



EXECUTIVE ROYAL HOTEL
WEST EDMONTON

2015



Thank you for your interest in the Executive Royal Hotel West Edmonton.

The following information has been designed specifically for your prospective function; we believe this package will inform you on all the services and facilities we provide at the Executive Royal Hotel West Edmonton.

Whether you are celebrating your wedding day, organizing a family dinner or conducting a business meeting, we will exceed your expectations at every turn. Our staff is highly trained to ensure the highest standards of quality in our quest for excellence. Executive Chef Michael Bird and his culinary team will deliver a memorable experience sure to satisfy any palate.

Please do not hesitate to contact us if you require further information on the facilities, additional services or personalized options that we can provide.
We look forward to hosting your next event.

Yours in hospitality,

Darrell A. Pearson
General Manager
gm.ere@royalhotelgroup.ca

EXPERIENCE | ESCAPE | EXPLORE & INDULGE

Prices do not include applicable taxes & service charge.
Menu prices & selections are subject to change without notice.

2015

EXECUTIVE ACCOMMODATIONS

Features 235 Rooms & Suites designed with little extras for the convenience & pleasures of our guests. All rooms are non-smoking & parking is complimentary.

All of Our Well Appointed Guest Rooms Feature:

- Keurig coffee maker with selection of coffees and teas
- Iron and ironing board
- Individual climate control
- Ipod clock radio
- Working desk and chairs
- Hairdryer
- Refrigerator
- Daily National newspaper
- Complimentary high speed wireless internet
- Easy access Voice mail
- 37" LCD Television with in-room movies

Other Amenities Include:

- Specialty Suites with Jacuzzi tubs
- Pet friendly rooms are available
- Children 14 years of age and under stay free in their parent's room
- Safety deposit boxes
- Business Center with guest room to business center print capability
- Guest Laundry facilities
- Dry cleaning same day service (Monday – Friday)
- Fitness room

Looking for some extra comforts to make your stay more enjoyable?

We offer our Executive Club rooms with the following features:

- Controlled access to the club wing
- Spacious rooms with windows that open
- Limited rooms with steam showers
- Laminate Flooring

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The Executive Royal Hotel West Edmonton

has established itself as a leader by providing experienced sales assistance, professional service and exquisite food. Our venue offers great opportunities for your next social event, business meeting, sales conference, family dinner or as host of your once in a lifetime wedding.

Our Sales & Catering Team

will assist you in planning a successful event each and every time. We are committed to creating lasting memories, one event at a time!

BANQUET FACILITIES

Emerald Ballroom

this 3,521 square foot room is our largest. Capable of accommodating weddings of up to 220 guests, receptions of up to 300 and dinners up to 250, it has the capability of transforming itself into two smaller rooms, Emerald A at 1,073 square feet & Emerald B at 2,448 square feet.

Silver Room

conveniently located across from the Emerald Ballroom, this room is perfect for smaller events.

Jade Room

located adjacent from Steels Café & Grill, this room is ideal for smaller events such as family dinner or brunch.

Executive Boardroom

conveniently located near the lobby entrance, this room offers natural lighting through its high windows.

Boardroom

this well appointed room is the perfect setting for small business meetings or for your next brainstorming session.

Steels Café & Grill

the hotel's 98 seat restaurant with cathedral ceiling is a great facility for dinner events and can be transformed into a beautiful wedding or dinner venue.

Room	Size	Area (sq. feet)	Height	Reception	Dinner	Classroom	Classroom (rounds)	Theatre	Boardroom	U Shape	Hollow Square
Emerald Ballroom	51' x 77'	3521	11'	300	250	135	150	300	--	--	--
Emerald A	37' x 29'	1073	11'	80	60	33	36	80	35	30	35
Emerald B	51' x 48'	2448	11'	200	140	100	84	200	--	--	--
Silver	23' x 25'	575	10'	50	40	18	18	30	20	16	20
Jade	21' x 23'	483	10'	50	40	--	--	--	24	25	30
Executive Boardroom	27' x 22'	594	10'	60	50	18	24	50	22	16	20
Boardroom	20' x 19'	380	10'	20	12	--	--	--	12	--	--
Steels Café & Grill	48' x 48'	2300	10'	--	100	--	--	--	--	--	--

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ROOM RENTAL FEES

The following scale will be applied to all functions involving the purchase of catered food and/or beverage. To receive complimentary rental facilities, the combined purchase of food and beverage must exceed the listed amount per day (before taxes & gratuities).

EMERALD BALLROOM

Day Rental 1,000.00 • **24 Hour Rental** 1,500.00
Purchase 2,000.00 in catering, room rental fee 600.00
Purchase 1,500.00 in catering, room rental fee 750.00
Complimentary if purchase is over 3,000.00

EMERALD A

Day Rental 400.00 • **24 Hour Rental** 650.00
Purchase 750.00 in catering, room rental fee 200.00
Purchase 500.00 in catering, room rental fee 300.00
Complimentary if purchase is over 1,300.00

EMERALD B

Day Rental 650.00 • **24 Hour Rental** 1,000.00
Purchase 1,500.00 in catering, room rental fee 500.00
Purchase 1,000.00 in catering, room rental fee 550.00
Complimentary if purchase is over 2,000.00

JADE & EXECUTIVE BOARDROOM

Day Rental 250.00 • **24 Hour Rental** 400.00
Purchase 650.00 in catering, room rental fee 150.00
Purchase 550.00 in catering, room rental fee 200.00
Complimentary if purchase is over 800.00

SILVER ROOM & BOARDROOM

Day Rental 275.00 • **24 Hour Rental** 325.00
Includes a 55" laptop compatible TV
Purchase 400.00 in catering, room rental fee 150.00
Complimentary if purchase is over 800.00

SET UP FEES

Events with no food and beverage or minimal requirements are subject to set-up fees based on the extent of the set-ups, number of vendors and number of attendees.

