



ROYAL HOTEL

TM[®]

TRADEMARK
COLLECTION BY WYNDHAM

2828 23rd Street NE Calgary, AB T2E 8T4 ● 403.291.2003



Breakfast Buffets

~ All Breakfasts come with assorted Chilled Juice, Regular Coffee & Orange Pekoe Tea Bags with Hot Water ~

Royal Continental Buffet

Fresh Danishes, Muffins & Croissants
Banana Bread, Butter & Preserves
Sliced Fresh Fruit
Granola & Fruity Yogurt

\$17

Frittata Breakfast

Fresh Muffins & Croissants
Vegetarian Frittata (spinach, onions,
cheddar cheese, red & green peppers,
Hashbrowns
Sliced Fresh Fruit

\$18

(Available for 10 or more Guests)

Trademark Breakfast

Crisp Bacon & Sausage (Pork & Beef)
Golden Hashbrowns
Fluffy Scrambled Eggs
Toast (white & brown)
Sliced Fresh Fruit

\$19

(Available for 10 or more Guests)

Western Breakfast

Assorted Muffins
Crisp Bacon & Sausage (Pork & Beef)
Golden Hashbrowns
Country Style Scrambled Eggs with
Cheese & Green Onions
Flap Jacks with Syrup
Baked Beans
Sliced Fresh Fruit

\$21

(Available for 10 or more Guests)

Breakfast Add-ons (per person)

Eggs Benedict	\$5
French Toast	\$4
Flap Jacks	\$3
Waffles	\$3
Grilled Tomatoes	\$2
Avocado Slices	\$3
Hard Boiled Eggs	\$3
Nutri Grain Bars	\$2
Yogurts (125mL)	\$2
Assorted Whole Fruit	\$2
Bagels with Cream Cheese	\$3





Plated Breakfast

~ All Breakfasts come with assorted Chilled Juice, Regular Coffee & Orange Pekoe Tea Bags with Hot Water ~

The Classic

Scrambled Eggs
Crispy Bacon
Golden Hashbrowns
Toast
Sliced Fresh Fruit
\$18

The Frittata

Vegetarian Frittata (spinach, onions, cheddar cheese, red & green peppers)
Sliced Fresh Fruit
Golden Hashbrowns
\$19

The Calgarian

Buttermilk Pancakes
Pork Breakfast Sausage
Sliced Fresh Fruit
\$18

The Benny

Traditional Eggs Benedict on an English Muffin
Sliced Fresh Fruit
Golden Hashbrowns
\$19



All Services Subject to a Taxable 17% Service Charge, 2% Environmental Fee & 5% GST.
2019



Beverages

Beverages (per item)

Bottled Water	\$3
Bottled Juice (apple, orange & grapefruit)	\$4
Herbal Tea per bag	\$2
Perrier	\$4
Soft Drinks	\$3
Hot Chocolate	\$3
Milk per 60 oz. Pitcher	\$20
Juice per 60 oz. Pitcher	\$18

(Orange, Apple, Ruby Red Grapefruit, Cranberry & Passion-Guava)

Unlimited Regular Coffee with Hot Water & Orange Pekoe Tea Bags

\$5 per person

Coffee with Hot Water & Orange Pekoe Tea Bags

\$22 - 10 Cups

\$48 - 25 Cups

\$90 - 50 Cups

\$160 - 100 Cups

Bakery Items

	Each	Dozen
Assorted Pastries	\$3	\$32
Assorted Muffins	\$3	\$32
Large Cinnamon Buns	\$4	\$36
Assorted Fruit Loaf	\$3	\$32
Croissants	\$3	\$32
Danishes	\$3	\$32
Assorted Dessert Squares	-	\$28
Assorted Cookies	\$2.25	\$25
Rice Cereal Treats	\$2	\$21
Assorted Chocolate Bars	\$2.50	-
Nutri Grain Bars	\$2	-
Granola Bars	\$2	-

Gluten Free Bakery Items (per dozen)

Cookies	\$32	Muffins	\$38
Assorted Fruit Loaf	\$36	Granola Bars	\$36
Cupcakes	\$36		

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Themed Breaks

Milk & Cookies Please!

\$8 per person

Freshly Baked Cookies
Ice Cold Milk (2%)
Regular Coffee & Tea



European Picnic

\$11 per person

Cured Italian Meats
Domestic & International Cheese
Mixed Pickles & Olives
A variety of Crackers
Grape Clusters
Ice Tea & Lemonade

Fruits-A-Plenty

\$9 per person

Fresh Cut Fruit Salad
Whipped Blueberry Cream Cheese Topping
Lady Fingers
Chilled Apple & Orange Juice



Arctic Chill

\$8 per person

Ice Cream Bars & Popsicles
Regular Coffee & Tea

Goodies in a Basket

\$8 per person

Rice Cereal Treats
Granola Bars
A variety of Chocolate Bars
Regular Coffee & Tea

Tea Party

\$9 per person

A variety of Fresh Baked Scones
Flaky Croissants
Assorted Preserves & Butter
Seasonal Fresh Fruit Slices
Regular Coffee & Herbal Tea



Get Your Crunch On!

