



Get your money's worth.

**QUALITY HOTEL FORT MCMURRAY**  
424 Gregoire Drive  
Fort McMurray, Alberta  
Canada, T9H 3R2

## QUALITY HOTEL AND CONFERENCE CENTRE

# Banquet Menu

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## REFRESHMENTS

### Hot Beverages:

French Roast Arabica Brewed Coffee	\$3.50 per cup
Specialty International Teas Selection	\$3.50 per cup
Hot Chocolate served with Shaved Belgium Chocolate, Mini Marshmallows & Whipped Cream	\$4 per person

### Cold Beverages:

Bottled Juice	\$3 per bottle
Assorted Soft Drinks	\$3 per bottle
Bottled Water	\$3 per bottle
Vitamin Flavored waters	\$5 per bottle

### From The Bakery:

Assorted Breakfast Pastries	\$30 per dozen
Assorted Muffins	\$30 per dozen
Assorted Filled Mini Croissants	\$30 per dozen
Cherry Filled Strudel & Icing	\$30 per dozen
Freshly Baked Assorted Cookies	\$30 per dozen
Banana Loaf with Roasted Pecans	\$30 per loaf
Lemon Cranberry Loaf	\$30 per dozen
Cinnamon Buns	\$30 per loaf
Assortment of Squares and Tarts	\$30 per dozen

## THEMED BREAKS

(prices based on per person)

### Cup Cake Time Out \$10

A Cascade of Assorted Cupcakes and a Selection of Fruit Juices

### Movie Time Out \$10

Fresh Buttered Popcorn, Assortment of Chocolate Bars and Soft Drinks

### The Healthy Fifteen \$12

Whole Fresh Fruit, Glasses of Freshly Cut Vegetables with Cool Ranch Dipping Sauce and Assorted Vitamin Waters

### Cool Clear Water \$12

Freshly made Fruit Smoothies, Assorted Ice Cream Bars and Assorted Soft Drinks

All catering services are subject to 17% gratuity and 5% GST. Prices and menu are subject to change. Minimum number of people for menus may be in effect.

## BREAKFAST BUFFETS

### Good Morning \$16

Assorted Freshly Baked Breakfast Pastries  
 Build your own parfait with Greek Yogurt, Dried Apricots & Cranberries  
 Granola and Fresh Berries  
 Seasonal Fresh Fruit Arrangement  
 French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### Healthy Start \$18

Build your own parfait with Greek Yogurt, Dried Apricots & Cranberries  
 Granola and Fresh Berries  
 Cereal Bars  
 Bowls of Peaches & Pears  
 Cottage cheese  
 A Selection of Cold Cereal with Fresh Milk  
 French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### The Eye Opener\* \$20

Seasonal Fresh Fruit Arrangement  
 A Selection of Freshly Baked Pasties  
 Smoked Bacon and Maple Sausage  
 Farm Fresh Scrambled Eggs  
 Buttermilk Pancakes with Warm Blueberry Topping  
 Baby Yellow Potatoes with Sautéed Onions  
 French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### The Alberta Wild Rose\* \$28

Seasonal Fresh Fruit Arrangement  
 A Selection of Freshly Baked Pasties  
 Spolumbo Italian Sausage  
 Smoked Bacon  
 Eggs Benedict with Hollandaise Sauce  
 Banana Bread French Toast with Caramelized Banana Topping  
 Baby Yellow Potatoes with Sautéed Onions  
 French Roast Arabica Brewed Coffee, Specialty International Tea Selection

*\*20 person minimum or Surcharge for under guest minimum \$5.00 per person*

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## PLATED BREAKFAST

### Kick Start \$18

- Mini Parfait
- Three Farm Fresh Scrambled Eggs
- Smoked bacon
- Roasted Baby Potatoes
- Mini Smoothie
- Seasonal Fresh Fruit Garnish
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### The Trading Post \$18

- Mini Parfait
- Banana Bread French Toast Topped with Caramelized Bananas
- Maple Sausage
- Mini Smoothie
- Seasonal Fresh Fruit Garnish
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### Alexander Mackenzie \$24

