

ROYAL HOTEL

Thank you for considering the Royal Hotel to host your upcoming event. Our outstanding menu choices and experienced service professionals ensure that your meeting, conference or banquet will be a success.

CATERING POLICIES AND INFORMATION

The enclosed catering package contains menu selections; however, customized menus and menus based on specific dietary requirements are available but must be made in advance. All food and beverage must be supplied by the Royal Hotel with the exception of specialty cakes. At no time may any food or beverage be removed from the premises.

All arrangements, other than numbers, must be finalized three weeks prior to the date of the function. The Hotel is to be advised 96 hours (not including weekends or holidays) prior to the function of the number of guaranteed guests attending. The hotel will charge for this number unless the size of the group increases. Space permitting, we will provide service and seating for 2% over the guaranteed number of guests; we do not set or prepare an overage for hors d'oeuvres. Applicable tax and 15% gratuity will be charged on all food and beverage services.

The Royal Hotel reserves the right to relocate a function to an alternate suitable location should the guaranteed number fall below the original booked attendance.

S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charges a fee for all functions that have live or recorded music which must be collected by the hotel. Prices are based on function type and size.

The use of decorations must be approved by Management. **Confetti or tinsel is not permitted.** Customer agrees to be responsible for any and all liability and damage done to the premises during the time of set up, the actual event and tear down by customer, customer's guests and customer's suppliers. The space is booked only for the time indicated. Allowances for additional decorating or set up time must be pre-arranged. **All beverage and music services must be completed by 1:00am.**

DEPOSITS AND PAYMENT

- A non-refundable deposit of the room rental including applicable taxes is due at time of booking.
- Deposit for known charges 7 days prior to event. Weddings and social functions 30 days.
- Authorized Credit Card 3 days before function.

CANCELLATION

Cancellation of meeting events must be made 7 days in advance of the function. Weddings and social functions require 30 day notice.

If you have any questions or wish to arrange a booking please contact us.

BREAKFAST BUFFETS

CONTINENTAL

CHILLED FRUIT JUICES
DANISHES, MUFFINS, CEREAL BARS
FRESH FRUIT
YOGURTS
CEREALS
TEA & COFFEE
\$11

SUNRISE

(MINIMUM OF 10 GUESTS)
CHILLED FRUIT JUICES
SCRAMBLED EGGS OR DENVER STYLE EGGS
HASHBROWNS
BACON or SAUSAGE
TEA & COFFEE
\$12

CANADIAN

(Minimum of 20 guests)
CHILLED FRUIT JUICES
FRESH FRUIT
SCRAMBLED EGGS OR MINI OMELETTES OR DENVER STYLE EGGS
BACON, SAUSAGE
FRENCH TOAST OR PANCAKES
HASHBROWNS, SWEET PASTRIES
CROISSANTS, PRESERVES
TEA & COFFEE
\$14

GREAT WEST SERVED BREAKFAST

TWO SCRAMBLED EGGS, BACON or SAUSAGE, HASHBROWNS
TOAST, JUICE, TEA & COFFEE \$10

ALL SERVICES ARE SUBJECT TO 5% GST & 15% GRATUITY ALL PRICES ARE PER PERSON & SUBJECT TO CHANGE
WITHOUT NOTICE

BREAK TIME

SUNSHINE

MUFFINS

POP, JUICE, TEA & COFFEE

\$5

SWEET STOP

MINI FRUIT STRUDEL, DANISHES, FLAVORED CROISSANTS

POP, JUICE, TEA & COFFEE

\$7

NUTRITION BAR

YOGURTS, FRESH FRUIT, CEREAL BARS

JUICE, TEA & COFFEE

\$7

ROYAL SWEETS

COOKIES, SQUARES

POP, JUICE, TEA & COFFEE

\$7

AFTERNOON TEA

SCONES

POP, JUICE, TEA & COFFEE

\$8

HALF TIME

MIXED SNACKS, POTATO CHIPS

POP, JUICE, TEA & COFFEE

\$6

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LUNCHES

SOUP & SANDWICH

SOUP OF THE DAY
CHEFS SELECTION SANDWICHES
SQUARES
CANNED POP, TEA & COFFEE
\$11

YELLOWHEAD BUFFET

SOUP OF THE DAY
FRESH ARTISAN SANDWICHES
VEGETABLE TRAY WITH DIP
CHEESE & PICKLE TRAY
SALAD & DESSERT
CANNED POP, TEA & COFFEE
\$13

