



**MEDICINE HAT LODGE**  
RESORT CASINO SPA CONVENTION

TRADEMARK COLLECTION®  
BY WYNDHAM

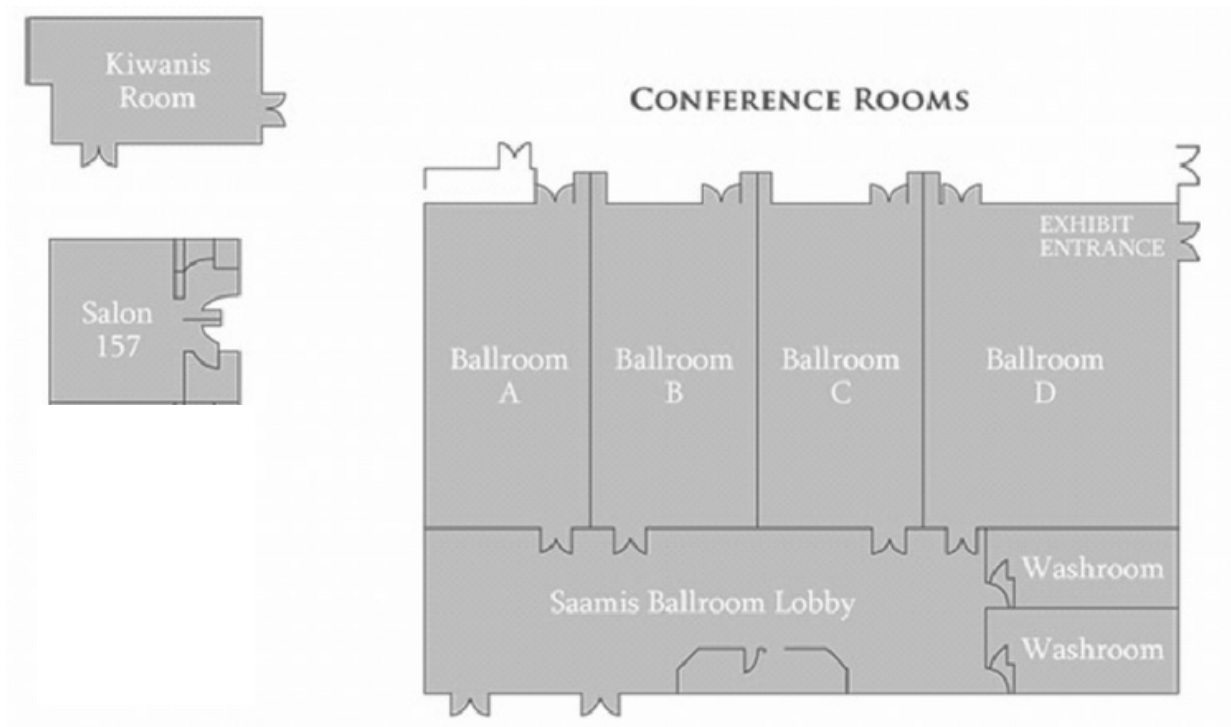
# Catering Menu

We are committed to preparing our menus with the focus on environmental & socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmnetally sustainable, we will substitute appropriate alternatives as necessary.

*All pricing is per person unless otherwise noted. Prices are exclusive of 18% service charges & applicable taxes.*







MEETING ROOM	DIMENSIONS (FT)	SQUARE FEET	CEILING HEIGHT	THEATRE	CLASSROOM	CONFERENCE	U-SHAPE	RECEPTION	BANQUET WITH DANCE	SETUP RENTAL FEE
SAAMIS BALLROOM	116 X 55	6380	14	450	300	240	-	620	320	\$1500 WITH MEAL \$1800 NO MEAL
BALLROOM A	26 X 55	1430	14	100	60	48	35	140	64	\$450
BALLROOM B	27 X 55	1485	14	100	60	48	35	140	64	\$450
BALLROOM C	27 X 55	1485	14	100	60	48	35	140	64	\$450
BALLROOM D	36 X 55	1980	14	150	120	72	35	200	96	\$450
EXECUTIVE BOARDROOM	20 X 13	260	9	-	-	-	-	-	-	\$235
SALON 157	20 X 26	520	9	40	24	24	20	40	*	\$260
KIWANIS	50 X 30	1500	11	80	24	40	30	80	60	\$395

The Salon Room & Executive Board Room are only available until 10pm, as they are located in the same area as our guest rooms.

