COAST
edmonton plaza hotel™
by APA

WEDDING GUIDE

the most important day of your life...
we vow to make it unforgettable

Happily ever after starts here at the Coast Edmonton Plaza Hotel by APA. Our catering professionals will take care of the hundreds of details that help make your wedding remarkable while providing an outstanding venue to host your dream day. We can custom create a menu to match your theme or budget. Each wedding package includes setup, hotel linens and tableware.

* The newly renovated 4800 sq. ft. Valley Ballroom features a 700 square foot hard wood dance floor. This room is pillar free and can accommodate dinner for 300 with unobstructed sight lines of the head table.

* The intimate Glenora Ballroom features a recessed dining level, banquette booths, hardwood dance floor and can comfortably welcome up to 100 guests.

Host your wedding at our 4-star hotel. Your full-service experience starts with a refreshing stay in a fully appointed guest room, complimentary Wi-Fi and free shuttle service downtown.

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Book your 2018 Wedding at the Coast Edmonton Plaza Hotel by APA with a minimum food & beverage purchase (certain conditions apply) and receive:

- Complimentary room rental for the Glenora or Valley ballroom.
- Complimentary staging, signing table, gift table and cake table.
- Use of tea light candles, table number stands, china, flatware, glassware, white or black table linen & white, black, plum or red napkins.
- Preferred guest room rate for family & friends with customized flatsheet.
- Overnight accommodation in one of our Penthouses or Premium King rooms (based on availability).
- Menu tasting for up to 4 guests, entrées only. Tasting times are from 2:30pm-4:30pm Monday-Friday.

For assistance planning your special day or for further details about services offered, please contact the Coast Edmonton Plaza Hotel by APA directly and ask for the Sales & Catering office.

Wedding Policy and Information

MEETING AND BANQUET ROOMS

Meeting and banquet rooms are assigned based on the number of guests expected, service times and set up requirements. The Hotel reserves the right to re-negotiate a change in banquet rooms and room rental if there is a significant attendance decrease of 15% or more. Groups will be notified prior to arrival if a change has taken place.

GUARANTEED ATTENDANCE

Minimum guarantees are due three business days prior to the event. If a guarantee is not received, the hotel will bill the original expected number or the actual number of guests, whichever is greater.

A customer-signed copy of the banquet event order must be returned to our catering office. This will ensure that all requirements agreed upon are clearly stated. Should the Hotel not be in the possession of a signed banquet event order, the function will be considered cancelled.

MENUS

Our Catering Team and Executive Chef will be pleased to assist in creating a custom menu for your event. Menu selections should be submitted to the Catering Department no less than two weeks prior to the function date. The Hotel cannot guarantee the availability of all menu items ordered less than two weeks prior to the event date.

FOOD AND BEVERAGE

The Coast Edmonton Plaza Hotel by APA is the sole provider of all food and beverage with the exception of wedding or special occasion cakes. The cakes will only be accepted if prepared professionally in a licensed retail outlet and a signed waiver has been returned to your Conference Service Manager.

Special dietary substitutions are available in limited quantities and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Banquet Manager prior to service commencing.

The Hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if there is a breach of the Alberta Liquor and Gaming Commission Guidelines.

PRICES

Menu prices quoted will be guaranteed up to six months in advance of the event. Food, beverage and meeting room rental are subject to 17% service charge and 5% GST.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times of the buffet are to be specified at the time of booking to ensure food safety standards.

DECORATION AND SIGNAGE

Signage will be of a professional nature and restricted to certain areas of the hotel. Use of nails, tacks, staples and strong tapes are not permitted.

All material brought into the hotel must be flame proof and subject to inspection. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are one inch above the flame.

To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string, rice or confetti. Use of these items could result in an additional cleaning or replacement fee.

If using your own decorator, decorator is to have everything prepared according to hotel schedule.
Charges may apply if not adhered to.

AUDIO VISUAL EQUIPMENT

Equipment rentals can be arranged by the catering department and will be rented through the preferred hotel supplier. Two business days are required to avoid rental and labour charges for cancelled equipment. Groups bringing in own AV supplies are subject to a patch fee equal to 25% of lost revenue in patch fees.

