

*we bring your*  
**RECEPTION**  
*to life*

**2011 CATERING MENU**



320 Scenic Drive, Lethbridge AB  
1.800.661.1232 [www.LethbridgeLodge.com](http://www.LethbridgeLodge.com)

# *Wedding Bells Are Ringing*

## **LET US CATER TO YOUR NEEDS**

Happily ever after begins at the Lethbridge Lodge Hotel and Conference Centre.

Our ballroom can comfortably accommodate up to 500 guests and will be beautifully set to your specifications.

We are pleased to offer personal catering and bar options for your wedding day.

Our catering and conference services team will take care of all the fine details to ensure your big day unfolds seamlessly.

We take pride in helping you plan your wedding day and are pleased to provide outstanding services and support for this once-in-a-lifetime event.

At the Lethbridge Lodge Hotel & Conference Centre you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your wedding runs smoothly, from the set up of your room, to the desserts and everything in between.

## **FOOD AND BEVERAGE**

The Hotel does not permit any food or beverage items to be brought in from outside sources with the exception of wedding cakes, late lunch desserts or items with prior approval from the Catering Office.

The Hotel also prohibits guests from removing any food or beverage products after a function.

You are welcome to select from the menu items we've listed or work with our Chef to customize an exclusive menu for your day.

Our flexible catering options allow you to develop a menu that meets your needs.

In the event that any of the guests in your group have food allergies, the Hotel must be informed prior to the function of the guest's name and the nature of their allergies in order for us to take the necessary precautions when preparing their food. The Hotel can also provide meal alternatives for guests with specific dietary needs and for children. Please ask your catering consultant for details.

The guaranteed number of guests attending your event is required 3 working days prior to the function date. The Hotel will charge for this number unless the size of the group increases.

Liquor service is available from 11:00am to 1:30am Monday through Saturday and from 11:00am to 12:00am on Sunday. Music is to end at 1:00am and alcohol consumption will end at 2:00am, with the room being vacated by 2:30am at the latest.

The Hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the Alberta Gaming and Liquor Commission.



## **BOOKING AND DEPOSIT DETAILS**

A non-refundable \$1000 deposit is required 30 days following the booking to confirm event space.

## **FUNCTION DETAILS**

The Catering Office must be advised of your function details at least twenty-one days prior to your event.

## **FUNCTION ROOM**

Complete set-up of the ballrooms includes use of our in-house sound system, a podium and microphone, raised and skirted head table, round tables set with white linen tablecloths and napkins, skirted gift table, guest book table, cake table, and DJ table. Decorating the day before your wedding is not always a possibility, however we will confirm whether or not this is an option one week prior to your function. Please note, that if requested our banquet staff will place pre-assembled table centerpieces and guest favours at each place setting.

Decorating above and beyond this is the responsibility of the client.

Confetti and open flames are not permitted in function rooms.

Complete clean-up of the room is included with the exception of personal belongings.

## **LIABILITIES**

The Lethbridge Lodge Hotel and Conference Centre is not responsible for the loss of/damage to any articles shipped to or left on the property prior to, during, or following any function.

## **PAYMENT**

The estimated balance is due three working days prior to the function date. A credit card number or cash deposit is also required to be on file prior to your function to cover any additional costs that may arise during the function.

## **PRICES**

All prices stated within this package are subject to change and will be confirmed no more than 90 days prior to the function. All food and beverage is subject to 15% service gratuity, and 5% GST is applied to the balance of your bill.

## **SOCAN**

All live or taped music is subject to SOCAN fees (Society of Composers, Authors and Music Publishers of Canada).

The current charges are \$59.17 for music and a dance, or \$29.56 for music with no dance.

For more information visit [www.socan.ca](http://www.socan.ca).

