

# Executive Suites Resort & Norman Rudy's Catering Package

Meetings | Events | Retreats

BREAKFAST BREAKS LUNCH DINNER RECEPTION BEVERAGES  
MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES OTHER INFORMATION

**Free Parking - Free Wi-Fi - Custom Group Activities - Catering Service - Breathtaking Views**



Executive Suites Resort & Norman Rudy's  
40900 Tantalus Road  
Squamish, BC, V8B 0R3, Canada

Resort Phone: 1-877-815-0048  
Norman Rudy's Phone: 604-815-7978  
[www.executivesuitessquamish.com](http://www.executivesuitessquamish.com)

5% GST and 20% service charge is not included.  
Prices are subject to change without notice.  
Winter 2018 Edition.





# Catering Package

> **BREAKFAST**

BREAKS

LUNCH

DINNER

RECEPTION

BEVERAGES

**A delicious, healthy breakfast  
is sure to get your meeting  
or event off to a great start.**

## CONTINENTAL BREAKFAST

**\$15.00**

Assorted Breakfast Pastries  
Yogurt  
House Made Granola, Seasonal Berries  
Fresh Whole Fruit  
Galileo Coffee and Assorted Teas  
**10 Person Minimum**

## HOT BARLEY & OATS

**\$8.00**

Seasonal Berries, Maple Syrup,  
Brown Sugar  
**10 Person Minimum**

Menus are served family style for groups of 10-20.

Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.

## BREAKFAST SANDWICH

**\$23.00**

Fried Egg on a Brioche Bun  
*Double Smoked Bacon, Tomato, Bacon Jam*  
- OR - Fried Egg on a Brioche Bun (Choose One)  
*Avocado, Spicy Hummus, Tomato, Pumpkin Seeds*  
Fresh Sliced Seasonal Fruit  
Galileo Coffee and Assorted Teas

**10 Person Minimum**

## HOT BREAKFAST

**\$23.00**

Egg Frittata with Tomato, Basil, Mozzarella  
- OR - Scrambled Eggs (Choose One)  
Double Smoked Bacon  
Hash Brown Potatoes  
Toast Station  
*Assorted Breads, Butter and Preserves*  
Fresh Sliced Seasonal Fruit  
Galileo Coffee and Assorted Teas

**20 Person Minimum**

## HEALTHY START

**\$24.00**

Egg White Frittata, Spinach & Tomato  
House Made Granola  
Yogurt & Fresh Seasonal Berries  
Fresh Sliced Seasonal Fruit  
Galileo Coffee and Assorted Teas

**20 Person Minimum**

## BREAKFAST ENHANCEMENTS

Bagels and Cream Cheese.....\$3.50 per person  
*Serving is one per person*  
Assorted Freshly Baked Muffins.....\$3.00 per person  
*Serving is one per person*  
Freshly Baked Croissants.....\$3.00 per person  
*Serving is one and a half per person (small size)*  
Fresh Whole Fruit .....\$2.50 per person  
Fresh Sliced Seasonal Fruit .....\$3.50 per person  
Yogurt Parfait.....\$2.75 per person  
*Yogurt, Granola and Seasonal Berries*  
Toast Station.....\$3.00 per person  
*Toast station includes a toaster with selection of white,  
whole grain and gluten free breads, butter and preserves.*



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BREAKFAST

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Revitalize and nourish your audience to ensure your meeting is a success.

## THEMED BREAKS

### ENERGY

House Made Energy Bars  
Yogurt Parfaits  
House Made Granola & Seasonal Berries  
Assorted Soft Drinks, Galileo Coffee, Assorted Teas  
**\$9.00 per person**

### SWEET

Assorted House Made Cookies  
Assorted Bars and Brownies  
Assorted Soft Drinks, Galileo Coffee, Assorted Teas  
**\$9.00 per person**

### HEALTHY

Vegetable Crudit  with Cucumber Yogurt Dip  
Fresh Sliced Seasonal Fruit  
Assorted Soft Drinks, Galileo Coffee, Assorted Teas  
**\$12.00 per person**

### SALTY

Salted Popcorn - Seasonal Feature Flavour  
Potato Chips  
Assorted Soft Drinks, Galileo Coffee, Assorted Teas  
**\$9.00 per person**



# Catering Package

BREAKFAST

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BEVERAGES

Take a break and enjoy a selection that will keep everyone energized.

