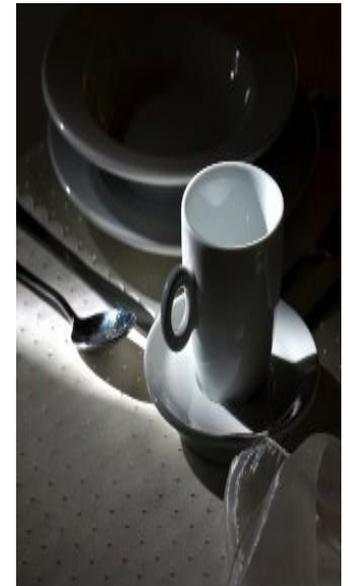


# Catering & Banquet Package



The **GLENMORE INN** & Convention Centre



1000 Glenmore Court, SE Calgary, Alberta T2C 2E6  
Phone: (403) 279-8611 Fax: (403) 236-8035 TF: 1-800-661-3163

[www.glenmoreinn.com](http://www.glenmoreinn.com)

1. Our enclosed menus are suggestion. Our Executive Chef and Catering Staff will be pleased to arrange a menu to suit your needs. Please advise if any of your guests have any dietary or allergy concerns, prior to the event. Desserts may have traces of nuts. Buffet products will be displayed for up to a maximum of one hour at any function to ensure the quality and integrity of the product. Please note that health regulations prohibit the removal of any food from the hotel. Charges will apply for any dietary substitutions requested on the day of the function.
2. As is customary, banquet prices are subject to change due to fluctuating food costs. Prices for all meal functions will be guaranteed less than 6 weeks prior to an event. We ask that you advise our catering department of your menu selection a minimum of thirty (30) days prior to your event.
3. Please advise our catering office of the guaranteed number of attendee's four (4) business days prior the event. If the hotel is not notified within the established for (4) business days, the original expected figure will automatically become the guarantee.
4. The hotel will setup for five percent (5%) over the guaranteed number up to a maximum of 30 people, space permitting. The customer will be charged for the guaranteed number or the actual number served whichever is greater. Our round tables seat a maximum of ten (10) people. All of our rooms have limitations as to the number of tables. Once a guarantee is given; numbers cannot be lowered.
5. The Glenmore Inn reserves the right to provide alternate function space. Please check with the front desk upon arrival for clarification. Should a guest wish to change the set-up of their room after it has been set, a labour charge will apply. When booking space, please book times to include any set-up time and tear down time you may require. Additional charges may apply.
6. For the protection of our guests, the Glenmore Inn will be the sole supplier of food and beverage items - the exception being wedding cakes.
7. A signed copy of our Catering contract returned to our Catering office will ensure that all agreed upon requirements are as stated.
8. To confirm a booking, a non-refundable, non-transferable deposit is required. Billing privileges may be requested by the convener through the Glenmore Inn credit department. Private events are required to pay an initial, non-refundable, non-transferable deposit and 50% of the estimated charges three (3) weeks prior to the event and remaining balance four (4) business days prior to your event, by cash, certified cheque, debit card or credit card. Questions or concerns regarding the final bill must be reported to us within 14 days of the invoice date.
9. It is the policy of the Glenmore Inn to always serve alcoholic beverages in a responsible manner. If alcohol is at your event it is the law that identification be provided by anyone under the age of 25. Alcoholic beverages shall not be served to persons under eighteen (18) years of age or intoxicated persons. The Glenmore Inn will contact the organizer to have them remove any of their guests causing a disturbance or in contravention of AGLC rules. As well, the hotel reserves the right to cease liquor service where applicable. The Glenmore Inn will in all cases adhere to the Alberta Liquor Control Act. Please refer to AGLC's website or contact us should you have any questions. [www.aglc.ca](http://www.aglc.ca)

# Terms & Conditions



10. If the function is cancelled, the representative will pay to the hotel damages in accordance with the following: Cancellation less than 15 days prior to function: 100% of anticipated revenues, including guestroom revenue. Cancellation 15-31 days prior to function: 50% of anticipated revenues, including guestroom revenue, unless space is resold to an equal or greater value. Cancellation more than 31 days prior to function: \$500 or the amount of the initial deposit, whichever is greater.
11. The Glenmore Inn will not be responsible for loss or damage to any articles left in or on the hotel property prior to, during or following any function. For your convenience, safety deposit boxes are available for your use at our Front Desk.
12. Risers are limited; should you require them, please contact our catering department. Signage outside a banquet room must be of professional quality. Exterior space is limited and subject to Management discretion.
13. We would be happy to assist you with audio visual equipment, flowers and entertainment requirements.
14. Should your group cause the hotel to delay service after the arranged meal times an additional labour charge will be charged.
15. A 17% gratuity is charged on food and beverage totals and is distributed to the staff. G.S.T. will be added to the final bill.
16. Decoration of the room may be done on the day of the function or the night before, if the room is not in use. Please check with our office. Thumbtacks, nails, scotch tape and staples are not to be used in any banquet room. If anything is to be used - please use masking tape. All decorations must be removed when you leave. Failing to adhere to this rule could result in damage charges being assessed. Please note confetti and open flame candles are not allowed on hotel premises. Should confetti or like be used, a cleaning charge will be applied.
17. For the pleasure of all our guests we ask that music not commence prior to 9:00 pm and be completed by 1:00 am. All musical entertainment is subject to SOCAN (Society of Composers & Music Publishers of Canada) and Re:Sound Tariff 5 and is applied directly to the final bill. The Glenmore Inn reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Live bands are welcome at our hotel; however, due to the restrictions of some of our rooms, this form of entertainment may not be appropriate. Please confirm with the catering office before booking live entertainment.
18. Guestrooms are based on availability and it is imperative that a block booking be made for any guestrooms required. Please see our Catering or Sales Department.
19. In the case of corkage bars, a valid liquor license is required. Alberta Liquor regulations do not allow any homemade wine, beer or liquor. At the conclusion of a corkage function, removal of all alcoholic beverages is the responsibility of the permit holder. Liquor may only be dropped off and verified one day prior to the event. Corkage events over 400 people must have special permission from AGLC. Certain restrictions apply. Please refer to AGLC's website or contact us should you have any questions. [www.aglc.ca](http://www.aglc.ca)

