

*Holiday Inn Calgary MacLeod Trail South*



*Wedding Package 2012*



**Holiday Inn**



## Congratulations on your Engagement

### Thank you for considering Holiday Inn Calgary Macleod Trail South!

Our banquet staff will do their utmost to ensure your event is a success from beginning to end so you don't have to worry. When you book your wedding reception at Holiday Inn Calgary Macleod Trail South, we are delighted to offer you the following:

- ❖ The Beautifully Appointed Alberta Ballroom
- ❖ Complimentary setup of venue including dance floor, head table and riser, tables for cake, DJ, gifts and guestbook
- ❖ Selection of White or Black Linen and Napkins
- ❖ Dedicated Wedding Consultant to assist in the on-site details of Wedding
- ❖ Complimentary menu and wine sampling – no earlier than 30 days prior to date
- ❖ Special Rates for out of town guests
- ❖ Complimentary accommodation for Bride and Groom with Minimum of 60 Guests
- ❖ Complimentary customized web site to provide “easy to do business with” online booking options for your guests

Thank you for giving us the opportunity to host your special day. We look forward to welcoming you and your guests!



## Reception Options

### Passed or Self-Serve

Chicken and Mushroom Spring Roll with Orange Ginger Sauce	\$14.95 per dozen
Steamed Chicken and Vegetable Dumplings with Honey Ginger Soy Dip	\$14.95 per dozen
Chicken Wings	\$14.95 per dozen
Chicken Souvlaki Skewers with Tzatziki Sauce	\$24.95 per dozen
Chicken Samosas with Mango Chutney	\$29.95 per dozen
Beef Meatballs with Bull's-Eye Barbeque Sauce	\$15.95 per 2 dozen
Beef Sausage Rolls	\$16.95 per dozen
Beef Wellington	\$24.95 per dozen
Pork Dumplings with Honey Ginger Soy Dip	\$25.95 per dozen
Vegetable Spring Roll with Plum Sauce	\$15.95 per dozen
Mini Cheese Cocktail Perogies	\$19.95 per 4 dozen
Jalapeno Cheddar Poppers with Sweet and Sour Sauce	\$26.95 per dozen
Vegetable Samosas with Mango Chutney	\$29.95 per dozen
Phyllo Wrapped Escargot Alfredo Bundles	\$21.95 per dozen
Bacon Wrapped Scallops with Mary Rose Cocktail Sauce	\$21.95 per dozen

## Reception Options Cont'd

### Platters

Baked Spinach Artichoke Dip with a Trio of Crackers	\$3.95 per Person
Hummus Dip with Grilled Naan Bread	\$3.95 per Person
Vegetable Tray with Ranch Dip	\$3.95 per Person
Assorted Pickle Tray	\$3.95 per Person
Bruschetta with Toasted Crostini	\$4.95 per Person
Assorted Mediterranean Pickle Tray	\$4.95 per Person
Sliced Fresh Fruit Platter	\$5.95 per Person
Domestic Cheese Platter with a Trio of Crackers, Preserves and Nuts	\$7.95 per Person

## Beverage Options

### Punch Bowls

Non-Alcoholic Fruit Punch	\$65.00
Champagne Punch	\$95.00
*Each Bowl will Serve 50 People	





## Bar Options

	<u>Host Bar</u>	<u>Cash Bar</u>
Liquor – Standard Brands	\$5.50	\$6.00
Premium Liquor	\$6.00	\$6.50
Domestic Beer	\$5.00	\$5.50
Import Beer	\$6.00	\$6.50
Liqueurs	\$6.50	\$7.00
House Wine by the Glass	\$5.50	\$6.00
House Wine by the Bottle	\$27.50	\$30.00
Soft Drinks and Juice	\$2.00	\$2.50

All Host Bar and Cash Bars include a complete setup including glassware, mix, garnish (lemons and limes) and straws. A bartender fee of \$20.00 per hour (for a minimum of 3 hours) will apply should the bar sales not exceed \$300.00. Host Bar does not include 17% Service or 5% GST.

The Hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of the AGLC.

### Corkage Bar Service

Hotel will provide all the appropriate glassware, ice, assorted juices and soft drinks including tonic and soda water. Bar will be stocked with garnish – Lemons, Limes and straws and will provide bartender services at \$20.00 per hour (for a minimum 3 hours) based on the ratio of one bartender per 125 people or as volumes dictate.