## ALL DAY COFFEE SERVICE - Up to three services per day

Freshly Brewed Galileo Coffee, Decaffeinated Coffee and Assorted Tea.....\$5.50 per person

## BEVERAGES

Bottles of Assorted Juice or Canned Soft Drinks.....\$4.00 each  
 Bottles of Sparkling Water.....\$4.00 each  
 Bottles of Water.....\$2.95 each  
 Bottles of Vitamin Water.....\$4.00 each  
 Bottles of Monster Energy Drink.....\$6.00 each  
 Bottles of Water.....\$2.95 each  
 Hot Chocolate.....\$4.25 per person

## SNACKS

Assorted House Baked Cookies.....\$3.50 per person  
*Serving is two small cookies per person*  
 Assorted Bars and Brownies.....\$3.00 per person  
*Serving is one and a half bars per person*  
 House Made Energy Bars.....\$3.00 per person  
 Flavours: Banana Bread, Date Oatmeal, Chocolate and Nut  
*Serving is three small bars per person*  
 Assorted Freshly Baked Muffins or Danish.....\$3.00 per person  
*Serving is one and a half per person*  
 Freshly Baked Croissants.....\$3.00 per person  
*Serving is one and a half per person (small size)*  
 Fresh Sliced Seasonal Fruit.....\$3.50 per person  
 Potato Chips.....\$2.25 per person  
 Selection of Chocolate Bars.....\$2.25 per person  
 Yogurt Parfait.....\$2.75 per person  
*Yogurt, Granola and Seasonal Berries*  
 Brioche Donut Holes... ..\$24.00 per dozen  
*Strawberry Jam, Orange Marmalade, Dark Chocolate Ganache, Cinnamon Sugar - Choose one flavour per dozen or chef's choice.*



# Catering Package

BREAKFAST

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Our lunches provide a great opportunity to enjoy a midday break and savor the scenery.

## NORMAN RUDY'S LUNCH - \$27

### SALADS - Choose Two

Tomato Cucumber - *Mint, Feta, Arugula*  
Caesar - *House Dressing, Pecorino*  
Mixed Greens - *Lemon Pepper Vinaigrette*  
Fingerling Potato - *Horseradish Mayo, Grainy Mustard*  
Spinach and Kale Cauliflower - *Maple Mustard Vinaigrette*  
Iceberg Lettuce - *Blue Cheese Dressing, Toasted Walnuts*  
Pasta Salad Penne - *Roast Peppers, Tomato, Arugula*

### ENTRÉE SELECTION - Choose Two

BBQ Chicken Drumsticks - *Honey Mustard Dressing*  
Hanger Steak - *Yakiniku Dipping Sauce*  
Roasted Steelhead - *Grilled Lemon and Olive Oil*  
Grilled Chicken Breast - *Lemon Brown Butter Sauce*  
Mac and Cheese - *Three Cheese Sauce, Spinach*  
Farfalle - *Tomato, Olives, Capers, Chickpeas, Basil*

### DESSERT

Assorted Cookies  
Galileo Coffee and Assorted Teas

10 person minimum. Menus are served family style for groups of 10-20.

Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.



# Catering Package

BREAKFAST

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## PASTA BAR- \$27

### SALADS - Choose Two

Tomato Cucumber - *Mint, Feta, Arugula*

Caesar - *House Dressing, Pecorino*

Mixed Greens - *Lemon Pepper Vinaigrette*

Fingerling Potato - *Horseradish Mayo, Grainy Mustard*

Spinach and Kale Cauliflower - *Maple Mustard Vinaigrette*

Iceberg Lettuce - *Blue Cheese Dressing, Toasted Walnuts*

Pasta Salad Penne - *Roast Peppers, Tomato, Arugula*

Gluten Free Pasta Available - \$3.00 per person

### PASTA SELECTION - Choose Two

Rigatoni - *Spicy Lamb Ragout, Tomato, Feta*

Baked Penne - *Sausage, Peppers, Tomato, Arugula, Mozzarella*

### Vegetarian Options:

Mac and Cheese - *Three Cheese Sauce, Spinach*

Farfalle - *Tomato, Olives, Capers, Chickpeas, Basil*

### ACCOMPANIMENTS

Assortment of Freshly Baked Rolls

### DESSERT

Assorted Cookies

Galileo Coffee and Assorted Teas

10 person minimum. Menus are served family style for groups of 10-20.

