



## BANQUET PACKAGE 2019



MEET FOR A CONFERENCE OR CORPORATE EVENT!



## Nothing is Impossible!

*"At the Camrose Resort Casino we understand all Functions are different.  
We can accommodate any request you may have."*

Phone: 780-679-2376  
x 3566

Email: [catering@camroseresortcasino.com](mailto:catering@camroseresortcasino.com)

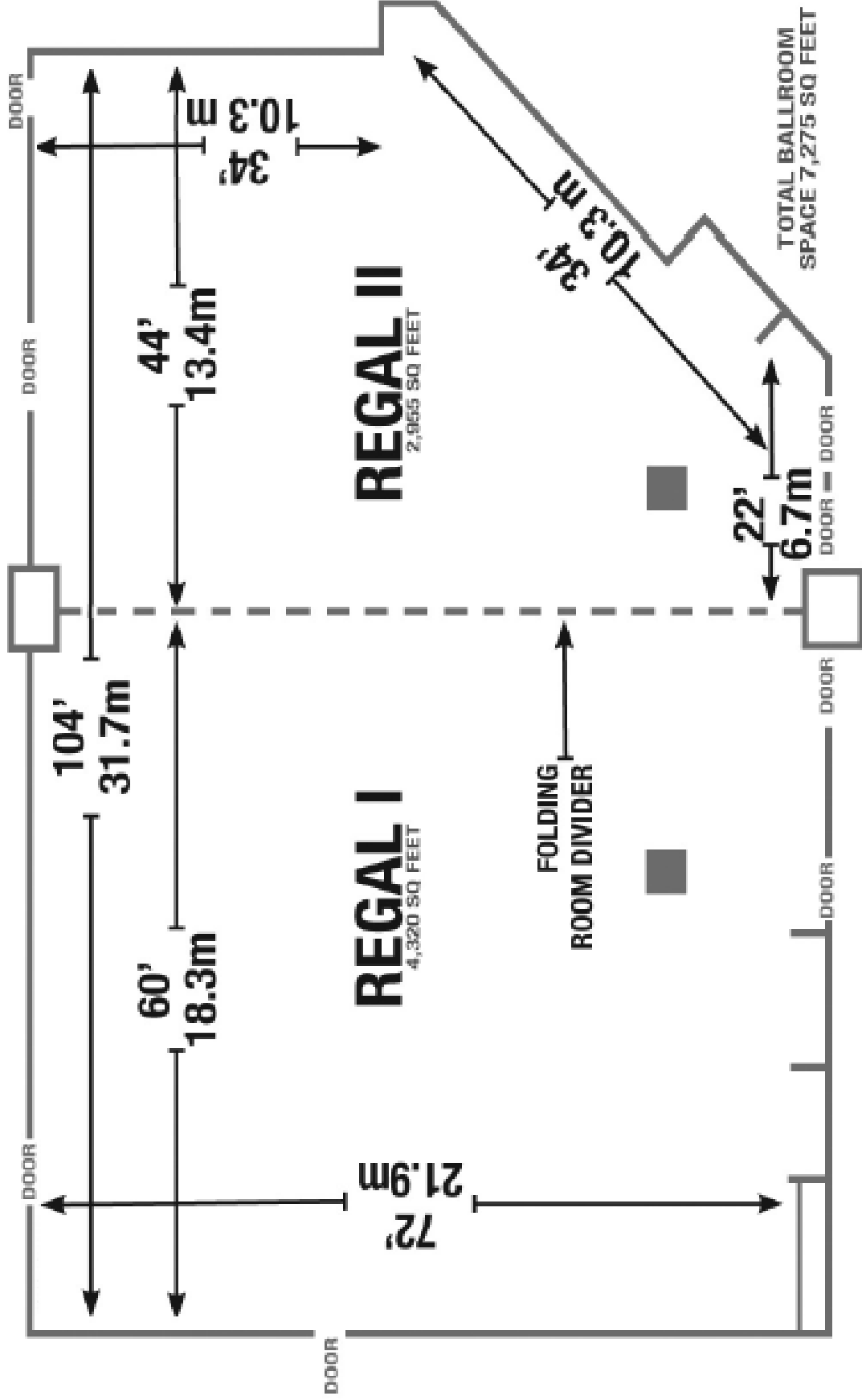
[www.camroseresortcasino.com](http://www.camroseresortcasino.com)

