



*Experience an Extraordinary
Event!*

*Royal Hotel Edmonton
Airport*

Catering Package



Ballroom Capacities

| Room | Size | Area | Height | Theatre | Classroom | Dinner |
|----------------|-----------|------|--------|---------|-----------|--------|
| Lancaster | 50' x 83' | 4100 | 11' | 350 | 200 | 250 |
| Lancaster A | 50' x 42' | 2080 | 11' | 175 | 100 | 140 |
| Lancaster B | 50' x 41' | 2020 | 11' | 175 | 100 | 140 |
| Piper | 50' x 35' | 1750 | 11' | 160 | 75 | 120 |
| Piper A | 25' x 35' | 875 | 11' | 90 | 30 | 60 |
| Piper B | 25' x 35' | 875 | 11' | 90 | 30 | 60 |
| Beechcraft | 25' x 35' | 875 | 11' | 80 | 30 | 60 |
| Cessna | 20' x 20' | 400 | 11' | * | * | * |
| Gulfstream | 20' x 15' | 360 | 11' | 25 | 12 | * |
| Avro | 18' x 18' | 350 | 11' | 20 | 12 | * |
| Lear | 15' x 20' | 300 | 11' | * | * | * |
| Spitfire | 27' x 13' | 350 | 10' | 30 | 12 | * |

* Boardroom set up only (10 people)



Catered Facility Fee Schedule

Rooms are assigned according to the anticipated number of guests and best fit set-up.

The following scale will be applied to all functions involving the purchase of Catered Food. To receive a complimentary meeting room, the combined purchase of food & beverage posted to the master folio must exceed the listed amount per day.

*Minimum attendees for function rooms may apply

LANCASTER BALLROOM 4,100 SQ FT

| | |
|--------------------------|------|
| Day Fee | 1500 |
| Food purchases over 2000 | 1000 |
| Food purchases over 4000 | 750 |
| Food purchases over 6000 | 350 |
| Food purchases over 8000 | COMP |

LANCASTER A OR B 2,000 SQ FT

| | |
|--------------------------|------|
| Day Fee | 750 |
| Food purchases over 2000 | 375 |
| Food purchases over 4000 | COMP |

PIPER BALLROOM 1750 SQ FT

| | |
|--------------------------|------|
| Day Fee | 600 |
| Food purchases over 2000 | 375 |
| Food purchases over 3000 | COMP |

BEECHCRAFT OR PIPER A & B 875 SQ FT

| | |
|--------------------------|------|
| Day Fee | 350 |
| Food purchases over 750 | 200 |
| Food purchases over 1500 | COMP |

AVRO, SPITFIRE or GULFSTREAM BOARDROOMS 350 SQ FT

| | |
|-------------------------|------|
| Day Fee | 200 |
| If purchase is over 500 | COMP |

CESSNA OR LEAR BOARDROOMS 300 SQ FT

| | |
|-------------------------|------|
| Day Fee | 175 |
| If purchase is over 400 | COMP |



Audio & Visual Features

| | |
|----------------------------------|---------------|
| Portable Whiteboard with Markers | 35 |
| Flipchart with Markers | 45 |
| Easel | 20 |
| Screen (6') | 30 |
| Screen (8') | 45 |
| Screen (10') | 65 |
| LCD Projector | 115 |
| VGA Signal Splitter | 110 |
| Wireless Mic (Handheld or Lapel) | 95 |
| Wired Floor Mic | 35 |
| 4 Channel Mixer | 40 |
| 8 Channel Mixer | 80 |
| DI Box Computer Audio | 30 |
| Conference Speaker Phone | 95 |
| Hybrid Phone | 375 |
| Laser Pointer/Slide Advancer | 35 |
| WIFI | Complimentary |
| AV Cart | Complimentary |

*A/V Technician available upon advance request 95/ regular hour
 125/ overtime or special project

Please do not hesitate to ask if you require audio/visual that is not listed above.
Please note prices are subject to change.

An offsite audio/visual company supplies some of the equipment listed; therefore, prearranged orders are necessary. Rush delivery charges may apply in the case of last-minute orders.

Displays, Exhibits or Products:

If displays, exhibits or products are to be used, they are to be delivered to our Receiving entrance no more than 24 hours prior to the function unless arrangements have been made with our Catering Office. Such displays and products are the responsibility of the exhibitor.



Some Helpful Information

MENU SELECTION

This catering package contains menu suggestions. **Our Catering Manager, as well as our Executive Chef, will personalize a menu to meet your specific needs.** Please remember that the menu selections must be identical for all guests attending. Special dietary requirements are available but arrangements must be made prior to the function.

The Royal Hotel with the exception of a wedding or birthday cake (from licensed bakery) must supply all food and beverage items. Any other special items must have the hotel's prior approval – i.e. Corkage Alcohol. At no time may any food and/or beverage be removed from the premises.

GUARANTEED GUESTS

For all meal functions, an estimated number of guests is required at the time of the booking. A guarantee of actual numbers is due **72 hours** prior to the function, and an indication of total number is required **10 days** prior to the function of a larger group. It is the right of the Royal Hotel to move your function to a different room if numbers fluctuate more than 20%.

PAYMENT INFORMATION

DEPOSIT INFORMATION

A \$10/person deposit is required at the time of space confirmation. This deposit is non-refundable. Cancellation charges may apply.

FINAL PAYMENT

Final Payment is due **in full** 72 hours prior to your function.

