

# Wedding Catering

## Strathmore Travelodge Wedding

Congratulations!

Your dream wedding becomes a reality at the Strathmore Travelodge. Entertain your guests in our formal ballroom and enjoy a delectable faire prepared to your taste. Our beautifully decorated Heritage Ballroom is 5000 square feet with a dance floor, a high ceiling and can accommodate up to 300 guests.

From the very first day of planning through the final goodbye, every detail of your special gathering will be meticulously handled. Every event held at our elegant hotel is treated as a one-of-a-kind occasion. The professional team at our hotel will help you create the magical day you've imagined.

We would be pleased to give you a tour of our facility. Drop in anytime to view and then set up an appointment. To contact our Catering Coordinator for further information call (403) 901-0000.

Sales & Catering Department  
Strathmore Travelodge

### INDEX

Luncheon Menu.....	2
Hors d'oeuvre Menu .....	3
Dinner Menu.....	4
Buffet Menu .....	5
Upgrades & Late Night Menu .....	6
Bar & Corkage .....	7
Wine List .....	8
Ceremonies & Liquor Policy.....	9
Room Rental Details .....	10
Room Rental Details.....	11
SOCAN & RE:Sound .....	12

Prices do not include applicable taxes or 18% gratuity. Prices are subject to change without notice.

Strathmore Travelodge 350 Ridge Road, AB, T1P 1B5 Canada Tel: (403) 901-0000 Fax: (403) 901-0016 www.TravelodgeStrathmore.com

# Luncheon Menu & Planning Events

## Luncheon Menu

### Gourmet Sandwich Buffet Lunch

Soup, salad, assorted sandwiches, relish tray, squares and fresh fruit .....\$17.99 per guest

### Served Plated Lunch

Your choice of a mixed green garden or Caesar salad ..... \$19.99 per guest

#### Choose one entrée:

- English Cut Roast Loin of Beef with au jus, Port Peppercorn or Wild Mushroom Sauce
- Breaded Chicken Breast with Wild Mushroom Sauce
- Filet of Salmon touched with Lemon Dill Sauce or Maple Glazed
- Salisbury Steak with Mushroom Sauce
- Chicken Parmesan topped with Basil Tomato Sauce

Accompanied with herb mashed potatoes, vegetables and dinner buns.

Optional dessert..... \$ 4.99 per guest

## Pre- and Post-Wedding Events

We can accommodate all your wedding related get-togethers, be it a luncheon, rehearsal dinner, cocktail party or stag/stagette. When making your reservation, let us know what you're planning and we'll help organize all your events.

# Hors D'oeuvre & Appetizer Menu

## Hot Hors D'oeuvres

Chicken Wings (Teriyaki, Hot, Sweet Chili, Salt & Pepper) .....	\$13.95/ dozen
Dry Pork Ribs with Five Spice.....	\$14.95/ dozen
Asian Spring Rolls with Plum Sauce.....	\$11.95/ dozen
Mini cheese quiche.....	\$11.95/dozen
Mexican Chicken Skewers.....	\$17.95/dozen
Scallops wrapped with Prosciutto Bacon.....	\$24.95/dozen
Shrimp & Scallops Skewers with Lemon Caper.....	\$24.95/dozen
Spanakopita (Spinach, Feta & Dill with phyllo pastry) .....	\$14.95/dozen

## Cold Hors D'oeuvres

Smoked Salmon Canapé w/Chive Cream Cheese.....	\$24.95/ dozen
Prosciutto wrapped Asparagus.....	\$11.95/dozen
Shrimp Cocktail with Cocktail Sauce.....	\$24.95/dozen
Chips with Salsa, Avocado & Cilantro Lime Dip.....	\$29.95/tray

## Reception Enhancements (per guest)

Chocolate Dip Strawberry.....	\$2.00	Domestic Cheese & Cracker Tray....	\$4.95
Assorted Pickle Relish Tray.....	\$2.95	Assorted Finger Sandwiches.....	\$4.95
Seasonal Fruit (sliced) .....	\$3.95	Assorted Deli Meats w/Rolls.....	\$5.95

## Chef Attended Stations (min.60 guests)

Includes up to two hours of service by our chefs.

