
The Majestic Palace

Catering Package

Introduction



With over 7,000 square feet of meeting space, The Majestic Palace has 3 fully equipped banquet halls to accommodate a variety of special events for anywhere from 10 to 450 people. We host wedding receptions & ceremonies, charity events, corporate functions, live music and much more. We pride ourselves in our delicious catering options, and our friendly and professional staff.

Room Rentals & Rates

Rental rates are subject to change and do not include applicable taxes. Capacities listed in this package are maximum seating and are guidelines only. This will vary depending on individual requirements such as audio visual equipment, head tables, entertainment and catering requirements. Please contact our Banquet Department for a consultation regarding set-up.

Function rooms are assigned based on your requirements. Should these change, a more suitable room may be assigned to your group. Room rental will change accordingly and you will be notified.

Room rental included room set-up (tables, chairs, table linen, table china and napkins) and room tear down. Additional charges may apply depending on your set-up requirements. All additional charges will be discussed before final bill.

Linen

All room rentals at The Majestic Palace includes complimentary white table linen and cloth napkins (Please ask what Colors we have Available) for banquet seating and black or white table skirting for buffet, coffee and dessert stations. Any additional skirting or colored linen may be ordered by your Banquet Representative and added to your final bill. For any speciality orders, we ask for a minimum of 7 business days.

Decor

The use of glitter, confetti, smoke machines, and aerosol foam string is prohibited. A clean-up charge starting at \$200.00 will be applied to the final bill.

No signage may be hung or displayed in any public areas of the hotel unless approved by the General Manager. Limited signage is permitted in the banquet rooms provided they meet the standards established by the The Majestic Palace. The on-site contact is responsible to remove any signage before vacating the banquet room.

The Majestic Palace is not responsible for speciality items such as linens, flowers, center pieces and other decors. Such items must be removed and packaged by on-site organizer.

Entertainment

Disc Jockeys and Bands are required to end their music promptly by 23:00 (1:00AM). Power requirements for the disk jockey/band must be communicated to your Banquet Representative for approval at least one week prior to your function. The volume must be kept at an appropriate level. Hotel management reserves the right to control the volume level at any time during the function when deemed necessary and when the levels are exceeding the point where it compromises the comfort of patrons of the Sands Hotel. SoCan Fee will apply accordingly.

Deliveries

Please be advised any delivery arrangements of additional equipment, furniture or supplies can be done no earlier than 24 business hours to your functions start time. Prior arrangements **MUST** be brought to your Banquet Representative attention immediately.

Dietary Restrictions

Our culinary team is happy to accommodate any dietary concerns you may have. We ask for a minimum of 72 hours notice to any dietary restrictions your group may have. Additional charges may apply to certain dietary meals, as well as requests made less than 72 hours in advance.

Prices & Guarantees

All pricing is subject to change without notice but will be guaranteed 30 days from time quoted. All food and beverage orders are subject to a 15% gratuity and 5% GST.

To ensure success of our clients' events it is necessary that we receive the final guarantee a minimum of 7 business days prior to the first day of service. Once the final guarantee is due, it may not be decreased. The client will be billed on the final guarantee or the actual number of guests present, whichever is greater.

The Majestic Palace will make every attempt to accommodate requests to increase your order after the final guarantee is due. However, any increase exceeding the final guarantee will be subject to a 10% surcharge.

A signed copy of the catering order is required to confirm your booking or any changes.

Menu Minimums

Menu minimums are specified throughout the menu. If you choose to place an order that does not meet the minimum, a \$2.00 per person surcharge will be added to each item ordered.

Payment Information

The Majestic Palace requires a 50% deposit at time of signing. We accept Debit, Visa, MasterCard OR certified cheque. Remaining balance must be paid 24 hours prior to function date by the above payment method. A credit card is required on file for any debit and/or cheque payment. Any additional charges will be approved by client prior to processing.

Cancellation Policy

Cancellation of any functions must be sent in writing to The Majestic Palace; any cancellation received after 30 business days of the first scheduled function will result in a fee equal to 50% of the estimated food and beverage total.

Any cancellation received within 5 business days of the first scheduled function will result in a fee equal to 100% of the estimated food and beverage total.

