

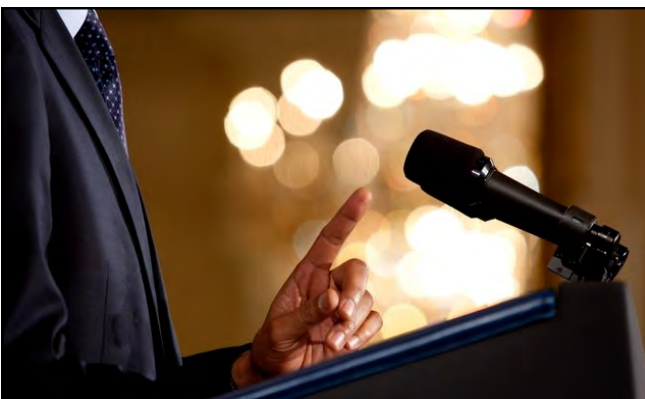


CAMROSE
RESORT CASINO

**BANQUET PACKAGE
2020**



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

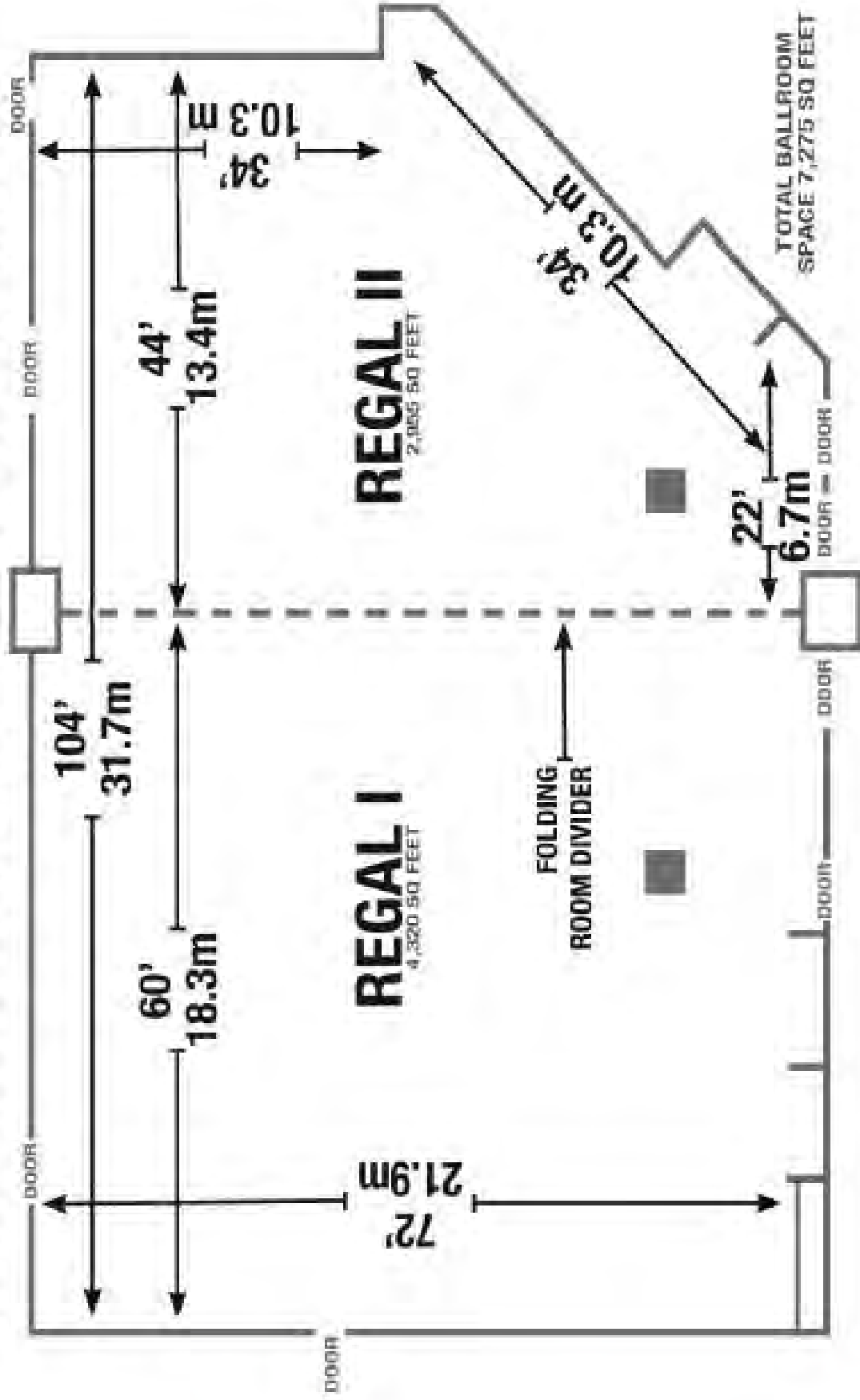
www.camroseresortcasino.com

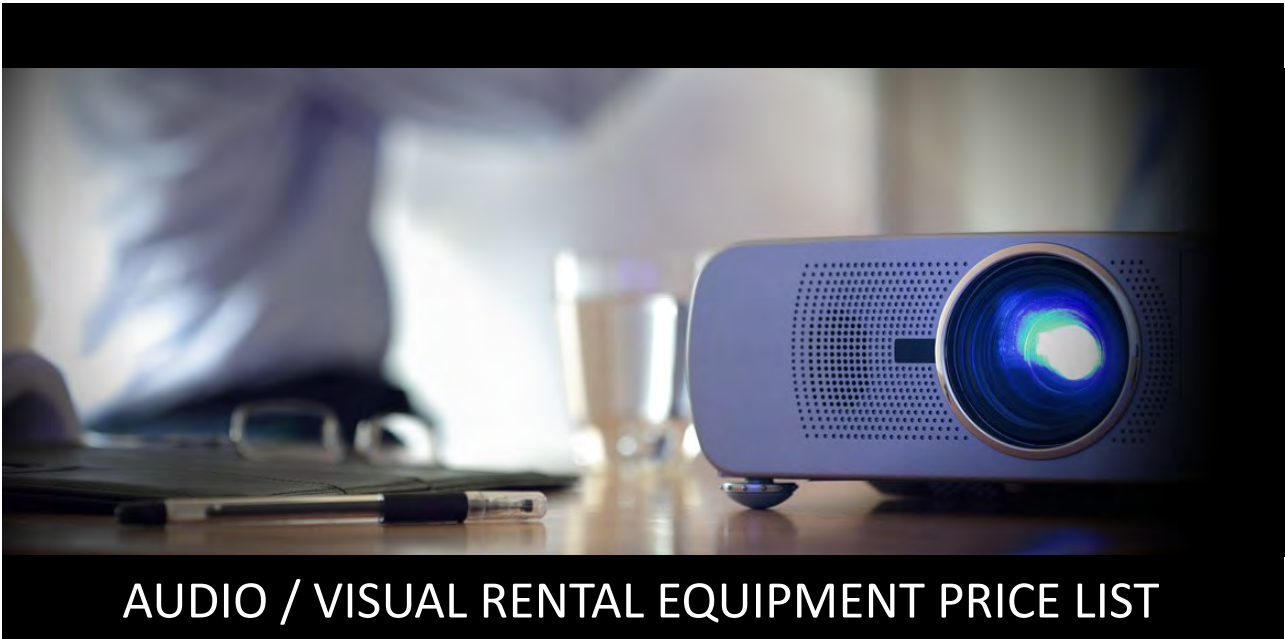


BANQUET ROOM SETUP FEES

ROOM	RENTAL
REGAL BALLROOM with no catering <i>7230 sq. feet</i>	\$975 per day
Over 100 Guests Plus Meal	\$645 per day
Over 200 Guests Plus Meal	\$445 per day
Consecutive Days	\$100 off per day
REGAL 1 OR 2 <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 Guests Plus Meal	\$320 per day
Consecutive Days	\$50 off per day
HARVEST BOARDROOM <i>Up to 24 people</i>	\$195 per day
Light Beverage Service	\$175 per day
Food & Beverage Service	\$145 per day

BALLROOM MEASUREMENTS





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



COFFEE BREAKS

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



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	\$2.00
Waffles	\$2.00
Granola, Yogurt & Berries	\$1.00
Hot Oatmeal	\$0.50
Baked Beans	\$.050
Grilled Tomatoes	\$0.50
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

Additional Breakfast Items must be an add on with the Hot Breakfast Buffet





LUNCH (AVAILABLE FROM 11AM - 2PM)

Soup & Sandwich

Chef inspired soup (choice of cream or broth based)
 Tossed Greens with 3 dressings
 Caesar Salad
 Crudités & Dip
 Array of Pickled Items
 Large Deli Style Sandwiches:
 Assorted Deli Meats,
 Egg, Tuna & Chicken Salad
 On a selection of Breads
 Dessert Squares, Sliced Fresh Fruit
 Coffee or Tea
\$17.99 per person

Open Faced Designer Buffet

Chef inspired soup (choice of cream or broth based)
 Tossed Greens with 3 dressings
 Caesar Salad
 Crudités & Dip
 Array of Pickled Items
(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
 Sliced Fresh Fruit, Dessert Squares
 Coffee or Tea
\$19.99 per person

Creative Luncheon Buffets

(Minimum 20 guests)

Fresh Baked Rolls & Butter
 Tossed greens with 3 dressings
 Chefs Choice Salad
 Caesar Salad
 Crudités & Dip
 Array of Pickled Items

Choice of Two Entrees
 Choice of Chicken (bone in) Styles:
Herb Roasted, Asian BBQ,
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 Pork Loin & 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

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

Broccolini 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



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



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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Items can be changed or altered to your liking

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



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

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



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

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

*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.