### Roast Hip of Alberta Beef

Served with gourmet mustards, horseradish and Kaiser buns..... \$10 per guest

### Jumbo Tiger Shrimp Flambé

Pepper infused vodka, lemon and caper butter ..... \$15 per guest

### Alberta AAA Beef Tenderloin Flambé

Served on grilled crostini with roasted garlic aioli..... \$15 per guest

# Dinner Menu

Dinners include three courses: starter, main entrée and dessert. Entrée served with fresh vegetables & potato. Alternate menus created upon request. Please select one entrée and one dessert for your group:

## **Roast Loin of Beef \$30**

Tender eye of round sliced “English Style” with choice of Ranchman’s sauce (Smokey Bacon & Bourbon with Mushrooms), Port Peppercorn sauce or Wild Mushroom sauce.

## **Roast Turkey \$28**

Traditional turkey dinner with celery, pecan & sage stuffing topped with turkey gravy.

## **Harvest Chicken \$28**

Double chicken breast accompanied with wild mushroom sauce.

## **Chicken Cordon Bleu \$30**

Double breast of chicken stuffed with black forest ham & Swiss cheese with wild mushroom sauce.

## **Italian Chicken Cordon Bleu \$30**

Double breast of chicken stuffed with Cappicollo ham, roasted peppers & blend of cheeses, finished with a roasted tomato sauce.

## **Peppercorn Crusted New York Steak \$35**

AAA New York strip loin with cracked peppercorns topped with a red wine port sauce.

## **Roast Prime Rib of Beef \$35**

Tender AAA Prime Rib served in its own juices.

## **Desserts**

- ☞ Cheesecake with Compote of Berries
- ☞ Decadent Chocolate Cake on Raspberry Coulis
- ☞ Apple Pie with Rum Sauce
- ☞ Red Velvet Cake

\*Our Pastry Chef can accommodate almost any personal request you may have.

# Buffet Menu

Buffet prices include your choice of two entrées, full selection of accompaniments and assorted desserts. Alternate menus may be created upon request. A minimum of 50 guests for Buffet Menu.

## Buffet menu is \$35 per guest.

Please select two entrées from the following:

### Roast Loin of Beef

Chef-attended carving board, your choice of au jus or smokey bacon jus.

### Roast Turkey

Served with apple pecan stuffing topped with pan gravy and cranberry sauce.

### Maple Roasted Ham

Served with caramelized apples and apple rum sauce.

### Buffet Accompaniments

- ⌘ Mixed Seasonal Green salad
- ⌘ Caesar salad
- ⌘ Tomato Basil Bruschetta
- ⌘ Tomato and Mozzarella Salad drizzled with Olive Oil and Fresh Basil
- ⌘ An Array of Garden Vegetables with dip
- ⌘ Grilled & Marinated Seasonal Vegetables with Olive Oil & Aged Balsamic Vinaigrette
- ⌘ Choice of Herb Roasted Baby Potatoes or Herb Mashed Potatoes
- ⌘ Peppercorn Penne Pasta with roasted vegetables
- ⌘ Baja Mexican Rice Salad
- ⌘ A Relish selection, including pickles and other marinated vegetables
- ⌘ Freshly Baked Dinner Rolls and Breads

### Desserts

- ⌘ Cheesecake
- ⌘ Assorted Dessert Squares
- ⌘ Creamy filled Pastry Puffs
- ⌘ Coffee and Tea Station
- ⌘ Creamy Vanilla Rice Pudding
- ⌘ Hot Apple Crisp
- ⌘ Sliced Seasonal Fruit Tray

\*Menu enhancements available at an additional charge.