- Mini Fruit Salad
- Two Farm Fresh Scrambled Eggs
- 6oz New York Steak
- Roasted Baby Potatoes
- Vine Ripened Tomato Slice
- Mini smoothie
- Seasonal Fresh Fruit Garnish
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection



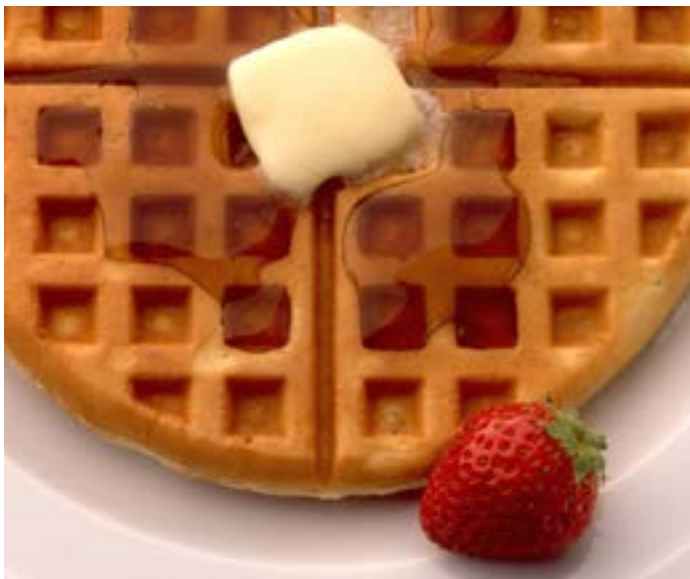
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## PLATED BREAKFAST (continued)

### BREAKFAST ENHANCEMENTS

(per person)

<b>Build your own Yogurt Parfaits</b>	<b>\$4</b>
Fat Free Yogurt, Fire Roasted Pecans, Dried Apricots, Dried Cranberries, Fresh Berries and Chunky Granola	
<b>Buttermilk Pancakes</b>	<b>\$4</b>
With Warm Blueberry Sauce & Whipping Cream	
<b>Fresh Waffle Station</b>	<b>\$6</b>
With Warm Strawberry Sauce & Whipping Cream	
<b>Freshly Prepared Omelets to Order</b>	<b>\$9</b>
<b>Cereal Bars</b>	<b>\$2</b>
<b>Selection of Cold Cereals with Fresh Milk</b>	<b>\$4</b>
<b>Fresh Fruit Skewers with Wild Flower Honey Yogurt</b>	<b>\$4</b>
<b>Bagel Selection with Cream Cheese and Fruit Preserves</b>	<b>\$4</b>



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## LUNCH BUFFETS

### Pizza

(Minimum 10 guests)

\$24

**Choose any Two Homemade Fresh Pizza:**

- Three Cheese
- Pepperoni
- Meat Lovers
- Pesto, Grilled Artichoke & Feta

**Served With:**

- Caesar Salad
- Baguettes of Garlic Bread and Three Cheese
- Chef's Selection of Desserts
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

*Add a third pizza for \$4 per person*

### The Little Sicily\*

\$28

- Fresh Baguettes with Melted Asiago Cheese
- Minestrone Soup
- Crisp Romaine Hearts Caesar Salad
- Vegetable Crudities with Cool Ranch Dipping Sauce
- Assorted Pickle and Relish Tray
- Homemade Meat Lasagna
- Stuffed Large Pasta Shells and Ricotta and Spinach
- Chef's Selection of Desserts
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### Athabasca Oil Sands\*

\$30

- Fresh Assorted Breads & Rolls
- Baby Mixed Lettuce with Assorted Dressings
- Creamy Potato Salad
- Assorted Pickle and Relish Tray
- Vegetable Crudities with Cool Ranch Dipping Sauce
- Buttered Mashed Potatoes
- Seasonal Fresh Vegetables
- Shaved Slow Roasted Alberta Beef with Beef Jus
- Fresh Fryer Chicken with Pan Chicken Jus
- Fresh Seasonal Fruit Platter
- Chef's Selection of Desserts
- Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