DIRECT BILLING ACCOUNT

All new accounts must complete a credit application a minimum of 3 weeks before event. The payment is due in full upon receipt of the invoice.

START/END TIMES

The space is booked only for the time indicated on the contract. Allowances for additional decorating or set-up time must be pre-arranged with the Catering Manager. Beverage and Music Service must be completed by 1:00 a.m.

SECURITY

The Royal Hotel will not assume liability or responsibility for damage or loss of personal property during or following any function.

AND FINALLY...

To eliminate any stress or last-minute surprises, please remember to read your contract to ensure that the details, colors, times, and program for your event are correct.



Breakfast Buffets

All breakfast buffets include freshly brewed coffee, tea, and chilled juices

Cold Breakfasts served for a minimum of 10 guests

Hot Breakfasts served for a minimum of 20 guests

CONTINENTAL

14

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter & Preserves
Seasonal Fruit and Berries

ROYAL CONTINENTAL

17

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter & Preserves
Cottage Cheese, Fruit Yogurt
Assortment of Cold Cereals and Milk
Triple Berry Smoothie
Seasonal Fruit and Berries

STAY FIT BREAKFAST

16

House Made Granola and Milk with Dried Fruit & Nuts
Fruit Yogurt Cups
Banana Walnut Loaf with Butter and Preserves
Fresh Homemade Juice of the Day
Seasonal Fruit and Berries

The Canadian

19

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter and Preserves
Scrambled Eggs with Cheddar and Clipped Scallions
Smoked Bacon & Country Pork Sausages
Home Fried Kennebec Potatoes
Seasonal Fruit and Berries

The Westerner

21

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter and Preserves
Western Scrambled Eggs with Peppers, Onions and Cheddar Cheese
Smoked Bacon, County Pork Sausage, Honey Ham
Home Fried Kennebec Potatoes
Seasonal Fruit and Berries

The Traditional Bennie

19

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter and Preserves
Smoked Loin Back Bacon Eggs Benedict with Chive Hollandaise
Home Fried Kennebec Potatoes
Seasonal Fruit and Berries

**Southern Alberta Bennie**

21

Chefs Assortment of Fresh Baked Breakfast Pastries Including Butter and Preserves
Hand Crafted Pork Fennel Sausage Patty, Eggs Benedict, Sourdough Biscuit, Country Gravy with Chive Hollandaise
Home Fried Kennebec Potatoes
Seasonal Fruit and Berries

ROYAL BRUNCH BUFFET

33

Minimum of 25 people

ADD HOT ITEM 5

Chefs Assorted Fresh Baked Breakfast Pastries Including Butter & Preserves
Scrambled Eggs with Cheddar and Clipped Scallions ADD HOT ITEM 5
Smoked Bacon, County Pork Sausages
Home Fried Kennebec Potatoes
Market Seasonal Vegetables with Chive Oil
Red Jacket Potato Salad w/Grated Egg & Clipped Scallions
Sundried Tomato Pasta Salad
Classic Greek Salad w/Kalamata Olives & Feta Cheese
Seasonal Market Crudit  w/ Steels Ranch Dressing
Selection of Cakes, Tarts & Squares
Seasonal Fruit & Berry Platter
Assorted Chilled Juices
Coffee & Tea

SELECT TWO

-Poached Haddock Fillets / Light Citrus Cream
-Gammon Ham w/Charred Pineapple Relish
-Lemon Garlic Whole Roast Chicken / Carved and Quartered
-Eggs Benedict with Chive Hollandaise
-Royal Yorkies / Mini Yorkshire Puddings filled with Western Scrambled Eggs and Aged Cheddar Cheese
-Buttermilk Pancakes and Cinnamon French Toast with Maple Syrup, Triple Berry Compote and Chantilly Cream



Plated Breakfasts

All breakfasts include freshly brewed coffee, tea, and chilled juices & assorted breakfast breads

| | |
|---|----|
| THE LIGHT & HEALTHY | 12 |
| Fresh Baked Bran Raisin Loaf Muffin Seasonal Fruit Cup and Yogurt Granola Parfait | |
| THE MAPLE LEAF | 15 |
| *Minimum of 10 people Scrambled Eggs with Cheddar and Clipped Scallions Smoked Bacon and Country Pork Sausage Home Fried Kennebec Potatoes | |
| THE WYNDHAM CLASSIC | 16 |
| Ham and Cheese Omelet Smoked Bacon or Country Pork Sausage Home Fried Kennebec Potatoes | |
| THE ROYAL BENEDICT | 17 |
| Butter Toasted English Muffins Smoked Loin Back Bacon -Eggs Benedict with Chive Hollandaise Home Fried Kennebec Potatoes | |
| THE TRAVELLERS BREAKFAST | 18 |
| Scrambled Eggs with Cheddar & Clipped Scallions Two Buttermilk Pancakes with Maple Syrup & Butter Smoked Bacon and Country Pork Sausage Home Fried Kennebec Potatoes | |
| THE RANCH LAND | 22 |
| Grilled New York Strip Steak served medium Two Poached Eggs with Chive Hollandaise Grilled Tomatoes Home Fried Kennebec Potatoes | |