SHIPPING, RECEIVING AND STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel two business days prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to the hotel.

SOCAN AND RE: SOUND

In accordance with the Copyright Act, the Copyright Board of Canada certifies the tariffs to be paid by users of sound recordings in Canada. SOCAN and Re: Sound file tariffs for various types of users. These fees are applicable to guests playing live or digital music for dancing and entertainment.

SERVICE CHARGE/TAX

All food, beverage, room rental and audio visual are subject to a 17% service charge. GST is applied to the balance of your bill.

DEPOSIT AND METHOD OF PAYMENT

At the time of booking a non-refundable deposit of $1500.00, the signed contract and completed credit card authorization form are required. Pre-payment of the final estimated charges is due seven days prior to your event.

Further cancellation and attrition policies can be found in your completed Hotel contract.

SECURITY

The hotel will not be responsible for the loss of, or damage to, any articles left on the Hotel property prior to, during or following any function. Conversely, any damage to Hotel property caused by equipment or merchandise brought onto Hotel premise, the customer/convener will be held liable.

The Hotel reserves the right to inspect and control all private functions.

EXHIBITOR PRODUCTS AND EXHIBITS

Exhibit products and equipment are the responsibility of the group. The hotel does not have a standard loading dock nor freight elevator. The hotel does not provide the labour or equipment to move large items in or out of the hotel. Such services may be retained through an outside contractor.

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2018 WEDDING GUIDE

wedding incentive packages

Wedding Incentive Packages

Happily ever after starts here. Our wonderful celebration packages make it easy to say "I do."

Our wedding professionals will take care of the hundreds of details that help make your day special, all the while providing an outstanding venue to host your dream day.

THE VALLEY BALLROOM *minimum 150 guests*

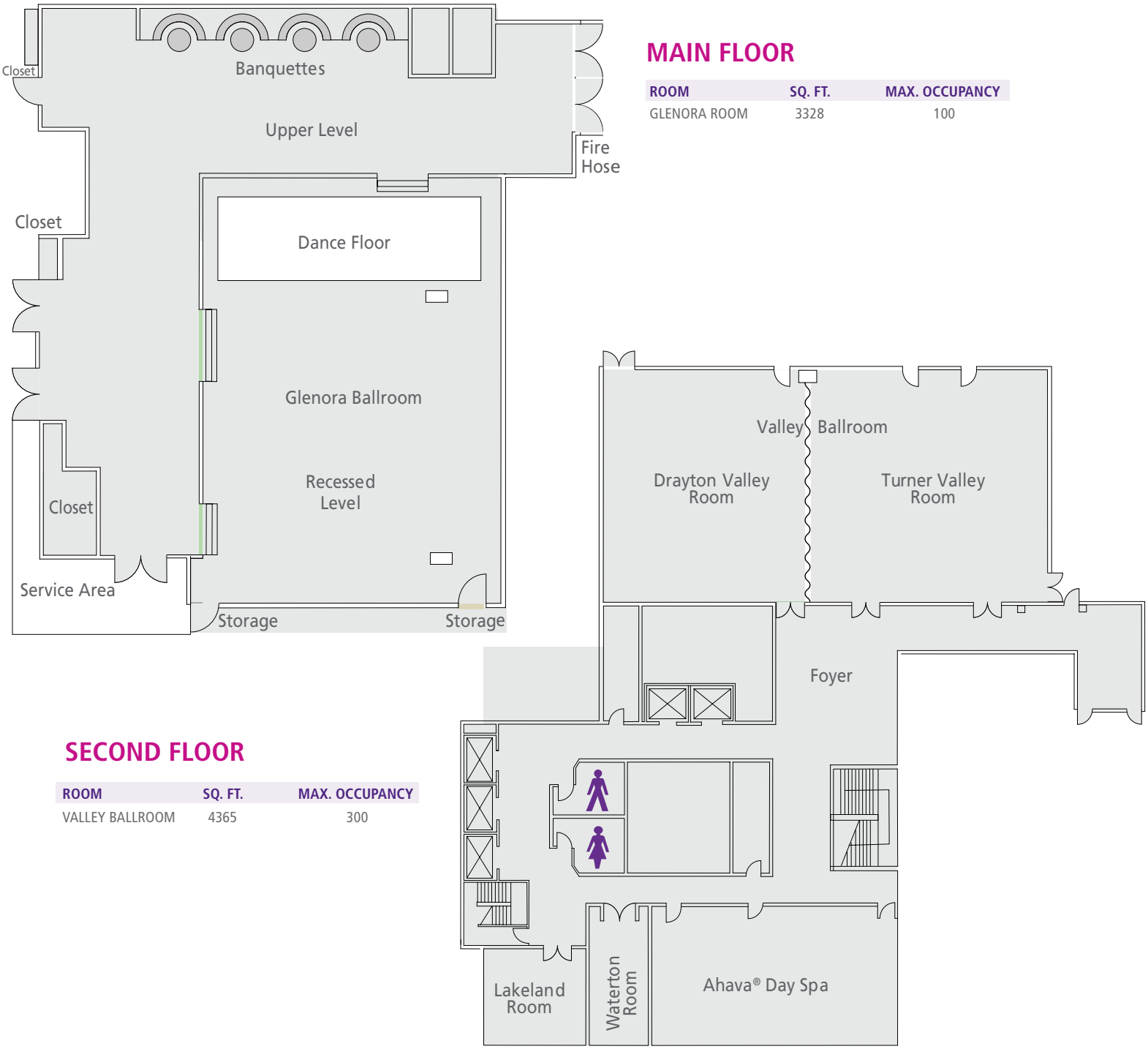
- 1 night's stay in a Penthouse Suite* or Premium Suite for the Bride & Groom**
- 2 complimentary Superior rooms for special guests of the Bride & Groom**
- Lakeland Room for Bridal Party to refresh before reception and for guests during reception
- Ahava® Day Spa Certificate for 1 hour couples massage *(value $140)*
- Prestons Restaurant + Lounge Dinner Gift Certificate for 2 *(value $100)*
- 10% off food and beverage for a pre or post event held at the hotel