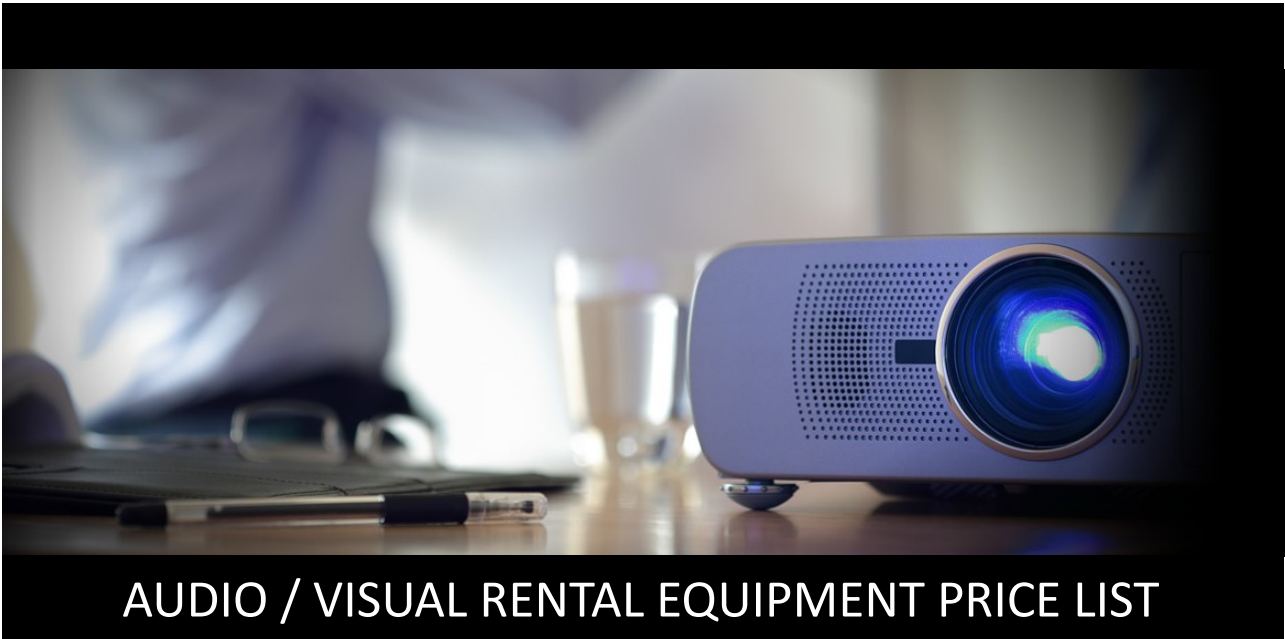


## BANQUET ROOM SETUP FEES

ROOM	RENTAL
<b>REGAL BALLROOM</b> <i>7230 sq. feet</i>	\$975 per day
Over 100 catered with buffet/plated	\$645 per day
Over 200 catered with buffet/plated	\$445 per day
Consecutive Days	\$100 off per day
<b>REGAL 1 OR 2</b> <i>Regal 1 4275 sq. feet / Regal 2 2955 sq. feet</i>	
Over 100 people	\$470 per day
Under 100 people	\$345 per day
Under 50 people	\$270 per day
Over 100 catered with buffet/plated	\$320 per day
Consecutive Days	\$50 off per day
<b>HARVEST BOARDROOM</b> <i>Up to 24 people</i>	\$195 per day
Light Beverage Service	\$175 per day
Food & Beverage Service	\$145 per day

# BALLROOM MEASUREMENTS





## AUDIO / VISUAL RENTAL EQUIPMENT PRICE LIST

<b>LCD PROJECTOR</b>	\$95 PER DAY
CONSECUTIVE DAYS	\$25 OFF PER DAY
<b>CONFERENCE PHONE</b>	\$20 PER DAY
CONSECUTIVE DAYS	\$5 OFF PER DAY
<b>FLIPCHART WITH MARKERS</b>	\$15 PER DAY
CONSECUTIVE DAYS	\$5 OFF PER DAY
<b>LASER POINTER</b>	\$15 PER DAY
<b>LAPEL MICROPHONE</b>	\$70 PER DAY
<b>PODIUM / MICROPHONE WITH SPEAKERS</b>	\$70 PER DAY
<b>PODIUM / WIRELESS MICROPHONE WITH SPEAKERS</b>	\$80 PER DAY
<b>DANCE FLOOR</b>	\$95 SETUP
<b>STAGE - LARGE</b>	\$150 SETUP
<b>STAGE - SMALL</b>	\$75 SETUP



