



EAGLE RIVER
RESORT + CASINO



**BANQUETS &
SPECIAL EVENTS**



THANK YOU

FOR CHOOSING
EAGLE RIVER CASINO
AS YOUR BANQUET AND
MEETING VENUE



YOUR INFORMATION

CONTACT

Full Name: _____

Phone: _____ Email: _____

Address: _____ Unit #: _____

City: _____ Province: _____ Postal Code: _____

Type of Event: Business Special Event Other: _____

Business Name: _____

BILLING INFORMATION

25% deposit will be required to secure your booking

Card Type: Visa Mastercard Amex

Cardholder Name: _____

Credit Card Number: _____ CVV: _____

Expiration Date: ____ / ____
MM YYYY

COMMENTS/SPECIAL REQUESTS

For early mornings or after hours building entry please contact 780-706-7490

Initials Required

For your convenience we will add an 18% gratuity on all dinner and lunch buffets

GST & service charges not included

AUDIO VIDEO SOLUTIONS

Room Rental Fees/Day

Whistling Eagle	\$180.00
Grand Foyer	\$180.00

Room rental includes table cloths, chair covers for special events and set-up of the preferred room layout.

Our conference rooms provide a comfortable space for a variety of events and presentations. Audio and visual equipment can be provided for an additional fee - upon availability.

<input type="checkbox"/>	Video Conference, Skype	\$100.00
<input type="checkbox"/>	Conference Calling	\$25.00
<input type="checkbox"/>	LCD Projector and Screen	\$50.00
<input type="checkbox"/>	Podium	\$20.00
<input type="checkbox"/>	Flip charts and markers	\$25.00
<input type="checkbox"/>	Microphone wireless	\$40.00
<input type="checkbox"/>	Microphone	\$25.00
<input type="checkbox"/>	Audio System Bose	\$25.00
<input type="checkbox"/>	Screen	\$30.00

Free wireless internet available. Please ask our Banquet Host for assistance.

BAR SERVICE

Bar Prices

If requested, a bartender is available for a fee of \$60.00 for up to 4 hours.

Domestic Beer (by Bottle) <i>Canadian, Coors, Bud, Bud Light, Kokanee, Pilsner</i>	\$5.75
Imported Beer (by Bottle) <i>Corona, MGD</i>	\$6.75
Highballs (by Glass/1 oz.) <i>Caesar, Paralyser</i>	\$5.75
Bar Liquor (1 oz.) <i>Vodka, Gin, Rum, Rye</i>	\$5.25
Cooler (by Bottle) <i>Smirnoff Ice, Bacardi Breezer</i>	\$6.75
House Wine	(6oz) \$6.00 (9oz) \$9.00

**Premium Liquors are available at extra charge.*

Cash Bar

- Guests pay for their own beverages
- Ice, mix and glasses are included
- Prices include GST
- Gratuities are not included

Host Bar

- All beverages are applied to the master account
- Ice, mix and glasses are included
- Prices include GST
- Subject to 18% gratuity charge

Drink Tickets

- Drink Tickets can be purchased by the event organizer for \$5.75
- Ice, mix and glasses are included
- Prices include GST
- Subject to 18% gratuity charge per ticket

BEVERAGE MENU



Great wines from our Skaha Hills and Kaleden vineyards, hand picked and made to pair with a variety of dishes, from bright fresh acidity in our Ad Lib to the big Bordeaux style of our Applause, come visit and Enjoy Spectacular Lake Views from our beautiful full service, indoor/outdoor patio and tasting bar, while sampling a line up of Award winning wines.