Beverage & Bakery Items

REFRESHMENTS

| | |
|---|-----|
| Freshly Brewed Coffee: | |
| Silex Carafe | 25 |
| 1 Gallon Urn | 50 |
| 4 Gallon Urn | 150 |
| Teas, Regular and Herbal (Silex Carafe) | 20 |
| Assorted Chilled Individual Juices | 3 |
| Assorted Canned Soft Drinks | 3 |
| Bottled Water | 3 |
| Milk 2% and Chocolate, Individual Cartons | 3 |
| <i>Guaranteed Number Required</i> | |

FRESH BAKED GOODS

| | |
|--|----------|
| Assorted Danish, Muffins, and Croissants | 3.5 each |
| Assorted Squares & Bars | 25 dozen |
| Assorted Fresh Baked Cookies (Baker's Dozen) | 20 dozen |
| Whole Fresh Fruit (Bananas, Apples, Oranges) | 3 each |
| Granola Bars | 2.5 each |
| Individual Yogurt Cups | 3 each |
| Individual Fruit Plate | 8 each |
| Fresh Baked Loaves | 4 order |

SELECT TWO:

Banana Walnut, Lemon Raspberry, Chocolate, Cinnamon Swirl

BREAKFAST ADDS

| | |
|---|---|
| Cottage Cheese | 3 |
| Individual Yogurt Parfait with Granola and Berries | 5 |
| Individual Yogurt Cup | 3 |
| Steel Cut Oatmeal with Dried Fruit and Demerara Sugar | 4 |
| Canadian Smoked Salmon with Bagels and Cream Cheese | 8 |
| Scrambled Egg and Smoked Bacon Jumbo Croissant | 8 |
| Market Garden Frittata | 5 |
| *Butter Milk Pancakes | 4 |
| *French Toast | 4 |
| *Belgium Waffles | 5 |
| <i>with Syrup, Triple Berry Compote & Chantilly Whipped Cream</i> | |
| *Country Pork Sausage | 4 |
| *Smoked Bacon | 4 |
| *Hand Crafted Pork Fennel Sausage Patties | 4 |
| *Griddle Fried Honey Ham | 4 |
| *Addition to hot breakfast buffets only | |



Themed Coffee Breaks

SWEET TREAT

9

A Selection of Homemade Mini Cup Cakes, Squares, and Tarts
Freshly Brewed Coffee and Tea

MOVIE TIME

11

Freshly Popped Popcorn Buttered Popcorn with assorted Seasoning Salts
Potato Chips / Assorted Individual Bag of Potato Chips
Chocolate Bars
Assortment of Canned Soft Drinks

BALL PARK

13

Mini All Beef Hot Dogs
Warm Sea Salted Pretzels
Nacho Chips, Hot Cheese Sauce and Salsa
Cinnamon Sugared Donut Holes
Milkshake Shooters

CHILLIN' OUT

11

Assorted Individual Ice Cream Bars
Assorted Fresh Baked Cookies
Triple Berry Lemonade

HEART & HEALTHY

12

Granola Bars
Individual Yogurt Cups
Fresh Seasonal Fruit Platter
Smoothie of the Day



Plated Lunch Selections

These selections are served between 11:00 am – 2:00 pm

EXPRESS PLATED

(Served with Garlic Bread, Coffee & Tea)

| | |
|--|-----------|
| Royal Caesar | 15 |
| Market Greens with House Apple Cider Ranch Dressing | 13 |
| Cobb Salad | 16 |
| Chicken Penne Pasta | 17 *GF 18 |
| Meat Lasagna al Forno | 18 |
| Vegetarian Lasagna | 17 |
| Fish and Chips | 17 |
| Butter Chicken with Jasmine Rice and Grilled Garlic Naan Bread | 17 |
| Tofu Rice Bowl | 18 *GF |

THREE COURSE PLATED LUNCHES

(Served with Coffee & Tea)

Fresh Baked Rolls with Butter, Choice of Soup of the Day or Mixed Seasonal Greens with House Dressing, buttermilk mashed potatoes and market seasonal vegetables & one choice of dessert

START (select one)

- Soup of the Day
- Mixed Seasonal Greens with House Dressing

ENTREE (select one)

- Pan Seared Lemon Rosemary Chicken Breast with Pan Gravy 22
- Shaved Roast Beef with Red Wine Jus 21
- Grilled Pork Loin Chops with Smoked Onion Jus 21
- Panko Crusted Haddock Fillets with Charred Pineapple Salsa 20
- 6 oz. Striploin Steak with Sautéed Mushrooms and Onions 24

DESSERTS (select one)

- Strawberry Trifle
- Carrot Cake
- Apple Crumble with Vanilla Ice Cream
- Berry Custard Parfait

Gluten Free Desserts \$2 upcharge

- Strawberry Dream / Gluten Free
- Marshmallow Brownie Cake / Gluten Free

DIETARY RESTRICTIONS 19

- Penne Mushroom Carbonara GF/V
- Grilled Tofu Kebobs with Chimichurri GF/V/DF
- Penne Mushroom Carbonara GF/V
- Autumn Lentil Ragout with Roasted Acorn Squash GF/V/DF
- Bulgolgi Grilled Vegetable Bowl GF/V/DF
- GF / Gluten Free V / Vegan DF / Dairy Free
- Speak to your Catering Manager for Additional Courses.



