

# Quality Hotel and Conference Centre

Refreshments

Breakfast Buffet

Lunch Buffet

Build your Own Buffet

Kids Party

Platters

By The Dozen

Wine Menu

Bar Menu

Add-ons

Banquet Capacities

Terms and Conditions

# Catering Menu



sales@qfmcc.com 780.713.3348

Menu items are available for pickup



Quality Hotel and Conference Centre 424 Gregoire Drive | Fort McMurray, AB | T9H 2R2 | 780.791.7200



### **REFRESHMENTS**

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## Refreshments

## Hot Beverages Priced Per Person

Fresh Brewed Coffee	\$4.50
Specialty Tea Selection	\$4.50
<b>Hot Chocolate</b> Add: served with Shaved Belgium Chocolate, Mini Marshmallows & Whipped Cream for \$1.50	\$4.50
Fresh Brewed Coffee 10 cup pot	\$40

## Cold Beverages Priced Per Bottle

Bottled Juice	\$3.75
Assorted Soft Drinks	\$3.75
Bottled Water	\$3.25
Vitamin Flavored Water	\$5.50





# Breakfast Buffet

All Breakfast Buffets Served with Freshly Brewed Coffee & Specialty Teas

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#### **Breakfast Buffets**

Priced per person

#### Continental Breakfast \$18 Classic Breakfast \$22

Scrambled Eggs (with or without Cheese) Choice of Bacon or Sausage Hashbrowns

### The Mackenzie \$28

Brunch Burger with Egg Hashbrown Fruit Salad

#### **Breakfast Add-ons**

Light breakfast including baked goods,

\$3.50 per person

iam, and fruit.

Seasonal Fresh Fruit GF

Mini Fruit Salad GF

#### **Build Your Own Parfait**

Fat Free Yogurt, Dried Apricots, Dried Cranberries, Fresh Berries and Chunky Granola

#### French Toast

with fruit sauce topping

### **Buttermilk Pancakes**

with fruit sauce topping

#### A Selection of Freshly Baked Pastries

#### Waffles

with fruit sauce topping

## **Additional Meat Options**

\$4.50 per person

Maple Sausage

**Smoked Bacon** 



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Breakfast Buffet

LUNCH BUFFET

Build Your Own Buffet

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## **Lunch Buffets** \*20 person minimum or surcharge for under guest minimum \$5.00 per person

Priced Per Person

#### The Athabasca \$25

Soup OR Salad Sandwiches OR Wraps--white/brown/croissant **Assorted Squares** Fruit Platter

#### The Peter Pond \$29

BYO Sandwich OR Wrap Soup or Salad **Assorted Squares** Fruit Salad

#### The Clearwater \$29

Beef & Broccoli Rice Pilaf with Mushroom Stir fry Vegetables **Assorted Squares** Fruit Platter

#### The Fraser \$32

Soup OR Salad Lasagna OR Ravioli Garlic Bread with Cheese **Assorted Squares** Fruit Platter

#### The Wood Buffalo \$29

Soup OR Salad Baked Chicken OR Shaved Beef Potatoes—mashed/roasted/baked Seasonal Vegetables **Assorted Squares** Fruit Platter

#### The Oil Sands \$32

Soup OR Salad Grilled Short Ribs Potatoes-mashed/roasted/baked Seasonal Vegetables Nanaimo Bars Fruit Salad

### **Buffet Add-ons**

Add an additional side for \$4.50 per person

Pasta salad GF Ravioli Potato Salad GF Roasted Baby Potato GF **Vegetable Crudite** GF Twice Baked Potato GF

Additional \$0.75

Colesiaw GF

Fruit Platter GF

Fruit Salad GF

Pasta GF

Fried Rice GF

Mac-n-Cheese GF

Pickle Tray GF

Salad GF Roasted Potato GF See options on next page

**Garlic Mashed Potato** GF Soup

see options on next page Steamed Rice GF

### **Buffet Add-ons**

Add an additional meat for \$8 per person

Baked Chicken GF

Beef GF \$10 steak or shaved beef

Short Ribs GF \$10

Baked Ham GF

Salmon GF

Prime Rib Carving Station \$28

per hour



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## Build Your Own Buffet

All Buffets Served with Freshly Brewed Coffee & Specialty Teas make it plated for an additional \$5