# Enhancements

## AUDIO VISUAL EQUIPMENT

4 CHANNEL MIXER	\$30
EASEL	\$6
LCD VIDEO PROJECTOR (XGA) 1500 ANSI LUMENS	\$150
WIRELESS HAND-HELD OR LAPEL MICROPHONE	\$55
CD PLAYER (5 DISC CHANGER)	\$50

*Hotel does not carry audio visual equipment on-site. All rentals are provided by Lethbridge Audio Visual Rentals. Prices are guaranteed for 3 months and are subject to change. Prices listed do not include G.S.T.*

## CAKE CUTTING SERVICE

For a fee of \$25.00 the Hotel staff will cut your wedding cake and either serve it, or set it out on a self-serve basis.

## CENTERPIECES

The Hotel can provide you with elegant candles, mirrors, vases, and tea light holders at no additional charge.

## CHAIR COVERS

For an additional fee, your wedding consultant can order chair covers and sashes for your wedding. They will arrive in time to be put on the chairs, either at your convenience or by our staff.

## GUEST ACCOMODATIONS

A special rate will be extended to your wedding guests, based on availability.  
The Wedding Coordinator can provide this rate for you on request.

## PICTURES IN THE COURTYARD

Wedding pictures can be scheduled in the Hotel's indoor tropical courtyard through the Wedding Coordinator.



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## ROMANCE PACKAGE

If you are enjoying an overnight stay at the Hotel, for an additional \$92 on your room rate you can purchase our Romance Package. The package includes your choice of sparkling, red, white, or non-alcoholic wine delivered to your room, chocolate fondue for two, and breakfast for two delivered to your room in the morning.

## WHITE GLOVE SERVICE

Complimentary white glove service can be provided for plated meals upon request.



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# Dream Day Wedding Package

Let us take care of all the details for you!

**Our all-inclusive Dream Day Wedding Package includes:**

- ❖ Passed hors d'oeuvres
- ❖ Fruit punch, pop & juice
- ❖ Wine service
- ❖ Plated or buffet dinner\*
- ❖ Late lunch buffet
- ❖ Chair covers & organza sashes
- ❖ Cake cutting fee
- ❖ Use of a decorative cake knife
- ❖ Room rental and SOCAN fee
- ❖ LCD projector, screen, podium, microphone and use of our in-house sound system
- ❖ Honeymoon Suite
- ❖ Courtyard photo shoot time
- ❖ Discounts with all of our preferred vendors

**Only \$56.25/person** (*minimum 50 guests*)

\*Underlined menus are available with this package



**Our package also includes the following perks for your reception:**

- ❖ A Catering Consultant dedicated to your wedding reception
- ❖ Exclusive guestroom rates for your friends and family
- ❖ Ample complimentary parking
- ❖ Complete set up of the ballroom according to your personalized floor plan
- ❖ Black and white tablecloths
- ❖ Black, white, and burgundy skirting and a selection of linen napkin colors
- ❖ Raised and skirted head table
- ❖ Complete glassware, silverware, and china place settings
- ❖ Guest tables set with linen tablecloths and napkins
- ❖ Skirted gift table and skirted guest book table
- ❖ Wedding cake table and skirted DJ table
- ❖ Your centerpieces set on each table
- ❖ Mirrors, vases, and tea light holders to use for your centerpieces
- ❖ Your guest favours set out at each place setting
- ❖ Whole day booked for you to decorate the ballroom
- ❖ Complete clean up of the ballroom

**DREAM DAY WEDDING PACKAGE**

# Reception Selections

## HOT HORS D'OEUVRES

BBQ Meatballs  
Tempura Shrimp  
Bacon Wrapped Scallops  
Spicy Chicken Wings  
Spicy Boneless Dry Ribs  
Mushroom Cap Stuffed with Curried Seafood  
\$19 / dozen

Beef or Chicken Kabob with Asian Hot Sauce  
\$25 / dozen

Baked Brie  
Baked Mini Mignon  
Breaded Crab and Artichoke  
Shrimp Sautee Station (min 15 dozen)  
Beef Sliders  
\$30 / dozen