# Terms & Conditions



20. For large events, security personnel may be required. This charge will be applied to your final bill.
21. The Glenmore Inn may, at its sole discretion, cancel this contract by giving to the representative, oral or written notice of its decision to do so. If the Glenmore Inn determines that holding the function might be expected to result in civil commotion, harassment of patrons of the Glenmore Inn or damage to any of the property of the Glenmore Inn and the Glenmore Inn shall, as soon as reasonably possible thereafter, return to the representative any deposit paid to the Glenmore Inn. There shall be no other liability upon the Glenmore Inn. The organizer agrees to reimburse the Glenmore Inn for any damages or loss of revenue caused by their guests.
22. The Glenmore Inn shall not be liable or responsible in any manner whatsoever for any damages sustained by the representative, any member or guest of the organization represented by the representative or any other person, firm or corporation. The representative shall indemnify the Glenmore Inn against any and all claims and expenses for any loss or damages resulting from (A) The Glenmore Inn being unable to perform the services and provide the facilities set out in this contract as a result of strike, flood, fire, act of God or any cause beyond the reasonable control of the Glenmore Inn OR (B) The act or omission of the representative or any person attending the function.
23. The representative shall indemnify and save harmless the Glenmore Inn against any and all claims and expenses presented by any person(s), firm(s), corporation(s), attending the function for loss or damages that would be considered outside the scope of the Glenmore Inn's products and services.
24. Shipments for Banquets and Catering functions can not be received more than two days prior to an event, due to limited storage. Should you need to ship prior to this, it is the responsibility of the client to make alternate arrangements. Please ensure proper labeling is attached.
25. Food from Buffets are not transferable to breaks.
26. The hotel has ample parking. Please ask your guests to only park in designated areas on Glenmore Inn property. Should you require clarification, please let us know and we will forward you a map.

We thank you for considering The Glenmore Inn & Convention Centre for your special event.

We look forward to serving you.

# Terms & Conditions



1.8 litres of Coffee or Decaf Coffee or Tea	\$23.95
2.5 litres of Coffee or Decaf Coffee or Tea	\$29.95
9 litres of Coffee	\$95.00
17.9 litres of Coffee	\$179.00
Hot Chocolate	\$1.95 per package
Bottled Water	\$2.95 per bottle
Sparkling Water	\$3.75 per bottle
Soft Drinks	\$2.95 per can
Juice Bottles	\$3.25 per bottle
Mini Fruit Pastry Sticks	\$1.50 each
Regular Fruit Pastry Sticks	\$2.75 each
Assorted Muffins	\$2.50 each
Gluten Free Muffins	\$3.50 each
Assorted Squares	\$1.95 each
Assorted Cookies	\$1.95 each
Rice Krispie Squares	\$1.75 each
Banana Loaf Slices	\$2.95 each
Croissants	\$2.95 each
Bagel with Cream Cheese	\$3.50 each
Assorted Granola Bars	\$2.95 each
Assorted Granola Bars (Gluten Free)	\$3.50 each
Assorted Yogurt Cups	\$2.95 each
Seasonal Fresh Fruit	\$5.95 each
Whole Fruit	\$2.50 each
Fruit Source Bars 37grams	\$2.95 each
Chocolate Bars	\$2.50 each
Potato Chips	\$1.75 each



\*Gratuity and G.S.T. are not included

# Coffee Breaks



[www.glenmoreinn.com](http://www.glenmoreinn.com)

### **Cookies and Sweets | \$7.50**

Assorted Squares and Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Country Coffee Break | \$9.95**

Choice of: Apple Pie with Cheddar or Cherry Pie and Cream Cheese or Blueberry Pie with Whipped Cream. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **On-the Go Break | \$10.95**

Assorted Fresh Fruit. Granola Bars & Assorted Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Chocolate Break | \$13.95**

A Chocolate Fondue with Speared Fresh Fruits & Cookies for Dipping. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Sugar Snack | \$9.95**

Mini Chocolate Bars & Licorice. Assorted Squares & Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Healthy Break | \$12.95**

Domestic Cheese & Crackers. Fruit Source Bars & Granola Bars. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Coffee & Dessert Buffet | \$13.95**

Assorted Cakes, Cookies, Squares and Pies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

### **Sweet & Salty Break | \$10.95**

Vegetables & Dip. Assorted Cookies & Pretzels. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

\*Gratuuity and G.S.T. are not included

# Additional Coffee Break Packages



**Muffin Madness** (Buffet Style)  
Chilled Fruit Juices  
Freshly Baked Assorted Muffins  
Seasonal Fruit  
Freshly Brewed Regular Coffee, Decaf Coffee & Tea  
**\$12.95 per person**

**Continental Combo** (Buffet Style)  
Chilled Fruit Juices  
Freshly Baked Assorted Pastries  
Seasonal Fruit  
Freshly Brewed Regular Coffee, Decaf Coffee & Tea  
**\$13.95 per person**

**Breakfast Fiesta** (Buffet Style) Served if less than 20 people  
Chilled Fruit Juices  
Seasonal Fresh Fruit  
Flour Tortillas  
Hash Brown Potatoes with Grilled Bell Peppers & Scallions  
Southwestern Scrambled Eggs with Peppers, Onions,  
Cheese & choice of 1 Meat Item:  
Chicken  
Bacon  
Sausage (Pork or Beef)  
Ham  
Freshly Brewed Regular Coffee, Decaf Coffee & Tea  
**\$21.95 per person**

**The Early Morning** (Buffet or Served)  
Chilled Fruit Juices  
Freshly Baked Assorted Pastries  
Scrambled Eggs & Scallions  
Hash Brown Potatoes with Grilled Bell Peppers & Scallions  
Seasonal Fruit  
Freshly Brewed Regular Coffee, Decaf Coffee & Tea

**Choice of One (1) Meat Item:**

Baked Slice Morning Ham  
Country Bacon  
Mountain Grilled Sausage (Pork or Beef)

Freshly Brewed Regular Coffee, Decaf Coffee & Tea

Buffet | **\$19.95 per person** | Minimum of 20 people  
Served | **\$17.95 per person** | Minimum of 20 people  
Add all 3 meats | **\$3.75 per person**  
Add French Toast | **\$1.95 per person**

All Breakfasts are based on 2 cups of coffee or tea per person.  
Baked Items are based on 1 per person.