Trade show set up fees starting at 250.00 (15 tables incl.)
The cost for additional tables is 10.00 per table

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EXECUTIVE LUNCH SELECTIONS

The following Lunch buffets are available until 3:00 pm. Unless otherwise stated, all buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

SOUTHWESTERN LUNCH BUFFET

Jalapeño & Cheddar Corn Bread
Black Bean & Corn Salad

(Choice of one)

BBQ Pork Ribs

Jalapeño Cheddar Smokies

Chorizo & Beans

Key Lime & Pecan Pie

Freshly Brewed Coffee & Assorted Teas

23.95 per person

GARDEN OF THE SEA LUNCH BUFFET

Fresh Baked Dinner Rolls with butter
Marinated Mussels & Clams Salad
Cold Smoked Fish Platter

(Choice of one)

Pan Seared Snapper

Seafood Bouillabaisse

Steamed Vegetable Medley

Basmati Rice

Assorted Finger Sweets

Freshly Brewed Coffee & Assorted Teas

23.95 per person

CATTLEMAN'S LUNCH BUFFET

Fresh Baked Dinner Rolls with butter
Assorted Fresh Crudité's with blue cheese
dipping sauce

Coleslaw Salad

Shaved Roast Beef with a horseradish
demi-glaze

Baby Red Mashed Potatoes

Seasonal Vegetable Medley

Assorted Mousse Cakes

Freshly Brewed Coffee & Assorted Teas

22.95 per person

TASTE OF UKRAINE LUNCH BUFFET

Fresh Baked Dinner Rolls with butter
Beet Salad
Perogies

(Choice of one)

Farmer Sausage

Home Style Bacon Wrapped Meat Loaf

Scalloped Potatoes

Cabbage Rolls

Fresh Fruit Tray

Freshly Brewed Coffee & Assorted Teas

22.95 per person

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The following Lunch buffets are available until 3:00 pm. Unless otherwise stated, all buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

ISLAND DELIGHT LUNCH BUFFET

Banana Chips

Caribbean Spinach Salad with an orange chipotle dressing

Fruit Kabobs with a yogurt dipping sauce

(Choice of one)

Red Snapper with coconut sauce

Chicken Curry

Five Spice Basmati Rice

Green Beans

Banana & Key Lime Pie

Freshly Brewed Coffee & Assorted Teas

22.95 per person

MEDITERRANEAN LUNCH BUFFET

Toasted Garlic Focaccia Bread

Traditional Caesar Salad

Spinach & Cheese Cannelloni with tomato base sauce

Stuffed Chicken Florentine with cream sauce

Vegetable Medley

Tiramisu

Freshly Brewed Coffee & Assorted Teas

21.95 per person

AFTERNOON MARKET LUNCH BUFFET

Assorted Fresh Artisan Breads

Chef's Soup of the Day

Mixed Greens Salad with variety of dressings

(Choice of one)

Seasonal Fruit Salad

Assorted Crudités with blue cheese dipping sauce

Assorted Deli Meats, Egg Salad,

Tuna Salad & Cheese

Assorted Mousse Cakes & Finger Sweets

Freshly Brewed Coffee & Assorted Teas

19.95 per person (Min 15 pers.)

VEGETARIAN OPTIONS

This menu has been created to accommodate those guests who may have an allergy or meal restriction. You may substitute your entrée for one of the following options at no extra charge, or you can add a vegetarian option for an extra 3.00 per person.

Wild Mushroom Risotto

Eggplant Parmesan

Orange-Curry Vegetable Medley

Sweet Corn Succotash

Cabbage Rolls

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WHEATLESS WONDER LUNCH BUFFET

*This menu was designed by our culinary team to appeal to those with gluten allergies
The following lunch buffet is available until 3:00 pm. This buffet selection requires a
minimum of 20 people. For groups of 15 to 19 persons an additional
3.00 per person charge will apply.*

Gluten Free Bread served with butter

(Choice of one)

Mixed Green Salad with assorted vinaigrette

Tomato Bocconcini Salad

Sundried Tomato Cream Corn Penne served with olive oil & cherry tomato sauce

Stuffed Chicken Florentine served with seasonal vegetable medley
& mashed potatoes

Chocolate Almond Torte & Chocolate Chip Cookies

Freshly Brewed Coffee & Assorted Teas

26.95 per person

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EXECUTIVE PLATED LUNCH

All plated lunches include freshly baked rolls, freshly brewed coffee & assorted teas, your choice of soup or salad, an entree & a dessert. Unless otherwise stated, all plated lunch options have a minimum requirement of 15 people or an additional 3.00 per person will apply. All meal selections must be identical.