### Audio / Visual Rental Equipment Price List:

- Portable LCD Projector with HDMI | \$125
- Laptop Computer | \$65
- DI Box | \$15
- Volume Control in DI Box | \$45
- Wireless Microphone System ( 1-8 channels) | \$50



# A La Carte Coffee Breaks

Minimum of 12 people required. Price is per person unless otherwise noted. Trays serve 12.

## Fresh Banana Bread | \$48/dzn



## Assorted Baked Goods | \$28/dzn

Fresh baked croissants, danishes and muffins.



## Fresh Cinnamon Buns | \$48/dzn

Add cream cheese icing + \$1



## Fresh Fruit Tray | \$96

Serves 12. Variety of tropical and seasonal fruits.



## Jumbo Cookies Tray | \$18



## Charcuterie Tray | \$144

Serves 12. A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments.



## Artisan Cheese Tray | \$120

Serves 12. Accompanied by a variety of crackers.



## Feta Bruschetta | \$5

With pita chips.



## Crudité with Fresh Herb Dip | \$5

Fresh vegetable arrangement.



## Assorted Chocolate Bars | \$2.50



## Individual Potato Chips | \$2



## Fresh Theater Style Popcorn | \$2



## Variety of Ice Cream Novelties | \$4

## Assorted Individual "Happy Planet" Smoothies | \$4



## Chocolate Energy Bar | \$2.50



## Assortment of Canned Pop | \$3

## Coffee | 10 cups \$20 | 50 cups \$90 | 100 cups \$175

## Tea | \$2.25

## Bottled Water | \$3





# Themed Coffee Breaks

## AM Fitness Break | \$17

- Fresh fruit arrangement
- Individual assorted yogurt cups and honey roasted granola
- Chocolate energy bars
- Assorted individual “Happy Planet” smoothies

## “Rev It Up” Break | \$13

- Soft and chewy jumbo cookies
- Chocolate energy bars
- Fresh seasonal fruit arrangement
- Assorted canned pop and bottled water

## The Blockbuster | \$13

- Theater style popcorn
- Assorted chocolate bars
- Licorice sticks
- Assorted canned pop

## Summer Breeze | \$15

- Melon and pineapple kabobs with citrus honey yogurt
- Ice cream varieties
- Assorted two bite cookies
- Infused lemonade and iced tea

## Mediterranean Afternoon | \$15

- Selection of fresh seasonal vegetables with fresh herb dip
- Roasted red pepper hummus, tomato bruschetta and sundried tomato tapenade
- Fresh made garlic pita crisps
- Assorted fruit juice

## Carnival | \$13

- Theater style popcorn
- Assorted chocolate bars
- Corn dogs (2/guest)
- Pretzels
- Mini donuts
- Assorted bottled pop

Minimum 30 people required.  
Each theme comes with assorted coffee and teas.



# Plated Breakfast

Minimum of 15 people required.  
All plated breakfasts include:

- Assorted coffee & tea
- Assorted fruit juices

## Sunrise | \$17

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- Scrambled eggs
- Bacon
- Country style roasted Cavendish potatoes
- Fresh fruit
- Fresh baked muffin

## Flapjack Stack | \$17

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- Three buttermilk pancakes topped with fresh vanilla Chantilly cream
- Macerated wild berry compote & maple syrup
- Country style roasted Cavendish potatoes
- Crispy bacon

## Banana French Toast | \$17

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- “Premium” maple pork sausages
- Chantilly cream
- Fresh fruit
- Caramel sauce

## Benedict | \$19

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- Two poached locally farmed free range eggs
- Canadian bacon
- Toasted English muffins
- Citrus hollandaise sauce
- Country style roasted Cavendish potatoes
- Fresh fruit