THE GLENORA BALLROOM *minimum 60 guests*

- 1 night's stay in a Penthouse Suite* or Premium Suite for the Bride & Groom**
- 1 complimentary Superior room for special guests of the Bride & Groom**
- Ahava® Day Spa Certificate for 1/2 hour couples massage *(value $100)*
- Prestons Restaurant + Lounge Gift Certificate for 2 *(value $50)*
- 10% off food and beverage for a pre or post event held at the hotel

** Based on availability*
*** On wedding night*

Floor plans



MAIN FLOOR

ROOM	SQ. FT.	MAX. OCCUPANCY
GLENORA ROOM	3328	100

SECOND FLOOR

ROOM	SQ. FT.	MAX. OCCUPANCY
VALLEY BALLROOM	4365	300

points earning preferences

coast rewards™ aeroplan Alaska Mileage Plan HAWAIIANMiles. More Rewards

Coast Rewards is our premium guest privileges program. Each qualifying dollar you spend personally at Coast Hotels earns points toward exciting vacation packages, complimentary stays, room upgrades and valuable merchandise. Plus, members receive preferential treatment during every stay, with perks such as priority check-in because we know time is precious. ***coasthotels.com/coast-rewards***

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2018 WEDDING GUIDE

plated dinner

Three Course Dinner *select a three course menu with one pre-selected starter, entrée and dessert*

STARTERS *choose one for all guests*

- Woodland mushroom pottage with goat cheese crumble $6.50
- Fire roasted tomato basil bisque $6.50
- Broccoli and applewood cheddar soup $6.50
- New England clam chowder $6.50
- Curried butternut squash and apple bisque with roasted pumpkin seeds $6.50
- Spinach and smoked salmon soup $8.50
- Traditional Caesar salad with garlic croutons $8.50
- Artisan spring mix salad *toasted almonds, sultanas, sunflower seeds and goat cheese with raspberry vinaigrette* . . . $8.50
- Maple pecan salad *mandarin oranges, candied pecans, cran-raisins and feta with maple balsamic vinaigrette* $8.50
- Field greens in a cucumber ring with balsamic vinaigrette $8.50
- Roma tomatoes, red onion and crumbled goat cheese with poppy seed dressing $8.50
- Antipasto of prosciutto, mortadella, salami, melon, bocconcini, olives & marinated artichokes $9.75
- Alaska crab cakes with chipotle aioli $9.75
- Traditional smoked salmon with cream cheese, capers and rye bread $9.75
- Martini shrimp tree with rosemary sauce $9.75