# Buffet, Dessert Upgrades & Late Night Menu

## Gourmet Buffet Entrée Additions (per guest)

- ⌘ Roast Prime Rib of Beef – \$7.00
- ⌘ Seafood Selection of Atlantic Salmon with Roast Lemon Caper sauce – add \$7.00
- ⌘ Chicken Alfredo with Penne - \$5.00
- ⌘ Traditional Layered Lasagna - \$5.00
- ⌘ Chicken Stir Fry - \$5.00

## Dessert Upgrades. \$5 per guest

- ⌘ Chocolate Fountain
- ⌘ Red Velvet Cake
- ⌘ Creamy filled Pastry Puffs
- ⌘ Cheesecake
- ⌘ Creamy Vanilla Rice Pudding
- ⌘ Assorted Buffet Cakes
- ⌘ Platter of Sliced Seasonal Fruit
- ⌘ Hot Apple Crisp

## Child's Meals \$13 per child

## Chocolate Fountain \$7 per guest

Treat your guests to the lavish delight of fresh sweet strawberries and a selection of other seasonal fruits and cream puffs that can be dipped in a decadent cascade of milk chocolate.

## Late-Night Table \$11 per guest

A selection of pizzas, cold cuts, cheeses, and rolls are available to revitalize the guests of your party near the end of your evening.

## Sweetness Candy Buffet \$5 per guest

Add that extra flair that your guests will always remember. Everyone loves dessert, but who can resist lollipops, gummies and fun-sized chocolates. It's sure to bring the kid out in all of us.

## Serving Wedding Cake

If you wish to serve your wedding cake as a plated dessert, one or more sheet cake versions must be supplied for plating purposes. The kitchen will include a garnish. A \$2.49 per plate service charge will apply. Should you wish to provide your wedding cake for self-service, our chefs will pre-cut your cake for a \$20 flat fee.

# Bar & Corkage Details

## Cash Bar

For a cash bar, the Hotel will set up complete bar arrangements, including bartender (ticket seller, for large groups) guests pay for their own drinks. A bartender charge of \$25 per hour (minimum of three hours) will be applied if bar revenue is less than \$300.00.

## Corkage Bar

Corkage bar is designed for the bridal party wishing to supply their own wine and spirits. Full corkage is \$10.00 per guest. Corkage covers all wine corkage/service, ice, glasses, pop and juice. A charge of \$25 per hour, per bartender will apply.

## Host Bar

For a host bar, the Hotel will set up a complete bar including bartender, mix and glasses. The consumption will be charged to the client on a per drink basis. A bartender charge of \$15 per hour with a minimum of three hours will be applied if bar revenue is less than \$300.00. Includes: Lemon and Lime Slices and Stir Sticks.

## Drink Prices

Host Bar | for groups when the host pays for all liquor consumption

Domestic Beer & Highballs.....	\$5.25 per drink
Cocktails, Premium.....	\$6.25 per drink
Wine by the glass.....	\$6.75 per drink
House Wine by the bottle, red or white.....	\$33.75 per bottle

Applicable 5% GST and 18% gratuity will be added

Cash Bar | when guests purchase tickets from a cashier or pay cash for drinks

Domestic Beer & Highballs.....	\$6.00 per drink
Cocktails, Premium.....	\$6.75 per drink
Wine by the glass.....	\$7.50 per drink
House Wine by the bottle, red or white.....	\$37.00 per bottle

Includes applicable taxes

# Bar & Wine Service

## Wine Service

We offer a wide variety of fine wines and will provide a current menu for you to choose from. If your preferred wine is not listed, please let us know in advance. We would be happy to bring the wine in for your function. A minimum of two (2) weeks notice is needed to source and order the wine.

Choose between Table Wine Service or First Glass Service:

Table Wine service we place wine bottles of the tables and guests pour their own wine.

First Glass service has serving staff pour the first glass of wine and then place remaining bottle of the table for guests.