## COFFEE BREAKS

<b>COFFEE OR TEA (10 CUP SERVICE)</b>	<b>\$15.00</b>
<b>SPECIALTY TEA (PER TEA BAG)</b>	<b>\$2.25</b>
<b>COFFEE OR TEA (50 CUP SERVICE)</b>	<b>\$60.00</b>
<b>COFFEE OR TEA (100 CUP SERVICE)</b>	<b>\$100.00</b>
<b>MILK (60 OZ. PITCHER)</b>	<b>\$15.00</b>
<b>JUICE (60 OZ. PITCHER)</b>	<b>\$15.00</b>
<b>CANNED SOFT DRINKS</b>	<b>\$2.00</b>
<b>BOTTLED WATERS</b>	<b>\$2.25</b>
<b>BOTTLED JUICES</b>	<b>\$2.25</b>
<b>DECADENT DELIGHTS PER DOZEN</b>	<b>\$17.00</b>
<b>ASSORTED MUFFINS PER DOZEN</b>	<b>\$27.00</b>
<b>GIANT FRESH GOURMET COOKIES PER DOZEN</b>	<b>\$24.00</b>
<b>ASSORTED PASTRIES PER DOZEN</b>	<b>\$27.00</b>



## BREAKFAST SELECTIONS

BUFFET STYLE

### Continental Buffet

(Minimum 30 guests)

Assorted Chilled Fruit Juices  
 Assortment of Danish Pastries,  
 Muffins, Croissants & Preserves  
 Selection of Cold Cereal  
 Selection of Flavored Yogurts  
 Fresh Fruit in Season  
 Coffee or Tea

*\$12.99 per person*

### Hot Breakfast

(Minimum 30 guests)

Assorted Chilled Fruit Juices  
 Scrambled Eggs  
 Sausage  
 Golden Hash Browned Potatoes  
 Fresh Fruit in Season  
 Muffins, Croissants & Preserves  
 Coffee or Tea

*\$13.99 per person*

### Additional Breakfast items:

(per person)

Bacon	\$3.25
French Toast	\$2
Waffles	\$2
Granola, Yogurt & Berries	\$1
Hot Oatmeal	\$.50
Baked Beans	\$.50
Grilled Tomatoes	\$.50
English Muffin	\$1.25
Includes Whole Grain Bread & G/F Bread	
Omelet / egg any style station	\$3.00
Toast Station	\$1.50
Eggs Benedict / Salmon / Ham	\$2.00





## LUNCH (AVAILABLE FROM 11AM - 2PM)

### Soup & Sandwich

Chef inspired soup (choice of cream or broth based)  
 Tossed Salad  
 Caesar Salad  
 Crudités & Dip  
 Array of Pickle Item  
 Sliced Fresh Fruit  
 Large Deli Style Sandwich  
 Assorted Deli Meats  
 Egg, Tuna & Chicken Salad  
 Sliced Cheddar & Swiss Cheese  
 Selection of Bread & Wraps  
 Assorted Spreads & Condiments  
 Sliced Fresh Fruit  
 Dessert Squares  
 Coffee or Tea  
**\$17.99 per person**

### Open Faced Designer Buffet

(choice of 4)

Honey Dijon Black Forest Ham on Baguette  
 Curry Shrimp on Croissant  
 Smoked Salmon, Caper, Onion,  
 Cream Cheese on Bagel  
 Balsamic Roasted Vegetable Stack on Flat Bread  
 Tuscan Cranberry Chicken on Focaccia  
 BBQ Tenderloin Tips & Caramelized  
 Onion on Garlic Bread  
**\$19.99 per person**

### Creative Luncheon Buffets

(Minimum 20 guests)

*All luncheons start with:*

Fresh Baked Rolls & Butter  
 Tossed greens with 3 dressings  
 Chefs Choice Salad  
 Caesar Salad

#### Choice of Two Entrees

Choice of Chicken (bone in) Styles:  
*Herb Roasted, Asian BBQ,  
 Southern Fried or Honey Garlic Glaze*  
 Back Ribs: *Honey Garlic or BBQ*  
 Ginger Beef  
 Sweet & Sour Chicken  
 Lasagna (Meat or Vegetarian)  
 Chicken Parmesan  
 Cabbage Rolls & Perogies  
 Chicken Penne Alfredo  
 Roasted Porkloin & Dijon Apple Chutney  
 Carved Alberta Roast Beef  
 CHEFS SPECIALTY: Butter Chicken