Banquet Room Rentals

Room Name	Square Footage	Banquet Rounds	Theater Style	Boardroom Style	Stand Up Reception	Full Day Rental
Flamenco Room	1,125 sq feet	60	n/a	n/a	60	\$350.00
Oasis Room	2,795 sq feet	100	150	75	250	\$950.00
Granada Room	3,900 sq feet	110	250	75	375	\$1350.00
Oasis & Granada Ballroom	6,695 sq feet	450	450	n/a	500	\$2200.00

*Please note these capacities DO NOT include head table, dance floor or entertainment space.
Please speak with your Banquet Representative for those requirements.*

Audio Visual Rentals

Wireless Microphone	\$25.00
LCD Projector & Screen	\$125.00
In-built music system	\$125.00
Flipchart	\$15.00
Riser / Stage	Included with room rental
Microphone Stand	Included with room rental

Dinner Buffets

ALL LUNCH BUFFET MENUS INCLUDE BAKERY ROLLS, FRESHLY BREWED COFFEE, AND A SELECTION OF TRADITIONAL, HERBAL & FLAVORED TEA.
A MINIMUM OF 40 GUESTS IS REQUIRED

Majestic Dinner Buffet

Starters

- *Tuscan Market Greens with an Assortment of Dressings
- *Traditional Caesar Salad with Greek Yogurt Dressing, Smoked Bacon and Artisan Croutons

Main Course

- *Steamed Seasonal Vegetables with Dill Butter
- *Potato and Cheddar Cheese Perogy with Bacon, Onions & Sour Cream
- *Herb Roasted Baby Potatoes
or
*Garlic Parmesan Whipped Potatoes
- *AAA Angus Alberta Roast Beef with Burgundy Red Wine infused Au Jus
or
*Chicken Breast with Sun-dried Tomatoes & Pesto Cream

Desserts

- Carrot Cake
- Chocolate Fudge Cake
- Vanilla Bean Cake
- Freshly Brewed Coffee & Tea

\$27.50 per person

All food & beverage items are subject to 5% GST and 15% service charge

Dinner Buffets

Deluxe Dinner Buffet

Starters

- *Tuscan Market Greens with an Assortment of Dressings
- *Traditional Caesar Salad with Greek Yogurt Dressing, Smoked Bacon and Artisan Croutons
- *Orzo Pasta Salad with Sweet Drop Peppers, Cherry Tomatoes, Feta Cheese, Lemon Vinaigrette

Main Course

- *Steamed Seasonal Vegetables with Dill Butter
- *Homemade Potato and Cheddar Cheese Perogy with Bacon, Onions & Sour Cream
- *Tuscan Penne, Fresh Vegetables & Herbs, Creamy Tomato Sauce
- *Herb Roasted Baby Potatoes
or
*Garlic Parmesan Whipped Potatoes
- *AAA Angus Alberta Roast Beef with Burgundy Red Wine infused Au Jus
- *Pan Seared Chicken Breast with Sun-dried Tomatoes & Pesto Cream

Desserts

- Carrot Cake
- Chocolate Fudge Cake
- Freshly Brewed Coffee & Tea

\$33.50 per person

All food & beverage items are subject to 5% GST and 15% service charge

Dinner Buffets

Locals Favors Dinner

Starters

- *Tuscan Market Greens with an Assortment of Dressings
- *Traditional Caesar Salad with Greek Yogurt Dressing, Smoked Bacon and Artisan Croutons
- *Baby New Potato Salad, Dijon, Shallot, Fresh Dill
- *Assorted Pickles and Olives

Main Course

- *Steamed Seasonal Vegetables with Dill Butter
- *Potato and Cheddar Cheese Perogy with Bacon, Onions & Sour Cream
- *Cabbage Rolls

Herb Roasted Baby Potatoes

or

Garlic Parmesan Whipped Potatoes

- *Pan Seared Chicken Breast with Sun-dried Tomatoes & Pesto Cream
- *Alberta Pork Chop with Marsala & Wild Mushroom Sauce

Carving Station

- *AAA Angus Alberta Roast Beef with Burgundy Red Wine infused Au Jus & Fresh Horseradish Cream

Desserts

Lemon White Chocolate Cheese
Chocolate Almond Cake
Red Velvet Cake
Caramel Apple Cheesecake
Freshly Brewed Coffee & Tea

\$36.50 per person

All food & beverage items are subject to 5% GST and 15% service charge

Reception Platters

Note: All platters must be ordered for a minimum of 10 people.

Classic Cheese Platter Selection of domestic cheeses garnished with grapes and assorted crackers.	<i>\$7.00 per person</i>
Sandwich Platter Assorted mini sandwiches, served on white and brown bread.	<i>\$8.75 per person</i>
Fruit Platter Selection of seasonal fresh fruit served with a French cream dip	<i>\$6.75 per person</i>
Cold Cut Deli Platter Variety of cold cut deli meats; turkey, ham, and roast beef, buns and butter included	<i>\$8.50 per person</i>
Vegetable Platter Selection of seasonal fresh vegetables served with buttermilk ranch dip	<i>\$4.50 per person</i>
Dessert and Pudding Tray Assortment of Squares, Cakes and Pudding	<i>\$5.50 per person</i>

All kinds of cuisine and ethnic catering Available - Ask for more details & Menu

All food & beverage items are subject to 5% GST and 15% service charge