ALL ROLLED UP

ASSORTED WRAPS
FRESH VEGETABLE TRAY WITH DIP
FRESH FRUIT WITH DIP, SQUARES
CANNED POP, TEA & COFFEE
\$12

ITALIAN

(MINIMUM OF 20 GUESTS)
BAKED LASAGNA OR FETTUCCINI
ALFREDO OR BAKED SPAGHETTI
CAESAR SALAD
GARLIC TOAST, DESSERT
CANNED POP, TEA & COFFEE
\$14

“BUILD YOUR OWN” HOT SANDWICH BUFFET

(MINIMUM OF 20 GUESTS)
SOUP OF THE DAY
ROAST BEEF OR HAM OR TURKEY
ASSORTED BUNS
TRADITIONAL SANDWICH CONDIMENTS
CHEESE & PICKLE TRAY
VEGETABLE TRAY WITH DIP, CHEFS CHOICE DESSERT
CANNED POP, TEA & COFFEE
\$15

ROYAL BUFFET

(MINIMUM OF 20 GUESTS)

PLEASE CHOOSE ONE FROM EACH CATEGORY

ENTREES

OVEN ROAST CHICKEN
ROAST BEEF OR TURKEY
CHICKEN CORDON BLEU
BAKED TALAPIA

SALADS

MIXED GREENS
CAESAR
POTATO
SPINACH

POTATO

ROASTED
WHIPPED
RICE

\$17

The Royal Buffet includes vegetables, a cheese & cracker tray, assorted dinner buns, dessert, tea, coffee, pop & juice
(Spinach Salad comes with poppyseed dressing)

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SERVED DINNERS

ENTREES SERVED WITH A SALAD, DINNER BUN, CHOICE OF RICE, SCALLOPED, WHIPPED OR ROAST POTATO, VEGETABLES, DESSERT, TEA & COFFEE

STUFFED POTATO \$2 per person
PEROGIES & CABBAGE ROLLS \$3 per person

PLEASE CHOOSE **ONE** OF THE FOLLOWING

ROAST BEEF WITH AU JUS \$19

PRIME RIB SERVED MEDIUM WITH YORKSHIRE PUDDING \$24

CHICKEN CORDON BLEU WITH HOLLANDAIS SAUCE \$21.50

ROAST TURKEY WITH STUFFING & CRANBERRY SAUCE \$19

GRILLED CHICKEN BREAST WITH A CHOICE OF BBQ, HONEY GARLIC, TERIYAKI, OR CAJUN SAUCE \$20

SALMON STEAK BROILED WITH A CREAMY DILL SAUCE \$20

BISON TOP SIRLOIN STEAK (8OZ) \$24

ROASTED TALAPIA (with a light dusting of flour) \$19

THE FOLLOWING DINNERS MUST BE ORDERED 30 DAYS IN ADVANCE OF EVENT ALL ROASTS SERVED MEDIUM

MEDITERRANEAN: GREEK STYLE GRILLED CHICKEN BREAST SERVED WITH GREEK SALAD, BABY POTATOES, PAN SEARED VEGETABLES, ARTISAN BREAD, BAKLAVA, TEA & COFFEE \$27

LOUISIANA: SHRIMP & SAUSAGE GUMBO SERVED WITH RICE, SOUP OF THE DAY, CORNBREAD, PEACH COBBLER, TEA & COFFEE \$26

IRELAND: ROSEMARY & THYME RACK OF LAMB SERVED WITH MIXED GREEN SALAD with RASPBERRY VINAGRETTE, ROASTED FINGERLINGS, DILL CARROTS, SOURDOUGH ROLL, PECAN PIE, TEA & COFFEE \$29

ALBERTAN: OVEN ROAST BISON WITH DEMI GLACE, SERVED WITH CREAMY GARLIC WHIPPED POTATOES, OVEN ROASTED VEGETABLES, MIXED GREEN SALAD, ASSORTED DINNER ROLLS, RED VELVET CAKE, TEA & COFFEE \$28

CARIBBEAN: SPICY LIME GRILLED SHRIMP SERVED WITH RICE, SPINACH SALAD, STEAMED VEGETABLES, GARLIC BREADSTICKS, UPSIDE DOWN PINEAPPLE CAKE, TEA & COFFEE \$28

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SIGNATURE BUFFET

(MINIMUM OF 40 GUESTS) \$25

SALADS (CHOOSE THREE)

PASTA, GREEK, MARINATED VEGETABLE, LAYERED, CAESAR, MIXED GREENS, POTATO, SPINACH, WALDORF, BROCCOLI AND RAISIN SALAD,

VEGETABLES (CHOOSE ONE)