\* Gratuity & G.S.T. are not Included

# Breakfast Suggestions



### Executive One

Coffee & Tea on Arrival  
Mid Morning Refresh of Coffee & Tea  
Coffee & Tea Mid Afternoon  
\$7.95 per person

### Executive Two

Coffee & Tea on Arrival  
Assorted Muffins  
Mid Morning Refresh of Coffee & Tea  
Coffee & Tea Mid Afternoon  
\$9.95 per person

### Executive Three

Muffin Madness on Arrival  
Mid Morning Refresh of Coffee & Tea  
Coffee, Tea & Assorted Pop Mid Afternoon  
Assorted Cookies  
\$17.95 per person

### Executive Four

Coffee, Tea and Juice on Arrival  
Assorted Muffins & Fruit Pastry Sticks  
Mid Morning Refresh of Coffee & Tea & Juice  
Coffee, Tea & Assorted Pop Mid Afternoon  
Fresh Fruit or Vegetable Tray  
Assorted Cookies  
\$19.95 per person

### Executive Five

Muffin Madness on Arrival  
Mid Morning Refresh of Coffee & Tea  
“The Old Stand-By”  
Soup of the Day  
Fresh Garden Salad  
Sandwiches on Regular White and Whole Wheat Bread  
Pickles & Olives  
Cookies & Squares  
Coffee & Tea  
Mid Afternoon refresh of Coffee & Tea  
Coffee, Tea & Assorted Pop Mid Afternoon  
Fresh Fruit or Vegetable Tray  
Assorted Cookies  
\$35.95 per person

### Executive Six

Continental Combo Breakfast  
Mid Morning Refresh of Coffee & Tea  
“The Variety Lunch”  
Soup of the Day  
Fresh Garden Salad  
Sandwiches on a Variety of Breads  
Pickles & Olives  
Cookies & Squares  
Coffee & Tea  
Coffee, Tea & Assorted Pop Mid Afternoon  
Fresh Fruit & Vegetable Tray  
Assorted Cookies  
\$39.95 per person

\*Gratuuity & G.S.T. are not included

# Executive Packages



## Executive Seven

Continental Combo of Freshly Baked Assorted Pastries with Fresh Fruit & Coffee & Tea  
Mid Morning Refresh of Coffee, Tea & Juice

Eat Through Your Meeting Hot Buffet Lunch  
Rolls & Butter  
Garden Salad with Assorted Dressings  
Potato Salad  
Mixed Bean Salad with Red Onions  
Vegetable Salad  
Assorted Pickles, Olives & Peppers

### Choice of One (1) Meat Item:

Burger Bar or Taco Bar  
Tandoori Baked Chicken on Steamed Rice  
Meat or Vegetarian Baked Penne with a Marinara Sauce  
Roast Chicken with Italian Spices served with Roasted Potatoes  
Braised Beef Ragout with Bell Peppers served over Basmati Rice  
Sweet Thai Chicken & Vegetables over Rice  
Ginger Beef with Roasted Garlic, Mushrooms & Scallions over Rice

Assorted Squares & Cookies  
Coffee & Tea

### Mid Afternoon Break

Coffee, Tea & Assorted Pop  
Assorted Cookies  
Fresh Fruit & Vegetable Tray  
\$47.95 per person



\* Based on a minimum of 15 persons. Prices valid if served in meeting room only \* Gratuity & G.S.T. are not included

# Executive Packages



[www.glenmoreinn.com](http://www.glenmoreinn.com)

### Mid Morning Brunch Buffet\*

Chilled Fruit Juices, Regular Coffee, Decaf & Tea  
Slices of Fresh Seasonal Fruit with Yogurt  
Four of our Great Salads  
Sliced Deli Meats with Assorted Pickles & Olive Tray  
Seafood & Salmon Tray with Cocktail Sauce  
Domestic & Imported Cheese Tray  
Freshly Baked Assorted Pastries  
Scrambled Eggs with Chives & Cheddar

#### Choice of Two (2) Meat Items:

Baked Slice Morning Ham  
Country Bacon  
Mountain Grilled Sausage

Hash Brown Potatoes with Grilled Bell Peppers & Scallions  
French Toast with Maple Syrup  
Sweet Ginger Chicken or Wild Mushroom Beef Ragout  
Dessert Island with Chocolate Fondue

\$32.95 per person

\*Minimum of 40 people

\* Gratuity & G.S.T. are not included

### Enhance Your Breakfast

New York Steak	\$6.95 per person
Two(2) Eggs Benedict (Vegetarian Also Available)	\$5.95 per person
In-room Omelette Cart Made-to-order	\$6.95 per person
Muffins	\$2.50 each
Croissants with Preserves	\$2.95 each
French Toast	\$1.95 per person
Waffles with Five Fruit Coulis or Maple Syrup	\$3.50 per person
Ham or Bacon or Sausage	\$2.95 per person
Seasonal Fresh Fruit	\$3.25 per person
Assorted Cereal Boxes with Milk	\$2.95 each
Bowl of Cereal (serves 15)	\$15.95



# Mid Morning Brunch

[www.glenmoreinn.com](http://www.glenmoreinn.com)



## Buffet Style

All Boardroom Lunches Served with the Following:

Soup of the Day  
Fresh Garden Salad  
Selection of Olives, Pickles & Peppers  
Assorted Squares & Cookies  
Coffee & Tea

## Assorted Sandwiches with your Choice of Bread

(Based on 1 ¼ Sandwiches per person, for 2 Sandwiches per person, add \$1.95)

Egg Salad with Chives  
Smoked Turkey & Swiss Cheese  
Ham & Cheddar  
Tuna with Spanish Onion  
Roast Beef with Fresh Lettuce  
Mustard & Horseradish Mayo

Vegetarian - Jalapeno Cheese Slice with Cucumber  
& Tomato (On Request Only)

## The Old Stand-by

Regular White & Whole Wheat Bread  
\$17.95 per person

## Kaisers

All Grain, Sesame and White  
\$18.95 per person

## The Variety

Baguette, Dark Rye, Fresh Herb Focaccia, Assorted Wraps  
Croissants & Whole Wheat Bread  
\$20.95 per person

## The Deli Table \*

(Based on a minimum of 20 people)

Assorted Baguette & Buns  
Assorted Salami Slices

Roast Beef, Ham & Turkey

Cheddar, Mozzarella, Jalapeno & Swiss  
Sliced Tomatoes, Cucumber, Lettuce  
Spanish Onion & Bell Peppers  
Pasta Salad & Potato Salad  
Butter, Mustard, Relish & Mayo  
(Add Egg Salad or Tuna Salad for \$0.95 per person)

\$22.95 per person

## Lunch Enhancements

Fresh Vegetable Platter with Dip | \$3.75 per person  
Assortment of Canadian & Imported  
Cheese with Crackers | \$4.95 per person  
Seasonal Fresh Fruit Tray | \$3.25 per person  
Dessert Buffet | \$6.95 per person

Prices valid if served in meeting room only

\* The Deli Table is not recommended for large groups

\*Gratuity & G.S.T. are not included

# Boardroom Lunches



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Eat Through Your Meeting Buffet

### Rolls & Butter

Garden Salad with Assorted Dressings, Potato Salad, Coleslaw and Mixed Bean Salad with Red Onion.