#### Choice of Starch

Long Grain & Wild Rice Pilaf  
 Herb Roasted Baby Red Potatoes  
 Steamed Basmati Rice  
 Roasted Yams

#### Choice of Vegetable

Steamed Seasonal Vegetable Medley  
 Stir Fried Vegetables  
 Honey Glazed Carrots

#### Dessert

Seasonal Fresh Fruit  
 Pastries & Squares

**\$25.99 per person**

(Choose Only One Entrée for \$5.00 less per person)



# BANQUET PACKAGE

## Cold Selections

Tossed Salad with Three Assorted Dressings  
Rotini Pasta Salad  
Pesto Marinated Mediterranean Vegetable  
Stagewest Caesar

## Carving

Herb & spiced rubbed, then seared to perfection  
Alberta AAA Roast Beef

## Starch

Roasted Baby Potatoes

## Vegetables

Butter Steamed Fresh Seasonal Vegetables  
*(inquire as to what is in season)*

## Finishing Touch

Fresh Seasonal Fruit, Sheet Cake, Squares  
Cookies, Berries, Whipped Cream

## Included with Meal

Mixed Relish & Pickle Tray  
Fresh Vegetables & Fresh Herb Dip  
Fresh Baked Rolls (gluten free also) & Butter  
Coffee or Tea

**\$27 per person**

Price does not include applicable tax or gratuity  
Items may change due to availability  
Items can be changed or altered to your liking







# ADDITIONS

## Substitution for Carving Station

Slow Roasted AAA Prime Rib:	ADD \$7
Sterling Silver N.Y Striploin:	ADD \$9
Herb Basted Turkey:	SUBSTITUTE \$0 ADD \$6

## Hot Additions

### LAND SUBSTITUTE ANY LAND \$0

**Roasted Pork Loin** ADD \$6  
served with Granny Smith Apple & Cranberry Stuffing & Apple Balsamic Glaze

**Chicken** ADD \$5  
Choice of style:  
*Wild Mushroom / Sundried Tomato & Cream /  
9 Cut Southern BBQ / Butter Chicken Sauce*

**Cabbage Rolls & Perogies** ADD \$5  
Hand Rolled Cabbage Rolls with Tomato Ragu & Baked Perogies with Smoked Bacon & Onions

**Cajun Honey Glazed Ham** ADD \$5  
With a Roasted Medley of Apples & Balsamic Glaze

### SEA

**Baked Salmon** SUBSTITUTE \$0  
ADD \$8  
Choice of style:  
*Cajun / Lemon Dill Caper Butter / Whiskey & Honey Glaze*

**Black Tiger Shrimp** ADD \$6  
Black Tiger Shrimp, Coconut Butter Cream Garnish with Grated Coconut & Julienne Carrot

**White Wine Mussels** ADD \$6  
P.E.I Mussels, Poached in White Wine Butter, Bell Peppers, Herbs & Garlic

**Butter poached lobster Tails** ADD \$16  
Prepared fresh to order, our Chef poaches succulent Canadian Lobster Tails with fresh herbs, spices & citrus, then finished with squeezed lemon juice & zest & accompanied by clarified butter & coarse salt.

**Seared Scallops & Smoked Bacon** ADD \$12  
Fresh scallops pan seared with a touch of coarse salt & pepper, finished with smoked bacon & rosemary