SOUP & SALAD (Choice of one)

Chef's Daily Inspired Soup

Jalapeño Bacon Cheddar Soup

Chicken & Wild Rice Soup

Spring Mix Salad Cucumbers & Cherry Tomatoes, served with Raspberry Balsamic Vinaigrette

Traditional Caesar Salad served with Pancetta Chips & Parmesan Crisp

Caribbean Spinach Salad Fresh Baby Spinach, Topped with Mangoes, Strawberries, Sunflower Seeds & Goat Cheese with Spicy Orange Chipotle Dressing

ENTRÉES (Choice of one)

6oz Flank Steak Sandwich served with sautéed onions, mushrooms & seasonal vegetables on a grilled focaccia

23.95 per person

Chili Glazed Salmon served with sweet potato hash

22.95 per person

Wild Mushroom Pork Chops (2) served with braised purple cabbage & roasted baby red potatoes

20.95 per person

Coconut, Orange & Ginger Marinated Chicken Breast served with baby Bok Choy & fried rice

19.95 per person

DESSERTS (Choice of one)

Triple Chocolate Mousse Cake served with fruit coulis

New York Cheesecake served with fruit compote

Fresh Fruit Bowl seasonal fresh fruit tossed in péroud & fresh mint, topped with cinnamon crème fraîche

Make your lunch into a four course meal

for an additional 4.00 per person

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PLATINUM CLASS BREAKFAST BUFFET

Please select one from each selection.

The following Breakfast buffets are available until 11:00 am. Unless otherwise stated, all breakfast buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

Chilled Fruit Juices orange & apple

(Choice of one)

Seasonal Fruit Salad

or

Seasonal Sliced Fruit

(Choice of one)

Assorted Fresh Scones with whipped butter

or

Fresh Baked Croissants with whipped butter

Assorted Individual Fruit Yogurts

(Choice of one)

4oz. Grilled AAA Alberta Beef Sirloin Steak

or

Beef Sausages, Smoked Bacon & Maple Ham

(Choice of one)

Fully Loaded Scrambled Eggs Peppers, green onions, spinach & aged white cheddar

or

Chef Attended Omelette Station

(Choice of one)

Traditional French Toast with maple syrup & whipped butter

or

your choice of:

Traditional or Blueberry Pancakes served with maple syrup & whipped butter

House Made Hash Brown Potatoes O'Brian

Freshly Brewed Coffee & Assorted Teas

24.95 per person

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EXECUTIVE BREAKFAST SELECTIONS

The following Breakfast buffets are available until 11:00 am. Unless otherwise stated, all breakfast buffets have a minimum requirement of 20 persons. For groups of 15 to 19 persons an additional 3.00 per person charge will apply.

ROYAL BUFFET

Chilled Fruit Juices orange & apple

Seasonal Fruit Salad

Western Skillet potato hash, ham & bell peppers, topped with scrambled eggs & white cheddar cheese

Beef Sausage

Thick Sliced Apple Wood Smoked Bacon

Belgian Waffles with wild berry compote & chocolate sauce

Freshly Brewed Coffee & Assorted Teas

19.95 per person

LAGUNA VENETA BUFFET

(Choice of one)

Traditional Eggs Benedict

Smoked Salmon Florentine Eggs Benedict

House Made Hash Brown Potatoes O'Brian

Seasonal Fruit Salad

Freshly Baked Pastries

Freshly Brewed Coffee & Assorted Teas

16.95 per person

SUNRISE BUFFET

Chilled Fruit Juices orange & apple

Seasonal Fruit Salad

Fresh Baked Pastries

Morinville Fresh Farm Scrambled Eggs

with green onions & aged white cheddar

House Made Hash Brown Potatoes O'Brian

(Choice of one)

Pork Sausages

Bacon

(Choice of one)

Traditional Pancakes

Blueberry Pancakes served with syrup & whipped butter

Freshly Brewed Coffee & Assorted Teas

16.95 per person

CONTINENTAL BUFFET

Chilled Fruit Juices orange & apple

Seasonal Fruit Salad

Assorted Fresh Scones with whipped butter

Individual Fruit Yogurt

Freshly Brewed Coffee & Assorted Teas

12.95 per person (Min 15 persons)

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EXECUTIVE PLATED BREAKFAST

The following plated breakfast options are available until 11:00 am. Unless otherwise stated, all plated breakfast options have a minimum requirement of 15 people or a 3.00 per person charge will apply. All meal selections must be identical. Our breakfast menus are based on a two course meal.

ROYAL BREAKFAST

Starter (Choice of one)

Chilled Orange Juice

or

Fresh Seasonal Fruit Cup

Entrées (Choice of one)

Morinville Fresh Scrambled Eggs

topped with green onions & white cheddar,
served with hash brown potatoes O'Brian

Traditional French Toast served with syrup
& whipped butter

Traditional Pancakes served with syrup
& whipped butter

Belgian Waffles served with fresh strawberry
compote, whipped cream & syrup

Side (Choice of one)

Crispy Bacon

or

Breakfast Sausage

Freshly Brewed Coffee & Assorted Teas

16.95 per person

EARLY START

Chilled Fruit Juices orange & apple

(Choice of one)

Traditional Eggs Benedict topped with
béarnaise sauce

or

Smoked Salmon Florentine Eggs Benedict
topped with béarnaise sauce

House Made Hash Brown Potatoes O'Brian
Freshly Brewed Coffee & Assorted Teas

16.95 per person

HEALTHY START

Chilled Fruit Juices orange & apple

Individual Fruit Yogurt

Fresh Fruit Salad

(Choice of one)

Whole Grain Bagels served with cream cheese
or

Oatmeal

Freshly Brewed Coffee & Assorted Teas

13.95 per person

EXECUTIVE PANINI

Chilled Fruit Juices orange & apple

Grilled Panini two scrambled eggs mixed with
sausage, mushrooms & onions, then topped with white
cheddar cheese all wrapped in a whole wheat tortilla

House Made Hash Brown Potatoes O'Brian
Freshly Brewed Coffee & Assorted Teas

13.95 per person

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SUNDAY BRUNCH

A perfect ending to your celebration. Our brunch has been a part of the local scene for over 20 years. Each Sunday, from 10:00am until 2:00pm, the hotel's lobby is transformed into a scene of culinary delights.