Assorted Pickles, Olives & Peppers

Hot Seasonal Vegetables

### Choice of One of the Following:

Tandoori Baked Chicken with Rice

Meat or Vegetarian Baked Penne with Marinara Sauce

Roast Chicken with Italian Spices served with Roasted Potatoes

Braised Alberta Beef Ragout with Bell Peppers served over Basmati Rice

Sweet Thai Chicken & Vegetables over Rice

Ginger Beef with Roasted Garlic, Mushrooms & Scallions over Rice

Assorted Squares & Cookies

Coffee & Tea

\$21.95 per person

### Build Your Own Buffet

(Based on One and a Half per person)

Garden Salad with Assorted Dressings, Mixed Bean Salad with Red Onion, Potato Salad & Coleslaw, Assorted Pickles, Olives & Peppers.

### Choice of One of the Following

Burger Bar with Potato Chips (Beef Patties, Cheese, Lettuce, Tomatoes and All the Trimmings)

Taco Bar with Soft Shells (Beef or Chicken, Cheese, Lettuce, Tomatoes, Black Olives, Sour Cream & Salsa)

Assorted Squares & Cookies

Coffee & Tea

\$21.95 per person



\* Gratuity & G.S.T. are not included

Based on a minimum of 15 people, Prices valid if served in meeting room only

# Meeting Buffet Lunches



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Rolls and Butter

Pickles, Olives and Pepper Tray

Garden Salad, Fresh Herb Bean Salad

Diced Potato Dijon Salad

2 Chef's Choice Salads

Fresh Vegetable Platter with Peppered Sour Cream Dressing

Assortment of Canadian and Imported Cheese

Selection of Sweet Desserts

Coffee and Tea

\$21.95 per person

(Minimum of 30 people)



## Lunch Buffet Enhancements

Meat or Vegetarian Lasagna with Romano Cheese

Sweet Thai Chicken

Black Bean & Ginger Fried Beef

Baked 3-Cheese Penne Vegetarian or Meat

Roast Chicken with Italian Spices

Braised Alberta Beef Ragout with Bell Peppers

Filet of Salmon with a Panko Crust and Herb Butter Au Jus

Carved Roast Beef or Ham or Turkey

Baked Alberta Beef Meat Loaf with Wild Mushrooms & Green Peppercorns

Carved Prime Rib

| \$4.95 per person

| \$4.95 per person

| \$4.95 per person

| \$3.95 per person

| \$4.95 per person

| \$4.95 per person

| \$5.95 per person

| \$5.95 per person

| \$4.95 per person

| \$7.95 per person

Hot Items, when appropriate will be served with Fresh Seasonal Vegetables, Chef's Rice or Roasted Potatoes. Beef, Ham or Turkey will be carved by a chef based on 50 or more people, otherwise it will be pre-sliced.

\* Gratuity & G.S.T. are not Included

# Luncheon Buffet



[www.glenmoreinn.com](http://www.glenmoreinn.com)

All lunches include rolls & butter, coffee and tea, vegetables, potato or rice (see Vegetable & Starch page) and a choice of either an appetizer or dessert. If both are desired, add \$4.95 per person

## Appetizer

Garden Greens with Mixed Peppercorn Ranch Dressing with Herbs. Garden Greens with Raspberry Vinaigrette touched with Lemon Pepper. Old Country Vegetable Soup with Parmesan Croutons.

### Option One

Roasted Garlic & Onion wrapped in Meat Sauce over Penne Rigate Pasta finished with Italian Parsley, Romano & Mozzarella Cheese.  
\$19.95 per person

### Option Two

Sweet Chili Chicken Stir Fry with Ginger over Steamed Rice.  
\$19.95 per person

### Option Three

Breast of Chicken Roasted with Mediterranean Herbs finished with a Champagne Veloute and Wild Mushroom Blend.  
\$22.95 per person

### Option Four

Sautéed Breast of Chicken with Grilled Bell Peppers touched with Bourbon in a light Madagascar Sauce.  
\$22.95 per person

### Option Five

Greek Inspired Lemon Chicken with Cracked Tri-Color Peppercorns & Herbs. Baked with Feta Cheese touched with a light Au Jus.  
\$22.95 per person

### Option Six

Gently Roasted Beef, English Cut & Finished with Julienne Jardinière.  
\$22.95 per person

### Option Seven

Prime Rib Sandwich with Garlic Grilled 7-Grain Baguette Garnished with Wild Mushrooms & Julienne leeks.  
\$25.95 per person

### Option Eight

Poached or Baked Filet of Canadian Salmon on a bed of Julienne Root Vegetables with a Ginger Infused Citrus Velouté Sauce.  
\$25.95 per person

\* Gratuity & G.S.T. are not included

## Desserts

Double Chocolate Mousse Cake with Fruit Salsa | Carrot Cake with Amaretto Sauce  
Apple Strudel with French Vanilla Sauce | Chocolate Mousse drizzled with White Chocolate Ganache

# Served Lunch

[www.glenmoreinn.com](http://www.glenmoreinn.com)



All Entrees Include Rolls & Butter, Appetizer, Vegetables, Choice of Potatoes or Rice (see Vegetable & Starch Page), Dessert & Coffee & Tea.

## Appetizers

Mixed Garden Green Salad with your choice of one of the following dressings:

Ranch with Fresh Herbs or Italian Dressing with Mediterranean Spices

or Raspberry Vinaigrette touched with Lemon Pepper

Fresh Country Vegetable Soup with Parmesan Croutons

Spinach Salad with Sliced Egg, Spanish Onion & Mixed Peppercorn Ranch Dressing with Basil and Chives.

Cesar Salad (Add \$1.25)

Gluten Free Thickening Agents Available for Sauces

\* Can be made Gluten Free

Chicken or Beef Vol Au Vent

Pastry Shell Filled with Chicken or Beef, Wild

Mushroom Medley

Pearl Onions & White Veloute

\$38.95 per person

\*Sautéed Breast of Chicken

Choice of Sauce: Italian Lemon Pepper Sauce with

Minced Parsley, Roasted Garlic &

Du Jardine Sauce or Madagascar Peppercorn with

Sautéed Plum Tomatoes

\$40.95 per person

Chicken Richard

Lightly Breaded Chicken Breast Filled with Cheese & Fine Herbs

Finished with Chasseur Sauce touched with Brandy

\$43.95 per person

Roasted Alberta Beef with Chateaubriand Sauce Demi-glaze Finished with Tarragon & Cayenne Pepper

\$40.95 per person

Slowly Roasted Prime Rib with a Burgundy au Jus & Yorkshire Pudding

\$48.95 per person

\* Gratuity & G.S.T. are not Included

# Dinner



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Dinner Selections

### Traditional Roast Turkey (Limit to 200)

With Sage & Onion Stuffing & Home-style Gravy & Cranberry Sauce

\$42.95 per person

### \*Selection of Flavours (1)

Roasted Beef with a Sautéed Breast of Chicken Finished with a Wild Mushroom Sauce, Infused with Red Onions & Fresh Herbs