\*Substitutions for back bacon  
available at an additional cost\*

Sauteed Spinach | \$2  
Smoked salmon | \$2



# Breakfast Buffet

## Continental | \$18

- Assortment muffins, fruit danish & croissants
- Individual assorted yogurt cups with honey roasted granola
- Seasonal fresh fruit arrangement

## Good Start | \$22

- Fresh baked banana bread
- Scrambled eggs
- Crispy bacon
- “Premium” maple sausage
- Hashbrowns
- Seasonal fresh fruit arrangement

## Morning Glory | \$28

- Assortment of muffins, fruit danish & croissants
- Buttermilk pancakes with fresh vanilla Chantilly cream
- Wild berry compote & maple syrup
- Individual assorted yogurt cups with honey roasted granola
- Crispy bacon
- “Premium” maple sausage
- Hashbrowns
- Seasonal fresh fruit arrangement

Minimum of 30 people required.  
Breakfast includes:

- Assorted coffee & tea
- Assorted fruit juices

## Buffet Upgrades:

Upgrade country style roasted potatoes to:  
**Montreal smoked beef hash | +\$5/pp**  
*Caramelized onions, wilted arugula*

Upgrade scrambled eggs to:  
**3 cheese scrambled eggs | +\$3/pp**  
*Asiago, cheddar, mozzarella*

**Add eggs benedict | +\$5/pp**  
*Substitute sauteed spinach or smoked salmon for back bacon | +\$2/pp*

**Add Chef attended omelet bar | +\$5/pp**  
*Smoked ham, peppers, onions, tomatoes, mushrooms, & cheese*



# Soup and Sandwich Buffet

## Soup Selection | Select one:

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Chicken Noodle Soup

Roasted Tomato Soup

## Salad Selection | Select one:

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Artisan Tangled Greens  
*With assorted dressing.*

Hearts of Romaine Salad  
*Lemon garlic croutons, parmesan, and bacon bits.*

## Entree Selection | \$29/guest | Select One:

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Build Your Own Sandwich  
*A variety of freshly baked artisan breads and rolls, selection of deli meat, sliced assorted cheeses, tomato, lettuce, and pickle. Variety of condiments.*

Assorted Artisan Cold Cut Sandwich  
*Chef's choice of cold cut sandwich. Includes vegetarian option.*

## Dessert

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Chef's choice of assorted squares.

Minimum of 25 people required.  
Lunches include:

- Fresh baked artisan breads
- Assorted coffee & tea
- Choice of one salad, soup, one entree & one dessert.

For additional entree selections please contact sales. Additional course required.





# Plated Lunch

Minimum of 25 people required.  
Lunches include:

- Fresh baked artisan breads
- Assorted coffee & tea
- Choice of one soup, one entree & one dessert.

For additional entree selections please contact sales. Additional course required.



## Soup Selection | Select one:

Roasted Cauliflower Soup  
*With truffle oil.*

Roasted Red Pepper Soup  
*With garlic croutons.*

## Dessert

Chef's choice of assorted squares.



## Entree Selection | \$25/guest Select one:

Chicken Sandwich  
*Bowden farm grilled chicken breast, peppercorn aioli, bacon, pickled onion, lettuce.*

Steak Sandwich  
*6oz NY striploin, sauteed wild mushroom, caramelized onion, parmesan cheese, aged balsamic glaze, foccacia.*

Chicken Caesar Wrap  
*Romaine, breaded chicken, mixed cheese, parmesan, double smoked bacon.*

Pesto Marinated Grilled Vegetable Wrap  
*Grilled summer vegetable with crumbled feta.*

All prices are per guest unless otherwise noted.

# Lunch Bars

## Deli Board | \$28

- Soup du jour
- Variety of freshly baked artisan breads and rolls
- Hearts of Romaine salad, lemon herb croutons, parmesan, bacon bits
- Selection of deli meats
- Sliced assorted cheeses
- Tomato, lettuce and pickles
- Variety of condiments
- Assorted pastries and squares
- Gluten free breads available for +\$3/ person

## Build Your Own Fajita | \$32

- Aztec tortilla soup
- Artisan tangled greens with assorted vinaigrettes
- Fire roasted corn and black bean salad with chipotle crème fraîche
- Warm soft tortillas
- Cumin chili dusted flat iron steak and seasoned chicken breast
- Medley of roasted peppers and onions
- Mexican rice
- Salsa fresca, sour cream, guacamole, shredded lettuce, pepper, and shredded cheeses
- A variety of desserts

### Lunch Bar includes:

- Assorted coffee & tea
- Minimum 30 people
- +\$5 / person if less than 30 people.

