



*Experience an Extraordinary  
Event!  
Wedding Package*

*Royal Hotel Edmonton Airport*





# *Complimentary from Royal Hotel*

*We also welcome your Wedding Planner,  
Decorator to enhance your set-up with all  
your own special embellishments*

## Personal Consultations with an Executive Royal Hotel Wedding Consultant

- Standard Round Table sets of 8 to 10 Guests
- Table Numbers and Stands
- White or Black Table Linen and Coloured Napkins
- China and Flatware
- White Skirted Tables
- Staging for Head Table
- Dance Floor
- Podium with Microphone
- Complimentary Black Gold Suite for the Bride and Groom on the Wedding Night (minimum 100 guests)
- Discounted Rates for Guests Attending the Wedding
- Complimentary Guest Parking
- Complete Wedding Checklist Prepared with your Consultant to make sure no details are missed
- On-site Security





# Ballroom Capacities

Rooms are assigned according to the anticipated number of guests  
Minimum attendees for function rooms may apply

Room	Size	Area	Height	Theatre	Dinner
Lancaster	50' x 83'	4100	11'	350	250
Lancaster A	50' x 42'	2080	11'	175	140
Lancaster B	50' x 41'	2020	11'	175	140
Piper	50' x 35'	1750	11'	160	120
Piper A	25' x 35'	875	11'	90	60
Piper B	25' x 35'	875	11'	90	60
Beechcraft	25' x 35'	875	11'	80	60

The following scale will be applied to all functions involving the purchase of Catered food. To receive a complimentary banquet room, the combined purchase of food must exceed the listed amount per day, excluding alcohol.

**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

**BEEHCRAFT 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



# *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 Numbers*

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.



# 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.



# 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)

Minimum order of 5 pizzas, 12 slices each  
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



# Hors D'Oeuvres

Minimum Order of Three Dozen per Item

## DELUXE COLD HORS D'OEUVRES

- 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

20 (per dozen)

## DELUXE HOT HORS D'OEUVRES

- 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

20(per dozen)

## PREMIUM COLD HORS D'OEUVRES

- 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

22(per dozen)

## PREMIUM HOT HORS D'OEUVRES

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

22(per dozen)

## HORS D'OEUVRES PLATTER

*\*No substitutions*

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

550 (approx. 400 pieces)

300 (approx. 200 pieces)



# Plated Dinner Selections

All Dinner Menu Selections include Fresh Baked Rolls and Butter  
Freshly Brewed Coffee and Tea  
Add a soup or salad for an additional 5  
Special diet menu items available upon consultation  
GF Pasta Substitute 1

## Soups

(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

## Salads

(select one)

- CAPRESE SALAD** / Tomatoes, Buffalo Mozzarella, Arugula, Lemon Basil Vinaigrette
- ROYAL GREENS** / Artisanal Greens, Roasted Yellow Tiger Beets, Candied Walnuts, Crumbled Goats Cheese, High Bush Cranberry Vinaigrette
- CAESAR** / Tender 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
- CHEFS SALAD** / Cucumber Wrapped Hand Gathered Artisanal Greens, Grape Tomatoes, Heirloom Vegetable Curls, Preserved Lemon Vinaigrette

## Entrées

(select one)

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





## Desserts

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

## Vegetarian, Vegan & Gluten Free Entrées

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

## 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 25 Guests  
Freshly Brewed Coffee & Tea  
60*

Freshly Baked Rolls with Royal Butters

Gruger Oyster Mushroom Chowder Puff Pastry Dome

Caesar Shrimp Cocktail

Hand Gathered Artisanal Greens Focaccia Croutons

Red Highbush Cranberry Vinaigrette

Black Aged Balsamic Syrup

Ivory Snow Goats Cheese

Aurora Sorbet Trio

Grilled AAA Alberta Beef Tenderloin

Buttermilk Mashed Yukon Gold Potatoes

Market Vegetables

Ravens Nest Shiraz Demi Glace de Viande

Saskatoon & Blueberry Shortcake Martini



# *Premium Evening Plate Service*

*Minimum 50 Guests  
Freshly Brewed Coffee & Tea  
80*

Welcome Glass of Champagne

Chefs Selection of Served Hot & Chilled Hors D'Oeuvres

Premium Voss Sparkling & Still Water Service

Artisanal Breads with Royal Butters

Hand Gathered Artisanal Greens Focaccia Croutons

Crumbled Costello Blue Cheese

Firewood 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

Baileys Crème Anglaise

High Bush Cranberry Coulis



# Classic Dinner Buffet

Minimum 50 Guests  
Freshly Brewed Coffee & Tea  
ADD One Hot Item 7  
ADD Perogies 4  
36

Assorted Fresh Baked Rolls and Butter  
Hand Gathered Greens with Trio of House Dressings  
Caesar Salad with Smoked Bacon & Sourdough Croutons  
Bowtie Pasta with Sundried Tomatoes  
Red Jacket Potato with Clipped Scallions & Chopped Egg  
Greek Salad with Kalamata Olives and Feta Cheese  
Fresh Vegetable Platter with Steels Ranch Dip  
Assorted Pickle Platter  
Buttermilk Chive Mashed Potatoes  
Honey Maple Roasted Root Vegetables  
Warm Banana Bread Pudding with Brandy Caramel Sauce  
Assorted Cakes, Pies, Tarts and Squares

## Entrées

*(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 Atlantic 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



# Cross Winds Evening Dinner Buffet

Minimum 50 Guests  
Freshly Brewed Coffee & Tea  
ADD One Hot Item 7  
Enhance Entrée:  
AAA Roast Prime Rib 7  
AAA Roast Beef Strip Loin 5  
42