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## SANDWICH BAR- \$25

### SANDWICH SELECTION - Choose Three

House Burger - *Chuck & Hanger Steak Patty, American Cheese, Tobacco Onions, Tomato Bacon Jam*

Fried Chicken (cold) - *Maple Mustard, Crunchy Slaw*

Shaved Rare Beef - *Horseradish, Arugula, Pickled Onion, Pecorino*

Grilled Pork Belly - *Peanut, Plum Sauce, Napa Cabbage*

Deli Club - *Dijon, Ham, Turkey Breast, Cheddar*

Confit Albacore Tuna - *Lemon, Dill, Capers, Green Olive*

Pulled Pork (cold) - *Roast Peppers, Provolone*

BLT - *Bacon, Tomato, Arugula*

### Vegetarian Options:

Veggie Burger - *Chickpea, Lentil & Brown Rice Patty, Spicy Hummus, Pickled Veggies, Feta*

Veggie Falafel Wrap - *Tamarind Chutney, Basmati Rice, Vadouvan Curried Yogurt*

BBQ Pulled Oyster Mushroom - *Gruyere, Crispy Onion*

Roast Peppers - *Tomato, Basil, Mozzarella*

Pickled Beets - *Goat Cheese, Arugula, Roast Walnut*

Gluten Free Bread Available - \$3.00 per person

### SALADS - Choose Two

Tomato Cucumber - *Mint, Feta, Arugula*

Caesar - *House Dressing, Pecorino*

Mixed Greens - *Lemon Pepper Vinaigrette*

Fingerling Potato - *Horseradish Mayo, Grainy Mustard*

Spinach and Kale Cauliflower - *Maple Mustard Vinaigrette*

Iceberg Lettuce - *Blue Cheese Dressing, Toasted Walnuts*

Pasta Salad Penne - *Roast Peppers, Tomato, Arugula*

### DESSERT

Assorted Cookies

Galileo Coffee and Assorted Teas

### Chef's Daily Soup - \$4.00

Served on a variety of specialty breads and wraps.

Serving is 1.5 sandwiches per person.

10 person minimum.



# Catering Package

BREAKFAST

BREAKS

LUNCH

>DINNER

RECEPTION

BEVERAGES

**At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.**

20 person minimum.

Menus are served family style for groups of 10-39 when dining in Norman Rudy's Restaurant.

Buffet service for groups of 40+.

Menu pricing is per person.

## Burger Bar Live Action Station

Chef Attended BBQ

Additional Fee: \$100, plus taxes and gratuities.

## BURGER BAR

**\$30**

Caesar Salad

*House Dressing, Pecorino*

Fingerling Potato Salad

*Honey Mustard Dressing*

~~~

Grilled Chicken Wings

*Spicy Beer Honey*

~~~

Norman Rudy's Signature Burger

*Chuck & Hanger Steak Patty,*

*American Cheese, Tobacco Onions,*

*Tomato Bacon Jam*

Veggie Burger (optional)

*Chickpea, Lentil & Brown Rice Patty,*

*Spicy Hummus, Pickled Veggies, Feta*

Serving is one burger per person.

~~~

Assorted Cookies

Galileo Coffee and Assorted Teas

## HALF NELSON

**\$35**

Caesar Salad

*House Dressing, Pecorino*

Fingerling Potato Salad

*Horseradish Mayonnaise,*

*Grainy Mustard*

Fennel, Arugula, Tomato Salad