## Burger Bar | \$30

- Soup du jour
- A variety of freshly baked buns
- Organic gathered tangled greens with assorted vinaigrettes
- Crispy French fries finished with white truffle essence
- Seasoned beef burger
- Grilled chicken breast
- Crispy bacon
- Sliced artisan cheese platter
- Tomato, lettuce, onions and dill pickle
- Variety of condiments
- Assorted pastries and squares
- Gluten free breads available for +\$3/ person



# Lunch Bars

## Smoke House | \$34

- Assortment of freshly baked rolls
- Chipotle corn chowder
- Tangled greens with vinaigrettes
- Fennel, apple and slaw
- Creamy local potato salad
- House smoked pulled pork
- St. Louis ribs with maple whiskey BBQ sauce
- Corn bread muffin
- Corn on the cob with whipped herb butter
- Assortment of cakes and pastries

## A Tuscan Affair | \$30

- Freshly baked garlic baguette
- Hearty minestrone soup
- Tomato and bocconcini salad with fresh basil
- Traditional Caesar salad with lemon herb crouton, parmesan and bacon bits
- Chicken cacciatore
- Baked Tuscan sausage penne with pesto cream, roasted peppers, sun dried tomatoes
- Grilled Mediterranean local vegetables, Fair Winds feta, aged blasamic glaze
- A variety of Italian inspired desserts

## Asian Inspiration | \$32

- Wonton soup
- Asian noodle salad with slivered fresh market vegetables
- Organic gathered tangled greens with assorted vinaigrettes
- Wok-fried Asian vegetables
- Pot sticker with ponzu chili sauce
- Vegetable spring roll
- Crispy ginger beef
- Fried rice
- Assorted pastries and squares
- Fortune cookies



### Lunch Bar includes:

- Assorted coffee & tea
- Minimum 30 people





# Plated Dinner

Minimum of 15 people required.  
Minimum of three courses required,  
all plated.

Dinners include:

- Fresh Baked Artisan Breads
- Assorted coffee & tea
- Add an Additional Soup or Salad Course \$4.00/Person

## Soup or Salad | Select one:

Puree of Roasted Parsnip and Okanagan  
Apple  
*Lemon thyme cream.*



Thai Coconut Carrot Bisque  
*Lemon grass essence, Thai curry cream.*



Chicken Summer Vegetable  
*Truffle oil, local microgreens.*

Organic Gathered Tangled Greens  
*Cucumber ribbon, shaved radish, grape tomatoes,  
Saskatoon berry vinaigrette.*



Waldorf Salad  
*Apple, celery, walnuts & grapes tossed in a waldorf  
dressing.*

Caesar Salad  
*Garlic toasted focaccia croutons, bacon, shaved  
parmesan & grilled lemon.*

## Salad Enhancements:

*Can only be ordered in addition to salad course.*

Seared Wild BC Albacore Tuna  
*Ponzu chili sauce* | \$5

Lamb Rack  
*One bone, mint gremolata* | \$7

Sauteed Shrimp  
*Lemon garlic butter* | \$5





## Entree Selection:

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Alberta Raised AAA Beef Filet Mignon | \$58  
*Olive oil and rosemary smashed locally farmed yellow potatoes and Saskatoon berry demi-glace.*



Organic West Coast Salmon Filet | \$43  
*Roasted carrot, lemon thyme local warm potato salad, fennel cream.*



Blackened Mahi-mahi | \$43  
*Coconut rice, charred broccolini, corn salsa & lemon butter cream sauce.*

12 Hour Moroccan Braised  
Lamb Shanks | \$56  
*With warm Mediterranean Israeli couscous salad & roasted root vegetable.*



Roasted Chicken Breast Supreme | \$44  
*Goat cheese and sun dried tomato tapenade, chimichurri sauce, potato dauphinoise, summer vegetables.*



Alberta Pork Chop | \$42  
*White bean puree, apple walnut relish, caramelized onions, summer vegetables.*



All prices are per guest unless otherwise noted.