## Select Your Soup

Served with Fresh Buns & Butter

**Standard Soup** \$10 per person

Broccoli Cheddar

cream, carrots, celery, chicken stock, spices

**Loaded Baked Potato** 

sour cream, heavy cream, bacon, cheddar, green onion

**Tomato Bisque** 

cream, onion, basil

**Specialty Soup** 

Priced Per person

Lobster Bisque

white wine, heavy cream, tomato paste, and spices

Homemade Beef Barley

carrot, onion, celery, potato, corn

Homestyle Chicken Noodle \$12 chicken, noodles, carrots, celery, onion, chicken broth

\$15

\$12

#### Select Your Salad

#### Standard Salad

\$8 per person

**Beet Salad** 

feta, arugula, honey Dijon dressing

**Tossed Salad** 

mixed greens, carrot, cucumber, tomato, onion, raspberry or Italian dressing

**Caesar Salad** 

romaine, Parmesan, house made croutons, dressing

## **Specialty Salad**

\$10 per person

#### Spinach & Strawberry

balsamic vinaigrette, goat cheese, cranberry, green apple, candied almond

#### Caprese

mozza balls, basil, olive oil, balsamic reduction

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



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## **Build Your Own Buffet**

Special Menus can be Created Upon Request

## **Select Your Entree**

\$8.00 per person

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Baked Salmon \$8.75

with lemon sauce

**Chicken Cordon Bleu** 

**Slow Roasted Chicken Breast Supreme** 

Fire Grilled Chicken Breast

with bbg sauce

**Apple Marinated Pork Chop** 

Baby Spinach and Mushroom Ravioli

**Meat Lasagna** 

vegetarian available for \$5 extra

Charbroiled Sirloin \$8.75

Shaved Beef with au Jus

Slow Cooked Marinated Short Rib

**Select Your Side** 

\$4.50 per person

**Steamed Vegetables** 

**Oven Roasted Vegetables** 

**Stir Fry Vegetables** 

**Garlic Mashed Potato** 

**Roasted Mixed Baby Potato** 

**Twice Baked Potato** 

additional \$0.75

**Steamed Rice** 

**Fried Rice** 

Add chicken or beef for \$2 per person

**Select Your Dessert** 

Add an additional dessert for \$3.50 per person

**Brownies** 

drizzled with chocolate and caramel sauce

Nanaimo Bar

Cheesecake

**Fruit Salad** 

**Fruit Platter** 

**Assorted Squares** 

**Sticky Toffee Pudding** 

Additional \$5 extra

**Homemade Fruit Pie** 

Additional \$5 extra





# Kids Party \$20 per person \*20 person minimum or surcharge for under guest minimum \$5.00 per person

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## **Included**

French Fries

**Caesar Salad** 

**Fruit Salad** 

**Fruit Punch** 

Sundae Bar

ice cream, sprinkles, chocolate and caramel sauce, cherries

Add:

per person

Popcorn \$3.50

## **Select Your Main**

Add a second for \$5

Burgers

**Hot Dogs** 

Chicken Tenders

Pizza

Corn Dogs

Mac 'n Cheese

Special menus can be created upon request



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Dinner Buffet

**PLATTERS** 

By The Dozen

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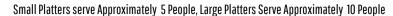
Add-ons