\$9 per person

Pretzels, Pita & Tortilla Chips
Raw Vegetables w/ Ranch Dip
Hummus, Salsa & Guacamole
Assorted Bottled Juice



Royal Meeting Bundle #1

**\$62 per person
(Minimum 20 people)**

Includes:

Trademark Breakfast

Crisp Bacon & Sausage (Pork & Beef)
Golden Hashbrowns
Fluffy Scrambled Eggs
Toast (white & brown)
Sliced Fresh Fruit
Assorted Chilled Juices
Regular Coffee & Tea

AM Break

Cinnamon Buns
Seasonal Sliced Fresh Fruit Platter
Regular Coffee & Tea

Lunch

Choose One(1) of the Following Buffets (descriptions are on page7):

The Corporate Luncheon
Taste of Italy
Mexican Fiesta

PM Break

Choose One(1) of the Following Themed Breaks (descriptions are on page 4):

Milk & Cookies Please!
Fruits-A-Plenty
Arctic Chill
Goodies in a Basket
Tea Party
Get Your Crunch On!

Room Rental Fee Waived

Podium & Microphone

6ft or 8ft Screen with AV Cart and power



Royal Meeting Bundle #2

\$52 per person
(Minimum 20 people)

Includes:

Continental Breakfast Buffet

Freshly Baked Assorted Pastries
Butter & Preserves
Seasonal Sliced Fruit
Granola & Low Fat Yogurt
Assorted Chilled Juices
Regular Coffee & Tea

AM Break

Fruit Loaves
Regular Coffee & Tea

Lunch

Choose One(1) of the Following Buffets (descriptions are on page 8):

Artisan Picnic
Deli Table
Oriental Stir-Fry

PM Break

Choose One(1) of the Following Themed Breaks (descriptions are on page 4):

Milk & Cookies Please!
Arctic Chill
Goodies in a Basket

Room Rental Fee Waived

Podium & Microphone

6ft or 8ft Screen with AV Cart and Power



Lunch Buffets

Mediterranean Buffet

(Minimum of 20 guests required)

Pita Bread, Hummus & Baba Ganoush
Lentil Soup
Greek Salad
Chick Pea Salad

Choice of Two(2) Entrées:

Beef Souvlaki
Chicken Souvlaki
Creamy Mediterranean Spaghetti
Beef Koftas

Choice of Starch:

Rice or Greek Potatoes

Dessert Squares & Baklava
Regular Coffee & Tea
\$27/per person

The Corporate Luncheon

(Minimum of 15 guests required)

Buns & Butter
Tossed Salad with Assorted Dressings
Chef's Selection of Two Deli Salads
Chef's Selection of Rice or Potato
Seasonal Vegetable Medley

Entrées:

Shaved Alberta Roast Beef in Au Jus
Herb Roasted Chicken
Vegetable Lasagna
Beef Lasagna
Roasted Pork Loin in a Rich Pepper Corn Sauce
Baked Three Cheese Tortellini in Marinara Sauce

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

One(1) Entrée - \$27/per person

Two(2) Entrées - \$32/per person

Taste of Italy

Toasted Focaccia Bread
Garlic Breadsticks
Caesar Salad
Mediterranean Salad

Choice of One(1) Entrée:

Four Cheese Tortellini in Marinara Sauce
Beef Lasagna
Vegetable Lasagna
Spaghetti w/ Bolognese Sauce
Alfredo Sauce w/ Grilled Chicken

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea
\$26/per person

Mexican Fiesta

Black Bean Soup
Tossed Green Salad w/ Assorted Dressings

Hard & Soft Shelled Tacos
Seasoned Ground Beef
Sliced Chicken w/ Red & Green Peppers
Mexican Rice
Shredded Cheese, Lettuce, Tomato & Green Onions, Salsa & Sour Cream

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea
\$25/per person



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Lunch Buffets

Oriental Stir-fry

Tossed Salad with Assorted Dressings
Vegetable Spring Rolls w/ Plum Sauce
Steamed Rice

Choice of One(1) Stir-fry:

Chicken, Beef or Vegetarian

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

\$23/per person

Build Your Own Burger Buffet

Creamy Potato Salad
Old-Fashioned Coleslaw

Choice of One(1) Burger Type:

House-made Beef Burgers
BBQ Grilled Chicken Breast
Vegetarian Patties

Brioche Buns
Mayonnaise, Mustard & Ketchup
Cheese, Lettuce, Tomato, Onions &
Pickles