Sesame Steak Sampler with Asian Sauce  
\$35 / dozen

## VEGETARIAN HOT HORS D'OEUVRES


Served with Tzatziki Dip

Samosa  
Spring Rolls  
Mini Egg Rolls  
Zucchini Sticks  
Mini Quiche  
Spanakopita  
\$19 / dozen

## COLD CANAPÉS

Shrimp Bowl  
50 Pieces \$125  
100 Pieces \$250

Smoked Salmon Cornet  
\$24 / dozen

Imported Cheese Board   
\$230

Maki with Wasabi  
60 Piece Tray \$150  
80 Piece Tray \$210

Chili Teriyaki Dragon Shrimp \$1.50 each

## VEGETARIAN COLD CANAPÉS

Tzatziki Crudités  
Caesar Leaf  
Cucumber Canapé topped with Spicy Pesto Hummus  
Bruschetta Crostini  
Marinated Boccocini Tomato Skewers  
\$19 / dozen



## CATERING MENU



# Reception Selections

## **ASSORTED HORS D'OEUVRES**

Your guests will enjoy a variety of delicious appetizers being passed by the Hotel Banquet staff.

Assorted hors d'oeuvres include bacon wrapped scallops, bbq meatballs, mini egg rolls, spicy chicken wings, and tempura shrimp.

4 HORS D'OEUVRES PER PERSON

*\$6 per Person*

5 HORS D'OEUVRES PER PERSON

*\$7.50 per Person*

6 HORS D'OEUVRES PER PERSON

*\$9.25 per Person*

## **CHAMPAGNE**

Let your guests relax with a glass of Asti Spumante or sparkling apple juice passed by the Hotel Banquet staff during cocktail hour.

1 Glass per Person

*\$6 per Person*

## **SELF-SERVE PUNCH**

A delightful combination of fruit juice and soda.

NON-ALCOHOLIC FRUIT PUNCH

*\$55 per Bowl (Serves 35 people)*

ALCOHOLIC FRUIT PUNCH

*\$100 per Bowl (Serves 35 people)*

# Plated Dinners

All plated dinners are served with your choice of either soup of the day or mixed green salad. Meals also include a choice of potato/rice, three vegetables, fresh rolls and butter, dessert, and coffee, tea, or milk. The Hotel requests only one entrée selection for the entire group.

## Prime Rib of Alberta Beef

Enjoy Sterling Silver Alberta Roasted Prime Rib au jus,  
Slow-Cooked to Perfection

\$30 per person (minimum 18 people)



## Alberta Beef Tenderloin

7oz Tenderloin Topped with Madagascar Peppercorn Sauce

\$32 per person

## Grilled Chicken Breast

Served with your choice of BBQ, Teriyaki, Lemon Herb, Mushroom or a L'orange Sauce  
\$25 per person

Add Mediterranean sauce for \$2/person.

## Duet of Chicken and Roast Beef

A Delightful Combination of Chicken Breast Topped with Mediterranean Sauce and Mouthwatering Roast Sirloin of Beef  
\$29 per person (minimum 25 people)



## Chicken Saltimbocca

Chicken Breast Stuffed with Prosciutto, Spinach and Swiss Cheese  
\$29 per person

## Salmon Filet

Freshly Baked with your choice of Lemon Herb, Dill or Tequila Lime Sauce  
\$25 per person

## Roasted Sirloin of Sterling Silver Alberta Beef

Cooked to Perfection and Prepared with a Mustard Peppercorn Rub  
\$26 per person (minimum 20 people)

## Roast Pork Loin

Served with Wild Mushrooms or Apple/Cranberry Salsa  
\$26 per person (minimum 20 people)