~~~

Slow Cooked Steelhead

*Grilled Lemon and Olive Oil*

BBQ Chicken Drumsticks

Crispy Smashed Yam

*Scallion Ranch*

~~~

Apple Crumble

*Crème Anglaise*

Galileo Coffee and Assorted Teas

## FOUR LAKES

**\$38**

Tomato Cucumber Salad

*Mint, Arugula, Feta*

Spinach and Kale Salad

*Cauliflower, Maple Mustard*

*Dressing*

~~~

Slow Cooked Lamb Shoulder

*Caper Raisin Sauce*

Baked Sausage Penne

*Peppers, Tomato, Mozzarella*

Roast Fingerling Potato

*Vadouvan Curry, Organic Yogurt*

~~~

Sticky Toffee Pudding

*English Custard*

Galileo Coffee and Assorted Teas





# Catering Package

BREAKFAST

BREAKS

LUNCH

>DINNER

RECEPTION

BEVERAGES

## SHANNON FALLS

**\$38**

Caesar Salad

*House Dressing, Pecorino*

Mixed Greens Salad

*Lemon Pepper Vinaigrette*

Tomato Cucumber Salad

*Mint, Arugula, Feta*

~~~

Rare Albacore Tuna

*Sweet and Sour Olive Vinaigrette*

Roast Chickpeas

*Tomato, Cauliflower, Potato,*

*Smoked Paprika*

~~~

Brioche Donut Holes

*Assorted Flavours*

Galileo Coffee and Assorted Teas

## SMOKE BLUFFS

**\$44**

Spinach and Kale Salad

*Cauliflower, Maple Mustard Vinaigrette*

Mixed Greens Salad

*Lemon Pepper Vinaigrette*

Iceberg Lettuce Salad

*Blue Cheese Dressing, Toasted Walnuts*

~~~

Beef Striploin

*Peppercorn Sauce*

Mac and Cheese

*Three Cheese Sauce, Spinach*

Crushed Yukon Gold Potato

*Lemon, Parsley*

~~~

Dark Chocolate Brownie

*Salted Caramel Sauce*

Galileo Coffee and Assorted Teas

## SEA TO SUMMIT

**\$50**

Cured Steelhead

*Caper Cream Cheese, House Pickles, Dill, Rye Crisp*

Devils on horseback |

*Dates, Blue Cheese, Prosciutto, Spiced Ketchup*

Pork Rilette |

*Pickled Apricots, Warm Focaccia*