## Vegetarian + Vegan Options | \$40

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*Choice of one. Must be pre-arranged with event planner.*

Chickpea Curry  
*Basmati rice, with a red onion, cilantro and mint salad.*



Maple Balsamic Foraged Wild BC  
Mushroom Tartlet  
*Frisee, parsley garlic oil, gruyere gratin.*



Summer Vegetable Risotto  
*Wilted arugula, shaved parmesan.*



Potato Gnocchi  
*Sun dried tomato pesto, arugula, grilled Mediterranean local vegetable, feta, aged balsamic glaze.*



## Dessert Selection

*Your choice of one to accompany your meal.*

### Triple Chocolate Mousse Tower

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Creamy white and milk chocolate mousse layered on top of a dark chocolate genoise, finished with a chocolate ganache rosette.

### Warm Apple Pie

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With vanilla ice cream.

### Lemon Tart

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Toasted coconut dust & mixed berries.

### Cheesecake

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Chef's choice of cheesecake.



# Buffet Dinner

Minimum of 50 people required. Dinner includes:

- Fresh baked rolls, whipped herb butter
- Artisan tangled greens with assorted dressings
- Hearts of Romaine salad, lemon garlic croutons, parmesan and bacon bits
- Pickle & vegetable platter
- Chef's selection of starch
- Chef's selection of seasonal vegetable
- A variety of cakes and pastries
- Fresh seasonal fruit selection
- Assorted coffee & tea

## Carved Entree Selection Select one:

Canadian Maple Bourbon and Brassica  
Mustard Glazed Pork Loin | \$39  
*Slowly roasted pork loin, served with grilled pineapple salsa.*

GF DF

Slow Roasted AAA Alberta Angus  
Beef | \$42  
*Slowly roasted baron of Alberta AAA beef seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.*

GF

AAA Alberta Angus Prime Rib | \$54  
*Premium cut of beef rubbed with fresh herbs and roasted. Served with a caramelized shallot merlot jus and creamy horseradish aioli.*

GF

## OR Additional Entree Selection Select one | \$35

*Add another entree to your meal for an additional cost.*

Herb Crusted BC Wild Salmon | \$7  
*Lemon caper cream sauce, local micro greens.*

Oven Roasted Chicken | \$7  
*Locally raised chicken seasoned with lemon pepper, wild mushroom cream, smoked paprika.*

24 Hours Braised Brisket | \$9  
*Whiskey BBQ sauce & corn salsa.*

GF DF

Brazilian Spiced Slow Roasted Pork Loin  
| \$7  
*With chimichurri sauce.*

DF

Potato Gnocchi | \$6  
*Sundried tomato pesto, arugula, grilled Mediterranean local vegetable, Fair Winds feta, aged balsamic glaze.*



# Cocktail Reception

## Hot Hors D'oeuvres Stationed:

Baked Tiger Prawns | \$33/dozen  
*Lemon garlic butter & double smoked bacon.*



Vegetable Spring Roll | \$28/dozen  
*With plum sauce.*



Locally Farmed Butter Chicken  
Bites | \$32/dozen  
*Marinated chicken skewers.*



Meatballs | \$32/dozen  
*With marinara sauce.*



Bombay Vegetable Samosas | \$30/dozen  
*Cucumber raita.*



Pork & Chicken Gyoza | \$30/dozen  
*With ponzu chili sauce.*



Tempura Shrimp | \$33/dozen  
*Wasabi aioli.*



Chorizo stuffed Mushroom | \$30/dozen  
*Crimini cap, local microgreens, smoked paprika.*



Chicken Satay Skewers | \$32/dozen  
*Thai peanut sauce.*



Alberta Beef Kabob | \$34/dozen  
*With smoked paprika cream sauce.*



Tempura Fried Cauliflower | \$30/dozen  
*Curry crème fraîche.*



Beef Wellington | \$30/dozen  
*With horseradish crème.*

Crispy Alberta Pork Belly | \$30/dozen  
*Ginger yakatori glaze, chives.*



Thai Coconut Carrot Bisque | \$28/dozen  
*Lemon grass essence, Thai curry cream.*



Mozza Sticks | \$28/dozen  
*With roasted tomato sauce.*



All hot and cold hors  
d'oeuvres ordered must have  
a minimum of 5 dozen per  
selection.