Join us every Sunday for one of Edmonton's Best Brunches.

If availability permits, we offer complimentary room rental should you wish to celebrate among friends.

Adults 23.95 per person

Seniors 21.95 per person

Children (6-12) 12.95 per person

Children 5- under No Charge

BRUNCH MENU

Country Fresh Scrambled Eggs
Eggs Benedict
Belgian Waffles
French Toast
Crispy Bacon & Breakfast Sausage
House-Made Hash Brown Potatoes
Freshly Baked Breakfast Pastries & Muffins
Assortment of Sliced Seasonal Fruit
Cold Cereal, Hearty Granola & Yogurts

RIGHT BEFORE YOUR EYES
OMELETTE STATION

CARVED ALBERTA ROAST BEEF

A Selection of Six Savory Lunch Entrees
Taco Bar with all the Trimmings
Seafood Island
Sushi & Maki Rolls
Assorted Cheeses & Crackers
Assorted Salads & Relishes
Assorted Crudités & Dip
Assortment of Delicious Desserts
& Finger Sweets

CHOCOLATE FOUNTAIN

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IMPERIAL DINNER BUFFET

The following dinner buffet selections require a minimum of 25 people. For groups of 20 to 24 persons an additional 5.00 per person charge will apply.

Fresh Baked Artisan Breads with butter
Traditional Caesar Salad served with pancetta chips & parmesan cheese
Build Your Own Salad with assorted dressings
Fresh Crudités with blue cheese dipping sauce
Assorted International Cheese Tray

ENTRÉES

Wild Mushroom Stuffed Chicken Supreme with madera-tarragon velouté sauce
Baked Salmon with a passion fruit beurre blanc sauce

CARVED ITEM (CHOICE OF ONE)

Slow Roasted Prime Rib with Yorkshire puddings and red wine truffle demi-glaze
Slow Roasted Pork Loin Crusted In Caraway Seed served with a dijon-maple demi-glaze

SIDE DISHES

Spaghetti Squash
Steamed Vegetable Medley
Scalloped Potatoes

DESSERT

Fresh Fruit Tray
Assorted Pies & Cheesecakes
Freshly Brewed Coffee & Assorted Tea
40.95 per person

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EXECUTIVE DINNER BUFFET

The following dinner buffet selections require a minimum of 25 people. For groups of 20 to 24 persons an additional 5.00 per person charge will apply.

SUNSET GRILL BUFFET

Fresh Baked Dinner Rolls with butter
Marinated Mushroom Salad
Traditional Potato Salad
Mixed Greens Salad

ENTRÉES (CHOICE OF TWO)

Grilled Salmon with lemon dill beurre blanc
6oz Flank Steak with beef au jus
Baby Back Pork Ribs with bbq sauce
Grilled Chicken Souvlaki served with tzaziki cream sauce

SIDE DISHES

Scalloped Potatoes
Vegetable Medley

DESSERT

Strawberry Shortcake & Pecan Pie
Freshly Brewed Coffee & Assorted Tea
31.95 per person

ROYAL FEAST BUFFET

Fresh Baked Dinner Rolls with butter
Traditional Caesar Salad with pancetta chips & parmesan cheese
Build Your Own Salad with fixings & assorted dressings

ENTRÉES (CHOICE OF ONE)

Prime Alberta Roast Beef served with pan jus
Honey Glazed Smoked Ham with grilled pineapple & dijon rosemary demi-glaze

SIDE DISHES

Roasted Garlic Infused Mashed Potatoes
Seasonal Vegetable Medley

DESSERT

Assorted Pies, Cakes & Cheesecakes
Freshly Brewed Coffee & Assorted Tea
33.95 per person

KOREAN MARKET BUFFET

Fresh Baked Dinner Rolls with butter
Marinated Shrimp Noodle Salad
Korean Style Coleslaw

ENTRÉES (CHOICE OF TWO)

Marinated Chicken in a Korean buffalo glaze
Beef Bulgogi
Sweet & Sour Pork

SIDE DISHES

Steamed Rice
Baby Bok Choy

DESSERT

Fresh Fruit & Rice Dumplings
with sweet & sour sauce
Freshly Brewed Coffee & Assorted Tea
29.95 per person

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GOODBYE GLUTEN DINNER BUFFET

*This menu was designed by our culinary team to appeal to those with gluten allergies.
The following dinner buffet selection requires a minimum of 25 people. For groups of 20 to 24 persons
an additional 5.00 per person charge will apply.*

STARTERS

Gluten Free Bread served with butter
Marinated Mushroom Salad
Mixed Green Salad with assorted vinaigrette dressings
Fresh Crudités with blue cheese dipping sauce

ENTRÉES (CHOICE OF TWO)