## Chicken Cordon Bleu

Breaded Breast of Chicken Stuffed with Ham and Swiss Cheese  
\$26.50 per person



## Mediterranean Chicken & Shrimp

Bread of Chicken Topped with Sundried Tomatoes in a Cream Sauce with Pesto, Artichoke Heart Slices and Black Olives, Topped with a Skewer of Pepper Shrimp  
\$29 per person



## Traditional Roasted Turkey

Fresh, Whole-Roasted Turkey, Sliced and Served with Sage Dressing, Cranberry Sauce, and Gravy. Served with Mashed Potatoes and Garden Fresh Vegetables  
\$28.50 per person (minimum 20 people)



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# Buffet Dinners



## GRAND LODGE BUFFET

Carved Sterling Silver Alberta Prime Rib with a Mustard Peppercorn Rub

*One Additional Hot Item*

Roasted Potatoes

Wild Rice

Chef's Choice of Two Hot Vegetables

Mixed Green Salad with Selection of Dressings

Traditional Lodge Caesar Salad

Spinach Salad, Pasta Salad, Tomato Feta Salad,

Baby Shrimp Salad, and Bo Pho Salad

Herring Tidbits

Rolls and Butter

Signature Selection of Gourmet Desserts

Freshly Brewed Coffee and Tea

\$33 per person (minimum 50 people)

### Additional Hot Items:

Chicken Cordon Bleu

Seafood Newburg

Grilled Chicken Breast with Santa Fe Topping, Lemon Herb Sauce, or Orange Glaze

Baked Salmon in Lemon Dill Sauce

Beef or Chicken Stir-Fry with Noodles

Cabbage Rolls

Sweet & Sour Meatballs

Honey Mustard Glazed Baked Ham

Sautéed Diced Chicken Breast with either a Mango or Mushroom Sauce

Oven Roasted Chicken

Baked Lasagna

## ENHANCEMENTS



Additional Hot Item

\$4 per Person

## COURTYARD BUFFET



### *Two Hot Items*

Chef's Choice of Two Hot Vegetables  
Chef's Choice of Potatoes  
Traditional Lodge Caesar Salad  
Mixed Green Salad with Selection of Dressings  
Pasta Salad and Asian Broccoli Slaw  
Rolls and Butter  
Signature Selection of Gourmet Desserts  
Freshly Brewed Coffee and Tea  
\$27 per person (minimum 50 people)

### **Additional Hot Items**

Grilled Santa Fe Chicken Breast  
Roast Hip of Beef with Horseradish  
Cabbage Rolls  
Sweet & Sour Meatballs  
Honey Mustard Glazed Baked Ham  
Sautéed Diced Chicken Breast with either a Mango or Mushroom Sauce  
Oven Roasted Chicken  
Baked Lasagna

### **Enhancements**

Additional Hot Item                      \$4 per person



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# Wine Selections

## House Wine

Jackson Triggs Sauvignon Blanc \$28  
Jackson Triggs Chardonnay \$28  
Jackson Triggs Cabernet Sauvignon \$28  
Jackson Triggs Merlot \$28

## Whites

Peller Estates Chardonnay Canada \$30  
Wolf Blass Chardonnay Australia \$42  
Robert Mondovi Sauvignon Blanc USA \$32  
Sumac Ridge Gewürztraminer Canada \$40  
Fish Hoek Sauvignon Blanc South Africa \$27  
Pepperwood Grove Viognier USA \$40  
Sandhill Pinot Gris Canada \$45  
Inniskillin Chenin Blanc Canada \$40  
Naked Grape Chardonnay Canada \$28  
Banrock Station Unwooded Chardonnay Australia \$35  
Banrock Station White Shiraz Australia \$35  
Torrae Del Sale Pinot Grigio Italy \$35  
Mouton Cadet White Bordeaux France \$35