ENTRÉES *served with chef's choice starch, seasonal fresh vegetables, freshly baked rolls & butter, Starbucks® premium coffee & TAZO teas*

• Roasted baron of Alberta beef with red wine peppercorn jus	*6oz* $23.00	*8oz* $26.00	*10oz* $29.00
• Roasted Alberta AAA prime rib with au jus and Yorkshire pudding	*6oz* $28.00	*8oz* $32.00	*10oz* $36.00
• Cajun beef striploin with a mushroom ragout	*6oz* $29.00	*8oz* $34.00	*10oz* $39.00
• Beef fillet with goat cheese gratin and red pepper jam	*6oz* $31.00	*8oz* $36.00	*10oz* $41.00

- Braised beef ragout with mushrooms and pearl onions $22.00
- Guinness braised beef short ribs $28.00
- Supreme 7oz breast of chicken with lemongrass cream sauce $26.00
- Panko crusted 6oz breast of chicken with a kiwi salsa $26.00
- Chicken Oscar with crab and shrimp $29.00
- Coconut crusted 6oz breast of chicken with a pineapple salsa $26.00
- Supreme 7oz breast of chicken stuffed with spinach and ricotta cheese $26.00
- Slow roasted pork loin with apple cider sultana sauce $28.00
- Pork medallions with tomato Madagascar sauce $28.00
- Cajun salmon fillet with mango salsa $29.00
- Fillet of salmon with a spinach cream cheese sauce $29.00
- Maple glazed salmon fillet with fruit salsa $29.00
- Portobello mushroom filled with a vegetable ragout $24.00
- Butternut squash ravioli with roasted red pepper goat cheese sauce $24.00

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DESSERT choose one for all guests

- Home-style apple pie with cinnamon whipped cream $8.50
- Caramelized crème caramel with chantilly cream $8.50
- Strawberry short cake with strawberry compote $8.50
- Spiced carrot cake with fruit coulis $8.50
- Triple chocolate fudge cake with chocolate drizzle $8.50
- Tiramisu with chocolate drizzle $8.50
- Liqueur marinated strawberries with chantilly cream $8.50
- Chocolate cheesecake with raspberry coulis $8.50
- Decadent chocolate torte with chocolate sauce $8.50
- Crème brûlée $8.50
- Red velvet cake with cream cheese icing and raspberry drizzle $8.50

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2018 WEDDING GUIDE

dinner buffet

Plaza

INCLUDES *minimum 40 guests / fewer than 40 guests, please add $3 per person*

- Fresh root vegetables with chipotle hummus
- Artisan greens with dressings
- Traditional Caesar salad with garlic croutons
- Curried tomato and cucumber salad
- Soba noodle and ginger slaw
- Barley tabbouleh salad

ENTRÉES *served with seasonal vegetables and freshly baked rolls with butter*

choose from the following:

– Carved Alberta roasted baron of Alberta beef with au jus
– Carved Alberta beef strip loin *additional $3 per person*
– Carved roasted Alberta AAA prime rib *additional $3 per person*
– Beef curry rogan josh
– Hoisin ginger beef skewers
– Pork loin forestiere
– Carved roasted turkey breast
– Herb roasted chicken
– Butter chicken
– Citrus glazed chicken
– Mediterranean baked salmon
– Basa fillets with lemon caper beurre blanc
– Chana masala *vegetarian*
– Vegetable curry *vegetarian*

SIDES *choose one of the following:*

– Herb roasted potatoes
– Garlic mashed potatoes
– Rice pilaf
– 7 Grain rice

DESSERT

- Decadent selection of fancy tortes, flans, mousses, pastries and assorted cheesecakes
- Fresh seasonal sliced fruit with honey yogurt dip
- Domestic and imported cheese