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**The Wood Buffalo\*****\$32**

Fresh Assorted Breads & Rolls  
 Crisp Romaine Hearts Caesar Salad  
 Creamy Coleslaw  
 Vegetable Crudities with Cool Ranch Dipping Sauce  
 Assorted Pickle and Relish Tray  
 Roasted Baby Potatoes with Sea Salt  
 Chef's Selection of Fresh Vegetables  
 6oz New York Strip loin Steaks with Sautéed Mushrooms  
 Grilled Chicken Breast served with Chicken Jus  
 Fresh Seasonal Fruit Platter  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**The Great Waterways Build a Burger\*****\$24**

Chef's Inspired Soup Creation  
 Baby Dijon Potato Salad  
 Creamy Coleslaw  
 Cheddar Cheese & Swiss Cheese Slices  
 Fresh Kaisers  
 Platters of Fresh Crisp Leaf Lettuce, Sliced Vine Ripened Tomatoes & Slivered red Onion  
 7oz All Beef Burger  
 Assorted Condiments  
 Potato Chips  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**The Singapore\*****\$30**

Artisan Breads  
 Green Mango Salad with Sesame Seed Dressing  
 Asian Coleslaw  
 Tiger Prawns and Rice Noodle Salad  
 Vegetable Crudities with Cool Ranch Dipping Sauce  
 Assorted Pickle and Relish Tray  
 Vegetable Fried Rice  
 Steamed Baby Bok Choy dressed with Smoked Bacon  
 Ginger Beef on a Bed of Noodles  
 Tempura Sweet Chili Chicken  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

*\*20 person minimum or Surcharge for under guest minimum \$5.00 per person unless otherwise stated*

## LUNCH BUFFETS (continued)

**The French Connection** **\$22**

Chef Inspired Soup Creation or Choice of Salad  
 Pickle and Relish Tray  
 Assorted Sandwiches Served on Fresh French Breads  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**It's a Wrap** **\$22**

Chef Inspired Soup Creation or Choice of Salad  
 Pickle and Relish Tray  
 Assorted Wraps Filled with Smoked Meats, Egg, Tuna & Chicken Salad  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**The Peter Pond Build Your Own** **\$23**

Chef Inspired Soup Creation or Choice of Salad  
 Pickle and Relish Tray  
 Creation of Assorted Smoked Meat, Egg, Tuna & Chicken Salad  
 Platters of Fresh Crisp Leaf Lettuce, Sliced Vine Ripened Tomatoes & Slivered Red Onions  
 Chef's Selection of Desserts  
 Served with French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**LUNCH BUFFET ENHANCEMENTS** (per person)