\$46.95 per person

### \*Selection of Flavours (2)

Roasted Chicken Breast with Steamed Salmon, topped with Blended Fresh Herbs & Draped with Roasted Red Onions & Madagascar Peppers, touched with Lemon Vodka

\$47.95 per person

\*Salmon with a Citrus Sauce on a Bed of Blended Rice Crowned with Julienne Vegetables with Fennel

\$49.95 per person

### \* Prime Rib with Prawns

Medium Roasted Prime Rib Crowned with Three Prawns Wrapped in a Roasted Garlic Butter Sauce & Sautéed Sweet Red Bell Peppers

\$52.95 per person

### Chicken Forestiere

Lightly Breaded Chicken Breast filled with Wild Forest Mushroom & Roasted Spanish Onions with a hint of Swiss Cheese finished with Bourbon & Thyme infused Veloute

\$43.95 per person

\*Roasted Alberta Tenderloin Served English Style Finished with a Demi-glaze of Roasted Tomatoes, Herbs & Spiced Wine on a bed of Asparagus

\$59.95 per person

### \*Roasted Rack of Lamb

Gently Roasted Lamb on Garlic Roasted Mashed Potatoes with Chives Pan Sauce is Flamed with Tangle Ridge Whiskey with a Touch of Rosemary

\$59.95 per person



\* Gratuity & G.S.T. are not Included

# Dinner continued



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Desserts

Double Chocolate Mousse Cake with Raspberry Coulis

Apple Strudel with French Vanilla Sauce Garnished with Fresh Fruit

French Vanilla Custard topped with Fruit Salsa & a Dollop of Whipping Cream

Angel Light Cheese Cake with Chocolate Sauce & Strawberry Coulis

Tiramisu Graced with a Cream de Amaretto Sauce & Kahula Sauce

Carrot Cake with Cream de Amaretto

Sacher Torte - A Rich Layered Chocolate Torte with Apricot Coulis Resting on a Vienesse Custard Finished with Spiced Rum.

Chocolate Cadillac Cheesecake with Cream de Cacao & Amaretto (Add \$2.95)

Exquisitely Rich, Smooth Chocolate Cheesecake made with the Finest of Chocolates.

Chocolate Bits are Folded into the Fresh Whipped Cream Topping which is Crowned with White & Dark Chocolate Curls & Finished with a Drizzle of Chocolate

Strawberry Champagne Cheesecake (Add \$2.95)

Vanilla cheesecake marbled with strawberry and baked atop a chocolate cookie graham base. Topped with exquisite champagne mousse, strawberry swirls & dark chocolate shavings.

Dessert Buffet

Assorted Cakes, Pies, Cookies & Squares  
(Add \$5.95)



\* Gratuity & G.S.T. are not Included

Dinner continued



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Rolls & Butter

### Salads

Garden Salad, Potato Salad,  
Pickled Beets and Onions  
Seafood Pasta Salad, Coleslaw with Dried Cranberries  
Mixed Bean Salad with Red Onions

### Platters

Assorted Domestic & European Meats  
Fresh Vegetable Platter  
Assorted Pickles, Olives and Peppers



Can Be Requested Gluten Free \*  
Your Choice of One of the Following:

- \*Roast Chicken with Italian Spices
- \*Braised Alberta Beef Ragout with Bell Peppers
- \*Creole of Seafood with Garlic and Roasted Peppers
- Three Cheese Baked Vegetarian or Meat Cavatappi Pasta
- Baked Alberta Beef and Buffalo Meat Loaf with Wild Mushrooms & Green Peppercorns
- \*Tandoori Roasted Chicken
- \*Sweet Chili and Ginger Pork Loin with Scallions
- \*Greek Lemon Pepper Chicken with Feta Cheese

Fresh Vegetable Medley in Olive Oil & Parsley  
Selection of Potato or Rice (See Vegetable & Starch Page)

### Plated Dessert

Your choice of one of the following:

- Chocolate Mousse Cake
- Apple Strudel
- Raspberry Mousse Cake with Strawberry Sauce

Coffee or Tea  
(Minimum of 40 persons)

\$42.95 per person

\* Gratuity & G.S.T. are not Included

# Buffet 1



[www.glenmoreinn.com](http://www.glenmoreinn.com)

### Rolls & Butter

### Salads

Garden Salad, Potato Salad,  
Pickled Beets and Onions  
Seafood Pasta Salad  
Coleslaw with Dried Cranberries  
Mixed Bean Salad with Red Onions

### Platters

Assorted Domestic & European Meats  
Fresh Vegetable Platter  
Assorted Pickles, Olives and Peppers



### Hot Dishes

One Carved Item: Roast Beef or Leg of Ham or Roast Turkey

Can Be Requested Gluten Free\*

Your Choice of One of the Following

\*Roast Chicken with Italian Spices

\*Braised Alberta Beef Ragout with Bell Peppers

\*Poached Salmon Slices with Peppered Dill (Add \$2.25 per person)

\*Creole of Seafood with Garlic and Roasted Peppers

Three Cheese Baked Vegetarian or Meat Cavatappi Pasta

Baked Alberta Beef and Buffalo Meat Loaf with Wild Mushrooms & Green Peppercorns

\*Tandoori Roasted Chicken

\*Sweet Chili and Ginger Pork Loin with Scallions

\*Greek Lemon Pepper Chicken with Feta Cheese

Fresh Vegetable Medley in Olive Oil & Parsley

Selection of Potato or Rice (See Vegetable & Starch Page)

Dessert Buffet

Coffee or Tea

(Minimum of 50 persons)

\$46.95 per person

\* Gratuity & G.S.T. are not Included

# Buffet 2



[www.glenmoreinn.com](http://www.glenmoreinn.com)

