



Get your money's worth.

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

QUALITY HOTEL AND CONFERENCE CENTRE

2023 Banquet Menu

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REFRESHMENTS

Hot Beverages:

French Roast Arabica Brewed Coffee	\$4.68 per cup
Specialty International Teas Selection	\$4.68 per cup
Hot Chocolate served with Shaved Belgium Chocolate, Mini Marshmallows & Whipped Cream	\$4.68 per cup

Cold Beverages:

Bottled Juice	\$4.68 per bottle
Assorted Soft Drinks	\$3.85 per bottle
Bottled Water	\$3.85 per bottle
Vitamin Flavored waters	\$6.60 per bottle

From The Bakery:

Assorted Breakfast Pastries	\$40.82 per dozen
Assorted Muffins	\$40.82 per dozen
Assorted Filled Mini Croissants	\$40.82 per dozen
Cherry Filled Strudel & Icing	\$40.82 per dozen
Freshly Baked Assorted Cookies	\$40.82 per dozen
Banana Loaf with Roasted Pecans	\$40.82 per loaf
Lemon Cranberry Loaf	\$40.82 per loaf
Cinnamon Buns	\$40.82 per dozen
Assortment of Squares and Tarts	\$40.82 per dozen

THEMED BREAKS

(Prices based on per person)

Cup Cake Time Out	\$13.20
A Cascade of Assorted Cupcakes and a Selection of Fruit Juices	
Movie Time Out	\$13.20
Fresh Buttered Popcorn, Assortment of Chocolate Bars and Soft Drinks	
The Healthy Fifteen	\$16.39
Whole Fresh Fruit, Glasses of Freshly Cut Vegetables with Cool Ranch Dipping Sauce and Assorted Vitamin Waters	
Cool Clear Water	\$16.39
Freshly made Fruit Smoothies, Assorted Ice Cream Bars and Assorted Soft Drinks	

All catering services are subject to 18% 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 \$21.85

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 \$24.44

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* \$27.31

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* \$38.23

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

\$24.44

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

\$24.44

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

\$32.78

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



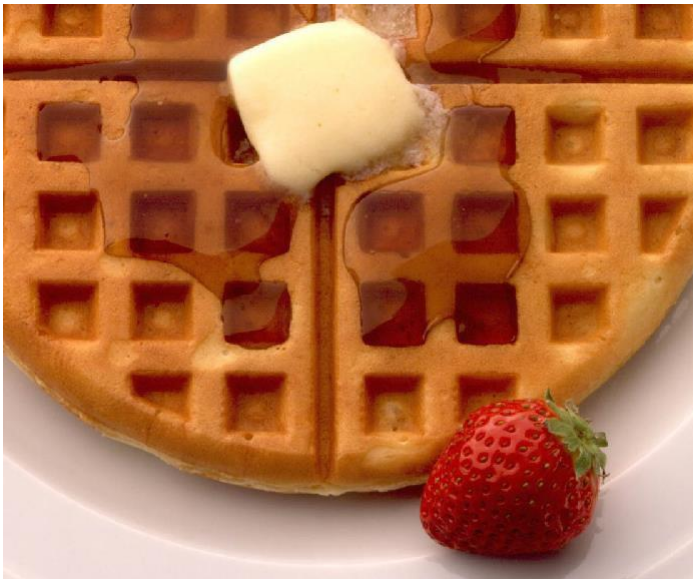
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PLATED BREAKFAST (continued)

BREAKFAST ENHANCEMENTS

(per person)

Build your own Yogurt Parfaits	\$5.23
Fat Free Yogurt, Fire Roasted Pecans, Dried Apricots, Dried Cranberries, Fresh Berries and Chunky Granola	
Buttermilk Pancakes	\$5.23
With Warm Blueberry Sauce & Whipping Cream	
Fresh Waffle Station	\$7.98
With Warm Strawberry Sauce & Whipping Cream	
Freshly Prepared Omelets to Order	\$11.83
Cereal Bars	\$2.75
Selection of Cold Cereals with Fresh Milk	\$5.23
Fresh Fruit Skewers with Wild Flower Honey Yogurt	\$5.23
Bagel Selection with Cream Cheese and Fruit Preserves	\$5.23



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LUNCH BUFFETS

Pizza
(Minimum 10 guests) \$32.78

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

Additional pizzas are available to order

The Little Sicily* \$38.24

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* \$40.82

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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LUNCH BUFFETS (continued)

The Wood Buffalo* \$43.43

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* \$32.78

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* \$40.83

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

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LUNCH BUFFETS (continued)

The French Connection \$29.90

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 \$29.90

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 \$31.34

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 \$4.95Asian Vegetable Stir Fry \$4.95Stuffed Pasta Shells w/ Ricotta Cheese \$4.95

