

Congratulations on your engagement!

Thank you for considering the **Holiday Inn Macleod Trail South** as a venue for your wedding reception and celebration!

Our experienced and dedicated event planning professionals would be honored to host you and your loved ones as you create lifelong memories on the most cherished day of your life.



Holiday Inn Wedding Consultant
Eddie Popescu

edward.popescu@whg.com
403.450.5718



Holiday Inn

CALGARY

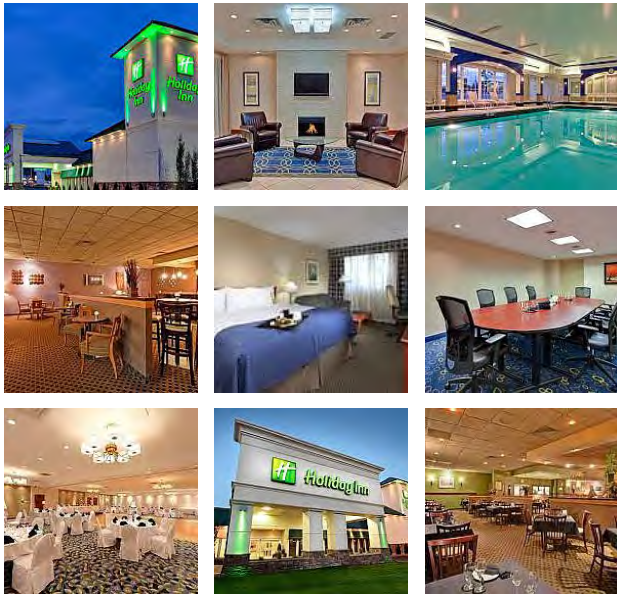
MACLEOD TRAIL SOUTH

4206 Macleod Trail South

Calgary, AB T2G 2R7

1.866.554.0162

403.287.2700



Convenient Location

At the Holiday Inn Calgary Macleod Trail South, you'll be made to feel at home in the heart of the Canadian West by welcoming staff. The hotel's ideal location provides easy access to downtown, Stampede Park, Saddledome, Chinook Mall, casinos, and all the major highways.

DIRECTIONS

Driving southbound on Deerfoot Trail/Hwy#2, take Blackfoot Trail/17th Ave exit, stay right(west). Follow to 42nd Ave SE, turn right. Hotel is at corner of 42nd Ave SE and Macleod Tr.

Driving northbound on Deerfoot Trail/Hwy#2, take Glenmore Trail West exit. Follow to Macleod Trail, turn right (north).

Follow Macleod Trail to 42nd Ave. Hotel is at corner of 42nd Ave SE and Macleod Trail.

Located minutes away from Stampede Park, Roundup Centre, Saddledome, TELUS Convention Centre and Chinook Centre.

Quick Facts

- Complimentary High Speed Internet Access
- Complimentary Local Calls
- Complimentary Parking
- Adjacent access to Calgary's LRT Transit System
- 24 Hour Business Centre
- Large Working Desk & Ergonomic Chair
- Individual Climate Control in every Guestroom
- 32" LCD Flat Screen TVs
- Beautiful Indoor Pool
- 24 Hour Fitness Centre
- Restaurant & Lounge, offering globally inspired selections and a full range of local favourites
- Extensive In-Room Dining Menu
- Coin Operated Guest Laundry

The Best Place to Meet or Celebrate!

We are committed to providing exceptional creativity and care to deliver perfectly executed celebrations, conferences and corporate sessions. The Holiday Inn Culinary Team is dedicated to delivering incredible dining experiences. With over 5000 square feet of versatile function space, every element of your special event will be expertly handled!