## Reds

Wolf Blass Cabernet Sauvignon Australia \$42  
Robert Mondovi Cabernet Sauvignon USA \$34  
Navarro Correas Malbec Argentina \$36  
Pelee Island Gamay Noir Zweigelt Canada \$32  
Pelee Island Cabernet Franc Canada \$32  
Fish Hoek Shiraz South Africa \$27  
Pepperwood Grove Syrah USA \$40  
Peller Estates Merlot Canada \$30  
Sandhill Cabernet Merlot Canada \$50  
Pircas Negras Malbec Argentina \$35  
Navarro Correas Cabernet Sauvignon Argentina \$36  
Naked Grape Shiraz Canada \$28  
Red Guitar Rose Spain \$30  
Torrae Del Sale Sangiovese Toscana Italy \$35  
Mouton Cadet Red Bordeaux France \$35

## For That Special Moment

Inniskillin Ice Wine-Vidal 200ml \$12  
Mumm Champagne \$150  
Henkel Troken Sparkling Wine \$34

NON ALCOHOLIC  
SPARKLING APPLE JUICE

\$16.50



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# Bar Options

If total bar sales are less than \$200, a bartender charge of \$15 per hour is charged for a minimum of 4 hours.  
Please speak to your wedding consultant for additional bar options.

## CASH BAR

This style of bar is recommended when your guests are paying for their own beverages.

HOUSE LIQUOR	\$4.75
PREMIUM LIQUOR	\$5.50
DOMESTIC BEER	\$4.75
IMPORTED BEER	\$5.25
HOUSE WINE – 5 OZ. GLASS	\$5.50
COOLER	\$5.75
POP OR JUICE	\$2.25

## HOST BAR

This style of bar is recommended when you wish to provide guests with complimentary drinks.

HOUSE LIQUOR	\$4.50
PREMIUM LIQUOR	\$5.50
DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5.25
HOUSE WINE – 5 OZ. GLASS	\$5.25
COOLER	\$5.50
POP OR JUICE	\$1.95

## CORKAGE BAR

This style of bar is recommended when the host wishes to provide all the alcoholic beverages and provide complimentary drinks.

LIQUOR, BEER, AND COOLER CORKAGE – MIXES AND GARNISHES ARE PROVIDED	\$2.50/person
WINE CORKAGE – NON ALCOHOLIC FRUIT PUNCH IS PROVIDED	\$2.00/person
BARTENDER FEE – MINIMUM 4 HOURS	\$15/hour

# Late Evening Selections

## LATE EVENING BUFFET

(Not available prior to 10:00pm.)

Assorted Sandwiches and Wraps

Crudités and Dip

Bite Size Cheese

Coffee & Tea

*\$11 per person*

## ALTERNATIVE OPTIONS

CHEF'S CHOICE OF HOT HORS D'OEUVRES (75 PIECES PER TRAY)	\$89 per Tray
LARGE SANDWICH PLATTER (48 QUARTERS – 12 PEOPLE)	\$54 per Platter
SMALL SANDWICH PLATTER (24 QUARTERS – 6 PEOPLE)	\$28 per Platter
CHEESE AND CRACKER TRAY (SERVES 20 PEOPLE)	\$67 per Tray
LARGE VEGETABLE & DIP TRAY (SERVES 40 PEOPLE)	\$98 per Tray
SMALL VEGETABLE & DIP TRAY (SERVES 20 PEOPLE)	\$57 per Tray
LARGE FRESH FRUIT TRAY (SERVES 40 PEOPLE)	\$98 per Tray
SMALL FRESH FRUIT TRAY (SERVES 20 PEOPLE)	\$57 per Tray
ABOVE FRUIT TRAYS SERVED WITH CHOCOLATE FONDUE (MINIMUM OF 50 PEOPLE)	\$3.50 per Person
BRUSCHETTA (SERVES 8 TO 10 PEOPLE)	\$36 per Bowl
COLD CUT TRAY WITH BUNS & CONDIMENTS	\$7 per Person
POPCORN, PEANUTS, OR PRETZELS	\$5 per Basket



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