



# BAYMONT<sup>®</sup>

## INN & SUITES

4311 49 Avenue, Red Deer, AB T4N 5Y7

403-346-8841 or 800-661-1657

Fax: 403-341-3220

### **DAILY MEETING PACKAGE**

Includes service charges, meeting room rental, a flipchart & wireless internet

#### **Deluxe Continental Breakfast**

Breakfast pastry and muffin platter

Seasonal fresh fruit

Chilled fruit juice

Freshly brewed coffee and specialty tea

#### **Inspiring Morning Refresh**

Chef's Choice of Mini Indulgences

Freshly brewed coffee and tea with chilled juice

#### **Urban Lunch**

Specialty soup of the day

Mixed greens salad

Fresh vegetable crudité and dill dip

Deli-style sandwiches, wraps and croissants

Variety of gourmet deli meat and salad fillings

Signature desserts

Freshly brewed coffee and tea with chilled soft drinks

#### **Inspiring Afternoon Refresh**

Chef's Choice of Mini Indulgences

Freshly brewed coffee and tea with chilled soft drinks

**\$62.00** per person

**\*\*Upgrade your breakfast to a hot buffet for an additional \$5.00 per person. \*\***

Prices are subject to change, 18% gratuity & GST.

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# THE SMALL GROUP MEETING PACKAGE

Includes service charges, meeting room rental, a flipchart & wireless internet

## Morning Starter

Danish, muffins, fruit filled pastries, and croissants

Freshly brewed coffee and specialty tea

Chilled juice

Or

Fresh baked breakfast loaves

Freshly brewed coffee and specialty tea

Chilled juice

## Morning Refresh

Mini granola parfaits

Freshly brewed coffee and specialty tea

Chilled juice

Or

Mini fruit skewers with cinnamon honey yogurt dip

Freshly brewed coffee and specialty tea

Chilled juice

## Buffet Lunch in Botanica Restaurant

### Afternoon Refresh

Hummus, warm pita bread and crisp carrot sticks

Freshly brewed coffee and specialty tea

Or

Fruit & cheese board with crackers

Freshly brewed coffee and specialty tea

**\$46.95** per person

(Minimum of 30 people)

**\*\*Upgrade your reservation to lunch in your room for \$51.95 per person. \*\***

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# COFFEE BREAKS

(Based on per person pricing)

## Rise & Shine Break

Fresh Fruit Platter  
Granola Bars  
Individual fruit yogurt  
Freshly brewed coffee and tea  
**\$6.95**

## Simple, Sweet and Refreshing

Basket of fresh baked cookies  
Assorted canned soft drinks  
**\$5.25**

# THEMED BREAKS

(Based on per person pricing)

## Grandma's house

Warm mini cinnamon buns  
Basket of cookies  
Banana bread  
Freshly brewed coffee and tea  
**\$7.25**

## Spa Break

Mini yogurt granola parfaits  
Vegetable crudité's with dill dip  
Whole fruit  
Fruit and vegetable shots and Herbal teas  
**\$8.95**

## High Tea

Pinwheel Sandwiches  
Assortment of mini desserts  
Herbal tea  
**\$16.95 per person**