## Starch

**Garlic & Herb Smashed Potatoes** SUBSTITUTE \$0  
ADD \$2  
Red Jacket Potatoes, Garlic, Fresh Thyme, Cream, Butter

**Long Grain & Wild Rice Pilaf** SUBSTITUTE \$0  
ADD \$2  
A beautiful blend of Rice, Herbs & Spices, simmered in Stock

**Potato au Gratin** ADD \$2  
Layered with rich Cream & specialty Cheese, baked to golden

**Gnocchi** ADD \$3  
Pan seared with Prosciutto, Baby Spinach & a touch of cream

**Cheddar Baked Potato** ADD \$2  
Cheddar Bacon Stuffed Baked Potato

## Vegetable

**Brocolini** SUBSTITUTE \$0  
ADD \$2  
finished in Butter, Coarse Salt & Cracked Black Pepper

**Roasted Field Carrots** SUBSTITUTE \$0  
ADD \$2  
Cracked Black Pepper, Coarse Salt & a touch of Honey

**Baby Bok Choy** SUBSTITUTE \$1  
Lightly blanched, finished with seasoning

**Smoked Brussel Sprouts** SUBSTITUTE \$2  
Baked with Double Smoked Bacon & Walnuts



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# ADDITIONS

## Seafood Cold Additions

- King Crab Split Legs** **ADD \$16**  
Sweet Alaska King Crab Legs, poached in White Wine, Lemon, Butter & Coarse Salt. Served with Butter, Herbs & Citrus
- Whole Poached Salmon** **ADD \$4**  
West Coast Whole Salmon, garnished with Lemon & Fresh Herbs
- White Tiger Shrimp** **ADD \$9**  
Butter Poached, then ice chilled with Lemon & Dill
- Seafood Medley** **ADD \$7**  
Fresh mixture of Seafood, marinated with Citrus & Herbs

## Cold Tray Additions

- Signature Cheese Tray** **\$109**  
A selection of domestic Cheeses, with a variety of Crackers
- Charcuterie Tray** **\$119**  
A selection of fine Meats, accompanied by Olives, Pickles, Horseradish & Sauces

## Dessert Additions

- Lemon, Pumpkin, Pecan Pie** **ADD \$2.50**
- GLUTEN FREE DESSERT ADDITIONS:** **ADD \$3**  
Please inquire about what options are available

## Dessert Action Stations

- Chefs FAMOUS Banana Bread Foster** **ADD \$4**  
Relax after your delicious meal & watch one of our Chefs prepare the dessert to end all desserts. A succulent combination of cinnamon, pan seared bananas, flambéed with spiced rum & banana liquor, then finished in a brown sugar caramel sauce. Let the drooling begin as we pour this mouth watering mixture over warm fresh banana bread. You just need to decide how much fresh whipped cream or vanilla bean ice cream you want to top it off with.
- Sticky Toffee Pudding** **ADD \$3**  
Rich, buttery golden toffee sauce flowing over a cool white cloud of whipped cream. Layer after layer of dark & lightly spiced cake, finished with speckle finely chopped dates



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# PLATED SERVICE

## Dinner Menu Choices

All Dinners include Fresh Baked Rolls & Butter, as well as your choice of Salad, Starch & Dessert.



### Choice of Salad

Cucumber wrap garden green, choice raspberry, strawberry, or Balsamic emulsified vinaigrette or Stagewest Caesar

### Choice of Entree

**ROAST PRIME RIB OF BEEF (8oz)** \$34  
Thick cut Alberta Prime Rib served with a rich Demi Glaze & Yorkshire Pudding

**CHAR BROILED STERLING SILVER STRIPLOIN (8oz)** \$34  
Cooked to medium served with a side of Peppercorn Sauce

**ROAST AAA Alberta Beef** \$29  
Slow roasted, thin sliced AAA Alberta Beef served with a rich Demi Glaze

**GRILLED BREAST OF CHICKEN (6oz)** \$27  
Portobello & Field Mushroom Sauce

**ROASTED PORK LOIN** \$30  
Served with a Pinot Grigio sauce & Apple Cranberry Chutney

**FRESH FILET OF SALMON (8oz)** \$33  
Choice of: Cajun Dusted or Lemon Caper Dill Butter

**PAN SEARED HALIBUT** \$34  
Served with a Spinach Apple Butter reduction

### Choice of Starch

Herb Roasted Baby Red Potatoes, Garlic Herb Mash OR Wild Rice Pilaf

**Potato Au Gratin** SUBSTITUTE \$2  
Layered with rich cream & specialty cheese, baked to golden

**Gnocchi** SUBSTITUTE \$3  
Pan seared with prosciutto, baby spinach & a touch of cream

**Cheddar Bacon Stuffed Potato** SUBSTITUTE \$2  
Cheddar cheese, bacon, butter

### Choice of Vegetable:

Fresh Seasonal Vegetables or Butter & Honey Glazed Field Carrots

**Baby Bok Choy** SUBSTITUTE \$1  
Lightly blanched, finished with seasoning

**Smoked Brussel Sprouts** SUBSTITUTE \$2  
Pan seared with prosciutto, baby spinach & a touch of cream

### Choice of Dessert

Lemon, Pumpkin or Pecan Pie  
Cheesecake  
Black Forest Cake



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# LATE LUNCH

(served between 10:00pm & 11:30pm Buffet Style)