## Wine List

	750ml bottle	5oz glass
<b>Red Wines</b>		
<b>Caldora Montepulciano d'Abruzzo DOC 2009 Italy</b> A fruity dry red wine that has flavors of cherry, raspberry and a light bodied finish.	\$31.00	\$6.75
<b>Chakana Malbec Reserve 2010 Argentina</b> An earthy full-bodied dry red wine that has flavors of blueberry and blackberry, with a hint of vanilla on the finish from the oak.	\$32.00	-
<b>Discoveries Cabernet Sauvignon 2009 California</b> A dry medium-bodied red wine with flavors of blackcurrant and blackberry, with a hint of mocha on the finish.	\$35.00	\$8.50
<b>Discoveries Merlot 2009 California</b> A plush fruity dry red wine that has flavors of plum and cherry, with a velvety finish.	\$35.00	\$7.75
<b>White Wines</b>	750ml bottle	5oz glass
<b>Caldora Pinot Grigio DOC 2012 Italy</b> A dry crisp Pinot Grigio with a citrus and stone fruit palate, with a slightly nutty finish.	\$31.00	\$6.75
<b>Discoveries Moscato 2010 California</b> A sweet wine with flavors of aromatic flowers, peach, melon and a long lingering finish.	\$35.00	-
<b>Vineland Semi-Dry Riesling 2009 Canada</b> A slightly sweet wine that is focused on lime and green apple with a zippy fresh finish.	\$35.00	\$7.75
<b>Vineland Sauvignon Blanc VQA 2009 Canada</b> A dry crisp wine that has a grassy, gooseberry and citrus palate, with a terrific fresh finish.	\$35.00	\$7.75

# Room Rental Details

## Decorating Room

We can decorate ballroom at a cost, depending on extent of effort and materials required. Please consult Catering Coordinator for details.

The room rental includes:

- ⌘ Full day rental of ballroom and dance floor
- ⌘ Special room rates for your out of town guests with complimentary invitation inserts with all booking information, map and directions
- ⌘ Complete room set up and tear down for the function
- ⌘ All napkins and table linens in white (other colors depend on availability)
- ⌘ Use of the hotel P.A. system with wireless or lapel microphone

## Ceremonies

Enjoy the convenience of having your wedding ceremony and reception at the same location. Ceremonies can be held in the Heritage Ballroom as your reception.

There is a pre-determined set up fee which includes:

- ⌘ Theatre style set up (with a centre aisle)
- ⌘ Skirted signing table with a chair for the bride
- ⌘ Microphone and staging are an additional cost, please consult Catering Coordinator

## Liquor Service Policies

- ⌘ It is our policy to always serve alcoholic beverages in a responsible manner.
- ⌘ Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages.
- ⌘ We reserve the right to refuse service to persons under the age of 18 years or to already intoxicated persons.
- ⌘ We will, in all cases, refer to the Alberta Liquor and Control Act.
- ⌘ Those renting the Heritage Ballroom for events, receptions, or functions at which alcoholic beverages are provided, have a responsibility for the actions and behavior of his/her guests as a result of alcoholic beverage consumption.

# Room Details

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## Payment for Catering

- ⌘ Fifty percent (50%) of the estimated bill is required 30 days prior to the function.
- ⌘ The remaining balance is due two weeks prior to the function, along with the guaranteed number of guests attending the function.
- ⌘ Guaranteed numbers will be billed, or actual numbers if higher. The estimated numbers will be used as the guarantee if not confirmed.

## Payment for Room Rental

To have a confirmed reservation for your function, a \$1230 deposit is required at the time of booking (\$600 room rental + GST (\$30) + \$600 damage deposit). This booking deposit is non-refundable if reservation is cancelled without due notice (see cancellation policy below). A credit card is also required at time of deposit for hotel's records.