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PLATED LUNCH

Plated Lunch

\$47.73

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

\$43.41

Layers of Meat Sauce, Noodles and Freshly Grated Mozzarella Cheese

Served with Baguettes of Garlic Bread

Asian Vegetable Stir Fry

\$43.41

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*

\$65.26

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*

\$73.31

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
 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 (continued)

DINNER BUFFET ENHANCEMENTS

Chef's Attended Carving Station	\$15.68 per hour
Third Entrée for	\$10.45
Vegetarian Lasagna	\$4.95
Asian Vegetable Stir Fry	\$4.95
Stuffed Pasta Shells with Ricotta Cheese	\$4.95



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PLATED DINNER

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

The White Spruce \$58.36

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 \$61.23

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 \$63.83

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 \$67.85

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 \$29.90 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 \$29.90 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 \$36.80 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	\$38.81
Mini Sausage in Puff Pastry	\$38.24
Buffalo Style Wings	\$38.24
Vegetable Spring Rolls	\$38.24
Scallops Wrapped in Smoked Hickory Bacon	\$40.82
Coconut Shrimp	\$40.82
Teriyaki Chicken Satays	\$40.82
Vegetarian Samosas	\$40.82
Honey Garlic Beef Skewers	\$40.82
Alberta Beef Slider	\$43.41

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RECEPTION PACKAGES (continued)

Cold Hors D'oeuvres

Fresh Vine Ripened Tomato and Basil Bruschetta	\$38.24
Roasted Vegetables and Pesto Canapés	\$38.24
Apple and Brie Canapés	\$38.24
Smoked Chicken & Brie	\$38.53
Shrimp Canapés	\$38.53
Mini Crab Cake	\$43.41

PLATTERS

Easy to Peel and Eat Shrimp	\$103.95
Served with Tequila Cocktail Sauce	
Smoked Atlantic Salmon	\$91.03
With Capers, Red Onion, Lemon and Dill Cream Cheese	
Fresh Sandwich Platter	\$91.03
Freshly Baked Artisan Baguette with Assorted Smoked Meats and Fillings	
Assorted Smoked Meats and Charcuterie Platter	\$97.35
Assorted Mustards and Trio of Crackers	
Domestic & International Cheese Board	\$123.48
with Cracker Trio, Fresh Grapes, Dried Fruits and Nuts	
Assorted Seasonal Fresh Fruit Arrangement	\$84.43
Crisp Vegetables Crudité with Cool Ranch Dipping Sauce	\$64.90
Chef's Inspired Small Indulgences	\$83.30

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	\$37
Yellow Tail, Pinot Grigio, Australia	\$37
Bodacious, Smooth White Blend, Canada	\$33
Inniskillin Niagara VQA, Riesling, Canada	\$51
Sumac Ridge Private Reserve VQA, Gewurztraminer, Canada	\$54
Red Wine	
Jackson-Trigg's Proprietor's Selection, Merlot, Canada	\$37
Marcus James, Malbec, Argentina	\$37
Yellow Tail, Cabernet Sauvignon, Australia	\$37
Bodacious, Smooth Red Blend, Canada	\$33
Robert Mondavi Private Selection, Cabernet Sauvignon, Canada	\$41
Blackstone, Merlot, California	\$44
Ravenswood, Zinfandel, California	\$49
Bubbles	
Ruffino Prosecco, Italy	\$42
By the Glass	
Saint & Sinner (red & white)	\$8.00
Bodacious (red & white)	\$8.00



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BAR MENU

Beer	8.00
Canadian Bud Light Kokanee Corona	Coors Light Budweiser Miller Genuine Draft Heineken
Coolers	8.00
Mike's Hard Lemonade Palm Bays (Assorted Flavors)	Bacardi Breezer (Assorted Flavors) Smirnoff Ice
Cocktails	8.00
Holy Water Vodka Slime Whiskey Sour	Vodka Paralyzer Long Island Ice Tea Caesar
Shots	8.00
Burt Reynolds Apple Pie Ja'ger	Polar Bear Porn Star
Liquors	8.00
Smirnoff Vodka Crown Royal, Whisky Gilbey's Gin Red Label, Scotch <i>other liquors available upon request</i>	Canadian Club, Whisky Captain Morgan White, Dark and Spiced Rum Lamb's Breeze, Rum Jose Cuervo Tequila

AUDIO VISUAL

Conference Phone	\$45
Screen	\$30
LCD Projector, Screen & AV Cart	\$230
Flipchart/Markers	\$40
Whiteboard	\$25
A/V Cart	\$50
Wireless Microphone/Podium/Sound System	\$90
Microphone Sound System	\$85

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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 waived 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.