Guestrooms & Amenities

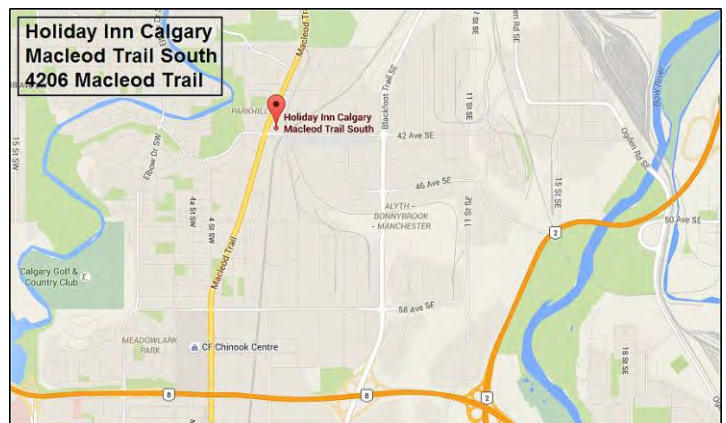
Our 151 spacious guestrooms offer a choice of king, queen or two double beds, all with high speed internet access, large working desk & ergonomic chair. Inviting linens and quality bath products are also standard features.

South Forty2 Restaurant & Lounge

Enjoy excellent service and a delicious menu offering a full range of local favourites plus globally inspired selections. Our comfortable lounge features an extensive offering of wines and cocktails as well as local craft beers.

It's time to be rewarded.

Earn points during your stay with our IHG Rewards Club® redeemable at over 4,100 hotels worldwide.



Our all-inclusive Gala Package

\$90 per guest

Includes exclusive use of our beautifully decorated Alberta Ballroom & a dedicated Wedding Consultant who will assist you every step of the way!

FOOD & BEVERAGE

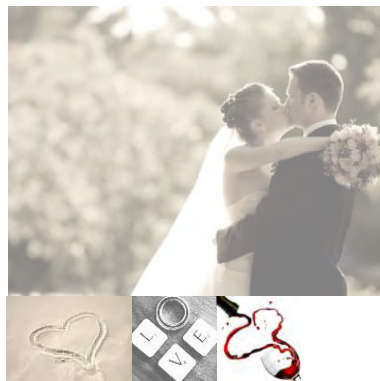
- ♥ Hot dinner buffet service
(see 'Something New' dinner buffet selections)
- ♥ Complimentary menu testing for up to four people
- ♥ Two bottles of house red and white wines per table
- ♥ Glass of Prosecco per person for toasts
- ♥ Passed hor d'oeuvres for cocktail hour
- ♥ Complimentary non-alcoholic drinks from bar
- ♥ Professional service staff and personal banquet captain
- ♥ Cake cutting service provided by our chef
- ♥ Complimentary bar corkage

DECOR & FURNISHINGS

- ♥ Centrepieces on all guest tables
- ♥ Chair covers
- ♥ Table runners in your choice of colour
- ♥ Cloth napkins in your choice of colour
- ♥ Backdrop for behind the head table
- ♥ Complimentary ballroom set up
- ♥ Easel for seating plan display
- ♥ Personalized dinner menus

HOTEL

- ♥ Professional DJ services & lighting
- ♥ Holding room for bridal party
- ♥ Complimentary guest room for the bride & groom on your wedding night including chocolate-covered strawberries
- ♥ Discounted hotel rooms for your out of town guests
- ♥ Complimentary parking
- ♥ Access to ballroom for rehearsal/decorating from 7pm the evening before



'Something New' Buffet

\$43 per guest

A minimum of 30 guests is required

Starters

Assorted rolls and butter
Baby mixed greens or kale & arugula mixed greens with lemon vinaigrette & cranberry vinaigrette
Dijon red skinned potato salad OR dill and chive coleslaw
Vegetable crudité platter with sriracha ranch dip
Pickle platter

Entrées *Your choice of two:*

Baron of beef with Rosemary pan gravy or Red wine jus lie
Grilled chicken breast with Wild mushroom cream sauce, Three mustard cream sauce or Herb jus
Roasted chicken legs with Butter chicken sauce or Cacciatore sauce
Pan-seared basa with Lemon dill cream sauce or Maître d'hôtel butter
Slow-roasted pork loin with Apple butter glaze or Wild mushroom herb cream sauce
Clove and apple slow roasted ham with Ham jus
Butternut squash ravioli with Maître d'hôtel butter or Bouquet garni cream sauce

Starches *Your choice of one:*

Mashed potatoes (roasted garlic or buttered)
Roasted baby potatoes
Roasted yams
7-Grain rice pilaf

Vegetables *Your choice of one:*

Chef's mixed vegetables
Grilled Mediterranean mixed vegetables
Green bean almandine
Honey glazed carrots

Desserts, etc

Assorted dessert squares and cookies
Sliced seasonal fresh fruit platter
Freshly brewed regular, decaf coffee & specialty teas

"One cannot think well, love well, sleep well, if one has not dined well."