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# Platters Priced Per Tray

Peel and Eat Shrimp Served with Tequila Cocktail Sauce	SMALL \$52	LARGE \$104
Fresh Sandwich Platter Freshly Baked Artisan Baguette with Assorted Smoked Meats and Fillings	\$45.50	\$91
Smoked Meat & Charcuterie Platter Assorted Mustards and Trio of Crackers	\$49	\$98
Domestic & International Cheese Board with Cracker Trio, Fresh Grapes, Dried Fruits and Nuts	\$62	\$124
Fresh Fruit Arrangement Assorted Seasonal Fresh Fruit	\$42.50	\$85
Crisp Vegetable Crudité with Cool Ranch Dipping Sauce	\$32.50	\$65
Chef's Inspired Small Indulgences Chef's Choice Assorted Desserts	\$42	\$84







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# By The Dozen Priced Per Dozen

## **Hot Hors D'oeuvres**

**Cinnamon Buns** 

**Assortment of Squares & Tarts** 

Assorted Mini Quiche	\$44
Mini Sausage Puff Pastry	\$35
Buffalo Style Wings	\$35
Vegetable Spring Rolls	\$34
Scallops Wrapped in Smoked Hickory Bacon	\$45
Coconut Shrimp	\$45
Teriyaki Chicken Satays	\$45
Vegetarian Samosas	\$35
Honey Garlic Beef Skewers	\$45
Alberta Beef Sliders	\$40
Cold Hors D'oeuvres	
Fresh Vine Ripened Tomato & Basil Bruschetta	\$35
Roasted Vegetables & Pesto Canapes	\$35
Apple & Brie Canapes	\$38
Smoked Chicken & Brie	\$36
Shrimp Canapes	\$40
Mini Crab Cake	\$40
From the Bakery	
Assorted Breakfast Pastries	\$35
Assorted Muffins	\$35
Assorted Filled Mini Croissants	\$45
Freshly Baked Assorted Cookies	\$30
Banana Loaf with Roasted Pecans	\$37
Lemon Cranberry Loaf	\$45

\$37

\$45



## |Wine Menu

Dod Wine



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White Wine	per bottle
Jackson-Triggs Proprietor's Selection Chardonnay, Canada	\$35.00
<b>Yellow Tail</b> Pinot Grigio, Australia	\$35.00
<b>Bodacious</b> Smooth White Blend, Canada	\$35.00
Sumac Ridge Private Reserve VQA Gewurztraminer, Canada	\$40.00
Inniskillin Niagara VQA Riesling, Canada	\$42.00

per bottle
\$35.00
\$35.00
\$35.00
\$40.00
\$41.00

Bubbles	per bottle
<b>Ruffino</b> Prosecco, Italy	\$39.00
Brights President Dry Sparking Wine, Canada	\$25.00
La Scala Spumante Sparkling Wine, Canada	\$22.00

By The Glass	per glass
<b>Yellow Tail</b> Pinot Grigio & Cabernet Sauvignon	\$8.00
<b>Bodacious</b> Smooth White & Red	\$8.00



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**BAR MENU** 

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# Bar Menu \*Premium liquors available upon request

Beer	\$8.0	00
Canadian	Coors Light	
Bud Light	Budweiser	
Kokanee	Miller Genuine Draft	
Corona	Heineken	
Coolers	\$8.0	00
Mike's Hard lemonade	Bacardi Breezer (assorted)	
Palm Bay (assorted)	Smirnoff Ice	
Cocktails	\$8.0	0
Holy Water	Vodka Paralyzer	
Vodka Slime	Long Island Iced Tea	
Whisky Sour	Caesar	
Shots	\$8.0	00
Burt Reynolds	Polar Bear	
Apple Pie	Porn Star	
Jager		
Liquors	\$8.0	00
Smirnoff Vodka	Canadian Club Whiskey	
Crown Royal Whiskey	Captain Morgan White, Dark & Spiced	
Gilbey's Gin	Lambs Breeze Rum	
Red Label Scotch	Jose Cuervo Tequila	

#### **Host Bar**

The host pays for all costs incurred by the bar and bartending services. The Quality Hotel will setup and provide the bartending services, including the liquor license. The consumption will be charged to you on a per drink basis. The bar is subject to a \$25 per hour bartender fee for sales below \$500. One bartender will be provided for every 100 guests.