Rolls, Butter & Soup Tureen

### Salads

Garden Salad

Potato Salad

Coleslaw with Dried Cranberries

Mixed Bean Salad with Red Onions

Seafood Pasta Salad

Pickled Beets & Onions

and Chef's Choice of Two additional Salads

### Platters

Assorted Domestic & European Meats

Decorative Whole Ham

Domestic and Imported Cheese Platter

Fresh Vegetable Platter

Fresh Herb Bruschetta

Assorted Pickles, Olives and Peppers

### Hot Dishes

Carved Item: Prime Rib with Burgundy au Jus



Can Be Requested Gluten Free\*

Your Choice of Two of the Following

\*Roast Chicken with Italian Spices

\*Braised Alberta Beef Ragout with Bell Peppers

\*Poached Salmon Slices with Peppered Dill touched with a Zest of Lemon

\*Creole of Seafood with Garlic and Roasted Peppers

Three Cheese Baked Vegetarian or Meat Cavatappi Pasta

Baked Alberta Beef and Buffalo Meat Loaf with Wild

Mushrooms & Green Peppercorns

\*Tandoori Roasted Chicken

\*Sweet Chili and Ginger Pork Loin with Scallions

\*Greek Lemon Pepper Chicken with Feta Cheese

Handmade Cabbage Rolls

Fresh Vegetable Medley in Olive Oil & Parsley

Selection of Potato or Rice (See Vegetable & Starch Page)

Dessert Buffet with Chocolate Fondue & Seasonal Fresh Fruit

Coffee or Tea

\$56.95 per person

(Minimum of 75 people)

\* Gratuity & G.S.T. are not Included

# Deluxe Buffet



[www.glenmoreinn.com](http://www.glenmoreinn.com)

Cocktail Hour  
Fresh Herb Bruschetta  
Assorted Sushi & Rolls  
Vegetables & Dip  
Hummus with Flat Bread  
Soup Tureen

#### Salads

Garden Salad, Caesar Salad, Potato Salad  
Coleslaw with Dried Cranberries  
Mixed Bean Salad with Red Onions  
Seafood Pasta Salad  
Pickled Beets & Onions  
Spinach, Mandarin, Red Onion & Swiss Cheese  
with a Raspberry Vinaigrette  
Barbecued Asparagus, Cherry Tomatoes & Bocconcini with a  
Mediterranean Dressing

#### Platters

Assorted Domestic & European Meats  
Decorative Whole Ham  
Domestic and Imported Cheese Platter  
Assorted Pickles, Olives and Peppers

#### Hot Dishes

Carved Item: Prime Rib with Burgundy au Jus and  
Yorkshire Pudding

Can Be Requested Gluten Free\*

Your Choice of Three of the Following

\*Roasted Breast of Chicken with Italian Spices  
\*Braised Alberta Beef Ragout with Bell Peppers  
\*Poached Salmon Slices with Peppered Dill touched with a  
Zest of Lemon  
\*Creole of Seafood with Garlic and Roasted Peppers  
Three Cheese Baked Vegetarian or Meat Cavatappi Pasta  
Baked Alberta Beef and Buffalo Meat Loaf with Wild  
Mushrooms & Green Peppercorns  
\*Tandoori Roasted Breast of Chicken  
\*Sweet Chili and Ginger Pork Loin with Scallions  
\*Greek Lemon Pepper Breast of Chicken with Feta Cheese  
Handmade Cabbage Rolls

Rolls & Butter

Fresh Vegetable Medley in Olive Oil & Parsley

Selection of Potato & Rice (See Vegetable & Starch Page)

Deluxe Dessert Buffet with Chocolate Fondue,  
Cheesecake and Seasonal Fresh Fruit.

Coffee or Tea

**\$69.95 per person**

**Minimum of 75 persons**

\* Gratuity & G.S.T. are not Included

# Superior Buffet



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Vegetable Choices

(Choice of Two Vegetables unless Chef's Medley is chosen)

Chef's Fresh Vegetable Medley in Olive Oil & Parsley  
Cauliflower and Carrots with Butter & Thyme  
Sautéed Green Beans & Red Peppers with Garlic Butter  
Zucchini with Diced Artichoke & Tomatoes  
Cauliflower with Scallions and Seasonal Shredded Red Cabbage

## Potato & Rice Choices

Chef's Paprika Roasted Potatoes with Rosemary  
Steamed Dill Potatoes with Garlic  
Sour Cream & Chive Mashed Potato  
Sautéed Onion & Parmesan Scallop Potatoes (Buffet Service Only)  
Premium Basmati Rice  
Olive Oil & Herb Butter Pasta  
Steamed Rice Pilaf with Sweet corn

Mixed Wild Rice Panache (add \$0.95)  
Western Stuffed Baked Potato (add \$1.45)

\* Gratuity & G.S.T. are not Included



# Vegetable & Starch Options



All Trays approximately serve 10 persons

Seasonal Fresh Fruit Tray	\$54.00 each
Assorted Pickles & Olive Tray	\$20.00 each
Cookies & Squares Sweet Tray	\$25.00 each
Hummus & Pita Bread	\$35.00 each
Bruschetta with Assorted Crackers	\$39.00 each
Fresh Vegetable Tray with Peppered Sour Cream Dip	\$50.00 each
Sandwich Tray - Assortment of Quartered, Fingers Sandwiches (50 Quarters)	\$59.00 each
Deli Tray - Cold Cuts & Buns, Butter, Mayonaise & Mustard (1 1/2 buns per person)	\$65.00 each
Canadian & Imported Cheese Tray with Assorted Cocktail Crackers	\$65.00 each
Summer Sausage Platter (Garlic, Ham, Farmer & Other Sausages garnished with Pickles, Olives & Assorted Cocktail Crackers)	\$60.00 each
Poached, Cooled & Sliced Salmon Tray with Lime Cocktail Sauce & Sliced Lemons	\$65.00 each
Assorted Party Snacks (Potato Chips, Pretzels & Tortilla Chips with Assorted Dips)	\$20.00 each

\* Gratuity & G.S.T. are not Included



# Specialty Reception



[www.glenmoreinn.com](http://www.glenmoreinn.com)

Mixed Cold Canapés | \$24.95 per dozen (Orders of 5 Dozen)  
Assorted Sushi & Roll | \$28.95 per dozen (Orders of 5 Dozen)

Hot Hors d'Oeuvres  
Chicken or Beef Satay with Spiced Teriyaki Sauce  
Mini Vegetarian Quiche or Seafood Quiche  
Five Spice Asian Meatballs  
Pineapple Wrapped in Bacon  
Mini Vegetarian Spring Rolls  
Asian Pork Dumplings  
Salt & Pepper Ribs  
Flavoured Wings  
\$21.95 per dozen  
(Minimum 3 dozen per selection)



#### Reception Enhancements

Candied Cracked Black Pepper Salmon with Grilled Baguette & Crackers (Serves 30)	\$225.00 per side
Maple Cured & Smoked Alberta Beef with Assorted Rolls & Condiments (Serves 50)	\$350.00
Pacific & Atlantic Seafood Tray (Serves 30)	\$350.00
Flamed Grand Marnier, Ginger & Peppered Prawns Sautéed In-room (Minimum of 5 dozen)	\$39.95 per dozen
Pyramid of Prawns with Spiced Cocktail Sauce (Minimum of 3 Dozen)	\$39.95 per dozen
Gently Smoked Canadian Salmon with Grilled Baguette & Crackers (Serves 30)	\$225.00 per side