Oven Roasted Pork Chops served with a maple Dijon glaze
Sweet Potato & Chorizo Stuffed Chicken served with chimichurri salsa
6oz Sirloin Steak with beef au jus
Oven Roasted Salmon served with a champagne butter sauce
Served with Seasonal Vegetable Medley & Mashed Potatoes

DESSERTS (CHOICE OF ONE)

Chocolate Almond Torte
Chocolate Mousse Cake
Fresh Fruit Platter
Freshly Brewed Coffee & Assorted Teas
32.95 per person

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EXECUTIVE DINNER BUFFET

*The following dinner buffet selections require a minimum of 25 people.
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NAWAB FEAST BUFFET

Naan Bread

Rajma (Red Kidney Bean) **Salad**

Marinated Kabuli Chana (Chick Pea) **Salad**

ENTRÉES (CHOICE OF TWO)

Butter Chicken

Beef Vindaloo

Tandori Chicken

SIDES

Coconut Rice

Orange-Curry Glazed Vegetable Medley

DESSERT

Seasonal Fresh Fruit Tray

Sweet Potato Dumplings

Freshly Brewed Coffee & Assorted Tea

28.95 per person

MID WESTERN BUFFET

Fresh Baked Dinner Rolls with butter

Mixed Green Salad served with assorted toppings & dressings

Fresh Charcuterie Platter

ENTRÉES (CHOICE OF TWO)

Shaved AAA Roast Beef with horseradish demi-glaze

Herb Roasted Chicken with grand marnier infused gravy

Pork Tenderloin Wrapped in Smoked Bacon with white truffle demi-glaze

SIDES

Herb Roasted Baby Red Potatoes

Fresh Vegetable Medley

DESSERT

Peach & Saskatoon Berry Cobbler

Assorted Cakes

Freshly Brewed Coffee & Assorted Tea

29.95 per person

VEGETARIAN OPTIONS

This menu has been created to accommodate those guests who may have an allergy or meal restriction. You may substitute your entrée for one of the following options at no extra charge, or you can add a vegetarian option for an extra 3.00 per person.

Wild Mushroom Risotto, Eggplant Parmesan, Orange-Curry Vegetable Medley, Sweet Corn Succotash, Cabbage Rolls

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EXECUTIVE PLATED DINNER

Plated dinners bring a touch of elegance to any event. The following plated options include fresh baked dinner rolls, freshly brewed coffee & assorted teas, your choice of a soup or salad, an entrée & a dessert. Unless otherwise stated, all plated dinner options have a minimum requirement of 15 people for an additional 3.00 per person will apply. All meal selections must be identical.

SOUP & SALAD (CHOICE OF ONE)

Pistachio & Watercress Soup

Roasted Butternut Squash Soup

Jalapeño, Chicken & Cheddar Soup

Mixed Baby Greens served with wilted grapes, toasted pecans, cherry tomatoes, goat cheese, shaved carrots & cranberry apple dressing

Caribbean Spinach Salad topped with mangos, strawberries, goat cheese & sunflower seeds tossed in an orange chipolte dressing

Traditional Caesar Salad served with pancetta chips & parmesan crisp

ENTRÉES (CHOICE OF ONE)

Prime Rib Roasted 8oz Prime Rib served with a side of horseradish, infused parsnip potato mash & seasonal vegetables, topped with a Yorkshire pudding & red wine truffle demi-glaze

40.95 per person

Roasted Striploin Grilled 8oz Striploin served with wild mushroom ragout, sweet potato pave & seasonal vegetables

38.95 per person

Pork Tenderloin Two 3oz Pork Tenderloin Medallions wrapped in wild boar bacon, served with braised cabbage & potato pancakes, topped with a white truffle demi-glaze

35.95 per person

Pan Seared Salmon Fresh Atlantic Salmon pan seared & served with roasted root vegetable hash, braised kale & topped with champagne beurre blanc

34.95 per person

Stuffed Chicken Supreme Wild Mushroom Stuffed Chicken Supreme served with seasonal vegetables, chorizo cranberry bread pudding & topped with tarragon velouté

33.95 per person

DESSERTS (CHOICE OF ONE)

Traditional New York Cheesecake served with wild berry compote

Crème Caramel creamy custard baked to perfection & topped with salted caramel

Chocolate Lava Cake served with fresh raspberry ice cream

Make your dinner into a four course meal
for an additional 4.00 per person

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ALL INCLUSIVE MEETING PACKAGES

*Our business bundles are designed to offer great value with easy organization.
Package also includes: room rental fee, complimentary high speed internet access,
8' screen, one flip chart with markers, extension cord & power bar*

PREMIUM EXECUTIVE BUNDLE

Executive Breakfast Buffet chilled juices, seasonal sliced fruit, fresh baked pastries, scrambled eggs with green onions & aged white cheddar, Alberta beef sausage **or** bacon, house made hash brown potatoes O'Brian, freshly brewed coffee & assorted teas

Morning Coffee Break your choice of cookies, finger sweets, muffins or pastries, served with freshly brewed coffee & assorted teas

CHOICE OF ONE OF THE FOLLOWING LUNCH BUFFETS

Cattleman's Buffet

Island Delight Lunch Buffet

Mediterranean Lunch Buffet

Taste of the Ukraine Lunch Buffet

Garden of the Sea Lunch Buffet

Afternoon Market Lunch Buffet

Southwestern Lunch Buffet

Afternoon Break

Choice of one themed break: Cookie Monster, Carnival, Fresh Start, Kid in a Candy Store, Smoothie Time, Ice Cream Shop or Street Fair

58.00 per person (min 20 pers.)