*Bar Corkage Fee - \$11.95 per Person*

Corkage Bar Services contracted through Holiday Inn Macleod Trail South must be accompanied by an AGLC permit with all receipts and inventory list of the amounts delivered to the Hotel.



## Wine List

### Red Wine

Copper Moon Cabernet Sauvignon Okanagan	\$30.00
Copper Moon Shiraz Okanagan	\$30.00
Copper Moon Malbec Okanagan	\$30.00
Cecchi Chianti (D.O.C.G) Italy	\$32.00
Peller Estates Cabernet Merlot Okanagan	\$32.00
Peller Estates Merlot Okanagan	\$34.00
St. Hallett Game Keepers Reserve Australia	\$34.00
Cline Old Vine Zinfandel Sonoma	\$40.00
Sandhill Estates VQA Syrah Okanagan	\$46.00

### White Wine

Copper Moon Sauvignon Blanc Okanagan	\$30.00
Copper Moon Chardonnay Okanagan	\$30.00
Peller Estates VQA Pinot Gris Okanagan	\$33.00
Pepperwood Grove Viognier California	\$34.00
Trius VQA Riesling Dry Niagara Peninsula	\$40.00
Hugel and Fils Gentil Alsace	\$40.00
Peller Estates Private Reserve VQA Sauv� Blanc Okanagan	\$40.00
Sandhill Estates VQA Pinot Blanc Okanagan	\$46.00

## Dinner Selections

The Holiday Inn Macleod Trail South is happy to offer the following for the dinner options, all of the following menus can be fully customized to taste, dietary requirements or allergies. Chef Robyn Birch can make the ideal meal that your attendees will be talking about for years to come.

Plated Dinners can be provided for groups' as little as 15 people and Buffet Dinners start at a minimum 30 people. All Dinners are served with Fresh Baked Rolls and Butter, Coffee, Decaf Coffee and Assorted Specialty Teas.

## Plated Dinners

### Salad Selection

House Salad – Baby Greens with Sundried Cranberries, Sunflower Seeds, Sliced Almonds, Granny Smith Apple and Lemon Vinaigrette

Caesar Salad – Baby Romaine with Parmesan Cheese, Croutons, Lemon Wedge and Caesar Dressing

Spinach Salad – Baby Spinach with Sliced Mushrooms, Hard Boiled Eggs, Red Onion and Pancetta topped with Swiss Dressing

### Soup Selection

Tomato Basil

Cream of Mushroom

Carrot Ginger

Maple Butternut Squash

Beef Consommé

### Starch Selection

Herb Garlic Roasted Baby Potatoes

Parsnip or Roasted Garlic Mashed Potatoes

Rice Pilaf or Wild Mushroom Barley Risotto





Entrée Selection

	<u>Three Courses</u>	<u>Four Courses</u>
Alberta Baron of Beef served with Rosemary Herb Pan Gravy and Seasonal Vegetables	\$36.95	\$39.95
Strip Loin served with Wild Mushroom Demi Glaze and Seasonal Vegetables	\$38.95	\$42.95
Rib Eye served with Red Wine Jus and Seasonal Vegetables	\$40.95	\$44.95
Grilled Chicken Breast served with Three Mustard Cream Sauce or Herb Jus and Seasonal Vegetables	\$35.95	\$39.95
Chicken Coq au Vin served with Seasonal Vegetables	\$37.95	\$42.95
Pork Loin Stuffed with Apple, Cranberry, Almond and Sunflower Seed Bread Stuffing served with Apple Butter Glaze and Seasonal Vegetables	\$35.95	\$39.95
Grilled Pork Tenderloin served with Wild Mushroom Cream Sauce and Seasonal Vegetables	\$37.95	\$42.95
Cheese Stuffed Ravioli served with a Rose Sauce	\$34.95	\$39.95
Pan Seared Basa served with Lemon Dill Cream Sauce and Seasonal Vegetables	\$36.95	\$41.95
Grilled Atlantic Salmon served with Maple Jack Daniels Sauce and Seasonal Vegetables	\$42.95	\$47.95