\*Chocolate Fondue with Fresh Fruit | \$9.95 per person

\*When available - 30 or more pax

\* Gratuity & G.S.T. are not Included

# Canapés & Hors d'Oeuvres



[www.glenmoreinn.com](http://www.glenmoreinn.com)

### Pizza

12" Pizza Choice of Pepperoni & Mushroom, Hawaiian or Vegetarian (10 slices per pizza)

\$20 per pizza

### Poutine Bar

French fries, gravy, cheese curds

\$9.95 per person

Extra Toppings: Chili \$1.90, Pulled Pork \$1.90, Mushrooms \$1.00, Bacon Bits \$1.00

### Nachos

Nacho chips, cheese sauce, diced tomatoes, black olives, green onions, sliced jalapenos and salsa

\$5.95 per person

### Chicken Wing Buffet (5 per person)

Assorted flavors of Chicken Wings

\$9.95 per person

### Build your own Baked Potato (1 per person)

Baked Potato, sour cream, bacon bits, green onions, grated cheddar cheese

\$9.95 per person

### Late Night Picnic (2 quarters per person)

An assortment of sandwiches, cookies, coffee and tea.

\$6.95 per person

### The Hot Dog Stand (1 1/2 per person)

Ketchup, mustard, mayonnaise, relish, bacon bits, grated cheese, onion, salsa. Chili additional \$0.95 per person

\$9.95 per person

This menu is offered between the hours of 9:00pm and 10:30pm.

Minimum 20 people. Gratuity and GST not included.

# Late Night Snacks



The Glenmore Inn is pleased to provide a selection of fine wines to enhance your special function.  
\*\*\*A minimum of 3 Weeks Notice is Required\*\*\*

#### White Wine

House Wine-Selection of the Month	\$27.95
Lindeman Chardonnay Bin 65, Australia	\$29.95
Painted Turtle Sauvignon Blanc	\$28.95
Wine O'Clock Pinot Grigio	\$28.95
Sterling Vinters Pinot Grigio, U.S.A.	\$37.95
Apothic White, U.S.A.	\$29.95

#### Red Wine

House Wine-Selection of the Month	\$27.95
Lindeman Bin 50 Shiraz/Bin 99 Pinot Noir, Australia	\$29.95
Painted Turtle Merlot, Canada	\$28.95
Wine O'Clock Shiraz	\$28.95
Sterling Vinters Syrah, U.S.A.	\$37.95
Apothic Red, U.S.A.	\$29.95

#### Sparkling Wine

Freixenet Cordon Negro, Spain	\$30.95
Martini & Rossi, U.S.A	\$30.95

Non-Alcoholic Sparkling Juice	\$14.95
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All prices are subject to change | Gratuity & G.S.T. are not Included



[www.glenmoreinn.com](http://www.glenmoreinn.com)

The Glenmore Inn is pleased to provide a selection of alcoholic beverages to enhance your special event.

	Host Bar	Cash Bar
Liquor - House Selection (1 oz.)	\$5.95	\$6.18
Liquor - Premium Brands (1 oz.)	\$6.45	\$6.89
Domestic Beer	\$5.95	\$6.18
Imported Beer or *Coolers	\$6.45	\$6.89
Soft Drinks	\$2.00	\$2.38
*Liqueurs	\$6.45	\$6.89
Virgin Caesars	\$3.95	\$4.05
Wine - House Red or White	\$5.95	\$6.18
Fruit Punch per Litre	\$13.95	
Alcohol Punch per Litre	\$18.95	

\*By Request Only

#### Host Bar

The Hotel will set up a complete bar including bartender, mix & glasses. The consumption will be charged to the client on a per drink basis. A bartender charge of \$23.00 per hour with a minimum of three (3) hours will be applied if bar revenue is less than \$625.00.

#### Cash Bar

The Hotel will set up a complete bar, including a bartender (ticket seller, for large groups) guests pay for their own drinks. A bartender charge of \$23.00 per hour with a minimum of three (3) hours will be applied if bar revenue is less than \$625.00

#### Corkage Bar

This is designed for groups wishing to supply their own alcohol. January to October - full corkage is \$9.95 per person. Christmas rates are available. Corkage covers all ice, glasses, pop, juice, lemons and limes. Valid Liquor License is required. Certain Restrictions Apply. A bartender charge of \$23.00 per hour, per bartender will apply.

Bartenders' hours will include 1 total hour for set-up & teardown.



\* Gratuity & G.S.T. are not Included

# Banquet Bar Suggestions



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Screens

7' x 12' Fast Fold Screen with Dress Skirt

| \$235.00 plus labour

6', 8' Tripod Projection Screen

| \$45.00

Tripod Skirt

| \$6.00

10' x 10' Post & Cradle Screen

| \$85.00

## Accessory Equipment

Flipchart with paper

| \$40.00

4' x 6' Whiteboard

| \$45.00

Easel

| \$20.00

Laser Pointer

| \$25.00

Wireless Mouse

| \$40.00

A/C Extension Cord

| \$8.00

Power Bar

| \$8.00

A/V Tech Labour (Per Hour - Minimum 1 Hour) Monday - Friday 7:00 - 24:00

| \$65.00

A/V Tech Labour (Per Hour - Minimum 3 Hours) Monday - Friday 24:00 - 7:00

| \$70.00

A/V Tech Labour (Per Hour - Minimum 3 Hours) Weekends

| \$75.00

A/V Tech Labour (Per Hour - Minimum 3 Hours) Holidays

| \$100.00

Patch Fee

| \$TBD

Power Drop (Supplied by Glenmore Inn & Limited Quantity Available)

| \$125.00

Dedicated Internet Line (Modem)

| \$50.00



# Audio Visual Equipment



[www.glenmoreinn.com](http://www.glenmoreinn.com)

## Video Equipment

Laptop	\$150.00
26" LCD Television with DVD & Stand	\$150.00
32" LCD Television	\$100.00
DVD Player/Blu Ray Player	\$45.00
Comfort Monitor and Stand	TBA
LCD Projector for Computer or Video	\$200.00
LCD Splitter (VGA-DA) 1 Laptop to 2 LCDs	\$65.00
Video Splitter (Video-DA) 1 DVD to 2 LCDs	\$60.00
VGA Cable 25 Foot	\$25.00
VGA Cable 50 Foot	\$50.00
VGA Cable 100 Foot	\$75.00
Multi Display - VGA Splitter Package	\$200.00