#### Cash Bar

Each guest is responsible for purchasing their own beverages. The Quality Hotel will setup and provide the bartending services, including the liquor license. The bar is subject to a \$25 per hour bartender fee for sales below \$500. One bartender will be provided for every 100 guests.

#### **Drink Tickets**

Drink tickets will be provided by the Quality Hotel. They are non-refundable and cannot be returned after the event. The cost of each drink tickets is \$7.62 each plus tax. Non-alcoholic drinks are charged at a price of \$3 each.

#### **Bartending Requirements**

All bars must be served in accordance with the laws of the Alberta Liquor and Gaming Commission. All events with a bar service must have food along with it as per regulations.



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## Add-ons

## **Enhancements**

Coat Racks	COMPLIMENTARY
Photocopies (per page)	\$0.50
Table Number Stands (each)	\$1.50
Extension Cords (each)	\$2.00
Pipe & Drape (per section)	\$25.00
Arches	<b>\$75</b>
Red Carpet 30ft x 4ft	\$115
<b>Stage</b> (per piece, 4ft x 8ft)	\$65
Chair Covers Black or White (each)	
50+ people \$2.50 each	\$3.50
Colored Napkins (each)	\$1.00
Dance Floor	\$100

### **Audio Visual**

Conference Phone	\$75.00
LCD Projector, Screen	\$125.00
Screen	\$30.00
Podium	\$30.00
Flipchart/Markers	\$35.00
Whiteboard	\$25.00
Wireless Microphone, Podium, Sound System	\$125.00
Wireless/Lapel Microphone	\$50
Sound System	\$100



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**BANQUET CAPACITIES** 

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# **Banquet Capacities**

Ballroom A	
	3500sqft / 100 x 35

Theatre	300	
Classroom	140	
U-Shape	60	
Boardroom	78	
Hollow Square	68	
Rounds of 8	150	

## Ballroom B

	3500sqft / 100 x 35
Theatre	300
Classroom	140
U-Shape	66
Boardroom	90
Hollow Square	86
Rounds of 8	150

## **Ballroom AB**

	/UUUsqft / IUU x /U
Theatre	600
Classroom	350
U-Shape	70
Boardroom	72
Hollow Square	76
Rounds of 8	400

## **Crystal Ballroom**

	2400sqft / 60 x 40
Theatre	150
Classroom	70
U-Shape	60
Boardroom	60
Hollow Square	70
Rounds of 8	110

## **Poplar Creek**

1	1368sqft / 36 x 38
Theatre	80
Classroom	60
U-Shape	40
Boardroom	28
Hollow Square	46
Rounds of 8	60

## **Celtic or Harbour**

	700sqft / 25 x 28
Theatre	30
Classroom	15
U-Shape	15
Boardroom	20
Hollow Square	20



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**TERMS & CONDITIONS** 

### **Terms and Conditions**

-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.

#### Reservation Terms

-The catering office must be notified of the guaranteed number of attendees for meals (10) business days prior to the event. You will be billed this guaranteed number, or attendance, whichever is larger. If no guaranteed number is received, the expected number will be considered the guarantee 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. We will do our best to honor attendees concerns however, we are unable to guarantee that there will not be cross-contamination.

-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 of \$28 (per staff member, minimum of 3 hours) will be applied.

-Banquet space are only considered confirmed if a deposit has been made.

## Billing/Payment

-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".

-Please request banking information if a bank transfer is preferred.

-A deposit of 20% total estimated event cost will be required within (5) business days of event confirmation.

## Decorations/Setup

-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 a labour charge of \$28 per hour (minimum of 3 hours) will be applied.

## **Cancellation Policy**

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

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

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

## Socan/Resound Fees

- Resound and The Society of Composers, Authors and Music Publishers of Canada, (SOCAN). These bodies have been granted exclusive rights by the Government of Canada to collect royalty fees for the use of music in any commercial application. The fee is collected on behalf of the artists and record company that perform and produce music.
- -The Quality Hotel is required to charge these fees on all functions where live or recorded music is played