**Vegetarian Lasagna** **\$4**

**Asian Vegetable Stir Fry** **\$4**

**Stuffed Pasta Shells w/ Ricotta Cheese** **\$4**



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## PLATED LUNCH

### Plated Lunch

**\$35**

**Inclusions:**

Fresh Dinner Rolls and Butter

Seasonal Fresh Vegetables

French Roast Arabica Brewed Coffee, Specialty International Tea Selection

**Select Your Appetizer:**

Chef's Inspired Soup Creation

Tomato Basil Bisque

Creamy Butternut Squash

Baby Tuscan Lettuce served with Balsamic Vinaigrette

Crisp Romaine Caesar Salad served with Olive Oil Croutons

Fresh Baby Spinach & Strawberry Salad w/ Raspberry Vinaigrette

*Add a second appetizer \$4*

**Select Your Side:**

Roasted Garlic Mash Potato

Buttermilk Mash Potato

Roasted Yellow Baby Potato

Basmati Rice

**Select Your Entrée:**

Chicken Breast Supreme

Char Grilled Served with Red Wine Demi

7oz Sliced Roasted Porkloin

Herb Crusted Served with Caramelized Apple Demi

Herb Marinated Haddock Loin

Baked to Perfection Served with Lemon Cream Sauce

**Choose One Dessert:**

Raspberry Cheese Cake w/ Fresh Berries, Coulis and Whipped Cream

Warm Apple Pie w/ Caramel Sauce and Vanilla Bean Ice Cream

Fresh Seasonal Fruit Salad

## OR

### Lasagna

**\$32**

Layers of Meat Sauce, Noodles and Freshly Grated Mozzarella Cheese

Served with Baguettes of Garlic Bread

### Asian Vegetable Stir Fry

**\$32**

Sautéed Crisp Garden Vegetables Together with Sweet Chili Sauce and Steamed Noodles

*(Does not Include Side Dish or Seasonal Fresh Vegetable)*

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## DINNER BUFFET

### The Fundy Bay Dinner Buffet\*

\$48

**Inclusions:**

Fresh Assorted Breads & Rolls  
Chef's Inspired Soup Creation  
Tuscan Green Salad w/ Assorted Dressings  
Creamy Coleslaw  
Potato Salad  
Vegetable Crudities with Cool Ranch Dipping Sauce  
Assorted Pickle and Relish Tray

**Choice of One of the following:**

Steamed Baby Potatoes with Sea Salt  
Roasted Garlic Mashed Potatoes  
Roasted Baby Potatoes  
Basmati Rice

*Add second starch for \$4 per person*

**Choice of One of the following:**

Stir fry of Fresh Seasonal Vegetables  
Cauliflower w/ Sharp Cheddar Cheese Sauce  
Honey Glazed Carrots  
Broccoli & Cheese  
Steamed Baby Bok Choy with Smoked Bacon  
Steamed Corn on the Cob

*Add second fresh vegetable for \$4 per person*

**Choice of Two of the following:**

Slow Roasted Alberta Striploin with Beef Jus  
Roasted Young Turkey Breast, Dried Fruit Bread Stuffing and Turkey Jus  
Roasted 9' Cut Chicken w/ Caramelized Onion Demi  
Cheesy Baked Penne w/ Meatball Marinara  
Cheese Manicotti with Basil Cream  
Baked Blue Cod with Pineapple Salsa  
Grilled Pork Chop with Café Au Lait

**Chef's Selection of Desserts**

Cheese Cakes  
Cakes  
Pies  
Squares and Bars

French Roast Arabica Brewed Coffee, Specialty International Tea Selection

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**The Hudson Bay Dinner Buffet\*****\$54****Inclusions:**

Fresh Assorted Breads & Rolls  
Chef's Inspired Soup Creation  
Crisp Romaine Hearts Caesar Salad  
Creamy Coleslaw  
Potato Salad  
Traditional Greek Salad  
Vegetable Crudities with Cool Ranch Dipping Sauce  
Assorted Pickle and Relish Tray

**Choice of One of the following:**

Steamed Baby Potatoes with Sea Salt  
Scalloped Potatoes  
Roasted Garlic Mashed Potatoes  
Roasted Baby Potatoes  
Basmati Rice

*Add second starch for \$4 per person*

**Choice of One of the following:**

Stir Fry of Fresh Seasonal Vegetables  
Cauliflower w/ Sharp Cheddar Cheese Sauce  
Maple Dill Glazed Carrots  
Broccoli & Cheese  
Steamed Baby Bok Choy with Smoked Bacon  
Roasted Root Vegetables  
Trio of Carrots, Cauliflower and Broccoli  
Add second fresh vegetable for \$4 per person

**Choice of Two of the following:**

Slow Roasted Alberta Prime Rib with Beef Jus  
Roasted Young Turkey Breast, Dried Fruit Bread Stuffing and Turkey Jus  
Grilled Chicken Breast with a Ginger Apricot relish  
Herb and Olive Oil Tossed Fettuccini w/ Grilled Vegetables  
3 Cheese Meat Lasagna with Basil Cream  
Fresh Atlantic Salmon Fillet with a Shrimp and Dill Cream  
Sterling Silver Pork Loin with a Brandy Mushroom Sauce