DILL CARROTS, FRESH BUTTERED VEGETABLES, PEAS WITH PEARL ONIONS, PEACHES & CREAM CORN, STEAMED GREEN BEANS WITH ALMONDS

ENTRÉE SELECTIONS (CHOOSE ONE)

EACH ADDITIONAL SELECTION \$4

BAKED TALAPIA

ROAST TURKEY WITH STUFFING

BAKED HAM

ROAST BEEF

BACON AND BROWN SUGAR GLAZED PORK ROAST

CHICKEN CORDON BLEU

GRILLED CHICKEN BREAST

POTATOES (CHOOSE ONE)

WHIPPED, OVEN ROASTED, SCALLOPED, WEDGES, RICE PILAF

ADDITIONAL SELECTIONS

STUFFED POTATO \$2

CABBAGE ROLLS & PEROGIES \$3

CARVED PRIME RIB \$7

OVEN ROAST LAMB \$10

OVEN ROAST BISON \$7

DESSERT (CHOOSE TWO)

STRAWBERRY CHEESECAKE, CHERRY CHEESECAKE, CARROT CAKE, BLACK FOREST CAKE, STRAWBERRY SHORTCAKE, ASSORTED SQUARES, BANANA SPLIT DESSERT, FRUIT CUP (in season), RED VELVET CAKE, APPLE CRISP, GERMAN CHOCOLATE CAKE, BLUEBERRY COBBLER

ALL BUFFETS SERVED WITH DINNER ROLLS, VEGETABLE TRAY, ASSORTED CHEESE TRAY, ANTIPASTO TRAY & TEA & COFFEE

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HOR D'OEUVRES & COCKTAIL TRAYS

HOT HOR D'OEUVERS: SPRING ROLLS, BREADED VEGETABLES,
MEATBALLS, CHICKEN SATAYS & DRY RIBS \$10

ASSORTED COLD CANAPES: SUN DRIED TOMATO & BASIL WITH CUCUMBER, BUTTERFLY
SHRIMP & DILL CREAM CHEESE \$5

SHRIMP COCKTAIL: SHRIMP WITH A TANGY HORSE RADISH SAUCE \$10

ASSORTED SLICED DELI MEATS \$4

VEGETABLE CRUDITE WITH RANCH DIP \$3

FRESH (IN SEASON) FRUIT WITH A SEASONAL BERRY DIP \$4

CHEESES WITH CRACKERS \$3.50

FINGER SANDWICHES \$5

BAKERY SQUARES \$3

STUFFED MUSHROOMS \$10

BRUSCHETTA WITH CRUSTY SOURDOUGH BREAD \$9

RECEPTION BUFFETS

DESSERT BUFFET

PERFECT FOR A AFTERNOON BIRTHDAY OR ANNIVERSARY PARTY
SELECTION OF CAKES, DESSERT PASTRIES, FRESH (IN SEASON) FRUIT WITH A SEASONAL
BERRY DIP, TEA & COFFEE \$9

**THE BUFFETS BELOW ARE AVAILABLE ONLY IF A SERVED DINNER OR BUFFET WAS
ORDERED**

ROYAL LATE NIGHT DINNER

DINNER BUNS, DELI MEATS, CHEESE & PICKLE TRAY, VEGETABLE & DIP, SQUARES, TEA &
COFFEE \$10

YELLOWHEAD MIDNIGHT LUNCH

FINGER SANDWICHES, VEGETABLES & DIP, SQUARES, TEA & COFFEE \$8

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MEETING ROOM PACKAGES

(PRICES INCLUDE MEETING ROOM RENTAL)

YELLOWHEAD PACKAGE

CONTINENTAL BREAKFAST

CHILLED FRUIT JUICES
CEREAL BARS & MUFFINS
FRESH IN SEASON FRUIT
TEA & COFFEE

MORNING BREAK

DANISHES & CROISSANTS
TEA & COFFEE

LUNCH BUFFET

INCLUDES DINNER ROLLS, MIXED GREENS, SQUARES, POP,
JUICE, TEA & COFFEE

WITH A CHOICE OF ONE OF THE FOLLOWING:

- *ROAST BEEF WITH GRAVY, VEGETABLES & MASHED POTATO
- *CHICKEN MARINARA & FETTUCCHINI NOODLES
- *ROAST CHICKEN, VEGETABLES & MASHED POTATO
- *ROAST HAM, VEGETABLES & SCALLOPED POTATOES
- *CHICKEN STIR FRY & RICE OR EGG NOODLES
- *PEPPER STEAK & RICE