COFFEE AND TEA

- Starbucks® premium coffee & TAZO teas

One hot entrée: **$46.00** *per person*
Two hot entrées: **$49.00** *per person*
Three hot entrées: **$53.00** *per person*

Western *minimum 40 guests / fewer than 40 guests, please add $3 per person*

INCLUDES

- Fresh root vegetables with chipotle hummus
- Mixed baby greens with dressings
- Bacon potato salad
- Tomato, feta and red onion salad
- Smoked corn and black bean salad

ENTRÉES *served with seasonal vegetables and sourdough bread & rolls with butter*

choose from the following:

– Mesquite seasoned steak
– BBQ beef ribs
– Beef or chicken kebobs
– BBQ chicken
– Grilled pork chops
– Spicy sausages

SIDES

- Baked beans
- Corn on the cob
- Baked potatoes *with butter, sour cream and chives*

DESSERT

- Assorted fruit pies
- Hay bales *chocolate drizzled rice Krispie® squares*
- Warm apple crumble with vanilla ice cream
- Fresh seasonal sliced fruit with honey yogurt dip

COFFEE AND TEA

- Starbucks® premium coffee & TAZO teas

One hot entrée: **$42.00** *per person*
Two hot entrées: **$47.00** *per person*
Three hot entrées: **$52.00** *per person*

Fresh from the Coast *minimum 60 guests / fewer than 60 guests, please add $3 per person*

INCLUDES

- Spicy shrimp Caesar salad
- Salmon, avocado and cucumber salad with cilantro dressing
- Crab pasta salad
- Strawberry spinach salad
- Tuna and white bean salad

ENTRÉES *served with rice pilaf, seasonal vegetables and cheddar biscuits*

choose from the following:

– Mediterranean baked salmon
– Grilled soy ginger basa fillets
– Seared Cajun salmon
– Beer battered cod fillets
– Shrimp skewers *1 skewer per person*
– East coast jambalaya *with rice*
– Cod fillets with a Pernod tomato concasse
– Baked seafood lasagna

DESSERT *choose two from the following:*

– Blueberry cobbler
– Chocolate bread pudding
– Warm apple crisp with vanilla ice cream
– Fresh fruit skewers sprinkled with coconut, honey yogurt dip

COFFEE AND TEA

- Starbucks® premium coffee & TAZO teas

One hot entrée: **$54.00** *per person*
Two hot entrées: **$59.00** *per person*
Three hot entrées: **$64.00** *per person*

CHILDREN'S MENU *ages 0 -12*

- Fresh root vegetables with ranch dip
- Fresh seasonal fruit slices
- Chicken fingers with plum sauce
- French fries
- Ice cream
- Apple juice

$14.00 *per person*

Chef Attended Action Stations

add a station to one of our dinner or reception buffets, cannot be ordered on own

Poutine Bar *minimum 30 guests*

INCLUDES

- Twice cooked French fries
- Homemade gravy
- Cheese curds

TOPPINGS *choose two of the following:*

- Pulled pork
- Braised beef
- Mushroom ragout

$8.00 *per person*

Noodle Bowl *minimum 30 guests*

NOODLES *choose two of the following:*

- Penne
- Chow mein noodles
- Cavatappi

SAUCES *choose two of the following:*

- Pad thai
- Garlic Infused olive oil
- Marinara

ACCOMPANIMENTS *choose two of the following:*

- Mini beef meatballs
- Seasoned chicken
- Garlic shrimp

TOPPINGS

- Crushed peanuts
- Crushed chilies
- Grilled vegetables
- Cilantro
- Parmesan cheese
- Chives

$8.00 *per person*

Taco Bar *minimum 30 guests*

SHELLS

- Warm tortilla shells
- Crisp taco shells

MAINS *choose two of the following:*

- Spicy ground beef
- Pulled pork
- Battered fish

CONDIMENTS

- Shredded lettuce
- Onions
- Limes
- Shredded cheddar cheese
- Refried beans
- Salsa
- Tomatoes
- Sour cream
- Jalapeño peppers