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

\$25/per person

Oodles of Noodles

Laksa Broth – Malaysian Coconut Broth
Beef Broth – Clear Broth
Thinly Sliced Beef & Chicken
Rice Noodles
Garnished of: Basil Leaves, Bean
Sprouts, Fresh Chilies & Lime Wedges

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

\$26/ per person

Artisan Picnic

Soup of Day
Chef's Choice of Two Deli Salads
Pickle Tray

The below items are served on Artisan Breads & Wraps:

Smoked Turkey with Swiss Cheese & Cranberry Mayo
Roast Beef w/ Havarti & Horseradish Mayo
Genoa Salami w/ Smoked Gouda & Dijon Mayo
Corned Beef w/ Swiss Cheese & Russian Dressing
Spicy Capocollo w/ Cheddar Cheese & Dijon Mayo
Roasted Carrots, Zucchini & Bell Peppers w/ Hummus
Spread
Egg Salad & Tuna Salad

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

\$24/per person

Deli Table

(Minimum of 20 guests required)

Tossed Salad w/ Assorted Dressings
Soup of Day
Vegetable Platter w/ Ranch Dip
Chef's Choice of Two Deli Salads

Selections of Various Breads
Smoked Tukey, Roast Beef, Genoa Salami, Corned Beef
& Spicy Capocollo
Tune & Egg Salad
Cheeses, Lettuce, Tomato & Cucumber Slices
Pickle Tray & Various Condiments

Array of Cakes, Pies & Sweet Squares
Regular Coffee & Tea

\$25/per person



Plated Lunches

All Lunches include:

Buns & Butter
Your Choice of Soup or Salad
Chef's Choice of Starch
Vegetable Medley
Your Choice of Dessert
Regular Coffee & Tea

Appetizers

Garden Green Salad w/ Peppered Sour Cream Ranch
Spinach & Arugula Salad w/ Cherry Tomatoes, Cucumber, Red Onion & Olives in a Creamy Yogurt Dressing
Country Vegetable Soup w/ Parmesan Cheese
Coconut and Roasted Red Pepper Soup
Mushroom Cheddar Bisque

Slow Roasted Beef **\$30/per person**
English Cut Slow Roasted Beef finished w/ Julienne Jardinière and Au Jus

Breast of Chicken **\$27/ per person**
Sautéed Breast of Chicken w/ Madagascar Pepper Corn Sauce

Stir-Fry **\$25/per person**
Chicken, Beef or Vegetarian Teriyaki Stir-Fry served over Steamed Rice

Salmon **\$32/per person**
Baked Salmon w/ Lemon Caper Sauce

Stuffed Bell Pepper **\$23/per person**
Sweet Stuffed Bell Pepper w/ Brown Rice & Vegetables baked w/ Provolone Cheese & Zesty Tomato Sauce

Desserts

Apple Strudel with Vanilla Cream Sauce
New York Cheesecake with Chocolate & Raspberry Sauce
Tiramisu with Amaretto & Kahlua Sauce



Audio Visual Rental Costs

Value Packages

LCD Projection Package	\$250.00
*includes the projector, HDMI Cable, and Tripod Screen with AV Cart	
Wireless Mixer Package	\$125.00
*includes a wireless handheld or lapel microphone and mixer	
Complete Conference Package	\$399.00
*includes an LCD Projector, VGA Cable, Tripod Screen with Cart, Wireless Lapel or Handheld Microphone, Mixer, Flip Chart and Sound Patch	

Presentation

6' Tripod Screen with Cart	\$60.00
8' Tripod Screen with Cart	\$60.00
10' Post & Cradle Screen	\$120.00
Easel	\$10.00
3' x 4' White Board on Wheels	\$45.00
2' x 3' White Board	\$30.00
Flip Chart with Markers	\$35.00
Wireless Mouse	\$30.00

Video

LCD Projector	\$225.00
32" TV	\$75.00
65" Flat Screen Smart TV on Wheels	\$120.00

Audio

Lapel or Cordless Handheld Microphone	\$80.00
Countryman Wireless Microphone	\$125.00
(Lapels, Handhelds & Countryman Mics need to have a Mixer)	
Polycom Teleconferencing Phone	\$80.00
Wired Microphone	\$30.00
Sound Patch	\$50.00
6-Channel Mixer	\$65.00
2 EV Powered Speakers with Stand	\$140.00
4 EV Powered Speakers with Stand	\$280.00

Power Options

Power Surcharge for Individual Laptops	\$3.00 per
Extension Cord	\$5.00 per
Power Bar	\$5.00 per



Royal Hotel Terms & Conditions

Billing / Payment

1. A credit card form is required to confirm all functions.
2. For all new clients, 100% of estimated costs will be due three (3) business days prior to the function.
3. Any remaining charges will be applied to the credit card on file.
4. For returning clients with an established credit history, 100% of costs will be due within 30 days of the function date.
5. Past due invoices shall incur a 3% late fee if past the 30 day invoicing period.
6. Any cancellation charges or damage to hotel property will be charged to the credit card on file.
7. Taxes & Fees are subject to change at any time.

