

EVENT CATERING

TRAVELODGE BY WYNDHAM STRATHMORE

Entertain your guests in our formal ballroom and enjoy a delectable feast prepared to your taste. Our beautifully decorated Heritage Ballroom is 5000 sq. ft. with a dance floor, high ceilings, and can accommodate up to 300 guests.

Every event held at our elegant hotel is treated as a one-of-a-kind occasion. Our professional team will help you create the magical day you have always imagined.

We would be pleased to give you a tour of our facility by appointment.

To contact our Catering Coordinator for further information, please call
403-901-0000.

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HORS D'OEUVRES & APPETIZERS

COLD HORS D'OEUVRES

Smoked salmon canapé with chive cream cheese.....	\$25/dozen
Prosciutto wrapped asparagus.....	\$25/dozen
Shrimp with cocktail sauce.....	\$28/dozen
Chips with salsa, avocado, and cilantro lime dip.....	\$30/tray

HOT HORS D'OEUVRES

Chicken wings (teriyaki, hot, sweet chili, salt & pepper.....	\$18/dozen
Dry pork ribs with five spice.....	\$18/pound
Asian spring rolls with plum sauce.....	\$18/dozen
Beef sliders.....	\$38/dozen
Mexican chicken skewers.....	\$36/dozen
Scallops wrapped with prosciutto bacon.....	\$42/dozen
Spanakopita (spinach, feta, and dill wrapped in phyllo pastry)....	\$18/dozen

RECEPTION ENHANCEMENTS (PER GUEST)

Chocolate-dipped strawberries.....	\$3
Assorted pickle relish tray.....	\$4
Seasonal fruit (sliced).....	\$5
Domestic cheese & cracker tray.....	\$7
Assorted deli meats with rolls.....	\$7
Vegetable tray.....	\$4.50

CHEF ATTENDED STATIONS

Minimum 25 guests. Includes up to two hours of service by our chefs.

Braised Roast of Alberta Beef
served with gourmet mustards, horseradish, and assorted rolls.....\$22 per guest

Jumbo Tiger Shrimp Flambé
sautéed with garlic butter, vodka, and lemon.....\$46 per dozen

Alberta AAA Beef Tenderloin Flambé
served on grilled crostini baguette with a roasted garlic aioli.....\$525 (serves 50)

Prices do not include applicable taxes. Prices are subject to change without notice. 18% gratuity charged on all food and drink.
This property is independently owned and operated under license agreement with Travelodge Canada Corp.

THREE-COURSE SERVED DINNER MENU

Entrees served with seasonal vegetables and potatoes. Dinner rolls and butter are included. Alternate menus are available upon request. Please select one of each of the following for your group.

STARTER

Please choose salad: Caesar, spinach, or mixed green garden

ENTREÉS

Roast Loin of Beef \$46

Tender Eye of Round sliced English-style with a choice of au jus port reduction, wild mushroom sauce, or port peppercorn sauce

Roast Turkey \$44

Traditional turkey dinner with celery, pecan, and sage stuffing topped with turkey gravy

Harvest Chicken \$38

Double chicken breast accompanied with wild mushroom sauce

Chicken Cordon Bleu \$44

Double breast of chicken stuffed with Black Forest ham and Swiss cheese with wild mushroom sauce

Italian Chicken Cordon Bleu \$44

Double breast of chicken stuffed with Cappicollo ham, roasted peppers with a blend of cheeses, finished with a roasted tomato sauce

Filet of Beef Tenderloin \$68

AAA Beef Tenderloin with mushroom demi glaze sauce

Roast Prime Rib of Beef \$64

Tender AAA Prime Rib served with au jus reduction

Filet of Salmon \$44

Pistachio and herb crusted filet with lemon-caper sauce

DESSERTS

Add a dessert for \$9 per guest.

Cheesecake with compote of berries

Decadent chocolate cake

Red velvet cake

Seasonal fruit

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BUFFET

Buffet prices include coffee and tea station, your choice of two entrées, full selection of accompaniments and assorted desserts.

Alternate menus can be created upon request. A minimum of 50 guests is required for this menu.

Buffet accompaniments and desserts may vary due to seasonal availability. Menu enhancements are available for an additional charge.

\$62 per person. \$24 per child (12yrs old and under).