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 with Grated Egg & Clipped Scallions  
Bowtie Pasta Salad with Sundried Tomatoes  
Classic Greek Salad with Kalamata Olives & Feta Cheese  
Royal Fine Meats Charcuterie Board & Assorted Pickle Tray  
Seasonal Market Crudit  with Steels Ranch Dressing  
Seasonal Fruit & Berry Platter  
Warm Banana Bread Pudding with Brandy Caramel  
Selection of Cakes, Tarts & Squares

## Select One

Medley of Seasonal Vegetables with 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 with Forest Mushroom Sauce  
Baked Salmon filets with Lobster Cream Sauce  
Royal Lager Braised Boneless Beef Short Ribs  
Roast Morinville Colony Turkey Tom, Silver Sage Dressing with Pan Gravy



# *Foot Hills Ranch Buffet*

*Minimum 25 Guests  
Freshly Brewed Coffee & Tea  
Enhance Steak – Beef Tenderloin 4  
40*

Fresh Baked Butter Milk Biscuits & Green Onion Corn Bread  
Red Jacket Potato Salad with Grated Egg & Clipped Scallions  
Bowtie Pasta Salad with Sundried Tomatoes  
Country Coleslaw  
Grilled Market Vegetables  
Corn on the Cobb with Jalapeno Butter  
Seven Bean Vegetarian Chili  
Garlic Fried Mushrooms & Onions  
Baked Potatoes with Smoked Bacon, Sour Cream, Butter & Clipped Scallions  
Grilled Alberta Striploin Steak cooked Medium  
Country Fried Chicken Breast with Maple Honey  
Strawberry Shortcake  
Triple Berry Cheese Cake  
Squares & Bars  
Freshly Brewed Coffee and Tea



# \**Royal Aurora Dinner Buffet*

Minimum 70 people  
Additional Chafing Dish Item 7  
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

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

## *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



# Late Lunch

Minimum 50 Guests  
Freshly Brewed Coffee & Tea

## Deli Bar

15

Assorted Deli Style Sandwiches  
Fresh Vegetable Platter with Creamy Herb Dip  
Assorted Pickle Platter  
Freshly Brewed Coffee and Tea

## Premier Selection

24

Hot Hors D'oeuvres Platter with Spring Rolls, Chicken Wings, Dry Ribs, Swedish Meatballs,  
Ale Battered Prawns, Queso Fundido with Corn Tortilla Chips  
Fresh Vegetable Platter with Creamy Herb Dip  
Assorted Dessert Squares  
Freshly Brewed Coffee and Tea

## Poutine Station

600 (serves approx. 100 guests)

Hand Cut Fries, House Beef Gravy and Quebec Cheese Curds

395 (serves approx. 50 guests)

## 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





# 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, Lambs 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

## Imported 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
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# *Frequently Asked Questions*

## **Can I have my ceremony at the hotel?**

Yes. Depending on the size of the ceremony, we may be able to provide you with a separate room for the ceremony from the reception. If the ceremony is in the same room as the reception, we require at least two and a half hours to reset the room.

## **Are we allowed to have candles as part of our décor?**

Yes, you can use candles in any of our banquet spaces. You must ensure that there is approximately 1" of space in the holder surrounding the lit candle – the rule of thumb is a votive holder with a tealight candle. Any candles not meeting this requirement will be removed.

## **Are there any musical restrictions?**

Yes, Music/DJ services are required to end at 1 AM. Volume may be required to be reduced at discretion of Banquet Manager.

## **What are the SOCAN and Re:Sound fees for?**

These mandatory fees are tariffs put in place by the Canadian Government in order to collect licensing fees and distribute them as royalties to its members. They are charged at every facility that hosts receptions, conventions, assemblies, and/or fashion shows that have either live or pre-recorded music playing.

## **Are outside decorators permitted and if so, what time can they come in to decorate?**

Outside decorators and wedding planners are encouraged. Room accessibility is based on availability of the function space. We also offer a 24-hour room booking fee to guarantee the room for the day before the event.

## **Decorations:**

If you have rented overlays for the tables, they can be dropped off at the hotel no later than 48 hours prior to the wedding. We do allow chair covers; however, we ask that you have someone come in to place them on the chairs. You are able to hang decorations from the walls and ceiling as long as you use our in-house tape and do not puncture or tear the painted walls or wallpaper. Tacks and nails are prohibited. All decorations can be stored at the hotel overnight but must be picked up by noon the following day. Please confirm storage location in advance.

## **Is there a cake cutting fee?**

Yes, there is a charge of \$50. As well, any cakes, cupcakes, et cetera, must only come from a licensed bakery with receipt provided. No homemade baking is allowed.

## **Can we provide our own alcohol?**

Yes, we allow "corkage" bars. Please see our Bar Services page for fees and regulations.

## **Can I add or create a customised buffet?**

Yes, our Catering Managers and Executive Chef would be happy to make any additions or changes to your buffet to accommodate your guests. Please remember that the menu selections must be identical for all guests attending. Additional charges may apply.

## **What is the policy for special meals?**

Our hotel can accommodate any dietary restrictions you or your guests may have. Arrangements for this must be made at least 72 hours prior to the wedding. Children's buffet: 0-5 years are free and Children 6-12 years are 50% off the menu price.

## **Is there sufficient parking?**

Yes, we have over 300 parking stalls at our hotel, and parking is complimentary.

*★Don't see what your looking for? ASK US! ★*