The Sandwich Bar

These selections are served between 11:00 am – 2:00 pm
Served with Soup of the Day, Chefs Assorted Desserts
Freshly Brewed Coffee & Tea
Gluten Free Breads and Wraps 2
ADD Mixed Seasonal Greens with Duo of House Dressings 3

BUSINESS SPECIAL

17

Minimum of 10 Guests

Assorted Sandwiches on Domestic and Local Baked Specialty Breads

-Chopped Egg Salad / Soft Kaiser

-Tuna Salad / 12 Grain

-Roast Beef / Horseradish Mayo / Baguette

-Grilled Vegetable Tortilla Wrap with Feta Cheese and Balsamic Reduction

-Roast Turkey / Cranberry Mayo / Rosemary Focaccia

-Montreal Smoked Meat / Winnipeg Light Rye

Assorted Pickle tray with Olive

WRAP & ROLL

18

Minimum of 20 Guests

Cheddar, Sundried Tomato, Whole Wheat, White Tortillas and Lettuce Wrap

-Beef & Cheese

-Turkey Guacamole

-Butter Chickpea **V**

-Buffalo Chicken

-Cuban Pork

-Bib Lettuce Veggie Ranch **V**

Assorted Pickle tray with Olives

THE DELI COUNTER

21

Minimum of 20 Guests

Country Coleslaw

Red Jacket Potato Salad with Chopped Egg & Clipped Scallions

Sliced Tomato, Red Onion and Pickles

Selection of Specialty Breads and Rolls

Sliced Meats including Roast Beef, Honey Ham, Smoked Turkey

Montreal Smoked Meat, Genoa & Spicy Soppressata Salami

Sliced Trio of Domestic Cheeses

Mayonnaise, Horseradish, Dijon and Country Mustard

Assorted Pickle tray with Olives

Market Vegetable Crudité with House Ranch Dressing



Themed Hot Lunch Buffets

*These selections are served between 11:00 am – 2:00 pm
Minimum of 25 Guests. Under minimum a \$3/person surcharge will be applied
Served with our Assorted Desserts and Freshly Brewed Coffee and Tea*

TUSCAN TREAT

24

Crisp Romaine Leaves with Red Wine Garlic Parmesan Dressing
Sundried Tomato Bowtie Pasta Salad
Tomato Florentine Salad
Marinated Olives and Pickles
Chicken Milanese with Tomato Basil Compote
Penne Pasta with Italian Sausage, Roasted Peppers Topped with Shaved Romano
Fresh Artisan Focaccia Bread
Tiramisu

MEXICAN MIDDAY

22

Mixed Seasonal Greens with Chile Lime Dressing
Corn, Zucchini & Tomato Salad
Warm Flour, Corn and Hard-Shell Tortillas
Ancho Chili Rubbed Chicken Strips
Chorizo Spiced Ground Beef
Charred Peppers & Onions
Smoked Paprika Rice with Pinto Beans
Grated Jack Cheese
Sour Cream, Salsa Roja, Pickled Jalapenos, Shredded Lettuce

THE ALBERTAN

19

Mixed Seasonal Greens with Duo of House Dressings
Country Coleslaw
Red Jacket Potato Salad with Chopped Egg & Clipped Scallions
Shaved Slow Roasted AAA Beef with Onion Rolls and au Jus
Roasted Red Pepper Garlic Spiced Potato Wedges

PACIFIC RIM

24

Asian Noodle Salad with Citrus Coriander Dressing
Hot and Sour Soup with Vegetable Dumplings & Scallions
General Tso Chicken
Ginger Beef & Broccoli
Shanghai Noodles with Vegetables and Ginger Teriyaki Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Steamed Jasmine Rice
Fortune Cookies



BUILD YOUR OWN BUFFET

1 Entrée 23

2 Entrée 27

Mixed Seasonal Greens with Duo of Dressings

Sundried Tomato Bowtie Pasta Salad

Red Jacket Potato Salad with Chopped Egg and Clipped Scallions

Seasonal Vegetable Crudit  with House Ranch Dressing

Assorted Pickle tray with Olives

Choice of Roasted Red Jacket Potatoes or Steamed Jasmin Rice

Market Seasonal Vegetables

ENTREE

House made Meat Lasagna al Forno (Vegetarian Lasagna Optional)

Four Cheese Rainbow Tortellini with Parma Rosa Tomato Sauce

Lemon Garlic Whole Roast Chicken / Carved and Quartered

Fire Roasted Shaved Tri-Tip Sirloin with Pan Jus

Beef Stroganoff with Buttered Egg Noodles

Pork Schnitzel with Mushroom Gravy

ON DECK BURGER BAR 23

(Two Burgers per Person)

Sundried Tomato Bowtie Pasta Salad

Country Coleslaw

Local Baked Kaiser and Onion Rolls

Triple Fried Kennebec Potato Wedges with Hickory Smoked Salt

GARNISH

Condiments: Steels Burger Sauce, Mayo, Ball Park Mustard, Relish, Ketchup

Cheeses: Monterey Jalapeno Jack, Cheddar and Swiss

Garden: Lettuce, Tomato, Shaved Red Onion, Sliced Pickles, Banana Peppers

SELECT ONE

House Ground Tri-Tip Beef Burgers

Country Fried Chicken Burgers

Grilled Vegetable Burgers available upon Request

Gluten Free Hamburger Buns 2

THE HEARTHSTONE LUNCH 23

(All Pizzas topped with Fire Roasted Tomato Sauce, Mozzarella and Provolone Cheese)

Caesar Salad

Seasonal Vegetable Crudit  with House Ranch Dressing

Sicilian Style Baked Pizzas **(select two)**

THE SICILIAN *Hand Crafted Pork Fennel Sausage, Spicy Soppressata Salami and Charred Red Onions*