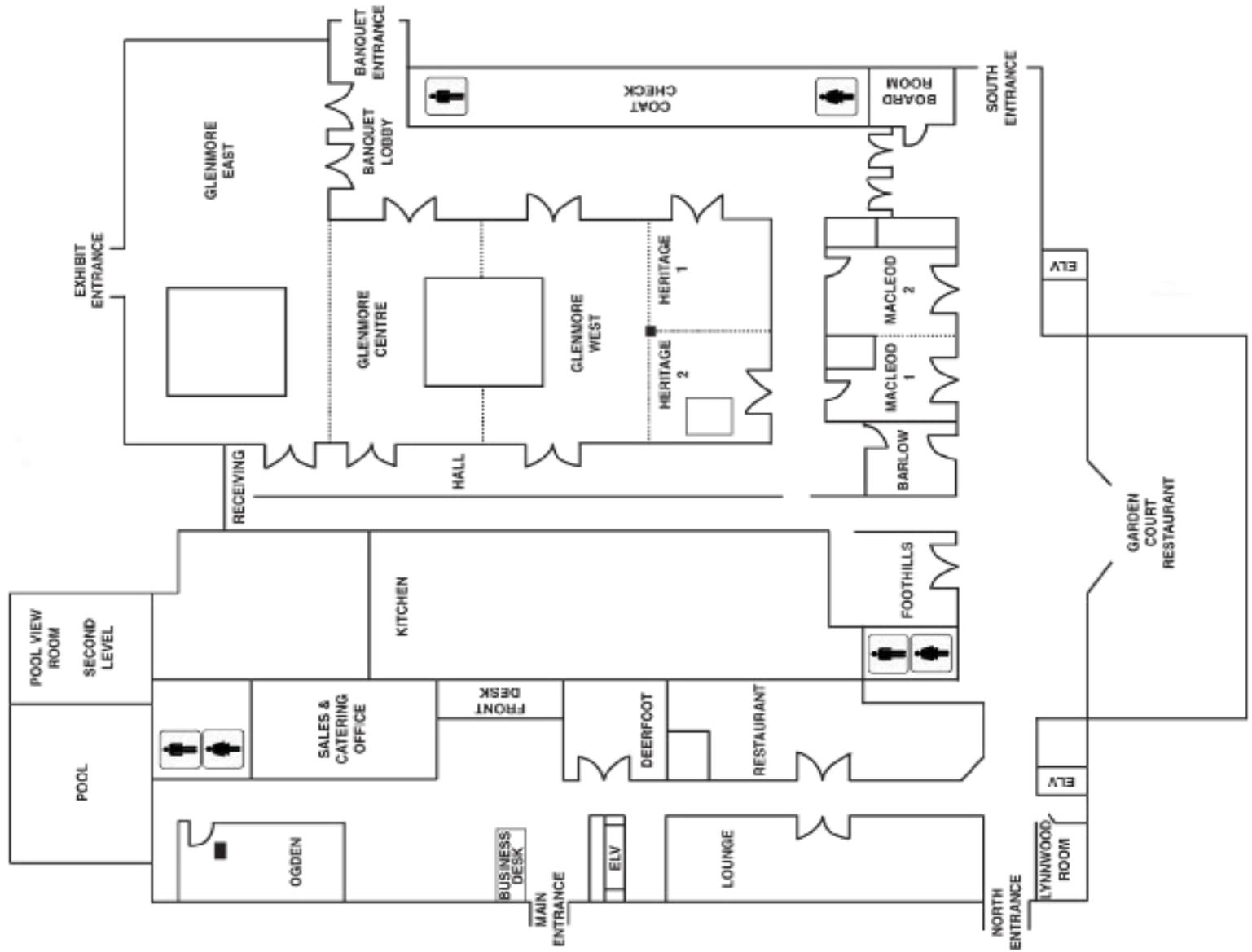
## Sound & Audio Equipment

Microphone with Floor or Table Stand	\$30.00
Wireless Hand Held/Lavalier (Neck)	\$100.00
Countrymen Microphone (Wireless)	125.00
Computer Audio Patch with Mixer	\$80.00
Computer Speakers	\$25.00
14 Channel Mono Mic/Line Mixer	\$65.00
16 Channel Mixer	\$125.00 plus labour
Portable iPod/Compact Disc Player	\$35.00
High Clarity Speaker Phone (Polycom)	\$95.00
Portable Powered Speaker & 1 Microphone	\$100.00
DI Box (Sound from Laptop to PA System)	\$25.00
EQ - Equalizer & Mixer (Required for 3 microphones or more)	\$120.00
Multi Display HDMI Splitter Package (Max. 50')	\$200.00
Multi Display VGA Splitter Package	\$200.00



# Audio Visual Equipment





# Floor Plan





# The GLENMORE INN & Convention Centre

		Glenmore East	Glenmore Centre or West	Glenmore East, Centre & West	Glenmore East, Centre, West & Heritage	Glenmore Centre/ West & Heritage	Glenmore West & Heritage	Heritage #1 or #2	Heritage Room	Macleod #1 or #2	Macleod Room	Ogden Room	Deerfoot Room	Barlow Room	Foothills Room	Boardroom	Lynnwood	Pool View Room
STYLE																		
Cocktail Reception		350	180	700	1000	450	250	50	100	40	100	60	40	20	N/A	N/A	N/A	N/A
Rounds of 10		360	140	650	720	400	220	50	100	40	90	50	40	20	30	N/A	N/A	N/A
Dinner Dance		260	100	580	650	300	180	N/A	80	N/A	75	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Boardroom Style		90	60	N/A	N/A	N/A	N/A	28	52	24	48	30	24	16	16	6	12	24
U-Shape		80	50	N/A	N/A	N/A	N/A	24	44	20	40	26	22	12	18	N/A	N/A	16
Theatre		540	220	1200	1200	600	350	70	150	60	130	80	60	40	45	12	22	40
Classroom (18" x 8" Tables)		200	92	360	440	280	160	32	68	24	60	36	28	16	15	N/A	12	24
Dimensions		90 x 47	58 x 32	N/A	N/A	58 x 88	58 x 56	24 x 28 24 x 30	58 x 24	25 x 28 21 x 28	46 x 28	24 x 42	22 x 26	21 x 23	17 x 31	13 x 12	10 x 21	30 x 23
Square Footage		4314	1931	8292	9742	5312	3323	675/720	1395	700/588	1288	1008	585	440	527	156	210	690
Ceiling Height		11'	11'	11'	N/A	N/A	N/A	10'	10'	11'	11'	10'	10'	10'	10'	10'	7'	7'

Meeting room charges vary based on food and beverage requirements & number of attendees.  
 These numbers may vary depending on final set-ups, i.e. audio visual, bars, head tables, etc.