**Chef's Selection of Desserts**

Cheese Cakes  
Cakes  
Pies  
Squares and Bars  
Fresh Seasonal Fruit Platter

French Roast Arabica Brewed Coffee, Specialty International Tea Selection

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**DINNER BUFFET ENHANCEMENTS**

<b>Chef's Attended Carving Station</b>	<b>\$12 per hour</b>
<b>Third Entrée for</b>	<b>\$8</b>
<b>Vegetarian Lasagna</b>	<b>\$4</b>
<b>Asian Vegetable Stir Fry</b>	<b>\$4</b>
<b>Stuffed Pasta Shells with Ricotta Cheese</b>	<b>\$4</b>



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## PLATED DINNER

**Inclusive:** Freshly Baked Rolls and Butter, French Roast Arabica Brewed Coffee, Specialty International Tea Selection

### The White Spruce

**\$43**

Harvest Mushroom Bisque  
 Roasted Garlic Mashed Potato  
 Fresh Seasonal Vegetables  
 10oz Bone In Grilled Frenched Pork Chop with a Mushroom Cream  
 Warm Apple Crumble w/ Vanilla Bean Ice Cream and Caramel Sauce

### The Voyager

**\$45**

Baby Tuscan Greens, Roma Tomato, Bocconcini Cheese Served with Aged Balsamic Vinaigrette  
 Basmati Rice  
 Fresh Seasonal Vegetables  
 Fresh Atlantic Salmon Fillet w/ Shrimp and Dill Cream  
 Pecan Pie and Vanilla Bean Ice Cream & Drizzled Chocolate.

### Sand Cherry

**\$47**

Creamy Tomato Basil Bisque  
 Buttermilk Mash Potato  
 Fresh Seasonal Vegetables  
 Chicken Breast Supreme, Stuffed with Mild Capicola and Provolone Cheese, Wrapped Together with Hickory Smoked Bacon, With Pan Chicken Jus  
 Baked New York Cheesecake with Fresh Berries, Raspberry Coulis and Whipped Cream

### New York New York

**\$50**

Baby Tuscan Greens, Toasted Pecan, Crumbled Goat Cheese Served with Raspberry Vinaigrette  
 Steamed Baby Potatoes  
 Fresh Seasonal Vegetables  
 8oz New York Striploin with a Napoleon Brandy Cream Sauce  
 Warm Chocolate Lava Cake with Vanilla Bean Ice Cream and Raspberry Sauce

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## RECEPTION PACKAGES

### The Tailgate

\$22 per person

Buffalo Style Wings  
 Alberta Beef Sliders with Sliced Cheddar  
 Boneless Salt & Pepper Dry Ribs  
 Jalapeno Poppers with Cool ranch  
 Nachos with Guacamole, Salsa & Sour Cream  
 Fresh Fruit Skewers

### The Pub

\$22 per person

Hummus, Bruschetta & Spinach Artichoke Dips with Grilled Naan  
 Buffalo BBQ Wings  
 Mozzarella Sticks  
 Vegetable Spring Rolls  
 Jalapeno Poppers  
 Crudities with Cool Ranch Dipping Sauce

### The Tie

\$27 per person

Vegetable Samosas  
 Tomato Bruschetta  
 Apple & Brie Canapés  
 Bacon Wrapped Scallops  
 Mini Crab Cake Bite  
 Coconut Shrimp  
 Shrimp Salad on Baguette  
 Assorted Mini Petit Fours  
*(Approximate 12 pieces per person)*

## CREATE YOUR OWN RECEPTION

(prices per dozen)

### Hot Hors D'oeuvres

Assorted Mini Quiche	\$28
Mini Sausage in Puff Pastry	\$28
Buffalo Style Wings	\$28
Vegetable Spring Rolls	\$28
Scallops Wrapped in Smoked Hickory Bacon	\$30
Coconut Shrimp	\$30
Teriyaki Chicken Satays	\$30
Vegetarian Samosas	\$30
Honey Garlic Beef Skewers	\$30
Alberta Beef Slider	\$32