TUSCAN *Grilled Chicken, Roasted Garlic, Sundried Tomatoes, Basil Pesto*

BELLA ROMA *Roasted Red Peppers, Artichoke Hearts, Mushrooms, Grilled Zucchini, Sundried Tomato Pesto*



Working Dinners

These selections are after 4pm
Minimum of 25 Guests
Served with Freshly Brewed Coffee and Tea

SOUTHERN BARBEQUE

28

Iceberg Lettuce, Cucumber & Tomato with House Ranch Dressing
Creole Spiced Potato Salad
Country Coleslaw, Lemon Ranch Vinaigrette
Assorted Pickle tray with Olives
Assorted Condiments, Shredded Lettuce, Tomatoes, Dill Pickles, Onions & Cheese
Fire Roasted Tri-Tip Sirloin, Chimichurri Sauce
Grilled Chicken Breast, Steels BBQ Sauce
Triple Fried Kennebec Potato Wedges with Hickory Smoked Salt
Local Baked Kaiser and Onion Rolls
Fruit Cobbler & Whipped Cream and Pecan Pie

HOME TABLE

29

House Salad w/Trio of Dressings
Red Jacket Potato Salad w/chopped Eggs & Scallions
Creamy Cucumber Salad
Seasonal Vegetable Crudit  with House Ranch Dressing
Assorted Pickle tray with Olives
Braised Boneless Beef Chuck Tender
Shake'n Bake Pork Loin Chops
Sour Cream Mashed Potatoes
Buttered Green Beans
Coconut Cream Pie, Strawberry Shortcake



Cocktail Receptions

| | | |
|---|------|----------------------------|
| Red pepper hummus with flat breads | 75 | (serves approx. 25 people) |
| Seasonal Vegetable Platter with Creamy Herb Dip | 75 | (serves approx. 25 people) |
| Seasonal Fruit Platter | 95 | (serves approx. 25 people) |
| Canadian Cheese Board and Cracker Tray | 110 | (serves approx. 25 people) |
| Queso Fundido with Corn Tortilla Chips | 65 | (serves approx. 25 people) |
| *(Warm Tex- Mex Spiced Cheese Sauce) | | |
| Bruschetta with Crostini | 35 | (serves approx. 10 people) |
| Cocktail Shrimp with Seafood Sauce | 75 | (serves approx. 15 people) |
| Assorted Relish Platter | 40 | (serves approx. 20 people) |
| Corn Tortilla Chips and Salsa | 20 | (10" round bowl) |
| Assorted Dessert Squares | 25 | (per dozen) |
| Dry Snacks (individual potato chips, pretzels) | 3.75 | (per order) |
| Assorted Sushi Rolls | 195 | (50 pieces) |
| | 295 | (100 pieces) |

*Vegetarian Sushi Rolls available, please speak to Catering Manager

| | | |
|--|----|----------------------------|
| ROYAL DELI SANDWICH TRAY | 80 | (serves approx. 15 people) |
| Deli Style Sandwiches Served on Assorted Artisanal Sliced Breads | | |
| Winnipeg Pastrami, Smoked Turkey, Roast Beef, Egg Salad, | | |
| Skipjack Tuna Salad, Honey Ham | | |

| | | |
|---|-----|----------------------------|
| EUROPEAN DELI PLATTER | 125 | (serves approx. 25 people) |
| Fresh Sliced Artisanal Deli Buns | | |
| Deli Meats including Roast Beef, Honey Ham, Smoked Turkey Breast and Pastrami | | |
| Sliced Domestic Cheeses | | |
| Lettuce & Sliced Tomato | | |
| Condiments including Butter, Mayo, Mustards & Horseradish | | |

| | | |
|---|----|-----------|
| HEARTHSTONE PIZZAS | 22 | per pizza |
| <i>Minimum order of 5 pizzas, 12 slices each</i> | | |
| All served with of house blend provolone and mozzarella Cheese | | |
| OUR HAWAIIAN Honey Ham & Charred Pineapple | | |
| THE SICILIAN Steels Pork Fennel Sausage, Dry Cured Pepperoni & Chicken | | |
| BELLA ROMA MINI Mushroom, Artichoke & Goats Cheese* | | |
| ALL DRESSED Dry Cured Pepperoni, Mushroom, Green Pepper | | |
| STEELS BBQ CHICKEN with Fried Onion Strings | | |

| | | |
|--|----|--|
| LA CANTINA TACO STAND | 14 | |
| Pulled Ancho Chicken, Pork El Pastore & Chorizo Spiced Beef | | |
| Corn & Flour Tortillas | | |
| Salsa Rojas, Guacamole, Sour Cream, Pico de Gallo, Steels Cheese Blend, Shaved Lettuce | | |



Hors D'Oeuvres

Minimum Order of Three Dozen per Item

DELUXE COLD HORS D'OEUVRES

20 (per dozen)

Focaccia Crostini with Olive Tapenade
Baby Shrimp & Chive Mousse, Mini Vol au Vent
Devilleed Eggs with Tobiko Caviar
Spicy Chicken Tostados
Cilantro Lime Cucumber with Crab

DELUXE HOT HORS D'OEUVRES

20(per dozen)

Vietnamese Spring Rolls (Pork or Vegetable)
BBQ Bison Meatballs
Samosa with Mango Mojo
Spanakopita with Tzatziki
Salt & Pepper or Red Hot Spicy Chicken Wings
Spinach & Goats Cheese Quiche