# Cocktail Reception

## Cold Hors D'oeuvres Stationed:

Poached Okanagan Pear | \$32/dozen  
*"Sylvan Star" 24 month aged grizzly gouda, seed crackers.*

GF V

Melon Prosciutto | \$30/dozen

Maple Candied Salmon Bite | \$36/dozen  
*With dill creme fresh.*

DF

Roasted Alberta Beef Striploin | \$32/dozen  
*Caramelized onion, Brassica mustard, garlic rubbed crostini.*

DF

Thai Mango Sushi Roll | \$30/dozen  
*Artisan greens, cucumber slivers, Thai chili lemon grass vinaigrette.*

V GF DF VE

Assorted Sushi & Sushimi | \$36/dozen  
*Pickled ginger, wasabi.*

Chocolate dipped strawberries | \$32/dozen

V GF

Citrus Tarragon Cured Salmon  
Brochette | \$30/dozen  
*Pickled shallots, dill crème fraiche, local microgreens.*

GF

Hickory Smoked Prawn  
Cocktail | \$32/dozen  
*Chipotle cocktail sauce.*

GF DF

Smoked Duck Breast | \$30/dozen  
*Balsamic braised fig*

GF DF

Cheesecake Bite | \$28/dozen  
*Saskatoon berry compote.*

Charcuterie Platter | \$144  
*A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments. Serves 12.*

Artisan Cheese Platter | \$120  
*Accompanied by a variety of crackers. Serves 12.*

## Dessert Buffet:

Minimum 50 people required.

### Sweet Escape | \$15

A display of homemade desserts including cakes, tartlets, squares, pastries, mousses, fruit platter.





# Cocktail Reception

## Chef Stations:

Minimum 50 people  
required.

### **Carved Alberta Striploin Beef | \$12**

AAA Alberta beef striploin seasoned with our special blend of herbs and spices, slowly roasted. Served on freshly baked cocktail buns and an assortment of condiments.

**Upgrade to Vintage 67:** 35 day dry aged Angus beef +\$10

\*Final numbers min. 6 weeks in advance.

### **Butter Chicken Martini Station | \$12**

Cumin scented basmati, cucumber raita, mango chutney, poppadum.



### **Risotto Station | \$12**

Chicken, wild mushroom, garlic confit, cream, asiago OR grilled vegetable and goat cheese.



### **Squash Ravioli | \$14**

Brown buttercream sauce, arugula, toasted hazelnuts.



### **Spaghetti Meatball | \$14**

Spaghetti in a classic meat sauce, with housemade meatballs.



# Late Night Add - Ons

Minimum of 25 people required.  
Price is per person unless otherwise noted.

## Fresh Vegetable Platter | \$150

Serves 25.



## Fresh Fruit Platter | \$200

Serves 25.



## Charcuterie Tray | \$144

A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments. Serves 12.

## Artisan Cheese Tray | \$120

Accompanied by a variety of crackers. Serves 12.



## Traditional Poutine Bar | \$10

French fries, rich beef gravy, cheese, crisp bacon bits, and green onions.

## Build Your Own Sandwich | \$12

A variety of freshly baked artisan breads and rolls. Selection of deli meat, sliced assorted cheeses, tomato, lettuce, pickle, and a variety of condiments.

## Late Night Pizza | \$21 per pizza

## Potato Martini Bar | \$10

Whipped Yukon gold potatoes, with sundried tomato and arugula.

Selection of crispy bacon bits, shredded cheddar, fresh green onions, sour cream, wild mushroom beef pan gravy.

## A Taste of Mediterranean | \$12

Roasted red pepper hummus, tomato bruschetta, and sundried tomato tapenade. With roasted garlic pita chips.



## Build Your Own Slider | \$10

Miniature Angus beef patties grilled and served with fresh baked bun, lettuce, tomato, pickles, red onion, sliced cheddar, ketchup, relish, and mustard.