	6oz	9oz	Bottle
Play Estate, Dramatic Red, Canada	\$8.00	\$12.00	\$30.00
Play Estate, Dramatic Red, Canada	\$8.00	\$12.00	\$30.00
Play Estate, Dramatic White, Canada	\$8.00	\$12.00	\$30.00
Play Estate, Moscato, Canada			\$40.00
Play Estate, Viognier, Canada			\$45.00
Play Estate, Rosé, Canada	\$8.00	\$12.00	\$27.00

The Reds

	6oz	9oz	Bottle
McGuigan, Shiraz, Australia	\$6.00	\$9.00	\$27.00
Yellow Tail, Shiraz, Australia	\$7.00	\$11.00	\$27.00
Peachy Canyon, Incredible Red Zinfandel, USA	\$8.00	\$12.00	\$30.00
Alpha Zeta "R", Valpolicella Superiore Ripasso, Italy	\$8.00	\$12.00	\$35.00
J.Lohr Los Osos, Merlot, USA			\$45.00
J.Lohr Seven Oaks, Cabernet Sauvignon, USA			\$45.00

The Whites

	6oz	9oz	Bottle
McGuigan, Chardonnay, Australia	\$6.00	\$9.00	\$27.00
Masi Masiatico, Pinot Grigio, Italy	\$8.00	\$12.00	\$30.00
Quails' Gate, Dry Riesling, Canada	\$9.00	\$13.00	\$35.00
Gray Monk, Chardonnay Unwooded, Canada			\$40.00
Kim Crawford, Sauvignon Blanc, New Zealand	\$8.00	\$12.00	\$45.00

Rosé

	6oz	9oz	Bottle
Fetzer, White Zinfandel, USA	\$7.00	\$10.00	\$27.00

Champagne & Sparkling Wine

	Bottle
Cavicchioli	\$35.00
Dom Perignon	\$300.00
Cristal Brut	\$390.00

BANQUET MENUS

Breaks and Snacks

- Simple Coffee Break** *per person*
Coffee, Tea, Water \$3.50
- Extended Coffee Break** *per person*
Coffee, Tea, Water, Fresh Fruit,
Muffins and Cookies \$6.25
- On Consumption** *per person*
 - Bottled Water \$2.50
 - Canned Pop \$2.00
 - Bottled Juice \$3.00
 - Individual Chip Bags \$2.00
 - Chocolate Bars \$2.50
 - Assorted Squares \$2.60

Deli Trays

- Meat Tray (serves 25-35) \$64.99
- Cheese Tray (serves 25-35) \$74.99
- Veggie Tray (serves 25-35) \$44.99

Breakfast Banquet Selection *per person*

- Cold Breakfast Buffet:**
Croissants, Danishes, Muffins, Fruit Salad,
Yogurt, Cereal, Milk \$12.00
- Hot Breakfast Buffet**
Scrambled Eggs, Sausage, Bacon,
Ham, Hash Browns, Grilled Tomato, Toast \$15.00
- Hot and Cold Breakfast Buffet:**
Includes all items from the hot/cold buffet \$22.00



Lunch Buffet Selections

All lunch buffets include:

- Soup of the day with assorted breads
- 2 salads
- Squares
- Fresh fruit for dessert

- BUILD YOUR OWN SANDWICH** **\$15.00 per person**
Assortment of sliced breads
Cold cuts: turkey, ham and salami
Variety of sliced cheeses
Condiments: mayo, mustard, lettuce, tomato and onion
- BBQ PULLED PORK SANDWICHES** **\$16.00 per person**
Served with a fresh pretzel bun and creamy slaw
- CHICKEN PARMESAN** **\$20.00 per person**
Spaghetti noodles tossed in a light tomato basil sauce

Choice of 2 Salads:

- Greek style mixed greens with kalamata olives and feta cheese
- Creamy dill potato salad
- Garden salad with ranch dressing
- Fusilli pasta salad
- Creamy macaroni salad
- Classic caesar salad with shaved parmesan, croutons and bacon bits
- Baby spinach with seasonal fruit, toasted almonds and raspberry vinaigrette