## *Late Lunch*

Fresh Baked Rolls, Butter & Condiments, Stagewest Caesar Salad, Yukon Gold Potato Salad, Pickles, Tuna Salad, Egg Salad & Assorted Sliced Cold Deli Meats & Sliced Cheeses, Coffee or Tea **\$12/ per person**

Selection of Delectable Delights & Fresh Seasonal Fruit  
Add **\$1.95 per person**



## *Pub Style Late Lunch*

**BURGER SLIDERS:** \$24 / Dozen

Mini Alberta Beef Burgers, fresh Brioche Buns, an assortment of toppings to satisfy every craving

**POUTINE BAR** \$7.50 / Person

Home chipped fries, rich demi sauce: blended cheeses (build your own)

**MEATBALLS** \$16 / Dozen

Jack Daniels B.B.Q or Asian Teriyaki

**MINI CRAB CAKES** \$36 / Dozen

Lightly breaded in Panko Bread Crumbs served with Salt & Pepper with Lime Soy Dip

**SEA SALT & CRACKED BLACK PEPPER, BABY BACK RIBS** \$10 / lb

Small bone-in pork ribs, baked with salt & pepper, with lime soy dip

**WINGS** \$11 / lb

Crisp & tender jumbo wings. Choice of Three Flavors: Hot, Honey Garlic, Asian BBQ, Cajun Brown Sugar

**THE PIZZA SHOP** \$8.50 / Person

Double Pepperoni & Mushroom, Deluxe, Hawaiian & Three Cheese

**VEGGIES & DIPS** \$65 / Tray

A lush assortment of seasonal vegetables with a variety of in-house made dips & dressings

**SWEETS** \$19 / Tray

A beautiful & rich assortment of pastries & squares to satisfy the sweet tooth

**SANDWICH TRAY** \$64 / Tray (60 QUARTERS PER TRAY)

Selection of prepared sandwiches including Roast Beef, Turkey, Ham & Egg Salad



Price does not include applicable tax or gratuity  
Items may change due to availability  
Items can be changed or altered to your liking

# ABOVE & BEYOND



## Pyramid of Prawns

**Large** (150 pieces) **\$275**  
**Small** (80 pieces) **\$165**

Garnished with Lemon & Cocktail Sauce

## Domestic Cheese Board

**Large** (Serves 40)) **\$190**  
**Small** (Serves 20) **\$105**  
**Plate** (Serves 10) **\$60**

Selection of Imported & Canadian Cheeses garnished with Fresh Fruit & Crackers

## Hors D'oeuvres

(Minimum 20 guests)

**Selection of 3 appetizers** **\$11 per person**  
**Selection of 5 appetizers** **\$14 per person**  
**Selection of 7 appetizers** **\$17 per person**

**Choice of:** Smoked Salmon Canapes, Mini Vegetable Egg Rolls, Bruschetta with Crostini, Greek Style Spanikopita, Spinach & Artichoke Dip, Citrus Chicken Brochettes, Sweet Chili Cajun Shrimp, Caprese Skewer, Seasonal Fruit Brochettes, Mini Quiche Lorraine, Indian Samosa, Swedish Meatballs, Teriyaki Beef Satay, BBQ Chicken Satay, BBQ Bison Meatballs, Teriyaki Beef Meatballs

## Vegetable & Pickle Display

**Large** (Serves 40-50) **\$70**  
**Small** (Serves 20-25) **\$40**

A wide variety of Fresh Vegetables with Dip decorated with Assorted Pickles

## Fun Snacks

**Per 12" Bowl** **\$12**  
(Serves 12 people)

Choice of Pretzels, Tex Mex Mix, Rippled Chips or Cheese Puffs

## Fresh Fruit Platter

**Large** (Serves 40) **\$95**  
**Small** (Serves 20) **\$55**

An array of fresh cut Seasonal Fruits

## Decadent Delights

A delightful display of tasty 2" squares **\$17 per dozen**

## Donuts & Jumbo Cookies

(Minimum order of 12)

**\$2 each**

## Assorted Pastries

(Minimum order of 12)

**\$2.25 each**

Assorted Muffins, Danishes or Croissants

Price does not include applicable tax or gratuity Items may change due to availability Items can be changed or altered to your liking