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ALL INCLUSIVE MEETING PACKAGE

Our business bundles are designed to offer great value with easy organization

EXECUTIVE SILVER BUNDLE

Continental Breakfast Buffet chilled juices, seasonal fruit salad, assorted scones, individual yogurt & freshly brewed coffee & assorted teas **or choose our Executive Breakfast buffet for an extra 3.00 per person**

Morning Coffee Break freshly brewed coffee & assorted teas with choice of freshly baked muffins or cookies

CHOICE OF ONE OF THE FOLLOWING LUNCH BUFFETS

Afternoon Market Lunch Buffet

Island Delight Lunch Buffet

Mediterranean Lunch Buffet

Themed Afternoon Break (CHOICE OF ONE):

Smoothie Time

Ice Cream Shop

Package also includes: room rental fee, complimentary high speed internet access, 6' screen, one flip chart with markers, extension cord & power bar

53.00 per person (min 20 pers.)

EXECUTIVE BRONZE BUNDLE

Continental Breakfast Buffet chilled juices, seasonal fruit salad, assorted scones, individual yogurt & freshly brewed coffee & assorted teas **or choose our Executive Breakfast buffet for an extra 3.00 per person**

Morning Coffee Break freshly brewed coffee & assorted teas with freshly baked cookies

Afternoon Market Lunch Buffet

Themed Afternoon Break

Smoothie Time fruit smoothies & granola bars

Package also includes: room rental fee, complimentary high speed internet access, 6' screen, one flip chart with markers, extension cord & power bar

50.00 per person (min 15 pers.)

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2015

HORS D'OEUVRES

SERVED COLD

(per dozen. Min 3 dozen per selection)

Mushroom Caps stuffed with artichoke hearts **19.95**

Smoked Salmon Mousse Canapes **18.95**

Asparagus Wrapped in Prosciutto **18.95**

Devilled Eggs **17.95**

Chocolate Covered Strawberries **16.95**

Roasted Red Pepper Hummus with Toasted
Pita Bread **15.95**

SERVED HOT

(per dozen. Min 4 dozen per selection)

Coconut Breaded Shrimp **20.95**

Chicken Souvlaki **18.95**

Marinated Rosemary Lamb Kabobs **18.95**

Breaded Chicken Wings with Blue Cheese Dip **17.95**

Savory Swedish Meatballs **17.95**

Stuffed Jalapeño Poppers **16.95**

Vegetarian Spring Rolls with Sweet Chili Sauce **16.95**

Mini Quiche Florentine **16.95**

Spanakopita **16.95**

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THEMED BREAKS

The following Themed Breaks require a minimum of 15 people.

STREET FAIR

Corn Dogs, Jalapeño Cheddar Smokies

served with baked potato chips & iced tea

13.95 per person

CARNIVAL

**Freshly Popped Popcorn, Licorice,
Cotton Candy & Assorted Soft Drinks**

11.95 per person

FRESH START

**Freshly Baked Pastries, Muffins,
Butter Tarts & Banana Bread** served with juice,
freshly brewed coffee & assorted teas

11.95 per person

SMOOTHIE TIME

**Tropical Mango Smoothie
Strawberry & Banana Smoothie
Mixed Berry Smoothie** served with Fresh Fruit
Skewers & Granola Bars

10.95 per person

ICE CREAM SHOP

Assorted Ice Cream served with chocolate
& caramel sauce with assorted toppings:
cookie crumbs, rainbow sprinkles & chocolate curls

10.95 per person

COOKIE MONSTER

Fresh Cold Milk with chocolate syrup & freshly
baked assorted cookies

10.95 per person

KID IN A CANDY STORE

**A Mix of Hard & Soft Candies,
Chocolate Brownies & Nanaimo Bars**
served with assorted soft drinks

10.95 per person

EXPERIENCE | ESCAPE | EXPLORE & INDULGE

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LATE NIGHT SNACKS

*The following evening options are available in addition to your dinner selection & served before 11:30 pm
Minimum 20 people per selection.*

SEAFOOD PLATTER

**Jumbo Prawns, Marinated Mussels,
Clams & Crab Meat** served with lemon wedges
& spicy cocktail sauce
14.95 per person

TANARUSHT NIGHT SNACK

**Assorted Fresh Vegetables Crudités
Roasted Red Pepper Hummus & Wasabi Dip
Toasted Naan Bread
Fresh Sliced Fruit**
13.95 per person

SHRIMP COCKTAIL PLATTER

**Jumbo Prawns with Lemon Wedges
& Spicy Cocktail Sauce** served on a bed of
crushed ice (3 pieces/person)
12.95 per person

AMBROSIA PLATTER

Domestic & International Cheeses served with
port aioli & assorted crackers
11.95 per person

DELI STOP

Build Your Own Sandwich with a variety of
breads & tortilla wraps, assorted deli meats, egg
salad, tuna salad & cheese
11.95 per person

PIZZERIA

**A Selection of Pepperoni, Ham,
Cheese & Vegetarian** served on top of home
made pizza dough.
Baked pretzels served with hot mustard
10.95 per person

GARDEN FRESH PLATTER

Assorted Seasonal Crudités served with
blue cheese dip
7.95 per person

FRUIT FROM THE VALLEY

Seasonal Fresh Sliced Fruit with honey
yogurt dip
7.95 per person

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ADDITIONAL REFRESHMENTS

Unless otherwise stated, all food refreshments have a minimum requirement of 10 people or 1 dozen.