$8.00 *per person*

Late Night Snacks *available only with full dinner service*

KAISERS AND COLD CUTS

- Mini kaisers
- Selection of cold cuts with roast beef, turkey, ham and pastrami
- Swiss and cheddar cheese slices
- Lettuce, tomatoes, onions
- Mustard and mayonnaise
- Fresh sliced seasonal fruit
- Starbucks® premium coffee & TAZO teas

$14.00 *per person*

TORTILLA WRAPS

- Chicken Caesar
- Ham and Swiss cheese
- Roast beef & cheddar
- Assorted pastries and squares
- Starbucks® premium coffee & TAZO teas

$14.00 *per person*

HOUSE MADE PIZZA *2 slices per person*

- Hawaiian
- Pepperoni and mushroom
- BBQ chicken
- Vegetarian
- Assorted pastries and squares
- Starbucks® premium coffee & TAZO teas

$14.00 *per person*

BYO POUTINE

- Twice cooked French fries
- Homemade gravy
- Cheese curds
- Pulled pork
- Fresh sliced seasonal fruit
- Starbucks® premium coffee & TAZO teas

$16.00 *per person*

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MINI PASTA BOWL

- Penne noodles
- Marinara sauce
- Seasoned chicken
- Grilled vegetables
- Parmesan cheese
- Assorted pastries and squares
- Starbucks® premium coffee & TAZO teas

$16.00 *per person*

GRILLED CHEESE BAR

- Creamy roasted tomato soup
- 4 Cheese grilled cheese
- Grilled ham & Swiss cheese
- Fresh sliced seasonal fruit
- Starbucks® premium coffee & TAZO teas

$14.00 *per person*

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2018 WEDDING GUIDE

reception & bar

COLD CANAPES *minimum order 3 dozen per item*

- Tomato bruschetta on focaccia . . . . . $31.00 *per dozen*
- Prosciutto and asparagus spears . . . . . $31.00 *per dozen*
- Alaskan crab crostini . . . . . $31.00 *per dozen*
- Baby shrimp and dill crostini. . . . . $31.00 *per dozen*
- Prawn cocktail skewer with tomato aioli . . . . . $31.00 *per dozen*
- Savoury crêpe with cured salmon and cream cheese . . . . . $31.00 *per dozen*
- Curried chicken with sultanas on naan bread . . . . . $31.00 *per dozen*
- Brie and red pepper jelly crostini . . . . . $31.00 *per dozen*
- Artichoke, olive and tomato skewer with balsamic drizzle. . . . . $31.00 *per dozen*
- Vegetarian maki roll with soya sauce and wasabi . . . . . $31.00 *per dozen*
- Grilled vegetables with chipotle hummus on naan bread . . . . . $31.00 *per dozen*
- Tomato, olive and feta tapenade with pita chips . . . . . $31.00 *per dozen*

HOT CANAPES *minimum order 3 dozen per item*

- Beef Wellington bundle . . . . . $31.00 *per dozen*
- Indonesian beef satay with peanut sauce . . . . . $31.00 *per dozen*
- Sesame teriyaki chicken skewers . . . . . $31.00 *per dozen*
- Bacon wrapped scallops . . . . . $31.00 *per dozen*
- Herb crusted Camembert . . . . . $31.00 *per dozen*
- Alaskan crab cakes with lemon garlic aioli . . . . . $31.00 *per dozen*
- Vegetable and shrimp purses . . . . . $31.00 *per dozen*
- Vegetable dumplings with soya sauce . . . . . $31.00 *per dozen*
- Shrimp skewer with sweet & spicy thai sauce . . . . . $31.00 *per dozen*
- Salmon skewer with soya glaze . . . . . $31.00 *per dozen*
- Hand-made pulled pork empanadas. . . . . $31.00 *per dozen*
- Grilled vegetable skewer with balsamic reduction . . . . . $31.00 *per dozen*
- Chicken tarragon quiche. . . . . $31.00 *per dozen*
- Mini bacon wrapped peroghy *served with sour cream* . . . . . $31.00 *per dozen*