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**Cold Hors D'oeuvres**

Fresh Vine Ripened Tomato and Basil Bruschetta	\$28
Roasted Vegetables and Pesto Canapés	\$28
Apple and Brie Canapés	\$28
Smoked Chicken & Brie	\$30
Shrimp Canapés	\$30
Mini Crab Cake	\$32

**PLATTERS****Easy to Peel and Eat Shrimp** **\$80**

Served with Tequila Cocktail Sauce

**Smoked Atlantic Salmon** **\$70**

With Capers, Red Onion, Lemon and Dill Cream Cheese

**Fresh Sandwich Platter** **\$70**

Freshly Baked Artisan Baguette with Assorted Smoked Meats and Fillings

**Assorted Smoked Meats and Charcuterie Platter** **\$75**

Assorted Mustards and Trio of Crackers

**Domestic & International Cheese Board** **\$95**

with Cracker Trio, Fresh Grapes, Dried Fruits and Nuts

**Assorted Seasonal Fresh Fruit Arrangement** **\$65****Crisp Vegetables Crudité with Cool Ranch Dipping Sauce** **\$50****Chef's Inspired Small Indulgences** **\$65**

*All Platters serve approximately 10 people*

Our culinary team strives to make your events first class, we will do our best to accommodate any special requests.

We **Cater**, whether it is a work event or a private party, pick up or delivery, we are here to serve you. Speak with our Sales and Catering Department, to help plan your next event. (Catering and delivery fees apply depending on size and location of event.)

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## WINE MENU

White wine	Bottle
Jackson-Trigg's Proprietor's Selection, Chardonnay, Canada	\$35
Saint and Sinner, Pinot Grigio, Canada	\$35
Bodacious, Smooth White Blend, Canada	\$31
Inniskillin Niagara VQA, Riesling, Canada	\$49
Sumac Ridge Private Reserve VQA, Gewurztraminer, Canada	\$51
Red Wine	
Jackson-Trigg's Proprietor's Selection, Merlot, Canada	\$35
Marcus James, Malbec, Argentina	\$35
Saint and Sinner, Shiraz-Cabernet, Canada	\$35
Bodacious, Smooth Red Blend, Canada	\$31
Uncensored, Shiraz, Australia	\$41
Robert Mondavi Private Selection, Cabernet Sauvignon, Canada	\$39
Blackstone, Merlot, California	\$42
Ravenswood, Zinfandel, California	\$47
Bubbles	
Naked Grape, Fizz, California	\$34
Ruffino Prosecco, Italy	\$40
By The Glass	
Saint & Sinner (red & white)	\$7
Bodacious (red & white)	\$7



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## BAR MENU

### Beer \$7

Canadian	Coors Light
Bud Light	Budweiser
Kokanee	Miller Genuine Draft
Corona	Heineken

### Coolers \$7

Mike's Hard Lemonade	Bacardi Breezer (Assorted Flavors)
Palm Bays (Assorted Flavors)	Smirnoff Ice

### Cocktails \$7

Holy Water	Vodka Paralyzer
Vodka Slime	Long Island Ice Tea
Whiskey Sour	Caesar

### Shots \$7

Burt Reynolds	Polar Bear
Apple Pie	Porn Star
Ja'ger	

### Liquors \$7

Smirnoff Vodka	Canadian Club, Whisky
Crown Royal, Whisky	Captain Morgan White, Dark and Spiced Rum
Gilbey's Gin	Lamb's Breeze, Rum
Red Label, Scotch	Jose Cuervo Tequila

*other liquors available upon request*

## AUDIO VISUAL

DVD	\$25
LCD Television	\$220
Screen	\$30
LCD Projector	\$220
Filpchart/Markers	\$25
Whiteboard	\$25
A/V Cart	\$50
Wireless Microphone/Podium	\$85
Microphone Sound System	\$80
Computer Sound System	\$80
Conference Phone	\$45

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## Congratulations on Your Special Day

Your wedding is a symbol of your Love for each other. On such an important occasion, the Quality Hotel and Conference Centre will provide you with exceptional service, hospitality and comfort no matter your taste, style or budget. Our Catering specialists would love to help you with any wedding celebration, you have in mind, we'll work with you on every detail, and we'll take pride in delivering outstanding service whether catering the smallest or largest wedding. You can count on our talented Executive Chef to provide you with the special touches. she'll provide you with creative and tempting menu selections that surpass your expectations. We are pleased to provide you with the following information.