ENTRÉES

Please select two entrées of the following:

Roast Loin or Hip of Beef

Chef-attended carving board with port au jus reduction

Roast Turkey

Served with apple pecan stuffing topped with pan gravy and cranberry sauce

Maple Roasted Ham

Served with caramelized apples and apple rum sauce

Atlantic Salmon with Lemon-Caper Sauce

add \$6 per guest

Roast Prime Rib of Beef

add \$9 per guest

BUFFET ACCOMPANIMENTS

Choice of herb roasted baby potatoes or
herb mashed potatoes

Tomato and mozzarella salad drizzled
with olive oil and basil pesto

Grilled, marinated seasonal vegetables,
olive oil and aged balsamic vinegar

An array of garden vegetables with dip

Mixed seasonal green salad

Penne with wild mushroom alfredo
sauce

Spinach salad

Baja Mexican rice salad

Caesar salad

A relish selection, including pickles and
other marinated vegetables

Tomato basil bruschetta

Dinner rolls and butter

DESSERTS

Cheesecake

Hot apple crisp

Assorted dessert squares

Sliced seasonal fruit tray

Cream-filled pastry puffs

Creamy vanilla rice pudding

Seasonal pies

Assorted cakes

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DESSERT UPGRADES & LATE NIGHT OFFER

DESSERT UPGRADES

Chocolate Fountain \$14/guest

Treat your guests to the lavish delight of fresh, sweet strawberries and a selection of other seasonal fruits and cream puffs that can be dipped in a decadent cascade of milk chocolate.

Sweetness Candy Buffet \$12/guest

Add that extra flair that your guests will always remember. A wide selection is offered, including lollipops, gummies, and fun-sized chocolates. It's sure to bring out the kid in all of us.

LATE NIGHT

Late-Night Table \$22/guest

A selection of pizzas, cold cuts, cheeses, fresh seasonal fruit, and rolls are available to revitalize the guests of your party near the end of your evening.

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BAR & CORKAGE DETAILS

CASH BAR

We provide the alcohol and your guests pay for their drinks. The bartender fee is \$25/hour per bartender for a minimum of 3 hours (not including 1 hour of setup and 1 hour for teardown). The bartender fee is waived if bar sales exceed \$600 per bartender.

CORKAGE BAR

You provide the alcohol (including the dinner wine), licenses, and receipts. We provide the glasses, ice, and mixes. The corkage fee is \$13 per guest. The bartender fee is \$25/hour per bartender for a minimum of 3 hours (not including 1 hour of setup and 1 hour for teardown).

HOST BAR

We provide the alcohol which is complimentary to your guests, but charged to you. Bartender fee is \$25/hour per bartender for a minimum of 3 hours (not including 1 hour of setup and 1 hour teardown). The bartender fee is waived if bar sales exceed \$600 per bartender.

BAR PRICING

Domestic beer and highballs.....	\$7.50
Imported beer.....	\$9.50
Cocktails, Premium.....	\$9.50
Shooters.....	\$7
Wine by the glass.....	\$9.75
House wine by the bottle, red or white.....	\$46
Pop & juice.....	\$4.25

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BAR & WINE SERVICE

WINE SERVICE

We offer a wide variety of fine wines and provide you with our current menu for you to make your selection. If preferred wine is not listed, please let us know in advance. A minimum of two (2) weeks' notice is needed to source, confirm availability, and order the wine.

Choose between Table Wine Service or First Glass Service:

Table Wine Service - Our serving staff places wine bottles on the tables and guests pour their own wine

First Glass Service - Our serving staff pour the first glass of wine and then place remaining bottles on the table for guests

--wine list on next page--

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WINE LIST

White Wines

Lumo Pinot Grigio (Italy)	750mL bottle
	\$44
A dry, fruity, and fresh wine with flavours of citrus and a nice crisp finish	
Vineland Un-oaked Chardonnay VQA (Canada)	750mL bottle
	\$44
Bright notes of exotic pineapple spiral around essences of crisp apple and pear	
Ja Ja Sauvignon Blanc (France)	750mL bottle
	\$42
Notes of racy grapefruit, fresh cut grass and gooseberries with a fresh and crisp finish	

Red Wines

Cusumano Merlot (Sicily, Italy)	750mL bottle
	\$42
A medium bodied merlot with a chocolate finish	
Atlas Cumbres Malbec (Mendoza, Argentina)	750mL bottle
	\$44
Medium bodied style with black currants and black cherries with a spicy finish	
Aia Vecchia 'Lagone' Merlot/Cabernet Sauvignon Blend (Tuscana, Italy)	750mL bottle
	\$46
Full bodied and ripe with plums and blackberries with toasted coffee finish	
Cusumano Nero D'Avola (Sicily, Italy)	750mL bottle
	\$46
Full bodied and ripe blackberries and black currents with a smoky style finish	

Rosé Wines

Triennes Rose Blend Provence (France)	750mL bottle
	\$42
A dry style rosé with flavours of strawberries, cherries, and crisp fresh finish	

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ROOM RENTAL DETAILS

DECORATING ROOM

We can decorate our ballroom at a cost, depending on the extent of effort and materials required. Please consult our Catering Coordinator for details.