Dessert Selection

- Fifth Avenue Cheesecake
- Red Velvet Cake with Cream Cheese Icing
- Trio of Assorted Mini Cupcakes
- Chocolate Silk Truffle
- Chocolate Strawberry Shortcake
- Apple Berry Crisp
- Chef's Seasonal Option

**\*Choice Menu can only be offered if confirmed numbers of each entrée provided in advance. See Catering Representative for more details.**

## Dinner Buffet Selections

### Something New Buffet

Assorted Rolls and Butter

Baby Mixed Greens with Lemon Vinaigrette

Caesar Salad

Vegetable Platter with Ranch Dip

Assorted Pickle Tray

### Choice of TWO Entrees:

- Baron of Beef with Rosemary Pan Gravy
- Grilled Chicken Breast with Wild Mushroom Cream Sauce
- Chicken Cacciatore
- Roasted Pork Loin with a Three Mustard Cream Sauce

Chef's Seasonal Vegetables

### Choice of ONE Starch:

- |                          |                 |
|--------------------------|-----------------|
| • Garlic Mashed Potatoes | • Rice Pilaf    |
| • Roasted Baby Potatoes  | • Herb Linguini |

Assorted Dessert Squares and Freshly Baked Cookies

Sliced Seasonal Fruit Platter

Coffee, Decaf Coffee and Specialty Tea



- Mediterranean Pan Seared Basa with Fruit Salsa
- Vegetable Pave'
- Three Cheese Ravioli with Rose Sauce

**\$34.95 (Minimum 30 People)**

**Something Blue Buffet**

Assorted Rolls and Butter  
 Baby Mixed Greens with Lemon Vinaigrette  
 Caesar Salad  
 Choice of ONE Salad  
 Vegetable Platter with Ranch Dip  
 Assorted Pickle Tray

Choice of TWO Entrees:

- Strip Loin with Red Wine Demi Glaze
- Grilled Chicken Breast with Wild Mushroom Cream Sauce
- Chicken Coq au Vin
- Roasted Stuffed Pork Loin with Apple Glaze
- Grilled Pork Tenderloin with Three Mustard Cream Sauce

Chef's Seasonal Vegetables

Choice of ONE Starch:

- |                                     |                 |
|-------------------------------------|-----------------|
| • Parsnip or Garlic Mashed Potatoes | • Rice Pilaf    |
| • Roasted Baby Potatoes             | • Herb Linguini |
| • Mushroom Risotto                  |                 |

Assorted Dessert Squares Buffet Cakes and Freshly Baked Cookies  
 Sliced Seasonal Fruit Platter  
 Coffee, Decaf Coffee and Specialty Tea



- Mediterranean Pan Seared Basa with Fruit Salsa
- Vegetable Pave'
- Three Cheese Ravioli with Rose Sauce
- Butternut Squash Ravioli with Creamy Dill Sauce

**\$38.95 (Minimum 50 People)**



## General Information

### Menu Selection

All prices are subject to change based on economical fluctuations and will be confirmed no more than 3 months prior to the event. In order to ensure availability, we request that your menu selections are confirmed with the Catering Department no later than 2 weeks prior to your event. Please advise your sales and catering representative of any food allergies, dietary restrictions or vegetarian requirements a minimum of 21 days prior to the function. Final entrée count is due no later than 72 hours (3 business days) prior to the event.

The Holiday Inn Macleod Trail South will be the sole supplier of all food and beverage items required due to the Provincial Health Regulations. Exceptions may be made for wedding cakes and specialty items, subject to Catering Manager and Executive Chefs' approval. Safety regulations prohibit the removal of food from the Holiday Inn Calgary Macleod Trail South for any reason; all food and beverage items must be consumed on premises. Buffet items can only be displayed for a maximum time of 1.5 hours at any function to ensure the quality and integrity of the product.

### Taxes and Gratuities

All food and beverage prices quoted are subject to applicable Federal and Provincial Taxes unless otherwise stated. A 17% service charge is applied to all food and beverage and is GST applicable.

### Guaranteed Number

For all meal functions, the guaranteed number attending must be communicated to the Catering Department no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.



### Bar Costs and Policies

Cash or Host Bars with net revenue less than \$ 300.00 will be subject to a bartender fee of \$20.00 per hour for a minimum of 3 hours. Host Bars are subject to 17% service and 5% GST.