### CLASSIC WEDDING ENHANCEMENTS

Executive Chef that can specialize any menu for your celebration, including a customized children's menu or children's pricing

Complimentary tasting for 2 people prior to your event

Professional Catering team with knowledge of Weddings and information to ease you through every aspect of planning for your special day

Complete banquet room set up to include: skirted tables for the gift table, guest book table, and DJ table, with the option of having a raised head table (up to 8 people) and a podium and microphone.

Black and white Table linen and Napkins

Recommendations for bands, DJs, photographers, florists & professional event decorators

Each room has specialized lighting to enhance the event with the option of us providing each table with a candle center piece.

### ADD THE TOUCH OF ELEGANCE TO YOUR CLASSIC WEDDING

Our soft white chair covers, with a flowing sash that ties around the top of the chairs; a must have addition for your wedding. Black chair covers without flowing sash are also available.

Professional Wedding Cake Cutting

Bartender Labor of \$25 per hour is waved if liquor sales exceed \$500 or more.

### Additional Information:

Banquet rooms are available to comfortably accommodate 15 – 450 people. Decorating the day before is not always possible; however, we do endeavor to allow time the morning of your wedding and will confirm availability the week prior.

Complete clean-up of the room is included except for personal belongings.

At the Quality Hotel & Conference Centre we strive to provide the best possible room for your event; however, we also reserve the right to change and assign event rooms based on the needs of the function.

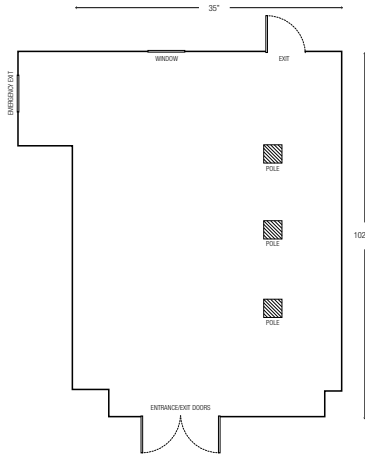
Deposit Information: a non-refundable deposit will be required to confirm your booking and will be determined based on the function size. Payment of 50% of the estimated total is due 30 days prior to the event (the deposit if applied to the final amount). The remaining balance is to be paid 7 business days prior to your Wedding And a credit card is required to cover any extra costs on the night of your Wedding.

**Please Contact our Wedding Specialist at 780-713-3340 to make an appointment.**

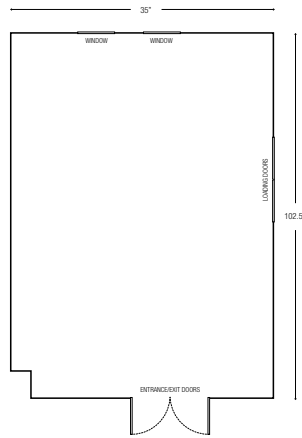
# FLOOR PLANS

Event Space	Size	Theatre	Classroom	U shape	Boardroom	Hollow Square	Banquet (w/ Dance, Buffet/Bar)	Banquet Served Dinner	Reception (Cocktail Tables)
Ballroom A	100 x 35	300	165	60	78	68	225	225	300
Ballroom B	100 x 35	300	165	66	90	86	225	225	300
Ballroom AB	100 x 70	500	350	70	72	76	450	450	650
Crystal Ballroom	60 x 40	150	70	60	60	70	110	150	150
Poplar Creek	36 x 38	80	60	40	28	46	60	80	130
Celtic	25 x 28	35	20	25	22	30	N/A	N/A	N/A
Harbour	25 x 28	35	20	25	22	30	N/A	N/A	N/A

