ballrooms



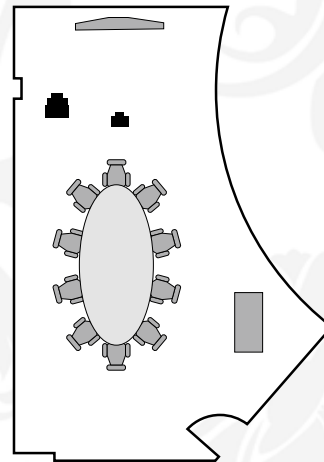
Cascades Ballroom



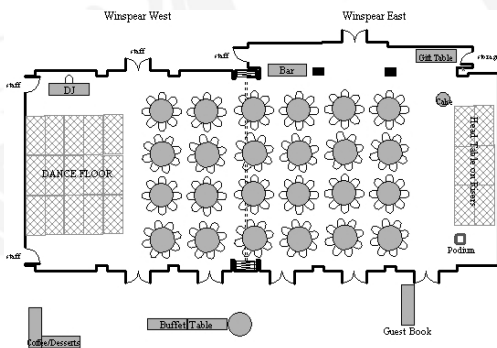
Cascades Boardroom



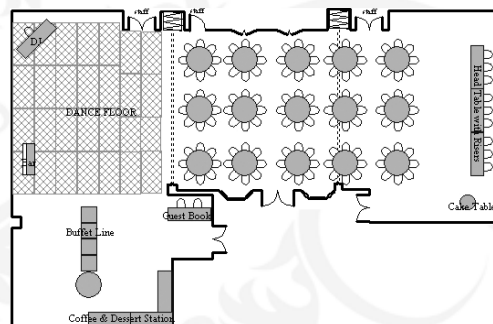
Frontier Boardroom



Summit Room



Winspear Ballroom



David Thompson Ballroom



Audio Visual Rentals

Projection Screens

5 or 6 foot.	\$24.99
7 or 8 foot.	\$39.99
10 foot Pull Up	\$64.99
12 foot Pull Up	\$74.99
6 feet x 9 feet Cinefold* with skirting	\$174.99
9 feet x 12 feet Cinefold* with skirting	\$224.99
10 1/2 feet x 14 feet Cinefold* without skirting	\$294.99

*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 (3000 & 3200 Lumens) (4)	\$174.99
XGA Data Projector (5000 Lumens) (1)	\$349.99
Wedding Package (Screen/Cart/LCD)	\$149.99
Business Package (Screen/Cart/LCD)	\$194.99
32" LCD Monitor	\$74.99

Cords

Extension Cords or Power Bars	\$4.99
Electric AV Cart with Cord	\$24.99

Microphones

Mic Stand (floor or table)	\$4.99
Handheld Microphone with cable	\$19.99
12" Gooseneck Table Microphone (6)	\$24.99
Zone Microphone (4)	\$19.99
Wireless Handheld Microphone (6)	\$54.99
Lapel Microphone (8)	\$54.99
Conference Phone (3)	\$54.99
50 foot 100/XLR Cable	\$9.99

Easels & Whiteboards

6' Heavy Duty Tripod Easel	\$24.99
Flipchart with Paper & Markers (3)	\$34.99
4 ft. x 6 ft. Electric Whiteboard with pens	\$44.99

Laptop with Cables (2)	\$74.99
1 Computer to 2 Projector Splitter	\$34.99
50' or 100' VGA Cable	\$19.99
Wireless Mouse	\$14.99
4 Computer to 1 Output	\$39.99
4 Input Seamless Scaler	\$249.99



Audio Visual Rentals

Speakers / Mixers

80 Watt Speaker with Stand \$34.99
 4 Channel Mic Mixer
 (to go off of house sound) \$34.99
 Small Sound Package
 (2 - 250 watt speakers, amp & mixer) \$174.99

Large Sound Package
 (4 - 4000 watt speakers, amp & mixer) . . . \$299.99
 Commercial Digital Camera with Tripod . . \$89.99
 12 Channel Mixer Board (for multi mic's) . . \$59.99
 16 Channel Mixer Board (for multi mic's) . . \$74.99

Monitors / Video Players

Tripod -
 Manfrotto Stand for Digital Camcorder. . . . \$14.99
 32" Acer LCD Monitor \$59.99
 DVD Player (MP3, CRRW) \$34.99
 Progressive DVD/VHS Player \$44.99

Lighting

Gels - colored plastic for lights \$4.99
 450 Watt Cans (8) each \$34.99
 Light Stands & Tripods each \$39.99
 Long Throw Lekos 1000 watt each \$69.99



General Policies & Information

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. Unless there is a billing account, all charges must be paid in advance. A non-refundable deposit is required for certain dates and meeting size.

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 1 business day*: 100% of Contract

2-3 business days* prior notice: 50% of Contract

Radisson 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.

*Business Day is Monday - Friday, 9:00 a.m. to 4 p.m. not including any holidays

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.



General Policies & Information (continued)

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 the City of Red Deer Inspections & Licensing at 403.342.8328 or visit www.reddeer.ca. Fundraisers require their own. For further information, visit us online at: hi67.com/banquets/policies, Subject line: Licences.

Disc Jockeys, Bands & Live Entertainment

Disc Jockeys, bands and live entertainment are required to provide proof of insurance prior to entering the premises. All entertainment must cease by 12:30 a.m. Volume is restricted with sound levels not to exceed 100 decibels.

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

We require entertainment to have guidelines for music volume

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. Radisson 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, Radisson 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.

Material Delivery & Pick-Up



General Policies & Information (continued)

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. Furthermore, the client is responsible for any and all damage to the meeting rooms and linen.

Radisson 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

Radisson 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, Radisson Red Deer shall not be liable to the customer for any damages, whether actual or consequential which may result from such non-performance.