DECORATIVE DISPLAYS

- International and domestic cheeses garnished with fruit and crackers . . . . . .$8.50 *per person*
- Fresh root vegetables with chipotle hummus . . . . . $6.00 *per person*
- Assorted pickle and olive display . . . . . $4.00 *per person*
- Open faced sandwiches *smoked salmon, baby shrimp, roast beef (1.5 per person)* . . . . . .$8.00 *per person*
- Tea sandwiches *finger sandwiches, triangles & pinwheels (3 per person) roast beef, tuna salad, turkey & cranberry, shrimp salad, egg & chive salad, cucumber & cream cheese* . . . . . .$7.50 *per person*
- Smoked side of salmon *capers, cream cheese, Bermuda onions, rye bread (serves 20 people)* . . . . . $185.00 *per item*
- Prawn tree with spicy cocktail sauce . . . . . .$32.00 *per dozen*
- Fresh seasonal sliced fruit with honey yogurt dip . . . . . .$6.50 *per person*
- Assorted sweets, squares, tarts and cookies . . . . . .$4.00 *per person*

CHEF ATTENDED STATIONS *includes cocktail rolls and appropriate condiments*

- Barbecued baron of Alberta beef *(serves 60 people)* . . . . . $395.00 *per item*
- Cajun Alberta beef strip loin *(serves 35 people)* . . . . . $395.00 *per item*
- Roasted Alberta AAA prime rib *(serves 40 people)* . . . . . $475.00 *per item*
- Hickory smoked boneless pork loin *(serves 35 people)* . . . . . $255.00 *per item*
- Roasted carved turkey *(serves 40 people)* . . . . . $275.00 *per item*
- Flambé shrimp with garlic, herbs and butter *(rolls not included)* . . . . . $ 32.00 *per dozen*

The Coast Edmonton Plaza Package *12 pieces per person*

- International and domestic cheeses garnished with fruit and crackers
- Fresh root vegetables with chipotle hummus
- Fresh seasonal sliced fruit with honey yogurt dip

- Grilled vegetables with chipotle hummus on naan bread
- Prosciutto & asparagus spears

- Bacon wrapped scallops
- Chicken tarragon quiche
- Vegetable dumplings with soya sauce
- Indonesian beef satay with peanut sauce

$33.00 *per person / minimum 30 guests*

The PVB Package *16 pieces per person*

- International and domestic cheese board
- Fresh root vegetables with chipotle hummus
- Fresh seasonal sliced fruit with honey yogurt dip
- Assorted sweets

- Tomato bruschetta on focaccia
- Curried chicken with sultanas on naan bread

- Bacon wrapped scallops
- Shrimp skewer with sweet & spicy Thai sauce
- Sesame teriyaki chicken skewers
- Beef Wellington bundle

- Carved roast baron of Alberta beef *(3oz per person) served with kaiser buns & condiments*
- Sautéed garlic shrimp *3 per person*

$53.00 *per person / minimum 50 guests*

Bars

The Coast Edmonton Plaza is pleased to offer hotel operated bars supplied with a wide variety of premium and deluxe liquor. As well as a variety of domestic beers and our currently featured house wine. Mix includes orange juice, lime juice, cranberry juice, Clamato juice, regular and diet soft drinks with lemons and limes for garnish.

HOST BAR *the host purchases all drinks for attending guests*

Premium liquor	$6.00
Deluxe liquor	$6.50
Premium liqueurs	$7.00
Deluxe liqueurs	$7.50
Domestic and light beer	$6.00
Imported beer	$6.50
House wine	$6.50
Juice and soft drinks	$3.00

** Host bar prices are subject to 17% gratuity and 5% GST*

***The hotel provides one bartender per 75 guests. Additional bartenders are available at $19/hour, minimum three hours each.*

CASH BAR *the attending guests purchase their own drinks*

Premium liquor	$7.50
Deluxe liquor	$8.00
Premium liqueurs	$7.50
Deluxe liqueurs	$8.00
Domestic and light beer	$7.00
Imported beer	$7.50
House wine	$8.00
Juice and soft drinks	$3.25

** Cash Bar prices are inclusive of taxes. Guests pay bartender gratuity at their own discretion.*

*** The hotel provides one bartender per 75 guests. Additional bartenders are available at $19/hour, minimum three hours each.*

**** Should the consumption on a host or cash bar be less than $300.00, a fee of $19.00 per hour per bartender with a minimum of three hours will be charged.*

CORKAGE BAR *client supplies the alcohol from an Alberta gaming and liquor approved store.*

(AGLC special permit must be received by the hotel prior to the event).