AFTERNOON BREAK

BAKED COOKIES
POP, JUICE, TEA & COFFEE

\$70

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ROYAL PACKAGE

(PRICES INCLUDE MEETING ROOM RENTAL)

HOT BREAKFAST BUFFET

CHILLED JUICES
SCRAMBLED EGGS, BACON, PANCAKES, CROISSANTS
TEA & COFFEE

MORNING BREAK

FRESH FRUIT WITH SEASONAL BERRY DIP
MUFFINS, TEA & COFFEE

LUNCH BUFFET

INCLUDES DINNER ROLLS, SQUARES, JUICE, POP, TEA & COFFEE
CHOICE OF ONE SALAD: GREEK, CAESAR OR PASTA

WITH A CHOICE OF ONE OF THE FOLLOWING:

- *ROAST BEEF WITH GRAVY, MASHED POTATO, VEGETABLES
- *SMOKIES, PEROGIES, CABBAGE ROLLS, VEGETABLES
- *OVEN ROASTED CHICKEN, GREEK POTATOES, VEGETABLES
- *ROAST TURKEY & STUFFING, MASHED POTATO, VEGETABLES
- *BEEF OR CHICKEN STIR FRY WITH RICE OR EGG NOODLES

AFTERNOON BREAK

SQUARES, SWEET CROISSANTS
JUICE, POP, TEA & COFFEE

\$80

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STEELS PACKAGE A

(PRICES INCLUDE MEETING ROOM RENTAL)

BREAKFAST

MUFFINS & DANISHES
CHILLED JUICE, TEA & COFFEE

MORNING BREAK

RE-FRESH DRINKS

LUNCH BUFFET

SOUP OF THE DAY, ASSORTMENT OF
SANDWICHES, CHEF'S CHOICE SALAD,
SQUARES, POP, TEA & COFFEE

AFTERNOON BREAK

RE-FRESH DRINKS & COOKIES

\$37

STEELS PACKAGE B

(PRICES INCLUDE MEETING ROOM RENTAL)

BREAKFAST

MUFFINS, YOGURTS, CROISSANTS
PRESERVES, CHILLED JUICES, TEA & COFFEE

MORNING BREAK

RE-FRESH DRINKS

LUNCH BUFFET

SOUP OF THE DAY, ASSORTED SANDWICHES
SQUARES, POP, TEA & COFFEE

AFTERNOON BREAK

RE-FRESH DRINKS & COOKIES

\$30

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BEVERAGE SERVICES

CASH BAR

THE HOTEL WILL PROVIDE THE BARTENDER,
ALCOHOL, MIX, ICE & GLASSES
THE GUESTS WILL PURCHASE THEIR DRINKS INDIVIDUALLY

HOST/CHARGE BAR

THE HOTEL WILL PROVIDE THE BARTENDER,
ALCOHOL, MIX, ICE & GLASSES
THE HOST WILL BE CHARGED FOR THE AMOUNT CONSUMED
BY THEIR GUESTS

COST RECOVERY BAR

THE HOTEL WILL PROVIDE THE BARTENDER,
ALCOHOL, MIX, ICE & GLASSES
GUEST & HOST WILL SHARE THE COST PER DRINK

CONSUMPTION BAR

FOR SMALLER GATHERINGS (LESS THAN 20 PEOPLE), A CONSUMPTION BAR
FEATURING DOMESTIC BEER & HOUSE WINE CAN BE ARRANGED. CHARGES ARE
CALCULATED ON TOTAL QUANTITY OF ALCOHOL CONSUMED. A BARTENDER IS
NOT REQUIRED OR PROVIDED

DOMESTIC BEER \$5 per bottle
HOUSE WINES \$6 per 6oz glass
HIGHBALLS \$5 per 1oz serving
COCKTAILS \$6 per 1oz serving
COOLERS \$6 per bottle

PLEASE NOTE THAT ALCOHOL PRICES INCLUDE 5% GST. GRATUITY NOT
INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

BARTENDER IS SUPPLIED AT NO CHARGE IF BAR SALES EXCEED \$300.00; IF BAR
SALES ARE UNDER \$300.00, \$15.00 PER HOUR WILL BE CHARGED FOR A MINIMUM
OF 3 HOURS.

THE ROYAL HOTEL IS RESPONSIBLE FOR ALL BEVERAGE SALES & SERVICES IN
ACCORDANCE WITH THE ALBERTA AND GAMING ACT. ALL ALCOHOLIC
BEVERAGES IN A LICENSED PUBLIC AREA WILL BE SUPPLIED BY THE HOTEL.

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