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# REFRESHMENTS

## Specialty Beverages

### Nabob coffee

6 cup urn **\$14.00** each

15 cup urn **\$30.00** each

35 cup urn **\$68.00** each

50 cup urn **\$95.00** each

Herbal and black tea **\$2.50** per satchel

Soft drink **\$3.00** per can

Fruit juice **\$3.00** per ca

Bottled water **\$3.00** per bottle

Milk (white or chocolate) **\$18.00** per pitcher

### From the Bakery

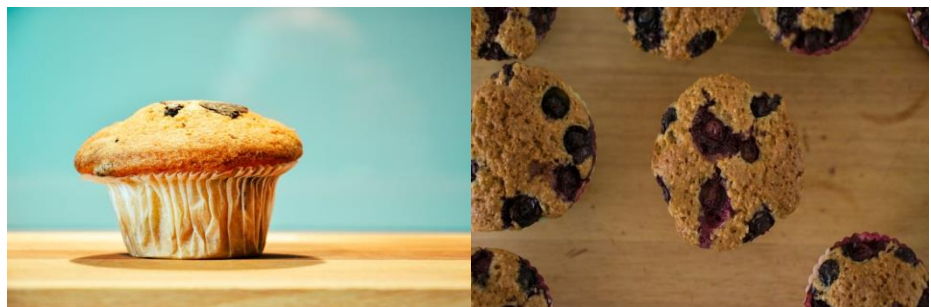
Breakfast pastry platter **\$3.00** per person

Butter croissants with preserves **\$2.75** per person

Assorted muffins **\$2.50** per person

Jumbo freshly baked cookies **\$2.50** per person

Granola bars **\$1.95** per person



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# BREAKFAST BUFFET

(Based on per person pricing)

*All breakfasts include fresh brewed coffee, tea and chilled juice.*

## Daily Scramble

Danishes, muffins, fruit filled pastries, and croissants Farm fresh scrambled eggs  
Home style potatoes Bacon and sausage Seasonal fresh fruit

**\$17.95**

## Deluxe Continental

Danishes, muffins, fruit filled pastries, and croissants

Individual fruit yogurt

Granola

Hard boiled eggs or Mini quiche

Seasonal fresh fruit

**\$13.25**

## Breakfast Additions

Eggs Benedict	<b>\$3.95</b> per person
Hot oatmeal	<b>\$2.00</b> per person
Individual yogurt	<b>\$2.75</b> each
Cold cereal	<b>\$3.50</b> per person
Buttermilk pancakes	<b>\$3.00</b> per person
Cinnamon French toast	<b>\$3.00</b> per person
Bacon or sausage or ham	<b>\$3.00</b> per person
Breakfast Sandwich (ham, egg, cheese on English muffin)	<b>\$4.50</b> per person

## Action Station

Chef Attended Omelet station with variety of fillings **\$7.95** per person

Waffle station with a variety of toppings **\$8.95** per person



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# SANDWICH BUFFETS

All lunch buffets include an assortment of our signature desserts, freshly brewed coffee and tea

## Sub Buffet

Specialty soup of the day

Coleslaw

Variety of individual bags of chips

Fresh vegetable crudité's with creamy dip

Fresh baguettes filled with Variety of shaved deli meat

Fresh garden vegetables and tuna and egg salad

(based on one sandwich per person)

**\$21.95**

## Gourmet Sandwich Buffet

Specialty soup of the day

Mixed greens salad

Fresh vegetable crudité's and creamy dip

Sandwiches

Variety of gourmet deli meat and tuna and egg salad

(based on one and a quarter sandwiches per person)

Add an extra ½ sandwich per person for \$3.00

**\$20.95**

## Specialty Sandwich Buffet

Specialty soup of the day

Mixed greens salad

Fresh vegetable crudité's and creamy dip

Variety of gourmet deli meat and tuna and egg salad

Assorted wraps, croissants and bagels

(based on one wrap per person)

**\$20.95**

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# THEME LUNCHES

Luncheon Buffets are priced per person  
Include assorted desserts and freshly brewed coffee and tea

## A Taste of Italy

Caesar salad

Tomato bocconcini Platter

Vegetable crudités with dip

Choice of: One from each group

Penne carbonara in a parmesan cream sauce

with bacon and sweet garden peas or beef lasagna

Rotini with marinara Sauce or fettuccini with alfredo sauce Garlic baguettes

**\$21.95**

Add grilled chicken breast **\$4.00**

## Albertan Style Beef

Tossed salad with dressing

Creamy coleslaw

Vegetable crudités with dip

Herb roast potato wedges

Slow roasted baron of beef, variety of fresh buns

Horseradish, au jus and house made bbq sauce

**\$21.95**

## Taste of Ukraine

Hot borscht with sour cream

Potato salad

Baked cheddar perogies with onions and bacon

Bavarian Smoked Sausage

Beef cabbage rolls

**\$20.95**



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# THEMED LUNCHES CONTINUED

## Taste of Mexico

Tortilla chips with salsa & corn bread

Mexican corn salad

Build your own taco station including:

Hard and soft taco shells, taco beef, fiesta rice

Lettuce and cheese, tomato, onion, sour cream and salsa

**\$20.95**

Add a chicken fajita add on **\$5.00**

Pulled pork burrito add on **\$7.00**

## Taste of Greece

Warm spinach and feta spanakopita

Crisp greek-style salad and caesar salad

Souvlaki chicken and pork skewers

Roasted lemon pepper potatoes

Pita bread with hummus & tzatziki sauce

**\$21.95**

## Taste of India

Warm naan bread

Chana chaat (chick pea salad)

Butter chicken

Beef and spinach curry

Basmati rice

Kheer (Rice Pudding)

**\$21.95**



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# PLATED LUNCHES

(Based on per person pricing)

## Chicken Breast with Wild Mushroom Cream Sauce

Mixed green salad with chef choice of dressing

Grilled chicken breast (5oz) topped with wild mushroom sauce, roasted potatoes and vegetable medley

Bread pudding with rum raisin caramel sauce

**\$22.95**

## Alberta Beef Dip

Mixed green salad with chef choice of dressing

Alberta beef on a freshly baked sub bun with beef au jus

Herb roasted potatoes

Vanilla crème brûlée

**\$21.95**

## Steak Sandwich

Mixed green salad with chef choice of dressing

Charbroiled triple "AAA" sirloin steak with sweet potato fries and vegetable medley

Apple crisp with spiced whipped cream

**\$24.95**



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# HORS D'OEUVRES

## Chilled Hors D'oeuvres

Sweet basil and vine ripened tomato bruschetta	\$18.95 per dozen
Tomato basil bocconcini skewers	\$18.95 per dozen
Brie and cranberry compote with chives canapé	\$23.95 per dozen
Cherry tomatoes stuffed with cream cheese and oysters	\$21.95 per dozen
Atlantic salmon and red onion relish tarts	\$20.95 per dozen
Tiger Shrimp Pyramid with cocktail sauce	\$80.00 per pyramid

## Hot Hors D'oeuvres

Red Deer Lodge famous chicken wings	\$18.95 per pound
Jack Daniels BBQ meat balls	\$18.95 per dozen
Vegetarian spring rolls	\$16.95 per dozen
Phyllo wrapped baked brie with apricots, almonds and cranberries	\$325 per wheel Crab
Cakes with chipotle aioli	\$25.95 per dozen
Mushroom caps stuffed with Dungeness crab	\$26.95 per dozen
Bacon wrapped scallops	\$28.95 per dozen
Mini quiche	\$16.95 per dozen

## Reception Stations

Beef tenderloin martinis

**\$14.95** per person

Scallop & shrimp flambé in with vodka, pernod peppercorn cream sauce

**\$14.95** per person

## Reception Platters

Domestic and import cheese board	\$5.75 per person
Assortment of squares	\$5.75 per person
Fresh vegetable platter with asparagus and mini peppers	\$5.75 per person
Gourmet sandwich platter	\$6.00 per person
Deli meat platter	\$6.00 per person
Fresh fruit platter	\$5.25 per person
Devilled eggs	\$21.95 Per full dozen

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# SERVED DINNER SELECTIONS

(Based on per person pricing)

Select your entrée, then select your starter and dessert

## Starters

(choose one)

Mixed Field Greens  
Chef's signature vinaigrette

Dried Cranberry & Toasted Almond Spinach Salad  
Sweet apple cider vinaigrette

Vine Ripened Tomato Asparagus Salad  
White truffle vinaigrette topped with shaved reggiano cheese