~~~

Slow Cooked Beef Ribeye

*Sauce au Poivre*

Oven Baked Arctic Char

*Sauce Vierge*

Fondant Potato

Roasted Roots

Almond Butter Broccolini

~~~

Red Wine Poached Pear *Shortbread Crumble,*

*Buttermilk Sour Cream Gelato, Brandy Snap (plated)*

Galileo Coffee and Assorted Teas

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Buffet service for groups of 21+, unless otherwise stated. Menu pricing is per person.



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> **DINNER**

RECEPTION

BEVERAGES

**Enhancements to add an extra special touch to your event.**

## LUNCH AND DINNER ENHANCEMENTS

### **SALADS - \$3.00, per person**

Tomato Cucumber - *Mint, Feta, Arugula*

Caesar - *House Dressing, Pecorino*

Mixed Greens - *Lemon Pepper Vinaigrette*

Fingerling Potato - *Horseradish Mayo, Grainy Mustard*

Spinach and Kale Cauliflower - *Maple Mustard Vinaigrette*

Iceberg Lettuce - *Blue Cheese Dressing, Toasted Walnuts*

Pasta Salad Penne - *Roast Peppers, Tomato, Arugula*

### **PASTA - \$8.00, per person**

Rigatoni - *Spicy Lamb Ragout, Tomato, Feta*

Baked Penne - *Sausage, Peppers, Tomato, Arugula, Mozzarella*

Mac and Cheese - *Three Cheese Sauce, Spinach*

Farfalle - *Tomato, Olives, Capers, Chickpeas, Basil*

## **ENTRÉE**

BBQ Chicken Drumsticks - *Honey Mustard Dressing*.....\$6.00 per person

Hanger Steak - *Yakiniku Dipping Sauce*.....\$8.00 per person

Roasted Steelhead - *Grilled Lemon and Olive Oil*.....\$8.00 per person

Grilled Chicken Breast - *Lemon Brown Butter Sauce*.....\$8.00 per person

Beef Striploin Steak - *Peppercorn Sauce*.....\$10.00 per person

Seared Tuna - *Vindaloo Sauce*.....\$10.00 per person

Braised Lamb Shoulder - *Caper Raisin Sauce* .....\$12.00 per person

## **SWEET TREATS**

Assorted Bars and Brownies.....\$3.00 per person

Assorted House Baked Cookies.....\$3.00 per person

Apple Crumble.....\$6.00 per person

*Crème Anglaise*

Sticky Toffee Pudding.....\$6.00 per person

*English Custard*

Dark Chocolate Brownie.....\$6.00 per person

*Salted Caramel Sauce*

Brioche Donut Holes... .....\$24.00 per dozen

*Strawberry Jam, Orange Marmalade, Dark Chocolate Ganache, Cinnamon Sugar*



# Catering Package

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When your group gathers for a reception, your menu choices will help you create just the right mood.

## PLATTERS

6 Person minimum for all platters.

|                                                         |                   |
|---------------------------------------------------------|-------------------|
| Charcuterie Board .....                                 | \$6.00 per person |
| <i>Selection of Meats and Pickled Vegetables</i>        |                   |
| Cheese Board .....                                      | \$6.00 per person |
| <i>Artisanal Cheeses, Seasonal Chutney and Crostini</i> |                   |
| Vegetable Crudit  .....                                 | \$6.00 per person |
| <i>Cucumber Yogurt Dip</i>                              |                   |
| Grilled Chicken Wings.....                              | \$5.00 per person |
| <i>Spicy Beer Honey</i>                                 |                   |
| Chickpea & Kale Dip.....                                | \$3.00 per person |
| <i>Grilled House Focaccia</i>                           |                   |
| Fresh Sliced Seasonal Fruit .....                       | \$3.50 per person |

## SMALL BITES

Priced per 2 dozen (24 pieces.)

|                                                                              |         |
|------------------------------------------------------------------------------|---------|
| Lamb Merguez Meatballs, Za'atar Yogurt, Pickled Raisin.....                  | \$66.00 |
| Banh Mi Pork Meatballs , Hoisin, Sesame, Lime... ..                          | \$60.00 |
| Turkey Meatballs with Onion Gravy, Crispy Sage.....                          | \$60.00 |
| Grilled Beef Short Rib, BBQ , Tobacco Onion.....                             | \$66.00 |
| Rare Albacore Tuna, Vadouvan Curry, Vindaloo Vinaigrette, Crispy Chickpea .. | \$66.00 |
| Fried Chicken Karaage, Buttermilk Brine, Jalape o Mayo.....                  | \$60.00 |
| Falafel Bites with Tahini Yogurt, Sesame.....                                | \$50.00 |
| Beef Tartare Crostini, Caper Mayo, Garlic Crumb.....                         | \$66.00 |
| Pulled Oyster Mushroom Crostini, BBQ, Crispy Onion.....                      | \$50.00 |
| Cured Steelhead, Rye Crisp, Dill, Chevre, Pickled Onion.....                 | \$66.00 |
| Crispy Pork Belly, Maple Habanero, Apricot.....                              | \$60.00 |