Lunch à la carte

Guests order off regular menu

**Note: à la carte menu served for groups of 10 people or less*

Dinner Buffet Selection

All buffets include assorted breads with butter

- FESTIVE BUFFET** **\$34.00 per person**
 - Maple brown sugar glazed ham
 - Herb crusted roasted turkey cranberry sauce, turkey stuffing and gravy
 - Select: 3 salads, 3 side dishes and 1 dessert

- DINNER BUFFET - 1 ENTRÉE** **\$32.00 per person**

Select: 1 entrée, 3 salads, 3 side dishes and 1 dessert

- DINNER BUFFET – 2 ENTRÉE** **\$38.00 per person**

Select: 2 entrée, 3 salads, 4 side dishes and 1 dessert

ENTRÉE:

- AAA Alberta prime rib with yorkshire pudding, gravy and horseradish
- Baked ham with maple brown sugar glaze
- Roasted pork tenderloin in a creamy mushroom sauce
- Marinated herb grilled chicken breast
- Baked chicken breast in a mushroom sauce
- BBQ pork back ribs
- Herb crusted roasted turkey with cranberry sauce, gravy and turkey stuffing

Additional Item \$6.00 per person

SALADS:

- Greek style mixed greens with kalamata olives and feta cheese
- Creamy dill potato salad
- Garden salad with ranch dressing
- Fusilli pasta salad
- Creamy macaroni salad
- Classic Caesar salad with shaved parmesan, croutons and bacon bits
- Baby spinach with seasonal fruit, toasted almonds and raspberry vinaigrette

Additional Item \$3.00 per person



SIDES:

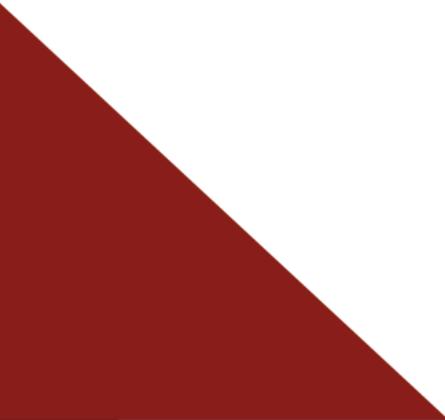
- Roasted baby potatoes with olive oil and sea salt
- Steamed basmati rice
- Scalloped potatoes
- Baked potatoes with condiments
- Garlic mashed potatoes
- Vegetable fried rice
 - Add chicken 1.50 per person
 - Add shrimp..... 1.50 per person
- Honey glazed roasted carrots
- Roasted seasonal baby vegetables
- Fresh asparagus with hollandaise
- Garlic butter tossed green beans

Additional Item \$3.00 per person

DESSERTS:

- Deep dish apple pie with caramel and whipped cream
- Chocolate explosion cake
- Carrot cake with cream cheese frosting
- Assorted bite-size squares
- New York style cheesecake with fresh strawberry compote and whipped cream

Additional Item \$4.00 per person



Hors D'oeuvres

- \$10.00 per person selection of 4
- \$16.00 per person selection of 7

HOT SELECTION

- Beef samosas with chutney dipping sauce
- Vegetable spring rolls
- Bacon wrapped scallops
- Assorted mini quiche
- Chicken satay skewers
- Pork souvlaki skewers
- Mussels tossed in garlic butter white wine sauce with onions and tomatoes

COLD SELECTION

- Fresh cut vegetables with ranch dipping sauce
- Smoked chicken and mayonnaise crostini
- Chilled shrimp with cocktail sauce
- Devilled eggs
- Fresh cut fruit with maple infused greek yogurt
- Bruschetta with a garlic crostini

We are able to create custom menus at market price.

*For your convenience we will add an 18% gratuity on all dinner and lunch buffets
GST & service charges not included.*

At Eagle River Casino

we pride ourselves on ensuring **customer satisfaction** and an **enjoyable experience**.

Thank you for considering our venue for your special event. Our team looks forward to serving you.

CORNER OF HWY 43 & 32N
WHITECOURT, ALBERTA
T7S 1N3

780.779.2727
WWW.EAGLERIVERCASINO.CA