# CASH BAR

(Guests purchase beverages on an individual basis) Ice, glasses & mix for liquor are included in the price as well as bartender.  
Wine available by bottle upon request

**LIQUEURS (1oz) \$6.75**  
Premium Brands  
Includes Paralyzers & Caesars

**HIGHBALLS (1oz) \$5.75**  
House Brands

**HOUSE WINE (5oz) \$6.25**  
Per Glass

**DOMESTIC BEER \$5.75**  
Regular & Lite

**IMPORTED BEER \$6.75**

**MOCKTAILS \$3.75**  
Per Glass

**CANNED POP \$2.00**

If beverage sales total less than \$400 a bartender fee of \$20/hour will be applied for a minimum of three hours for each bartender

*Convenor can also have host tickets to provide their guests drinks & these redeemed tickets would be added to their bill. The Camrose Resort Casino will provide the tickets the day of the event\**

# HOST BAR

(Convenor provides the reception)  
Ice, glasses & mix are included in the price

**LIQUEURS (1oz) \$6.25**  
Premium Brands  
Includes Paralyzers & Caesars

**HIGHBALLS (1oz) \$5.25**  
House Brands

**HOUSE WINE (5oz) \$5.75**  
Per Glass

**DOMESTIC BEER \$5.25**  
Regular & Lite

**IMPORTED BEER \$6.25**

**CANNED POP \$2.00**



\*A convenor can also collect a dollar amount per drink.  
IE \$2 or \$3 per drink & the difference would be paid for by the Bride & Groom on the bill. Prices subject to change due to market value\*

If beverage sales total less than \$400 a bartender fee of \$20/hour will be applied for a min. of three hours for each bartender. If a ticket seller is required there will be a charge of \$15/hour, min. of three hours.

# WINE MENU

## Red Wine

	BOTTLE
Playhouse Dramatic Red - Canada	27
Hayes Ranch Cabernet Sauvignon—USA	29

## White Wine

Playhouse Dramatic White - Canada	27
Hayes Ranch Chardonnay - USA	29

*\*A different wine choice can be accommodated also. Please consult with the Catering Manager\**

## Corkage Wine

Bring in your own wine choice. We will open bottles, place on tables and provide wine glass service - **\$2.50 per person**

## CORKAGE BAR

(Convener provides the liquor)  
Ice, glasses, mix, & bartender (s) included in the price

**\$6 per person**

Convener provides liquor as well as permit from liquor store where liquor was purchased from for resale or non sale. Convener provides a float if needed as well as sets price for beverages. If it is to be a No Cost Bar, a gratuity of 12% per drink based at \$5.50 per drink will apply.

If it is to be a Ticket Corkage Bar, a gratuity of \$0.50 per ticket turned in at the bar will apply.

Convener provides tickets and a ticket seller if a ticket bar is chosen

## NON ALCOHOLIC - \$70

*(Approx. 80 cup Punch Bowl)*

A Non Alcoholic Punch Station is a great option to provide to your guests, especially when there are children at an event.

### Flavors:

*Shirley Temple, White Grape & Cranberry with Ginger Ale, Pink Grapefruit with 7-Up*



Price does not include applicable tax or gratuity

 CAMROSE  
RESORT CASINO

# HAVE YOUR GUESTS RIDE THE ELEVATOR HOME!



Group rates are available year round (excluding Big Valley Jamboree & New Year's Eve). You can block up to 30 guest rooms for one night or several nights. Guests will then have until the month prior to the arrival date to reserve their guest room at the reduced rate by calling our toll free number available 24 hours per day

**1-888-784-8441**

To block your guest room block please call **780-679-2376** or  
via e-mail at **hotel@camroseresortcasino.com**



# General Information

Thank you for considering the Camrose Resort Casino to host your upcoming event. We are eager to assist with every detail to ensure complete success. We ask that you review the following standard guidelines and policies:

## Food & Beverage

The Camrose Resort Casino shall be the sole provider of food & beverage items. Any special items (e.g. food samples) must be approved by the Catering Department in advance and may be subject to an additional charge. The customer is to identify & hold harmless the Camrose Resort Casino, their employees & agents against any damages & all suits caused by own, or by independent contractors on their behalf, including supplied materials & food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products will be displayed for a maximum of one & a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one & a half (1 1/2) hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied. The service of alcohol beverages is subject to the inclusion of food. Alberta liquor laws do not permit beverage service before 10:30am (12 Noon on Sundays and holidays) or after 1:00am. All persons must be 18 years of age or older to consume alcohol beverages. A 15% Gratuity is applicable on all hosted Food & Beverage. Prices shown do not include gratuity. The 5% GST is applicable on all charges. Children (5-11 years of age) meals are half the price of an adult. Children under 4 have the same meal at no charge.