Butternut Squash & Ginger Bisque  
With crème fraiche and frizzled leeks

Wild Mushroom Cream with Stilton Cheese

## Desserts

(choose one)

Death by chocolate pate with raspberry coulis

Banana bread pudding with sultana and dark rum caramel sauce  
Haitian vanilla crème brule

## SERVED DINNER ENTREES

AAA Beef Prime Rib	<b>\$39.95</b>
With sour cream whipped potatoes and baby vegetable medley	
Pork Tenderloin with Saskatoon & Green Peppercorn Demi glaze	<b>\$32.95</b>
With fingerling potatoes and seasonal vegetables	
Roast Turkey	<b>\$34.95</b>
Pan gravy, cranberry and apricot dressing, whipped potato and baby vegetable medley	
AAA Baron of Beef	<b>\$33.95</b>
With herb roasted Yukon gold potatoes and baby vegetables drizzled with au jus	
Seared Chicken Breast	<b>\$32.95</b>
With natural glaze, wild mushroom risotto and baby vegetable medley	
Honey Glazed Salmon	<b>\$38.95</b>
With wild rice pilaf and seasonal vegetables	

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# DINNER BUFFETS

A choice of 3 fresh salads, vegetable crudité's with dip, cold deli style meat platter and domestic & imported cheese board. Includes Chef's choice of potato, seasonal vegetable medley and rolls & butter. A delicious selection of our finest baked pastries, squares, pies, tortes, cakes and mousse, freshly brewed coffee and tea.

## Carved Entrée Selection

Pork tenderloin with Saskatoon & green peppercorn demi glaze	<b>\$32.95</b>
Slow Baked Honey Ham accompanied with rum raisin sauce	<b>\$31.95</b>
Roast Prime Rib of Beef with Au Jus	<b>\$37.95</b>
Carved AAA Canadian Baron of Beef	<b>\$32.95</b>
Sliced Turkey & Stuffing	<b>\$32.95</b>

## Buffet Enhancements

Herb Roast Chicken	<b>\$5.95</b>
Pineapple Citrus Glazed Salmon	<b>\$7.95</b>
Vegetable Cabbage Rolls with tomato pumpkin seed broth	<b>\$4.95</b>
Oven Roast Turkey and Traditional Stuffing	<b>\$6.95</b>
Seafood Station	<b>\$9.95</b>
Cabbage Rolls	<b>\$3.95</b>

## Action Stations

Scallop and Shrimp flambé with vodka Pernod peppercorn cream sauce	<b>\$14.95</b> per person
Bananas Foster flambé with Carmel	<b>\$7.95</b> per person
Death by Chocolate flambé station	<b>\$7.95</b> per person

## Feature

★ Roast Baron of Beef and Herb Roast Chicken **\$37.95** ★



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# WINE & SPIRIT SELECTION

## Specialty Beverages

After dinner liqueur	<b>\$6.25 per ounce</b>
Martini Reception	<b>\$7.25 per ounce</b>
Martini Ice Sculpture Luge Starting at	<b>\$450</b>
Customized for your group (three week order time required)	

## Surprise your guests with a sparkling treat

Champagne by the glass (served)	<b>\$7.50 per glass</b>
Champagne by the bottle (placed on table)	<b>\$35.00 per bottle</b>

## Host Bar

Prices subject to 18% gratuity & GST.

Liquor (1 oz)		Beer	
Standard	<b>\$5.50</b>	Domestic	<b>\$5.50</b>
Premium	<b>\$6.00</b>	Import	<b>\$6.00</b>

Liqueurs (1 oz)	<b>\$6.00</b>
Coolers	<b>\$6.00</b>
Wine Glass House	<b>\$6.00</b>
Canned Soft Drinks	<b>\$3.00</b>

## Cash Bar

Liquor (1 oz)		Beer	
Standard	<b>\$6.25</b>	Domestic	<b>\$6.25</b>
Premium	<b>\$6.50</b>	Import	<b>\$6.50</b>

Liqueurs (1 oz)	<b>\$6.50</b>
Coolers	<b>\$6.50</b>
Wine Glass House	<b>\$6.50</b>
Canned Soft Drinks	<b>\$3.00</b>

A charge of \$25.00 per hour for each bartender applies for a minimum of 3 hours to include ½ hour set up and ½ hour of clean up. This charge is waived with a minimum of \$500.00 in liquor sales.