PREMIUM COLD HORS D'OEUVRES

22(per dozen)

Cold Smoked Salmon on Ciabatta Crostini & its Roe
Prosciutto Wrapped Asparagus, Stilton Aioli
Ahi Tuna, Won Ton Cracker, Mango Mojo
Watermelon Cubes with Black Pepper and Balsamic Glaze

PREMIUM HOT HORS D'OEUVRES

22(per dozen)

Shrimp Corn Dog
Chicken Tikka Skewers with Raita
Korean BBQ Beef Kabob, Sesame & Scallions
Vegetable Pakora

HORS D'OEUVRES PLATTER

550 (approx. 400 pieces)

*No substitutions

300 (approx. 200 pieces)

Dry Garlic Ribs
Salt & Pepper or Red Hot Spicy Chicken Wings
Breaded Shrimp with Cocktail Sauce
Spring Rolls with Sweet Chili Sauce
Swedish Meatballs

POUTINE STATION

600 (serves approx. 100 people)

House Cut Fries, House Beef Gravy and Quebec Cheese Curds

395 (serves approx. 50 people)



Plated Dinner Selections

Freshly Brewed Coffee and Tea
ADD an additional soup or salad for 5
Assorted Fresh Baked Rolls and Butter
Fresh Seasonal Vegetables
GF Available 2

SOUP (select one)

Gruger Mushroom Silk Chive Crème Fraiche
Roasted Butternut Squash Bisque Pumpkin Seed Pesto
Aged Cheddar Cream Focaccia Crouton Truffle Oil
Charred Roma Tomato Bisque Basil Croutons

SALAD (select one)

CAPRESE Tomatoes, Buffalo Mozzarella, Arugula, Lemon Basil Vinaigrette
HOUSE GREEN Artisanal Greens, Roasted Yellow Tiger Beets, Candied Walnuts, Crumbled Goats Cheese, High Bush Cranberry Vinaigrette
CAESAR Hearts of Romaine, Shaved Romano, Smoked Bacon, Sourdough Croutons, Red Wine Garlic Caesar Dressing
BUTTER LETTUCE WEDGE Crumbled Feta, Sliced Strawberries, Green Goddess Ranch Dressing
ROYAL SALAD Cucumber Wrapped Hand Gathered Artisanal Greens, Grape Tomatoes, Heirloom Vegetable Curls, Preserved Lemon Vinaigrette

ENTRÉE (select one)

| | |
|---|----|
| Pan Seared Chicken Supreme Buttermilk Mashed Potatoes, Natural Pan Gravy | 37 |
| Maple Soy Glazed Pork Rack Chop Chive Mashed Potatoes, Rosemary Port Reduction | 35 |
| Panko Crusted Atlantic Salmon Fillet Seven Grain Rice Pilaf, Charred Pineapple Salsa | 39 |
| 8 oz. Grilled AAA Alberta Striploin Steak Horseradish Mashed Potatoes, Gruger Mushroom Ragout | 40 |
| Roast AAA Salt Crusted Alberta Prime Rib Scallion Mashed Potatoes, Chive Pop Over, Natural Pan Gravy Reduction | 43 |
| Grilled 6 oz. Beef Tenderloin Fillet Yukon Gold Potato Pave, Raven Nest Zinfandel Demi-Glace | 45 |



VEGETARIAN / VEGAN / GLUTEN FREE ENTRÉE'S

30

Vegetarian Wellington

Grilled Seasonal Market Vegetables, Puff Pastry, Charred Tomato Coulis V*

Penne Mushroom Carbonara GF/V*

Mushroom Stroganoff

Gruger Oyster Mushrooms, Tofu Sour Cream, Pappardelle Pasta V/DF*

Golden Eggplant Caprese Stack

Grilled Eggplant, Oven Dried Tomatoes, Mozzarella, Basil Pesto with a Balsamic Reduction GF/V*

Autumn Lentil Ragout with Roasted Acorn Squash GF/V/DF/VG*

DESSERT

New York Style Cheese Cake

Triple Berry Champagne Compote

Saskatoon & Wild Berry Shortcake

Farmhouse Chantilly Cream

Warm Bananas Foster Bread Pudding

Espresso Coffee Caramel

Chocolate Bombe

Nutella Crème Anglaise, Raspberry Coulis

Warm Apple Tart Tatin

Vanilla Bean Ice Cream, Brandy Caramel

Mayan Chocolate Pyramid

Black Cherry Anglaise

VEGAN / GLUTEN FREE DESSERTS

8

Chocolate Decadence*

GF/VG/DF

Chocolate Almond Torte*

Seasonal Berries, Triple Berry Coulis GF



First Class Evening Plate Service

Minimum of 25 guests

65

Fresh Baked Rolls with Royal Butters

Gruger Oyster Mushroom Chowder Puff Pastry Dome

Caesar Shrimp Cocktail

Hand Gathered Artisanal Greens Focaccia Crouton

Red Highbush Cranberry Vinaigrette

Black Aged Balsamic Syrup

Ivory Crumbled Goats Cheese

Aurora Sorbet Trio

Grilled AAA Alberta Beef Tenderloin

Buttermilk Mashed Yukon Gold Potatoes

Market Vegetables

Ravens Nest Shiraz Demi Glace

Saskatoon & Blueberry Shortcake Martini

Freshly Brewed Coffee & Tea



Premium Evening Plate Service

*Minimum of 25 guests
Freshly Brewed Coffee and Tea
80*

Welcome Glass of Champagne

Chefs Selection of Hot & Chilled hors D' Oeuvres Served

Premium Voss Sparkling & Still Water Service

Artisanal Breads with Royal Butters

*Hand Gathered Artisanal Greens Focaccia Crouton
Crumbled Costello Blue Cheese
Fireweed Honey & Aged Balsamic Vinaigrette*