- Virginia Woolf

'Something Blue' Buffet

\$54 per guest

A minimum of 50 guests is required

Starters

- Assorted rolls and butter
- Baby mixed greens or kale & arugula mixed greens with lemon vinaigrette & cranberry vinaigrette
- Vegetable crudité platter with sriracha ranch dip
- Mediterranean pickle platter

Salads

- Dijon potato salad
- Spinach salad with mushroom & egg
- Tuscany pasta salad
- Cucumber yogurt dill salad
- Spicy five bean salad
- Couscous & black bean salad

Entrées *Your choice of two:*

- Roasted rib eye** with Red wine demi glaze or Robert sauce
- Roasted striploin** with Wild mushroom demi glaze or Madagascar peppercorn sauce
- Grilled chicken breast** with Bouquet garni cream sauce or Wild mushroom cream sauce
- Pan-seared tilapia** with Lemon caper sauce or White wine cream sauce
- Bacon-wrapped pork loin** with Apple butter glaze or Wild mushroom cream sauce
- Sole ballotine** with Hollandaise sauce or Béarnaise sauce
- Wild mushroom ravioli** with Bouquet garni cream sauce or Maître d'hôtel butter

Starches *Your choice of one:*

- Mashed potatoes (roasted garlic, parsnips, horseradish)
- Roasted baby potatoes
- 7-Grain rice pilaf
- Wild mushroom barley risotto
- Gnocchi with herb butter

Vegetables *Your choice of one:*

- Chef's mixed vegetables
- Grilled Mediterranean mixed vegetables
- Honey glazed carrots
- Roasted glazed red beets
- Steamed cauliflower and broccoli

Desserts, etc

- Assorted dessert squares, cookies and chocolate mousse
- Sliced seasonal fresh fruit platter
- Freshly brewed regular, decaf coffee & specialty teas



Plated Dinner Selections

Our executive chef Robyn Birch and her team are pleased to offer the following menu options for you and your wedding guests. All selections are either 3 or 4 courses and are based on a minimum of 20 people.

Dinners are served with freshly baked rolls & butter and freshly brewed regular & decaffeinated coffee & specialty teas.

Entrée Selection

Choose one Entrée

	3 courses per person	4 courses per person
Alberta baron of beef , rosemary herb pan gravy	\$41.00	\$45.50
Alberta strip loin , wild mushroom demi glaze	\$49.50	\$55.00
Alberta rib eye , Madagascar peppercorn jus lie	\$51.00	\$56.00
Grilled chicken breast , herb jus	\$42.00	\$47.00
Bacon wrapped chicken breast , coq au vin sauce	\$44.00	\$49.00
Chicken Ballotine , stuffed with duxelles, white wine bouquet garni cream sauce	\$45.00	\$49.50
Spinach & ricotta stuffed chicken , Velouté sauce	\$46.50	\$51.50
Stuffed pork tenderloin , with apples, walnut, cinnamon & ricotta, apple butter glaze	\$44.00	\$49.00
Wild mushroom ravioli , compound butter	\$41.50	\$47.00
Butternut squash ravioli , dill cream sauce	\$41.50	\$47.00
Pan seared trout , maître d'hôtel butter	\$46.00	\$51.00
Grilled Atlantic salmon , béarnaise sauce	\$50.00	\$55.00

Choose one salad or soup (3 courses), or one salad and one soup (4 courses)

Salads

- Mixed baby greens**, sundried cranberries, sunflower seeds, sliced almonds, granny smith apples, lemon vinaigrette
- Baby romaine hearts**, Caesar dressing, shaved parmesan cheese, pancetta curls, garlic baguette crostini
- Caprese tower**, fresh tomatoes, Bocconcini cheese, balsamic reduction, basil oil, fresh cracked black pepper
- Wild rockets**, grape tomatoes, toasted pine nuts, light white wine vinaigrette
- Butter lettuce wedge**, fresh pea sprouts, mandarin oranges, citrus dressing
- Beet pavé**, candied walnuts, unripened goat cheese