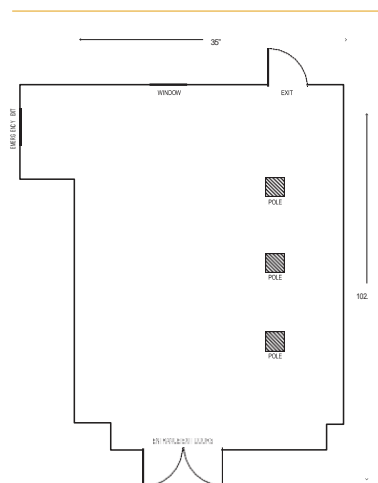
Please Contact our Wedding Specialist at 780-713-3348 to make an appointment.

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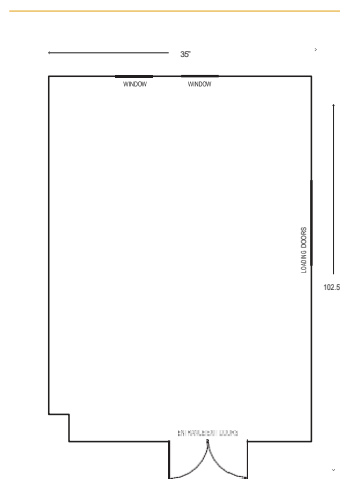
FLOOR PLANS

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	140	60	78	68	150	175	250
Ballroom B	100 x 35	300	140	66	90	86	150	175	250
Ballroom AB	100 x 70	400	350	70	72	76	350	400	400
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	80
Celtic	25 x 28	30	15	15	20	20	N/A	N/A	N/A
Harbour	25 x 28	30	15	15	20	20	N/A	N/A	N/A

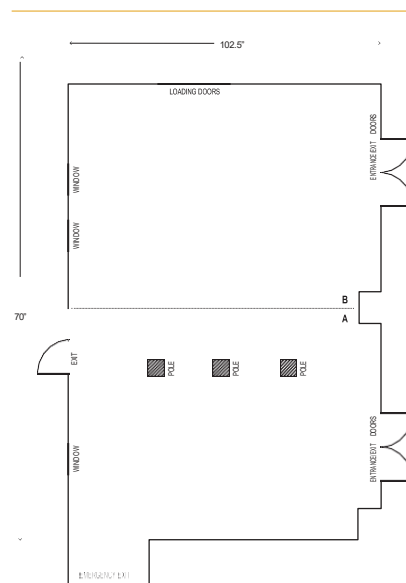
Ballroom A



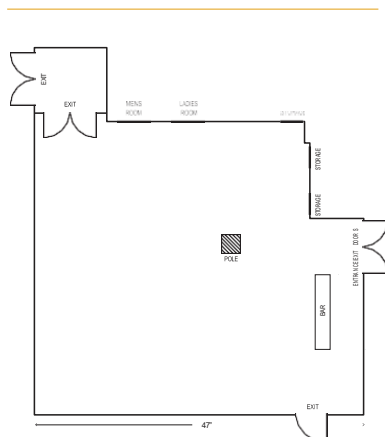
Ballroom B



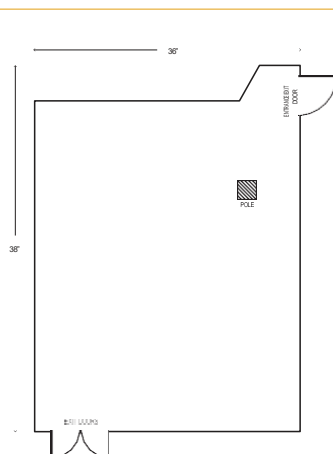
Ballroom AB



Crystal Ballroom



PoplarCreek



TERMS AND CONDITIONS

The catering office must be notified of the guaranteed number of attendees for meals (14) 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. If there are guests attending with special dietary needs or allergies the catering office must be notified (7) business days prior to the event.

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 at the conclusion of the event. If payment is by cheque, please make all cheques payable to the "Quality Hotel and Conference Centre". A deposit of 20% total estimated event revenue will be required within (5) business days of event confirmation.

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.

Any Decorations must be removed after the event is completed, unless otherwise arranged with the catering office. If Quality Hotel staff is required to remove the decorations a labor charge will be applied. Should there be any additional cleaning required after the event additional charges will apply.

Cancellation Policy:

30 days prior to event date: 50% refund of deposit

Less than 30 days prior to event date: Deposit non- refundable

7 days prior to event or less: 100% of food and beverage revenue charged

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.

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 Re-Sound fees will apply to all functions where live or recorded music is played.