Non-Alcoholic Fruit Punch
39.95 per gallon

Selection of Freshly Baked Cookies
12.95 per dozen

Selection of International Cheeses
11.95 per person

Pitchers of Fresh Juice
10.95 per liter

Pitchers of Soft Drinks (60oz)
10.95 per pitcher

Pitcher of Cold Milk
with chocolate syrup on the side
9.95 per liter

Fresh Crudités Platter
served with blue cheese dipping sauce
7.95 per person

Sliced Fresh Fruit Platter
served with yogurt-honey dip
7.95 per person

Selection of Finger Square Sweets
5.95 per person

Fresh Baked Banana Bread
4.95 per person

Fresh Baked Pastries
4.95 per person

Fresh Baked Muffins
2.95 each

Fresh Baked Croissants
2.95 each

Individual Fruit Yogurts
2.95 each

Individual Juices
2.95 each

Individual Soft Drinks/Bottled Water
2.50 each

Assorted Granola Bars
1.95 each

Freshly Brewed Coffee
10 cups 27.50
25 cups 59.95
50 cups 114.95
100 cups 220.95

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2015

2015 BEVERAGE SERVICES

HOST BAR

For occasions where the host of the party pays for all the beverages, these bars are based on consumption. Various subsidized options such as Loonie and Toonie bars are available, where established portions of the costs are split between the host and guests. Host prices are subject to GST and 17% gratuity.

CASH BAR

For occasions where individuals purchase their own beverages, pricing includes GST.

	Host	Cash
House Brand Liquors	5.24	5.75
Domestic Beers	5.24	5.75
House Wine (4oz glass)	5.95	6.50
Premium Beers/Coolers	5.71	6.25
Premium Liquors	5.71	6.25
Soft Drinks	1.90	2.50

House Bar Set-Up Include: Rye, Vodka, Rum, Gin, Domestic Beers (Canadian, Kokanee & Coors Light), House Wines, Imported Beers (Corona & Heineken), House Cocktails (Caesars & Paralyzers) & Coolers (Smirnoff Ice).

Mixes Include Soft Drinks, Orange, Lime, Cranberry & Clamato Juice.

CORKAGE

Certain corkage options are available, should you wish to bring-in previously purchased alcohol. A liquor license is required & alcohol must be purchased from a licensed establishment. Corkage re-sale is not permitted. Other restrictions may apply.

Wine (750 ml) 6.50 per bottle (dinner only)

(1000 ml) **7.50 per bottle (dinner only)**

All alcohol 15.00 per guest

Wine Service:

All full or partial corkage bars that require wine service will be subject to a 150.00 fee

* *Corkage bars include all items included in our bar set-up*

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BANQUET WINE LIST

RED WINE

Jackson Triggs Unity Merlot, British Columbia*
Marcus James Cabernet Sauvignon, Argentina*
Marcus James Malbec, Argentina
Adobe Carmenere, Chile
Cliff 79, Cabernet Shiraz, Australia
Woodbridge Cabernet Sauvignon, California
Ruffino Chianti, Tuscany, Italy
Inniskillin OK Estate, Merlot, Canada

Host

Cash

28.00

30.00

28.00

30.00

29.00

31.00

29.00

31.00

29.00

31.00

31.00

33.00

33.00

35.00

37.00

39.00

WHITE WINE

Jackson Triggs Unity Chardonnay, British Columbia*
New Harbour Marlborough Sauvignon Blanc, New Zealand*
Woodbridge White Zinfandel, California
Woodbridge Sauvignon Blanc, California
Hogue Cellars Johannisberg Riesling, Washington State
Ruffino Lumina Pinot Grigio, Tuscany, Italy
Inniskillin OK Estate, Chardonnay, Canada

28.00

30.00

28.00

30.00

29.00

31.00

29.00

31.00

32.00

34.00

33.00

35.00

34.00

36.00

SPARKLING WINE

Ruffino Prosecco, Sparkling Wine, Italy
Navarro Correas Extra Brut Sparkling Wine, Argentina

33.00

35.00

36.00

38.00

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2015

2015 CATERING EXTRAS

AUDIO VISUAL

The following audio visual items are available for rent. Additional items may also be rented through Cine AV. Contact our Catering office for more details. Prices do not include GST.

PRESENTATION

6' Tripod Screen	20.00
8' Tripod Screen	35.00
10' X 10' Post & Cradle Screen	50.00 *
12' X 12' Post & Cradle Screen	60.00 *
Easel	10.00
Laptop Computer	200.00

VIDEO

LCD Projector	150.00
DVD Player	40.00
26" LCD Screen	195.00
52" LCD Screen	395.00 *

AUDIO

Lapel Microphone	75.00
Cordless Microphone	75.00
Mixer Board	50.00
Power Speaker With Stand	75.00 *
Podium & Microphone	50.00

SUPPORT

Power Bar	5.00
12' Extension Cord	5.00
Black Velour Drape (Per Foot)	10.00 *

** These items are supplied by a third party & delivery charges may apply*

*** If the equipment you require is not listed above, simply contact our catering office for a list of additional options & offerings*

EXPERIENCE | ESCAPE | EXPLORE & INDULGE

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2015

EXECUTIVE RED TAPE

SOCAN FEE

A performing right license is required if and when renting a facility for a private function such as a wedding reception, anniversary, convention, assembly, Christmas party or fashion show, when music will be performed during the event. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada.