For corporate events that are reserved with a credit card, the room rental deposit (\$600) and damage deposit (\$600) will not be required at the time of reservation. Corporate events without credit card will be required to place the room rental deposit (\$600) and damage deposit (\$600). If corporate event is cancelled, the cancellation policy outlined below will be applied.

Following a satisfactory facility inspection at the conclusion of event, the amount of half the booking deposit, less GST, will be returned by mail within two weeks. *The party named on the booking will be responsible for any and all damages or special cleaning incurred to the banquet facilities.* If damages exceed amount of refund, the booking party's credit card in our records will be charged.

## Cancellation

Reservations are subject to the following cancellation charges:

- ⌘ Cancellation in writing less than 4 months prior to event will be assessed the full booking deposit.
- ⌘ Cancellation in writing less than twenty-one (21) days prior to event will be assessed 50% of catering cost and full booking deposit.
- ⌘ Cancellation less than seventy-two (72) hours prior to event will be assessed full cost of function.
- ⌘ No cancellation, but non-appearance, will be assessed the full cost of function.

# Room Details

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## Other Room Rental Details:

- ⌘ All decorations, signage, promotional materials, candles or equipment used on the premises must be pre-approved and meet all fire and safety regulations as per town bylaws.
- ⌘ Outside articles cannot be fastened onto walls, ceilings or electrical fixtures. Those renting the Heritage Ballroom will be held responsible for all damages by organizer, guests or independent contractors on their behalf during the duration of function.
- ⌘ We reserve the right to charge for any excess damage or clean up required.
- ⌘ Rice, birdseed, confetti, glitter, etc. is strictly prohibited from being scattered in or on the facility ground, and will result in the loss of the cleaning deposit.
- ⌘ Catering Exclusivity: To comply with Public Health Regulations, the hotel will be the sole supplier of all food and non-alcoholic beverages, other than wedding cakes. In accordance with the Alberta Health and Safety Regulations, all food is prohibited from leaving the building.
- ⌘ Allergies and food sensitivities can be accommodated. All specialty meals and requirements must be provided one (1) week in advance of function and are subject to standard pricing.
- ⌘ Food for a limited number of additional guests over the guaranteed number will be available and accommodated to the best of our ability and charged accordingly.
- ⌘ The Strathmore Travelodge is a smoke free facility. Your M.C. should include this announcement.

# SOCAN & RE:Sound

To ensure that the appropriate license is in fact in place, it is the policy of SOCAN and Re:Sound that the establishment hosting the event, collect the fee and remit it to the Society. SOCAN and Re:Sound fees vary with the size of your event, and whether there is dancing or only background music. Please note that without a valid SOCAN and/or Re:Sound license legal action for infringement of copyright laws may ensue under the Copyright Act of Canada

## SOCAN

TARIFF 8 -wedding receptions, conventions, assemblies and fashion shows

Please note - a performing rights license is required when renting a facility for a private function such as a wedding reception, anniversary, convention, assembly, fashion show etc., if music will be performed during the event. This license fee is remitted to the **Society of Composers, Authors and Music Publishers of Canada** (SOCAN).

SOCAN is a non profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty.

Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in The Canada Gazette.

Room Capacity	Without Dancing	With Dancing
101 – 300	\$29.56	\$59.17

Telephone (780) 439-9049 or 1-800-51-SOCAN Fax (780) 432-1555  
1145 Weber Centre, 5555 Calgary Trail, Edmonton, Alberta T6H 5P9

## Re:Sound

Re:Sound represents the performance rights of artists and record companies while SOCAN (Society of Composers, Authors and Music Publishers of Canada) does the same for composers and music publishers. Re:Sound and SOCAN are distinct organizations that represent different groups and as such, both are required to be compensated.

Room Capacity	Without Dancing	With Dancing
101 – 300	\$13.30	\$26.63

Telephone (416) 968-8870 Fax (416) 962-7797  
1235 Bay Street, Suite 900, Toronto, Ontario M5R 3K4 [www.resound.ca](http://www.resound.ca)