Soups

- Turkish bride soup
- Carrot ginger
- Borscht
- Maple butternut squash
- Cream of wild mushroom
- Coconut curry lentil
- Tomato basil
- Mulligatawny

Starch Selection

- Mashed potatoes (roasted garlic, parsnips, horseradish)
- Baked potatoes (sour cream, green onions, bacon bits)
- Roasted baby potatoes
- 7 Grain rice pilaf
- Jasmine rice

Dessert Selection

- Chocolate or vanilla strawberry shortcake
- Chocolate silk truffle
- Fifth avenue cheesecake
- Chocolate & strawberry mousse
- Apple pie with crème anglaise
- Carrot cake with cinnamon whipped cream



Reception Selections

Choose some delectable appetizers and platters prepared by our culinary team to entertain your loved ones during your reception!

Hot hor d'oeuvres

Chicken and vegetable dumplings, honey ginger soy dip \$14.95/dozen

Chicken wings, drunken chicken marinade \$14.95/dozen

Chicken satay skewers, Thai peanut sauce \$24.95/dozen

Beef meatballs, Bulls-eye barbecue sauce \$14.95/2 dozen

Beef satay skewers, Thai peanut sauce \$27.95/dozen

Cantonese beef egg rolls, plum sauce \$20.95/dozen

Pork dry ribs, hoisin sauce \$20.95/dozen

Pork & vegetable pot stickers, sesame soy dip \$19.95/dozen

Shrimp gyoza, garlic aioli \$19.95/dozen

Bacon wrapped scallops, Marie Rose and cocktail sauce \$29.95/dozen

Vegetable spring rolls, plum sauce \$19.95/dozen

Mini cheese perogies, sour cream, green onion, bacon bits \$19.95/4 dozen

Bean & cheese empanadas, sour cream, green onion \$19.95/dozen

Jalapeno cheddar poppers, sour cream \$26.95/dozen

Mozzarella sticks, marinara sauce \$26.95/dozen

House made potato chips, chili parmesan dip \$26.96/pound (serves about 10 people)

Variety Option #1 Mini tourtiere, mini quiche Lorraine, mini quiche Florentine, mini cocktail sausage rolls, mini cheese pizzas \$24.95/dozen

Variety Option #2 Brie & mushroom phyllo rolls, feta/artichoke/olive phyllo roses, mini lobster pies, spanakopita \$24.95/dozen

Cold hor d'oeuvres

Assorted canapés, salami cone with horseradish mousse, ham & mandarin duo, shrimp mousse, pate mousse, salmon & capers \$36.95/dozen

Seafood canapés, smoked salmon with horseradish & fresh lime, scallops & zucchini, curry mussels, shrimp mousse, crab surimi \$36.95/dozen

Platters

Baked spinach artichoke dip, trio of crackers \$4.95|pp

Vegetable crudité platter, sriracha ranch dip \$4.95|pp

Hummus dip, grilled naan bread \$4.95|pp

Bruschetta, toasted crostini \$5.95|pp

Pickle tray \$4.95|pp

Mediterranean pickle tray \$5.95|pp

Assorted deli meat platter \$7.95|pp

Thank you



for the opportunity to host you and your loved ones on your special day!

Our exceptional team looks forward to providing you with a stress-free, beautiful wedding experience from start to finish.



“ We are forever grateful to the staff at the Holiday Inn for going above and beyond to give us such an extraordinary wedding day. From the attention to detail, to the awesome food, to the smiling staff, we couldn't have hoped for a more perfect day!”

- Naomi & Ben ”



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403.450.5718.