# Guest	Event w/o Dancing (\$)	Event with Dancing (\$)
1-100	20.56	41.13
101-300	29.56	59.17
301-500	61.69	123.88

RE SOUND FEE

Re Sound is the Canadian not-for-profit music licensing company dedicated to obtain fair compensation for artist and record companies for their performance rights. Re Sound licenses record music for public performance, broadcast and new media. Re Sound is also a member of the Canadian Private Copying Collective, created to receive private copying levies from the manufacturers and importers of Canada.

# Guest	Event w/o Dancing (\$)	Event with Dancing (\$)
1-100	9.25	18.51
101-300	13.30	26.63
301-500	27.76	55.52

TERMS & CONDITIONS

The Executive Royal Hotel West Edmonton is the sole provider of all food and beverage service, with the exception of wedding cake, which must be provided through a licensed commercial bakery in accordance with Provincial Health Regulation, and proof of purchase from such, must be presented upon request. All other outside food and beverage is prohibited without the written consent of the General Manager (or designate). For health and safety reasons, food products will be displayed for a maximum of one hour. Health regulations prohibit the removal of food and beverage products from the hotel or function room.

All food and beverage products must be consumed on premises.

Menu selections and pricing quoted will be guaranteed no earlier than ninety (90) days prior the function date. All pricing and descriptions are subject to change without notice before that date. Final menu selections and attendance guarantees must be received by our Catering Department no later than 4:00 pm, seven (7) business days prior to your function. The Executive Chef will prepare for a small overage (5%) in case of last minute changes (charges will apply). All special dietary restrictions or allergies must be provided when final menu selections are due.

Buffet selections and plated options have a minimum person requirement, if your guaranteed attendance drops below that number we reserve the right to default to a deli selection.

EXPERIENCE | ESCAPE | EXPLORE & INDULGE

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EXECUTIVE RED TAPE

PRICING & GUARANTEE

Prices outlined in this agreement are subject to change without notice where if given more than ninety (90) days in advance. All prices quoted within that time frame are guaranteed, except where subject to federal, provincial or municipal excise taxes.

CORKAGE & LIQUOR SERVICE

Wine for dinner service through an outside vendor is permitted, but subject to a corkage fee. No home-made wines permitted. Wine provided through this program is only available until dinner service is completed and will not be available when Host or Cash Bar services resume after dinner.

No liquor is permitted to be brought on site without proof of purchase, copy of receipt and liquor licence is required for all corkage services.

All liquor services are subject to the Alberta Gaming and Liquor Commission regulations on the sale and distribution of alcohol, regardless of whether it is Cash, Host or Corkage service. We reserve the right to refuse intoxicated persons and all other measures available to maintain order, in accordance with the requirements set by the AGLC. Resale of liquor is prohibited.

FUNCTION START & FINISH TIMES

The rental of function space is only for the times indicated on the contract, and for reasons of staffing and scheduling, will not be changed within 72-hours of the function. Liquor service will be closed at 12:00 am, with the expectation that all function rooms will be vacated no later than 1:00 am, or will be subject to additional charges at the discretion of management.

GRATUITIES & TAXES

All Food and Beverage is subject to a seventeen percent (17%) service gratuity and GST of five percent (5%) applied to the bill, including gratuities

BILLING & PAYMENT

All functions with substantial food and beverage components with a projected final total in excess of 2,000.00 are subject to a non-refundable deposit of one thousand dollars (1000.00) to secure the function space, a payment of the final projected balance is due seven (7) business days prior the function. Adjustments from the final projected balance totals will be resolved within three (3) business days of the completion. All functions with a projected final total of less than 2,000.00 will be due from payment upon completion of the function or upon receipt of invoice (if a credit account has been obtained prior to the function).

CANCELLATIONS

Cancellation of functions within forty-eight (48) hours of the function is subject to charge equal to the final projected value of the function including food and beverage. Cancellation of functions within four (4) business days is subject to a charge equal to the entire rental and set up fees plus half (50%) of projected food and beverage totals. Cancellation of functions with substantial food and beverage components (with a projected final total in excess of 2,000.00) within thirty (30) days of the function will be subjected to a charge equal to the entire rental and set up fees plus one-quarter (25%) of projected food and beverage totals. Substantive changes in the numbers of attendees or set up of the function may result in a change of function room to better accommodate the needs of the function with the room rental fees to change accordingly.

SHIPPING, RECEIVING & STORAGE

Materials or supplies for your function may be delivered to the hotel, a maximum of two (2) business days prior to your function at no charge. A fee of 25.00 per day applies for each day thereafter. Boxes must be properly marked and addressed with the name of the Convener and the date of function. Please note that we are not equipped to receive or store pallets.

SECURITY

The hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in a function room.

DISPLAY & DECORATION

To avoid damage to wall covering, we do not allow the use of tape, tacks or any other attachments without prior consent of the Hotel. The Hotel will be pleased to provide you with adhesive for the purpose of hanging materials. All candles must be in closed containers and must be drip-less. **Confetti of any kind is not permitted. Should it be used, a cleaning fee of 400.00 will be immediately applied to your bill.**

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