| Devils on Horseback, Dates, Double Smoked Bacon, House Ketchup.....          | \$60.00 |



# Catering Package

BREAKFAST

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> BEVERAGES

**Exactly what your group needs to quench thirst and delight taste buds.**

## BAR SERVICES

Norman Rudy's is pleased to offer cash and host bar services.

All Bars provide domestic bottles of beer, single house brand highballs, and glasses of house wine.

A bartender will be free of charge if the beverage consumption exceeds \$400, otherwise a \$25 per hour premium will be applied (based on a four hour minimum.) Wine and Liquor taxing 10% is subject to 5% GST and 20% gratuities.

## WINE

|                   |                    |
|-------------------|--------------------|
| House White.....  | \$30.00 per bottle |
| Sauv Blanc, Chile |                    |
| House Red.....    | \$30.00 per bottle |
| Cab Sauv, Chile   |                    |

## BUBBLES

|                               |                    |
|-------------------------------|--------------------|
| Opera Prima Charmat Brut..... | \$33.00 per bottle |
| Luna Argenta Proseco.....     | \$34.00 per bottle |

## BOTTLES + CANS

|                                   |                   |
|-----------------------------------|-------------------|
| Budweiser.....                    | \$5.50 per bottle |
| Bud Lite.....                     | \$5.50 per bottle |
| Phillips Blue Buck... ..          | \$5.50 per bottle |
| Corona.....                       | \$6.75 per bottle |
| Negra Modelo.....                 | \$6.75 per bottle |
| Smirnoff Ice.....                 | \$6.25 per bottle |
| Whistler Forager Gluten Free..... | \$6.25 per bottle |
| Hey Y'all Hard Iced Tea.....      | \$5.50 per can    |
| Lonetree Dry Apply Cider.....     | \$6.25 per can    |
| Non Alcoholic Bottles.....        | \$4.50 per bottle |



## CASH + HOST BAR

|                            |                   |
|----------------------------|-------------------|
| House Brand Highballs..... | \$6.50 per drink  |
| House Wine.....            | \$7.50 per glass  |
| Non Alcoholic Bottles..... | \$4.50 per bottle |
| Soft Drinks and Juice..... | \$3.75 per glass  |

Wine list, on tap beer and house brand highball list available upon request.



# Meeting Package

> MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES OTHER INFORMATION

We are dedicated to hosting memorable meetings and special events.



## Meeting Room Capacity and Rental Rates

| Event and Meeting Rooms       | Square Feet      | Banquet | Classroom | Theater | Boardroom | U-Shape | Hollow Square | Reception | Rental Rates |
|-------------------------------|------------------|---------|-----------|---------|-----------|---------|---------------|-----------|--------------|
| <b>Garibaldi Room</b>         | 1700             | 80      | 60        | 120     | 20        | 36      | 48            | 150       | \$600        |
| <b>Clubhouse</b>              | 1100             | 60      | 40        | 80      | 20        | 20      | 26            | 100       | \$600        |
| <b>Tantalus Suite</b>         | 500              | -       | -         | -       | 12        | -       | -             | 25        | \$350        |
| <b>Restaurant &amp; Patio</b> | 3340             | 120     | -         | -       | -         | -       | -             | 200+      | *Inquire     |
| <b>Green Space</b>            | Outdoor Location | 200+    | -         | -       | -         | -       | -             | 200+      | *Inquire     |





# Meeting Package

MEETING ROOM CAPACITY & RENTAL RATES

> **AUDIO VISUAL SERVICES**

OTHER INFORMATION

**We can help make sure you have the right equipment for a memorable presentation.**

## LCD PROJECTOR & SCREEN PACKAGE

Includes Screen, LCD Projector, HDMI or VGA Connection Cables, AV Stand, Audio via Sound System, Set-up and Dismantle.  
**\$200**

## LCD PROJECTOR PACKAGE

Includes LCD Projector, AV Stand, Extension Cord, Set-up and Dismantle.  
**\$150**

## SCREEN PACKAGE

Includes Projection Screen, Extension Cord, Set-up and Dismantle  
**\$50**

## SMALL AUDIO PACKAGE

Includes PA System with Two Speakers, 4-Channel Mixer, (1) Wired Microphone, Stand, Audio Cable, Set-up and Dismantle.  
**\$125**

\*Multiple microphones in one room requires an audio package.

## GAMING PACKAGE

Includes Xbox Game Console, Flat Screen TV, Two Wireless Controllers, Choice of Game, Set-up and Dismantle.  
**\$175**

## PRESENTATION ACCESSORIES

Flipchart with Markers .....\$25.00  
Lapel Microphone.....\$125.00  