Preferred Vendors



4206 Macleod Trail S

403.450.5718

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SOUND
& LIGHT

Earthmusic DJ Service
403.203.9394
PREFERRED SUPPLIER

Andrew D Cleft
403.809.6780
PREFERRED SUPPLIER

Little Something Beautiful
403.831.5867

Hype Entertainment
403.207.4973

FLOWERS

Exquisite Events
403.554.1378
PREFERRED SUPPLIER

Philip Chong Flower Bar
403.285.0888

Mandala Floral Inc
403.257.5155

Funky Petals
403.723.0852

CAKE

Cakes with Attitude
403.536.4368
PREFERRED SUPPLIER

Delish Designs
www.delishdesigns.ca

Cakeworks
403.571.2253

Simply Sweet
403.630.3067

PHOTO

Kiko Celis Photography
403.612.3277
PREFERRED SUPPLIER

Studio Azad
403.829.5541

Hana Photo
403.889.4404

F8 Photography
403.232.6502

VIDEO

Kiko Celis Photography
403.612.3277
PREFERRED SUPPLIER

Jordan Craig Cinematography
403.200.2927

Parfait Productions
403.999.2807

My Canvas Media
403.998.4410

OFFICIANT

Abby Charchun Marriage Commissioner
587.800.3387

Custom Clergy Services
403.805.7044

Rork Hilford
403.246.4134

Jacqueline Hoare Marriage Commissioner
403.255.6408

DÉCOR & LINE

Exquisite Events
403-554-1378
PREFERRED SUPPLIER

Special Event Rentals
403.235.2211

Great Events Rentals
403.319.0028

Wedding Finesse
403.700.3773

TRANSPORT

Calgary Towncar
587.317.1959
PREFERRED SUPPLIER

Excellent Limo Services
403.815.4171

Quest Limos
587.333.7783

Thrive Limo Services
403.404.4333



The Wedding Checklist

There is a lot to do to ensure your wedding's success, but we're here to help! Our friendly and knowledgeable staff will help guide you through the process.

Simply visit our website at <http://www.hihotelcalgary.ca> for information.

Call our catering department at 403.450.5718

Email at edward.popescu@whg.com

Come on down to visit our Hotel today!

12 Months Before

- Announce your engagement
- Select a wedding date and search for venues
- Determine the style of your wedding and make a list of your must haves
- Set the budget
- Hire an officiant

9-11 Months Before

- Search for vendors (Florist, Caterer, Gown, Photographer, etc).
- Compile a preliminary guest list and select wedding party
- Finalize wedding colors, theme, and style
- Purchase wedding rings
- Start considering your honeymoon options

4-8 Months Before

- Finalize florist arrangements
- Order stationary
- Book your wedding transportation
- Arrange accommodations for guests
- Decide on wedding decorations, including favours

3 Months Before

- Order your wedding cake
- Finalize your guest list
- Meet with your wedding officiant to discuss details, and start writing vows
- Choose gifts for the wedding party and parents
- Arrange a suit fitting for all the men.
- Book your honeymoon

2 Months Before

- Send out invitations
- Make or purchase wedding favours
- Finalize ceremony/reception music selections
- Finalize arrangements with vendors, and book appointment with stylist
- Reserve a room for the wedding night

The Wedding Checklist

1 Month Before

- Arrange shots with your photographer
- Work on your seating plan
- Confirm wedding vows and send copy to officiant
- Acquire marriage license
- Settle final payments with vendors and confirm honeymoon arrangements
- Arrange for final wedding dress fitting

2 Weeks Before

- Finalize seating chart
- Confirm delivery time and location with florist
- Contact any guests who have not R.S.V.P.'d

1 Week Before

- Make sure all men have their final suit fitting
- Collect wedding gown, bridesmaid dresses, and men's suits
- Give final guest numbers to venue/ reception hall/.caterers
- Reconfirm everything with vendors one last time

1 Day Before

- Attend rehearsal
- Confirm wedding day transportation
- Have a manicure/pedicure
- Confirm stylist appointment for the wedding day
- Set all duties with the wedding party
- Try to get to bed early and have a good night's sleep!

The Big Day

- Try to eat breakfast, even if you don't feel hungry
- Have your hair and makeup done
- Begin dressing two hours before the ceremony

Take a deep breath, relax, and enjoy your day!

Post Wedding Day

- Return any formal attire to the vendors
- Ensure the venue takes care of any rental items that need to be returned
- Ensure thank-you notes for gifts or donations are sent no later than three months after the wedding



Holiday Inn

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