The room rental includes:

- Full-day rental of ballroom and dance floor
- Special room rates for your out-of-town guests with complimentary invitation inserts including all booking information, map, and directions
- Complete room set-up and tear-down for the function
- All napkins and table linens in white (other colours depend on availability)
- Use of the hotel P.A. system with wireless or lapel microphone

CEREMONIES

Enjoy the convenience of having your wedding ceremony and reception at the same location. Ceremonies can be held in the Heritage Ballroom, as well as receptions.

There is a pre-determined set-up fee which includes:

- Theatre-style set up (with a center aisle)
- Skirted signing table with a chair for the bride
- Microphone and staging are an additional cost, please consult Catering Coordinator

OTHER DETAILS

- All decorations, signage, promotional materials, candles, or equipment used on the premises must be pre-approved and meet all fire and safety regulations as per town bylaws.
- Outside articles cannot be fastened onto walls, ceilings, or electrical fixtures. Those renting the Heritage Ballroom will be held responsible for all damages by organizer, guests, or independent contractors on their behalf during the duration of function.
- Allergies and food sensitivities can be accommodated. All specialty meals and requirements must be provided one (1) week in advance of the function and are subject to standard pricing.
- Food for a limited number of additional guests over the guaranteed number will be available and accommodated to the best of our ability and charged accordingly).

Additional Event Charges that May Occur:

- SOCAN (Society of Composers, Authors, and Music Publishers of Canada) charges \$63.49 + GST for an event with dancing or \$31.72 + GST for an event without dancing
- RE:Sound (represents the performance rights of artists and record companies) charges \$26.63 +GST for an event with dancing or \$13.30 +GST for an event without dancing

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EVENT CONTRACT

Contact Information

Name of Booking Party: _____

Phone: _____ Cell: _____ Fax: _____

Email: _____ Company: _____

Address: _____ City: _____ Postal Code: _____

Function Details (please specify if event is a wedding ceremony, reception, business meeting, etc.)

Description: _____ Date: _____

Time: _____ Attendance: _____

Room (please choose from one of the following)

Heritage Ballroom (seats up to 270) In-Suite Meeting Room (seats up to 12)
 Cattle Barons Boardroom (seats up to 10)

Seating Style (please choose from one of the following)

<input type="radio"/> Banquet	<input type="radio"/> Herringbone	<input type="radio"/> Reception
<input type="radio"/> Boardroom	<input type="radio"/> Hollow Square	<input type="radio"/> Theatre
<input type="radio"/> Classroom	<input type="radio"/> U-Shape	<input type="radio"/> 1/2 rounds

Audio/Visual Equipment (please check off all items required)

<input type="radio"/> Flip Chart \$30	<input type="radio"/> LCD Projector \$200	<input type="radio"/> Projection Screen \$40
<input type="radio"/> White Board \$30	<input type="radio"/> 50" LCD TV \$50	<input type="radio"/> Sound Mixer \$50
<input type="radio"/> Projection Screen \$40	<input type="radio"/> VHS or DVD Player \$50	<input type="radio"/> Lapel Microphone \$40
<input type="radio"/> Headset Microphone \$40	<input type="radio"/> Wireless Handheld Microphone \$40	

Food & Beverages (please check off all items required then list your choice for each)

Breakfast: _____
 Breaks: _____
 Lunch: _____
 Dinner: _____
 Beverages: _____

Payment Terms

Cash Cheque Direct Billing Amex MasterCard Visa

Name on Card: _____

Credit Card Number: _____ Expiry Date: ____/____

Signatures By signing this contract, the person named below agrees to be identified as the Booking Party.

Authorized Signature (Booking Party)

Print Name

Date

Witness Signature (Travelodge Staff)

Print Name

Date

TERMS & CONDITIONS

Important: Please read your contract in full prior to signing. By signing this contract, the Booking Party named below acknowledges that they have read, understand, and agree to the points contained herein.