**BBQ pulled pork +\$2.50**

**Roasted veggie slider +\$2**

## Taco Bar | \$12

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde, charred poblano pepper, and shredded cheeses.



## Dirty Dog Hot Dog Cart | \$12

Beef hot dog, buns & accompaniments. Must be operated by staff.

## Assorted Sandwich Tray | \$200

Serves up to 25 people.



# Cash Bar

Guests purchase drinks on an individual basis. Ice, glasses, & mix for liquor are included in the price. Wine available by bottle upon request.

## Premium (1oz) | \$10.00

Premium brands by request only.

## Highballs & Liqueurs (1oz) | \$7.00

## House Wine (6oz) | \$8.00

2 red or 2 white.

Convenor can also have host tickets to provide their guests drinks & these redeemed tickets would be added to their bill. The Medicine Hat Lodge will provide tickets the day of the event.

## Domestic Beer | \$7.00

Regular, lite, non-alcohol.

## Imported Beer | \$7.00

Regular, lite, non-alcohol.

## Mocktails | \$4.00

## Soft Drink / Juice | \$3.00

## Coffee | \$20.00

Serves 10 people.

# Host Bar

Ice, glasses, & mix for liquor are included.

## Premium (1oz) | \$9.50

Premium brands by request.

## Highballs (1oz) | \$6.50

Premium brands.

## House Wine (6oz) | \$7.50

## Domestic Beer | \$6.50

Regular, lite, non-alcohol.

## Imported Beer | \$6.50

Regular, lite, non-alcohol.

## Soft Drink / Juice | \$2.75

## Coffee | \$20.00

Serves 10 people.

Convenor can also collect a dollar amount per drink. Ex. \$2 or \$3 per drink & the difference would be paid for by the convenor on the bill. \$25/hour will be applied for a minimum of four hours for each bartender. If a ticket seller is required there will be a charge of \$25/hour, min. of four hours.



# Wine Menu

## Red

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Merlot	\$39
Shiraz	\$39
Cabernet Sauvignon	\$40
Malbec	\$42

## BTL

## White

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Zinfandel	\$39
Sauvignon Blanc	\$39
Chardonnay	\$39
Pinot Grigio	\$39

## BTL

Price does not include applicable tax or gratuity. Items may change due to availability. Items can be changed to your liking.





# *Have Your Guests Ride the Elevator Home*



Group rates are available year round (excluding New Years Eve). Guests will then have until the month prior to the actual event to reserve their guest room at the reduced rate by calling our toll free number available 24 hours per day at 1-800-661-8095. Guests can also make web reservations & guarantee payment with their own credit card unless being paid in full by the group.

To book your guest room block please contact our Groups Coordinator by calling 403-580-8503 or email at [groups@medhatlodge.com](mailto:groups@medhatlodge.com)



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# General Information

Thank you for considering the Medicine Hat Lodge Resort, Casino & Spa to host your upcoming event. We are eager to assist with every detail to ensure complete success. We ask that you review the following standard guidelines and policies:

## **Food & Beverage**

The Medicine Hat Lodge Resort shall be the sole provider of food and beverage items. Any special items (e.g. food samples) must be approved by the catering department in advance and may be subject to an additional charge. The customer is to identify & hold harmless the Medicine Hat Lodge Resort, their employees & agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products will be displayed for a maximum of one & a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one & a half (1 1/2) hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied. Charges will apply for any dietary substitutions requested on the day of the function. Meal functions of less than 15 guests are subject to a \$75 labor charge. The service of alcohol beverages is subject to the inclusion of food. The Medicine Hat Lodge Resort must provide all liquor and wine served in a public function room, licensed by AGLC. Alberta liquor laws do not permit beverage service before 10:00am or after 1:00am. All persons must be 18 years of age or older to consume alcohol beverages. An 18% Gratuity is applicable on all hosted Food & Beverage. Prices shown do not include gratuity. The 5% GST is applicable on all charges. Children (3-12 years of age) buffets are half the price of an adult plus \$1.00 additional. Children under 2 have the buffet at no charge.