The service of alcoholic beverages to minors (under 18 years of age) is strictly prohibited; The Holiday Inn Macleod Trail South will monitor this throughout all catered events, with service refused should patrons not have suitable identification required and defined by the AGLC (Alberta Gaming & Liquor Commission) regulations. Patrons are reminded that alcoholic beverages are restricted to the contract defined areas of the Hotel, with control of this managed by the staff, security & catering personnel.

As per the Alberta Liquor Laws alcohol being served at an event must be accompanied by food service. These laws prohibit the sale or allowance of beverage service prior to 10:30am or 12:00pm on Sundays and Holidays.

### Corkage Bar Service Guidelines

Corkage Bar services contracted through The Holiday Inn Macleod Trail South must be accompanied by the AGLC permit with all receipts (or receipt copies) of the amounts delivered to the Hotel. Due to AGLC regulations, all alcoholic beverages must be supplied by a licensed vendor in the province of Alberta. The use of homemade wines or spirits from other countries or provinces is prohibited by law.

Service of all alcoholic beverages must be in accordance to AGLC regulations as they are outlined for special event permits. Hotel staff must be used to dispense all alcoholic beverages to guests. Any and all stock that remains from the function must be collected by the following day. The hotel assumes no responsibility for stock left on premises. Open bottles sprits / liquor cannot be transported and therefore will remain at the Hotel, due to this the staff will ensure to minimize the opening of products required for the event for the purpose of returning unused product.

A corkage fee of \$ 11.95 per person will apply for this service. Bartender charge of \$20.00/hour for a minimum of 3 hours will be charged.



### Deposits and Hotel Credit

A Non-Refundable Deposit of \$750.00 is required for all social functions to confirm at the Hotel. This deposit must be provided within 10 days of signing the catering agreement which will confirm the date and event in the chosen meeting space. Social events will not be extended credit unless this has been approved from a previous meeting or approved through the Director of Sales or General Manager.

### Labor Charges

If room setup must be changed within 24 hours of the event a labor fee of \$50.00 per hour will apply to the account to accommodate the changes. Limited Storage space is available, should this be needed please arrange with the Catering Department in advance.

### SOCAN Fee

All live and recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge and is automatically applied to functions where applicable. Should you require additional information please contact the SOCAN office at 1-800-517-6226.

- 1 to 100 Guests: \$41.13 with dance or \$20.56 without dance
- 101 to 300 Guests: \$59.17 with dance or \$29.56 without dance

### Cancellation Policy

If an event booked must be cancelled the Catering Sales Manager must be contacted directly at 403-450-5718. Cancellations made under this provision shall be made by the canceling party to the non-canceling party by written notice. Cancellation will not be considered final until written notice and payment of the liquidated damages are received. The following cancellation schedule will apply:

- More than 6 Months, Forfeit of Deposit
- 6 Months to 1 Month Prior, 50% of Contracted Charges and cost of chair covers
- Less than 1 Month out, 100% of all charges will apply



### **Damages and Security**

Holiday Inn Calgary Macleod Trail South reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The conveners and on-site contacts for any functions are held responsible for the other members of their group. The Hotel cannot assume responsibility for personal property or equipment brought into the function area. Personal effects and equipment must be removed from the function room at the end of each day, unless reserved on a 24-hour basis. Security Service can be obtained at an additional cost.

### **Electricity**

Extension cords and power bars can be supplied by the hotel and are available for a charge of \$5.00 each. A charge will be assessed for electrical requirements exceeding the normal usage.

### **Smoking**

The Holiday Inn Calgary Macleod Trail South is a 100% non-smoking hotel. Smoking is only permitted outside in the designated smoking areas.

### **Decorations**

The Catering Sales Manager will inform the client within one (1) month of the scheduled event the date and time the room is available for decoration. The use of nail, tacks and tape on walls, doors or ceiling is strictly prohibited. The Hotel must approve any decorations or other items being displayed. All signage should be of professional quality. Please note that any damages occurring to the hotel property will be the responsibility of the organizer/convenor and charges will apply.

Confetti is not permitted in any function room or a \$150.00 per hour clean up fee will be charged to the account. Candles must be submerged in the glass it is being held in and no open flames will be permitted in any function room to prevent accidental contact with the flame.

### **Terms of Payment**

All invoices are due in full upon receipt as agreed upon.