1. All prices are subject to change and will be confirmed no more than three months prior to the event.

2. DEPOSIT AND PAYMENT REQUIREMENTS:

- \$2050 deposit is required at the time of booking (\$1000 room rental + GST (\$50) + \$1000 damage deposit). This booking deposit is non-refundable if reservation is cancelled without due notice (see cancellation policy below). A credit card is also required at time of deposit for hotel's records.
- Fifty percent (50%) of estimated catering bill is required thirty (30) days prior to event.
- Remaining catering balance to be paid in full seventy-two (72) hours prior to event taking place, along with the guaranteed number of guests attending the event. Should the guaranteed number not be received, the estimated number will be used as the guarantee to calculate charges, or actual numbers if higher.
- A certified cheque will be required if payment is made less than seventy-two (72) hours prior to event.

3. CANCELLATIONS: Reservations are subject to the following charges:

- Cancellation in writing less than 4 months prior to event will be assessed the full booking deposit.
- Cancellation in writing less than twenty-one (21) days prior to event will be assessed fifty percent (50%) catering and the full booking deposit.
- Cancellation less than seventy-two (hours) prior to event will be assessed full cost of event.
- No cancellations, but non-appearance, will be assessed the full cost of the event.

4. CATERING EXCLUSIVITY

- The Travelodge Strathmore will be the sole supplier of all food and non-alcoholic beverages, with the exception of special event cakes.
- Any other special items must have the hotel's prior approval.
- In accordance with the Alberta Health and Safety Regulations, all food supplied is prohibited from leaving the hotel premises.
- The catering office must be notified of the menu selection and the guaranteed number of guests attending the function no later than seventy-two (72) hours prior to the event. Should a guarantee not be received, the estimated number will be used as a guarantee or actual numbers if higher.
- All food and beverage are subject to applicable taxes as well as eighteen percent (18%) gratuity.

5. LIABILITY FOR DAMAGES AND CHARGES

- Any and all damages to the premises related to the Booking Party's event, including but not limited to entertainers, disc jockeys, live bands, etc., will be charged to the booking party named below. This includes, but is not limited to, the Heritage Ballroom and any public areas of the hotel, inside or outside.
- Thumb tacks, nails, transparent tape, and staples are not to be used in the banquet room. If anything is to be used, please use masking tape. The hotel would be pleased to hang any banners for you.

TERMS & CONDITIONS

- c. Rice, confetti, glitter, etc. are strictly prohibited from being scattered in or on the hotel grounds.
- d. Failing to adhere to these rules will result in damage charges being assessed.
- e. The Travelodge Strathmore is not responsible for damages to or loss of any article left in the hotel prior to, during or following any event by the customer or guest.

6. **SMOKING POLICY:** All Travelodge Strathmore public areas and function rooms are deemed non-smoking. The Master of Ceremonies should include this in their announcement.

7. **LIQUOR SERVICE POLICIES:** It is our policy to always serve alcoholic beverages in a responsible manner.

- a. Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages.
- b. We reserve the right to refuse service to persons under the age of 18 years or to already intoxicated persons.
- c. We will, in all cases, refer to the Alberta Liquor and Control Act.
- d. Those renting the Heritage Ballroom for events, receptions, or functions at which alcoholic beverages are provided have a responsibility for the actions and behaviour of his/her guests as a result of alcoholic beverage consumption.
- e. Last call for alcohol is 12:00am midnight.

8. **HOURS OF OPERATION:** The Travelodge Strathmore service will be available until 12:00am midnight for all events and will be closed no later than 1:00am.

9. The Travelodge Strathmore reserves the right to:

- a. refuse or terminate the service of alcoholic beverages at any time if the service would not be in accordance with the regulations of the Alberta Gaming and Liquor Board
- b. remove persons from the premises who contravene this policy
- c. inspect and control all private events, including the conduct and performance of entertainers and audible levels of music played

10. The Travelodge Strathmore may, at its sole discretion, cancel this contract by giving the booking party written or oral notice of its decision to do so. If the Travelodge Strathmore determines that holding the event may result in

- a. Civil commotion
- b. Harassment of patrons of the Travelodge Strathmore
- c. Damage to any property of the Travelodge Strathmore

They shall return to the booking party any deposit paid to the Travelodge Strathmore as soon as reasonably possible. There shall be no other liability upon the Travelodge Strathmore.

Authorized Signature (Booking Party)

Print Name

Date

Witness Signature (Travelodge Staff)

Print Name

Date