## Deposits, Credit & Guarantees

A deposit of \$500.00 is required to confirm the event reservation in the banquet rooms. We ask new clients requesting billing privileges to submit a credit application to our Accounting department a minimum of four weeks prior to the event. To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests, confirmed to attend, 72 hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted on the Banquet Contract. In case of discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. The Hotel will prepare up to 10% over the guaranteed to a maximum of 10 additional guests. **All contracts and credit card authorizations must be returned signed to the Catering Department 72 hours in advance of a function or your function may be cancelled.** The Camrose Resort Casino may provide alternate room & appropriate services, suitable to your size of group.

## Payment Procedure

**Weddings / Banquets:** Payment is required 3 days prior (by Credit Card, Cash or Certified Cheque only) to the event date, based on guaranteed numbers provided to the Camrose Resort Casino. Any remaining or additional charges are due upon completion of the function & will automatically be billed to the credit card on file.

## Labor Charges

If the alcohol beverage sales total less than \$400.00 a bartender fee of \$20.00 per hour will apply, for a minimum of three hours. If required for cash or host bars, a ticket seller fee of \$15.00 per hour will be applied. If room set-up has to be changed with less than 24 hours notice, a labor fee of \$30.00 per hour, per porter fee will apply.

## Weddings:

Deposits shall be forfeited if a function is cancelled with less than four months prior to the actual event date. Half of the deposit will be refunded if four to nine months prior to the actual event date and a full refund if more than nine months prior to the actual event date.

## Power

Extension cords & power bars are available for \$5.00 rental fee each. A charge will be assessed for electrical requirements above & beyond normal usage.

## Boxes, Shipping & Storage

The Camrose Resort Casino is pleased to accept delivery of materials from the event Convener, with prior arrangements & space permitting. The Camrose Resort Casino cannot accept liability for loss or damage to any good stored, prior to, or following an event. Should you require any assistance moving an excessive amount of equipment, help will be provided & a reasonable labor fee will apply. Material requiring storage of more than three days prior to a function & more than three days after a function will be subject to additional charges of \$25 per day.

Personal belongings & equipment should be removed from the function rooms at the end of the scheduled day, unless prior arrangements have been made with the Catering Manager. The Camrose Resort Casino cannot accept liability for articles left in the function room.

## Signage

The Camrose Resort Casino reserves the right to move any signage that is not prepared in a professional manner or is deemed unsightly & untidy.

## Socan Fee

A performing rights license is required when renting a facility for a private function such as a wedding reception, dinner, fashion show, etc. if music will be performed during the event, whether music is live or pre-recorded. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada and then distributed to the copyright owners in the form of a royalty. If you are holding an event with dancing, the fee is \$59.17 + GST. If you are holding an event without dancing, the fee is \$29.56 + GST. Please note that GST is applicable.

## Resound Fee

Not for profit music licensing company dedicated to obtaining fair compensation for artists & record companies for their performance rights.

### NO DANCING

#### SOCAN

1-100	\$22.06
101-300	\$31.72
301-500	\$66.19
OVER 500	\$93.78

#### RESOUND FEES

1-100	\$9.25
101-300	\$13.30
301-500	\$27.76
OVER 500	\$39.33

### WITH DANCING

#### SOCAN

1-100	\$44.13
101-300	\$63.49
301-500	\$132.39
OVER 500	\$187.55

#### RESOUND FEES

1-100	\$18.51
101-300	\$26.63
301-500	\$55.52
OVER 500	\$78.66

\*All prices are subject to 5% GST\*

## Decorations

The Catering Department will be happy to offer guidance for your decorating. All decorating is the host's responsibility. All decorations must be removed upon the conclusion of the function unless otherwise authorized by the Catering Manager or Banquet Supervisor. Tape or nails are not permitted for hanging decorations. Use of confetti is not permitted in the function room. Any candles being used must be properly contained, to prevent accidental contact with the flame.

## Rental Hours:

Music & Dances must end at 1:00am & the room must be vacated by 2:00am.