Cancellation Charges

1. Initial deposit if paid will be put towards any cancellation fees.
2. Cancellation 31+ days prior to the function date will result in the forfeiture of the initial deposit if one was required at the time of the booking.
3. Cancellation 30-16 days prior to the function date will be charged the cost of the room rental (day rental) plus 15% of the estimated food and beverage costs.
4. Cancellation 15 days prior to the function date will be charged 100% of the estimated costs of the full booking.

Food & Beverage

1. Menu Selections must be submitted to the Catering Department at least 30 days prior to the function date.
2. Menu Selections must remain the same for all guests attending, with the exception of dietary concerns. Multiple entrée selections may be approved by the Catering Office provided the proper counts are given and place cards are provided by the client.
3. The Hotel will be the sole provider of Food and Beverage items, with the exception being Wedding & Birthday cakes and/or Cupcakes.
4. Any outside food or beverage will be removed from the meeting space by our banquet team.
5. Buffet products will be displayed for a maximum of 1 ½ hours at any function to ensure the quality and integrity of the product.
6. Any unused Food and Beverage is not permitted to be removed from the property.
7. Pricing is subject to change and can only be guaranteed 90 days prior to date of function.



Royal Hotel Terms & Conditions

Estimated & Guaranteed Attendees

1. An estimated number of guests are required at the time of booking. Should the guaranteed number of guests decrease by 20% of the estimated number, the hotel reserves the right to charge for 80% of the estimated number, or the actual attendance, whichever is greater.
2. Guaranteed numbers must be communicated no later than three (3) business days prior to the function.
3. If a guaranteed number is not received, food preparations, staffing, billing and set up will be made out for the original estimated number of guests provided at time of booking.
4. If a guaranteed number is received, the hotel will charge for the guaranteed number, or the number actually served, whichever is greater.
5. The hotel will prepare to serve 5% more than the guaranteed number.
6. Should the number of guests decrease, the meeting space is subject to change.
7. As fluctuations may occur to the number of guests, time changes, set up requirements, etc., the hotel reserves the right to move clients in to a more suitable meeting space with no recourse or prior approval.

Shipping

1. The Catering Department must be notified of all packages that will be sent to the hotel. The hotel will not accept boxes that are delivered more than 2 weeks prior to the event start date.
2. All packages must be labeled with the following information: Company/Group Name, Meeting Room and Meeting Date.

Set-Up / Decorations / Tradeshow

1. Extensive set up, damage to property or last minute changes to function contract changes are subject to an additional labor and/or rental charges.
2. The hotel will provide up to 5 display tables. Tables in excess of 5 for such events as trade shows will be an additional \$25.00 per table.
3. All hired decorating companies must be communicated to the Catering Department with a contact name and phone number.
4. We do not allow the use of tape, tacks or any other attachments without prior written consent from the hotel.
5. The hotel would be pleased to assist in hanging banners.
6. All decorations and items of the clients must be removed at the end of the function.
7. The hotel is not responsible for lost or damaged items left behind; any items left behind will be discarded after 14 days.
8. Please note, no paper or metallic confetti is permitted, and additional clean up fee of \$250.00-\$400.00 will be applied if confetti is used.
9. As per fire regulations, there are no open flamed candles permitted.



Royal Hotel Terms & Conditions

Guestroom Blocks

1. For all corporate meetings, guestroom rates are negotiated depending on the signed corporate rate if valid, time of year, number of rooms, and availability.
2. Group Blocks have a release date of 30 days prior to the function. Blackout dates may apply to certain times of the year. Contact the Catering Department for further information.
3. Taxes & Fees are subject to change at any time.

SOCAN / ReSound Tariffs

1. SOCAN will be applied to all functions with live or recorded music. \$44.13 for the Silver Room and the Sapphire Ballroom, \$63.49 for Steels Café and the Emerald Ballroom.
2. ReSound will be applied to all functions with live or recorded music. \$18.51 for the Silver Room and the Sapphire Ballroom, \$26.63 for Steels Café and the Emerald Ballroom.
3. The hotel reserves the right to inspect and control all private functions, including the conduct and performance of the entertainers and the audible level of music played.

Start & End Times

1. Meeting space is only booked for the time indicated on the contract.
2. Set up and tear down times are to be arranged at time of booking.
3. More than a 30 minute deviation from the times shall result in a \$150.00 per hour fee, subject to the taxable 17% service charge.