*East Coast Seafood Chowder
Jumbo Scallops, Red Prawns, Mussels & Salmon*

*Lemonade Ice Granite Cosmo
Vodka Limoncello Syrup
Pestle & Mortar Mint*

*Espresso Dusted Bison Tenderloin
Pan Seared Tiger Prawns
Gruger Mushroom Risotto
Market Vegetables
Ravens Nest Shiraz Demi Glace de Viande*

*Dark Chocolate Lava Cake
Bailys Crème Anglaise
High Bush Cranberry Coulis*



Dinner Buffets

Minimum 30 guests
All Dinner Buffets Include,
Freshly Brewed Coffee & Tea
Additional Chafing Dish Item 5
Add Perogies 4

CLASSIC DINNER BUFFET

36

Assorted Fresh Baked Rolls and Butter
Hand Gathered Greens with Trio of House Dressings
Caesar Salad with Pancetta & Focaccia Croutons
Sundried Tomato Bowtie Pasta Salad
Red Jacket Potato with Clipped Scallions & Chopped Egg
Greek Salad with Kalamata Olives and Feta Cheese
Fresh Vegetable Platter with Steels Ranch Dip
Assorted Relish Platter
*Buffet will be served with Buttermilk Chive Mashed Potatoes
Honey Maple Roasted Root Vegetables.
Warm Banana Bread Pudding with Brandy Caramel Sauce.
Assorted Cakes, Pies, Tarts and Squares.
Fresh Seasonal Fruit Platter.*

ENTRÉE (select two)

*Roast Turkey with Silver Sage Stuffing and Natural Pan Gravy
Slow Roasted AAA Alberta Beef English Cut with Pan Jus
Apple Cider Roasted Pork Loin with Peppercorn Demi-Glace
Baked Gammon Ham with Charred Pineapple Relish
Pan Seared Haddock with Citrus Beurre Blanc
Butter Basted Chicken Breast with Forest Mushroom Sauce
Portobello Mushroom Ravioli with Smoked Mozzarella Cream
Red Wine Braised Beef Tenderloin Tips with Cremini Mushrooms & Pearl Onions*



FOOTHILLS RANCH BUFFET

40

(Enhance to Beef Tenderloin)

4

Fresh Baked Butter Milk Biscuits & Green onion Corn Bread

Red Jacket Potato Salad w/Grated Egg & Clipped Scallions

Sundried Tomato Bowtie Pasta Salad

Country Coleslaw

Grilled Market Vegetables

Corn on the Cobb with Jalapeno Butter

Seven Bean Vegetarian Chili

Garlic Fried Mushrooms & Onions

Baked Potatoes w/ Smoked Bacon, Sour Cream, Butter & Clipped Scallions

Grilled Alberta Striploin Steak cooked Medium

Country Fried Chicken Breast with Maple Honey

Strawberry Shortcake

Triple Berry Cobbler

Squares & Bars

Freshly Brewed Coffee and Tea



Cross Winds Evening Dinner Buffet

Minimum of 50 people
Freshly Brewed Coffee & Tea
Additional Chafing Dish Item 6
Enhance carved items:
AAA Roast Prime Rib 7
AAA Roast Beef Strip Loin 5
42

INCLUDED

Freshly Baked Rolls with Butter
Artisanal Mixed Greens with Trio of House Dressings
Crisp Romaine with Red Wine Caesar Dressing / Smoked Bacon & Shaved Romano Cheese
Red Jacket Potato Salad w/Grated Egg & Clipped Scallions
Sundried Tomato Bowtie Pasta Salad
Classic Greek Salad w/Kalamata Olives & Feta Cheese
Royal Fine Meats Charcuterie Board & Assorted Pickle Tray
Seasonal Market Crudité w/ Steels Ranch Dressing

SELECT ONE

Medley of Seasonal Vegetables w/Chive Olive Oil
Steamed Broccoli with Aged White Cheddar Sauce
Roasted Squash & Maple Glazed Carrots

SELECT ONE

Buttermilk Mashed Yukon Gold Potatoes
Roasted Red Creamer Potatoes
Steamed Jasmine Rice

SELECT ONE

Slow Roast AAA Alberta Baron of Beef
Cider Brined Pork Loin Brandy Peppercorn Jus
Baked Honey & Cinnamon Rubbed Gammon Ham
Served with Country Mustard & Peach Chutney

SELECT ONE

Grilled Chicken Breast w/ Forest Mushroom Sauce
Baked Salmon filets w/Lobster Cream Sauce
Royal Lager Braised Boneless Beef Short Ribs
Roast Morinville Colony Turkey with Silver Sage Dressing and Pan Gravy

Seasonal Fruit & Berry Platter
Warm Banana Bread Pudding with Brandy Caramel
Selection of Cakes, Tarts & Squares



Royal Aurora Dinner Buffet

Minimum 50 people
Additional Chafing Dish Item 6
ADD Perogies & Cabbage Rolls 7
Freshly Brewed Coffee & Tea
48