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# WINES BY THE BOTTLE

## White Wines

Naked Grape Sauvignon Blanc	\$24
Peller Estates Pinot Grigio	\$27
Jackson Triggs Chardonnay	\$27
Banrock Station	\$29
Unwooded Chardonnay	

## Red Wines

Naked Grape Merlot	\$24
Red Guitar Grenache Trempranillo	\$32
Jackson Triggs VQA Shiraz	\$37
Banrock Station Shiraz	\$29

## Sparkling

Henkell Troken	\$29
Sumac Ridge	\$40

# LIQUOR LIST

## Standard Bar

Smirnoff
5 Star
Captain Morgan White Rum
Captain Morgan Dark Rum
Tanqueray Dry Gin
Johnny Walker Red scotch
Jose Cuervo Silver Tequila

## Premium Bar

Kettle One Crown Royal
Crown Royal
Captain Morgan Spiced Rum
Bacardi White Rum
Lemon Hart Dark Rum
Tanqueray 10 Gin
Johnny Walker Black Scotch
Don Julio Anejo

# BOTTLED BEER

## Import

MGD
Corona
Heineken
Stella

## Domestic

Canadian	Budweiser
Coors Light	Kokanee
Bud Light	Alexander Keith's



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# MEETING, CONFERENCE & BANQUET FACILITIES

The Red Deer Lodge features 11 meeting rooms with over 1700 square feet of conference space. Combined with our outstanding menu choices and expertise of our experienced service professionals, the Baymont Inn & Suites will ensure that your next meeting, conference or banquet is a success.

The attached pages comprise our menu selections, however, should you not find the perfect menu for your event here, our team of culinary specialists would be pleased to customize special menus tailored to your needs and suggestions.

## CATERING POLICIES

### Function Planning

All arrangements, other than numbers, must be finalized three weeks prior to the date of the function. Please advise your Catering representative of the "Guaranteed Number" of guests to be served 72 hours prior to the function. The Hotel will charge for this number unless the size of the group increases. We will provide service and seating for 2% over the guaranteed number. The Hotel reserves the right to relocate a function to an alternate suitable location should the guarantee number fall below the original booked attendance. Menu pricing cannot be guaranteed until 21 days prior to your event or until a signed banquet event order is received.

### Food & Beverage

The Hotel supplies all food & beverage items for a function. The Baymont Inn & Suites is pleased to offer special menus designed for guests with restricted diets or allergies, provided we are advised a minimum of 72 hours in advance. The customary gratuity charge of 18% is added to all food and beverage prices. Liquor service is available from 10:00 am - Monday through Sunday and is guided by the current liquor laws.

### Alternative Dishes

Our Chef and Catering team would be happy to discuss your specific Dietary needs. We are passionate about creating a memorable dining experience for all our guests. We would encourage you to identify individual guests that require alternative meal requirements.

### Payment

Payment of the total amount of the invoice is due prior to the function. Baymont Inn & Suites is pleased to offer three acceptable methods of payment:

- Arrangements can be made for billing privileges if a completed Baymont Inn & Suites credit application is received a minimum of 21 days in advance of the function.
- Advance payment for all known charges.
- An authorized credit card for all known charges, authorized 3 days before the function. Overdue accounts are charged 2% per month on any balance due after 30 days from the date of the function.

### Cancellation

Cancellation of any meeting function with exception to wedding receptions and social functions must be made 21 days in advance of the function. Less than 21 days in advance the published room rental charge will be applied. All deposits are non-refundable.

Prices are subject to change and an 18% gratuity and GST. Food and beverage guarantees required 3 business days prior to even