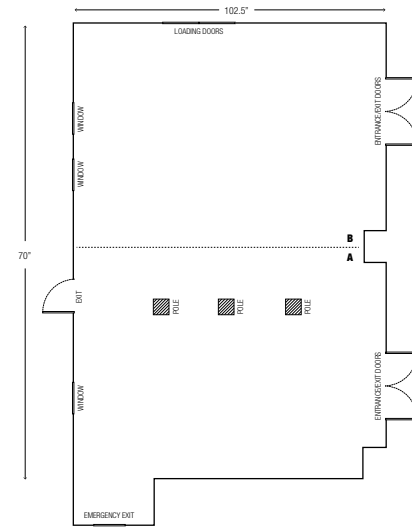
Ballroom A



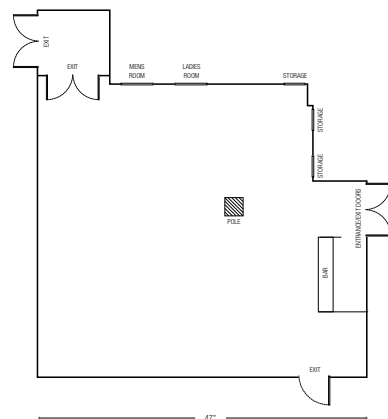
Ballroom B



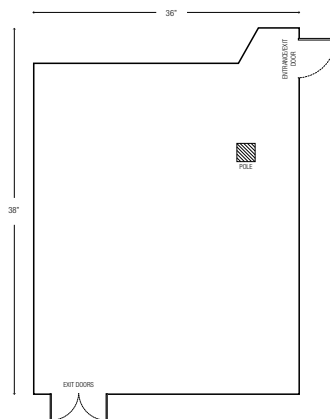
Ballroom AB



Crystal Ballroom



Poplar Creek



All catering services are subject to 17% gratuity and 5% GST. Prices and menu are subject to change. Minimum number of people for menus may be in effect.

## TERMS AND CONDITIONS

The catering office must be notified of the guaranteed number of attendees for meals (3) business days prior to the event. You will be billed this guaranteed number, or attendance, whichever is larger. If no guarantee is received, the EXPECTED NUMBER WILL BE CONSIDERED THE GARAUNTEE AND WILL BE CHARGED ACCORDINGLY.

Unless a billing account is set up for your group and is the method of payment for this event a credit card must be provided at time of confirmation. Payment by credit cards are processed (3) days prior to arrival. Any additional charges will be processed to the credit card the business day following your event.

Sufficient space has been allocated for your function. Should the number of guests attending differ from the original number quoted, the Quality Hotel and Conference Centre reserves the right to provide an alternative room to suit the group size. Room rental applies to this set up only. Should you require changes to this set up, notification must be received (3) working days prior to your function; otherwise a labor charge may be applied.

### Cancellation Policy:

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Less than 30 days prior to arrival date:

100% of estimated meeting room revenue

100% of estimated food and beverage revenue

**The hotel does not permit any outside food and beverage to be brought into the hotel, or the removal of any food and beverage products after a function, due to city and Provincial Health Regulations. Exceptions can be made for Wedding/Birthday Cakes with prior approval by the Sales and Catering Department.**

If you cancel planned food and beverage functions or experience more than a 10% drop in function attendance, the Quality Hotel and Conference Centre reserves the right to re-negotiate all space rental charges and menu prices.

The Quality Hotel and Conference Centre will not be held responsible for loss of or damage to materials/equipment brought onto or left on hotel premises. Conversely, if there is any damage to hotel property caused by equipment or merchandise brought onto hotel premises, the customer / convener will be liable. Items being shipped to the hotel must be approved by event coordinator or storage fees may apply.

Socan and ReSound fees will apply to all functions where live or recorded music is played.