Freshly Baked Rolls with Butter
Baby Spinach w/Sliced Strawberries: Candied Walnuts & Maple Cranberry Vinaigrette
Crisp Romaine with Red Wine Caesar Dressing / Smoked Bacon & Shaved Romano Cheese
Red Jacket Potato Salad w/Grated Egg & Clipped Scallions
Sundried Tomato Bowtie Pasta Salad
Fresh Vegetable Platter with Steels Ranch Dip
Royal Fine Meats Charcuterie Board & Assorted Pickle Tray
Great Canadian Cheese Board with Assorted Crackers

Poached and Cold Smoked Salmon Platter
Citrus Poached Prawns, House Cocktail Sauce
Marinated Mussels, Seafood Salad

SELECT ONE

Roasted AAA Alberta Striploin Natural Pan Jus, Creamed Horseradish & Country Mustard
Garlic Rosemary Roast Leg of Lamb with Apple mint chutney
Cider Brined Pork Loin with Apple Brandy Peppercorn Jus

SELECT ONE

Pan Seared Chicken Supreme / Wild Mushroom Cream Sauce
Sundried Tomato Panko Crusted Pork Tender Loin with Peppercorn Sauce
Pink Pepper Corn Crusted Atlantic Salmon w/Lobster Prawn Sauce
Butternut Squash Ravioli with Smoked Mozzarella Cream

SELECT ONE

Medley of Seasonal Vegetables w/Chive Olive Oil
Steamed Broccoli with White Cheddar Cheese Sauce
Roasted Squash & Maple Glazed Carrots

SELECT ONE

Buttermilk Mashed Yukon Gold Potatoes
Roasted Red Creamer Potatoes
Aged Cheddar Scalloped Potato Gratin
Steamed Jasmine Rice

DESSERT

Cubed Seasonal Fruit & Berries w/ Warm Callebaut Dark Chocolate Sauce
Bananas Foster Bread Pudding w/Brandy Caramel & Espresso Crème Anglaise
Selection of Cakes, Tarts & Squares



Bar Services

HOST BAR

Consumption is charged to the Host on a per drink basis.

*Host prices do not include 16% service charge and 5% GST.

CASH BAR

Individuals purchase own drinks.

| | <u>Host Bar</u> | <u>Cash Bar</u> |
|-----------------|-----------------|-----------------|
| Standard Liquor | 6 | 6.5 |
| Premium Liquor | 7.5 | 8 |
| Domestic Beer | 6 | 6.5 |
| Imported Beer | 6.50 | 7 |
| House Wine | 6.50 | 7 |

Our Bartender fee is \$50/hour of the event per bartender (with a minimum charge of 4 hours). This fee will be applied if drink sales do not reach \$750 per bar. If you require a ticket seller, as per AGLC regulations they must be provided by the hotel for \$50 per hour.

CORKAGE BAR

For groups who wish to supply their own liquor, a corkage fee per person applies. This fee includes all mix, ice, glasses, bar condiments, and bartender. All liquor must come from a licensed vendor and cannot be homemade. The liquor license and receipts are required to be delivered prior to the event along with the liquor order.

CORKAGE FEE

| | |
|--------------------------|-----------|
| Corkage on Dinner Wine | 9/750 ml |
| Full Bar Corkage | 14/person |
| Minor Corkage (under 18) | 6/person |

STANDARD LIQUOR (select ___)

Seagram's VO (Rye), Smirnoff Vodka, Captain Morgan Dark Rum, Captain Morgan White Rum, Lams White Rum, Captain Morgan's Spiced Rum, Gordons Gin, High Commissioner Scotch

PREMIUM LIQUOR (select__)

Gibson's Rye, Crown Royal Rye, Jack Daniels America Whiskey, Tanqueray Gin, Bombay Sapphire Gin, Grey Goose Vodka, Ketel One Vodka, Bullet Bourbon

DOMESTIC BEER (select 4)

Kokanee, Canadian, Coors, Bud Light, Budweiser, Labatt Blue, Pilsner

IMPORT BEER (select 3)

Corona, , Heineken, Alexander Keith's, Stella Artois

LIQUEURS (select 3)

Black Russian Mix, Baileys, Kahlua, Sambuca, Jägermeister, Amaretto, Southern Comfort, Butter Ripple Schnapps



Wine List

Ask for prices on custom selections

**All prices are per bottle and are subject to change and availability*

RED WINES

| | |
|---|----|
| House (Rotating Selection) | 30 |
| Smoking Loon Cabernet Sauvignon (California) | 40 |
| Wine Men of Gotham Shiraz (Australia) | 39 |
| Norton Barrel Select Malbec (Argentina) | 38 |
| Ravenswood Zinfandel (California) | 40 |
| Cono Sur organics Pinot Noir (Chile) | 38 |
| Wayne Gretzky Cabernet Sauvignon/Syrah (Okanagan) | 42 |

WHITE WINES

| | |
|--|----|
| House (Rotating Selection) | 30 |
| Kim Crawford Sauvignon Blanc (New Zealand) | 42 |
| Gabbiano Pinot Grigio (Italy) | 34 |
| Jacobs Creek Moscato (Australia) | 34 |
| Woodbridge Chardonnay (California) | 38 |
| Trius Riesling (Okanagan) | 39 |
| Wayne Gretzky Chardonnay V.Q.A (Okanagan) | 42 |

SPARKLING

| | |
|---------------------------|----|
| La Marca Prosecco (Italy) | 39 |
|---------------------------|----|