## **Deposits, Credit & Guarantees**

A deposit of \$500.00 per day is required to confirm the event reservation in the banquet rooms. We ask new clients requesting billing privileges to submit a credit application to our accounting department a minimum of four weeks prior to the event. To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests, confirmed to attend, 72 business hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted on the Banquet Contract. The final guarantee must be at least 85% of the original estimate. In case of discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. All contracts and credit card authorizations must be returned signed to the Catering Department 72 business hours in advance of a function or your function may be cancelled. The Medicine Hat Lodge Resort may provide alternate room and appropriate services, suitable to your size of group.



## **Payment Procedure**

Weddings / Banquets: Full Payment is required 72 hours prior (by Credit Card, Cash or Certified Cheque only) to the event date, based on guaranteed numbers provided to the Medicine Hat Lodge Resort. Any remaining or additional charges are due upon completion of the function & will automatically be billed to the credit card on file.

## **Labor Charges**

Bartender fee of \$25.00 per hour will apply. If required for cash or host bars, a ticket seller fee of \$25.00 per hour will be applied. If room set-up has to be changed with less than 24 hours notice, a labor fee of \$150 per hour, per porter fee will apply.

## **Wedding / Banquets**

Deposits shall be forfeited if a function is cancelled unless the room is re-scheduled with a function of a similar size and service.

## **Power**

Extension cords & power bars are available for \$5.00 rental fee each. A charge will be assessed for electrical requirements above and beyond normal usage.

## **Boxes, Shipping & Storage**

Medicine Hat Lodge is pleased to accept delivery of materials from the event Convener, with prior arrangements & space permitting. The Medicine Hat Lodge Resort cannot accept liability for loss or damage to any good stored, prior to, or following an event. Should you require any assistance moving an excessive amount of equipment, help will be provided & a labor fee will apply. Material requiring storage of more than three days prior to a function & more than three days after a function will be subject to additional charges of \$50.00 per day.

Personal belongings & equipment must be removed from the function rooms at the end of the scheduled day. Medicine Hat Lodge cannot accept liability for articles left in the function room following the event.

## **Signage**

Medicine Hat Lodge reserves the right to move any signage that is not prepared in a professional manner or is deemed unsightly & untidy. No signage is permitted in the Hotel Lobby area, unless approved by the Catering Manager.

## **Smoking**

Medicine Hat City Bylaw No. 3762 does not allow smoking in public buildings. Therefore, the Medicine Hat Lodge Resort enforces a non-smoking atmosphere in our Banquet facilities, restaurants, lounges, washrooms, & lobby. However there are designated smoking areas located in several convenient areas around the hotel.



## Socan Fee

A performing rights license is required when renting a facility for a private function such as a wedding reception, dinner, fashion show, etc. if music will be performed during the event, whether music is live or pre-recorded. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada and then distributed to the copyright owners in the form of a royalty.

## Resound Fee

Not for profit music licensing company dedicated to obtaining fair compensation for artists & record companies for their performance rights.

### NO DANCING

#### SOCAN

1-100	\$22.06
101-300	\$31.72
301-500	\$66.19
Over 500	\$93.78

#### RESOUND FEES

1-100	\$9.25
101-300	\$13.30
301-500	\$27.76
Over 500	\$39.33

### DANCING

#### SOCAN

1-100	\$44.13
101-300	\$63.49
301-500	\$132.39
Over 500	\$187.55

#### RESOUND FEES

1-100	\$18.51
101-300	\$26.63
301-500	\$55.52
Over 500	\$78.66

## Decorations

The Catering Department will be happy to offer guidance for your decorating. All decorating is the host's responsibility. All decorations must be removed upon the conclusion of the function unless otherwise authorized by the Event Manager or Banquet Manager. Tape or nails are not permitted for hanging decorations. Use of confetti is not permitted in the function room. Any candles being used must have a protective covering, to prevent accidental contact with the flame. If you wish to reserve the banquet space the day prior or following your event, full room rental fees will apply.

## Holidays

Holiday room rentals are regular room rental + 200% with additional services charges on all Alberta Statutory Holidays.

Additional services can be ordered in advance through the Catering Department.

## Rental Hours

Music & dances must end at 1:00am & the room must be vacated by 2:00am.