Full corkage	$16.00
Beer and wine only	$ 9.00
Bartender	$19/hour

** Hotel supplies glassware, soft drinks, juice, garnishes, bar condiments. Hotel bartender must also be hired for the duration of the event as well as two hours for setup/teardown of bar.*

Wines

WHITE WINE

Mezzacorona Anterra Pinot Grigio, Italy $36.00
Columbia Valley Riesling, Australia $40.00
Michel Torino Sauvignon Blanc, Argentina $36.00
Nugan Estate Chardonnay, Australia $36.00
Beringer Classic White Zinfandel, France $40.00

RED WINE

Michel Torino Malbec, Argentina $36.00
Cumulus Rolling Shiraz, Australia $40.00
Valpolicella Doc Luigi Leonardo, Italy. $36.00
Pascual Toso Cabernet Sauvignon, Argentina. $36.00
Sawmill Merlot, Canada $36.00

SPARKLING WINE

Henkell Trocken, Germany $40.00

PUNCH SELECTION *one gallon serves approximately 25 persons*

Non-alcoholic fruit punch . . . . . $45.00 *gallon*
Sparkling wine punch. . . . . $85.00 *gallon*
Liquor punch . . . . . $95.00 *gallon*

All prices subject to change without notice.

WEDDING CHECKLIST

12 + MONTHS

- ❒ Choose a wedding date
- ❒ Determine your budget
- ❒ Choose the style of your wedding
- ❒ Schedule engagement photos
- ❒ Start compiling guest list
- ❒ Research venues for your ceremony and reception
- ❒ Research wedding dress styles and plan a shopping trip!
- ❒ Create and order save the date notes and/or emails

10 - 12 MONTHS

- ❒ Create a wedding website
- ❒ Mail save the date notes
- ❒ Research florists
- ❒ Book ceremony and reception venues
- ❒ Book officiant
- ❒ Book desired vendors
- ❒ Purchase wedding dress and veil

8 - 10 MONTHS

- ❒ Research hotels near your venue and reserve block of rooms for out of towners
- ❒ Finalize guest list
- ❒ Choose bridesmaid attire and accessories
- ❒ Register for gifts
- ❒ Book florist

6 - 8 MONTHS

- ❒ Decide on wedding cake style and flavor
- ❒ Research wedding favours
- ❒ Research hair and makeup, book stylist
- ❒ Meet with your officiant and plan ceremony
- ❒ Start planning honeymoon!
- ❒ Choose groom's and groomsmen attire
- ❒ Book transportation to and from venue
- ❒ Purchase wedding bands
- ❒ Book rehearsal dinner venue
- ❒ Research wedding invitation designs

4 - 6 MONTHS

- ❒ Order wedding invitations
- ❒ Order wedding cake
- ❒ Book accommodations for wedding night
- ❒ Book honeymoon flights and hotels
- ❒ Work with florist to decide on flowers
- ❒ Schedule dress fittings and alterations
- ❒ Decide on a playlist *(including a 'do not play' list)* for your DJ or band
- ❒ Order favours

3 MONTHS

- ❒ Finalize timeline for ceremony and reception
- ❒ Purchase wedding décor and accessories
- ❒ Order gifts for your bridal party, parents and each other
- ❒ Finalize reception menu with caterer
- ❒ Order menu cards
- ❒ Order rehearsal dinner invitations

2 MONTHS

- ❒ Mail Invitations
- ❒ Develop system for organizing RSVPs
- ❒ Write wedding vows
- ❒ Review ceremony details with officiant
- ❒ Decide on content for programs
- ❒ Apply for marriage license
- ❒ Finalize seating arrangements
- ❒ Create a schedule for your wedding day to distribute to vendors

1 MONTH

- ❒ Attend final dress fitting
- ❒ Pick up wedding rings
- ❒ Confirm honeymoon reservations and pack
- ❒ Check in with vendors to confirm details
- ❒ Pick up marriage license
- ❒ Order thank you notes