Handheld Microphone.....\$125.00  
60" Smart TV.....\$200.00  
Power Strips.....\$10.00  
Extension Cords.....\$10.00  
Laser Pointer.....\$15.00  
Wireless Presentation Mouse.....\$20.00  
Conference Phone.....\$125.00

## LABOUR RATES

Monday-Friday 07:00-18:00.....\$60.00 per hour  
Monday-Friday 18:00-07:00.....\$70.00 per hour  
Saturday & Sundays.....\$80.00 per hour  
Holidays.....\$90.00 per hour

## GUEST AMENITY DELIVERY

In-Suite Delivery.....\$4.50 per room  
Check-In Delivery.....\$2.50 per item





# Meeting Package

MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES ➤ OTHER INFORMATION

## FUNCTION ROOM RENTAL

Rental charges include the set-up, use of space, normal clean-up and the following equipment as required:

- Tables, linen and chairs
- Pens and Paper
- Water Service

Rental rates are based on full days - 8am to 5pm or 6pm to midnight.

If 24 hour access is required please advise us at the time of booking and the hotel will accommodate if possible, and at an additional charge.

Any items requested above the hotel's inventory of tables, chairs and linens will be available at applicable rental fees. Rental quotes will be provided in advance for the Client's approval.

The hotel reserves the right to require security for any event at the Clients' expense.

## FOOD AND BEVERAGE POLICY

Only Food and Beverage provided by Norman Rudy's may be consumed in the event rooms. Surcharge may apply.

Special event cakes may be brought in with prior permission from the Catering Manager and a Cake Cutting Fee may apply. Bottles of wine may be in with prior permission from the Catering Manager and a corkage fee may apply.

Menu selections, event room timeline and set-up requirements should be submitted to our Catering Department at least three weeks in advance.

Special dietary and allergy notes must be provided to the catering department 7 days prior to arrival or a surcharge for special meal preparation may apply.

Catering arrangements and event room timeline and set-up requirements will be outlined on a separate event order for both parties to sign prior to your event.

## MENU PRICING

All food and beverage prices are subject to change without notice.

All food and beverage prices are subject to applicable taxes and a 20% service charge.

Kids aged 0-5 years will not be charged for food and beverage items.

Kids aged 6-12 years will be charged 1/2 the price for the menu chosen.

Kids aged 13 years and above are considered adults, and will be charged full price of the menu chosen.

## GUARANTEED NUMBERS

The hotel requires three (3) business days advance notice of guaranteed attendance.

If a guaranteed number is not supplied within this period, we shall assume it the most



# Meeting Package

MEETING ROOM CAPACITY & RENTAL RATES AUDIO VISUAL SERVICES ➤ OTHER INFORMATION

## FUNCTION ROOM-ONLY BOOKINGS

For clients interested in booking a meeting or special event without a minimum room block commitment, please be advised that we can tentatively hold space for you, but cannot guarantee until 30 days prior to the event date. Once we are within 30 days of the event and space is still available we will finalize the event contract and any catering requirements.

## DAMAGE

The Hotel does not permit nails, tacks, staples, etc. to be used on the function room walls or ceilings. Masking tape is allowed with permission. Decorations are not to be attached to any fixtures without consent from Hotel Management.

Convenors accept full responsibility for all persons attending and agree to be held liable for their actions.

## BANQUET ROOMS

The hotel reserves the right to move or alter meeting space allocations in response to changes in number of attendees, room layout concerns, technical issues, or for reasons of health and safety

## SOCAN

All Conveners bringing bands or music into the hotel will be charged a fee of \$59.17 plus taxes in accordance with Federal legislations. recent figure supplied to us by the Client.

## PAYMENT

A completed credit card authorization form is required upon receipt of a signed contract. Full payment is due 72 hours prior to the event when guaranteed numbers have been submitted. **Space cannot be held without a guaranteed method of payment.**

## CANCELLATION

All catering cancellations prior to 14 days will be charged 25% of the expected food and beverage revenues and meeting room rental. Less than 14 days, 100% will be charged.

## MEETING PROMISE

If any individual requirement covered and agreed upon in the meeting contract is not fulfilled, the Hotel will either correct it to your satisfaction or not charge for that item.