Catering & Banquet Package





The GLENMORE INN & Convention Centre

1000 Glenmore Court, SE Calgary, Alberta T2C 2E6
Phone: (403) 279-8611
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. In a Banquet function, all guests have the same meal unless dietary restrictions apply. Food from Buffets are not transferable to breaks.

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 notifiedwithin 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 ofour 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

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 mealtimes an additional labour charge will be charged.

15. A 18% 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, indoor Fireworks 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

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. By booking with the Glenmore Inn, you will be responsible for any damages caused by your representative, any member or guest of the organization represented by or any other person, firm or corporation.

23. Neither party shall be held responsible for any delay or failure to perform hereunder for which delay or failure is due to directives of the government or governmental agency, acts of God, pandemic, epidemic, acts of terrorism, fire, explosion, flood, windstorm, lightning strikes or other labour dispute, riot or any other causes, contingencies or circumstances not subject to the reasonable control of the affected party which prevent or hinder performance hereunder, or make such performance hereunder impractible. OR, The act or omission of the representative or any person attending the function.

24. 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.

25. Shipments for Banquets and Catering functions cannot 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.

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	$24.95
2.5 litres of Coffee or Decaf Coffee or Tea	$29.95
9 litres of Coffee	$99.00
17.9 litres of Coffee	$189.00
Hot Chocolate	$1.95 per package
Bottled Water	$2.95 per bottle
Sparkling Water	$3.95 per bottle
Soft Drinks	$2.95 per can
Individual Juice	$3.50 per can
Mini Danish	$2.95 each
Hard Boiled Eggs	$1.95 each
Assorted Muffins	$2.75 each
Gluten Free Muffins	$3.95 each
Assorted Squares	$1.95 each
Assorted Cookies	$2.50 each
Gluten Free Cookies	$3.25 each
Rice Krispie Squares	$1.95 each
Loaf Slices	$2.95 each
Croissants	$3.25 each
Bagel with Cream Cheese	$3.95 each
Assorted Granola Bars	$2.95 each
Assorted Granola Bars (Gluten Free)	$3.75 each
Assorted Yogurt Cups	$2.95 each
Seasonal Fresh Fruit	$5.95 each
Whole Fruit	$2.75 each
Fruit Source Bars 37grams	$2.95 each
Chocolate Bars	$2.50 each
Potato Chips	$2.00 each

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



Coffee Breaks

Cookies and Sweets | $7.95
Assorted Squares and Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Country Coffee Break | $10.95
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 | $11.95
Assorted Fresh Fruit. Granola Bars & Assorted Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Chocolate Break *| $14.95
A Chocolate Fondue with Speared Fresh Fruits & Cookies for Dipping. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Sugar Snack | 11.95
Mini Chocolate Bars & Licorice. Assorted Squares & Cookies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Healthy Break | $13.95
Domestic Cheese & Crackers. Fruit Source Bars & Granola Bars. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Coffee & Dessert Buffet * | $14.95
Assorted Cakes, Cookies, Squares and Pies. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

Sweet & Salty Break | $11.95
Vegetables & Dip. Assorted Cookies & Pretzels. Freshly Brewed Regular Coffee, Decaf Coffee and Tea.

*Gratuity and G.S.T. are not included
*Minimum number required

Additional Coffee Break Packages

Muffin Madness (Buffet Style)
Chilled Fruit Juices
Freshly Baked Assorted Muffins
Seasonal Fruit
Freshly Brewed Regular Coffee, Decaf Coffee & Tea
$13.95 per person

Continental Combo (Buffet Style)
Chilled Fruit Juices
Freshly Baked Assorted Pastries
Seasonal Fruit
Freshly Brewed Regular Coffee, Decaf Coffee & Tea
$14.95 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
$22.95 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

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 | $21.95 per person | Minimum of 20 people
Served | $19.95 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
$9.95 per person

Executive Two
Coffee & Tea on Arrival
Assorted Muffins
Mid Morning Refresh of Coffee & Tea
Coffee & Tea Mid Afternoon
$12.95 per person

Executive Three
Coffee and Tea on Arrival
Assorted Muffins & Baked Pastries
Mid Morning Refresh of Coffee & Tea
Coffee, Tea & Assorted Pop Mid Afternoon
Assorted Cookies
$19.95 per person

Executive Four
Coffee, Tea and Juice on Arrival
Assorted Muffins & Baked Pastries
Mid Morning Refresh of Coffee & Tea & Juice
Coffee, Tea & Assorted Pop Mid Afternoon
Fresh Fruit or Vegetable Tray
Assorted Cookies
$22.95 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
$39.95 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 or Vegetable Tray
Assorted Cookies
$49.95 per person

*Gratuity & 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 of the following:
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 or Vegetable Tray
$59.95 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

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

$37.95 per person
*Minimum of 40 people

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

Enhance Your Breakfast

New York Steak	| $8.95 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	| $2.75 each
Croissants with Preserves	| $3.25 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	| $3.95 per person
Bowl of Cereal (serves 15)	| $15.95



Mid Morning Brunch

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

The Old Stand-by

Regular White & Whole Wheat Bread
$19.95 per person

Kaisers

All Grain, Sesame and White
$20.95 per person

The Variety

Baguette, Rye, Fresh Herb Focaccia, Assorted Wraps,Croissants & Whole Wheat Bread
$22.95 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)
$25.95 per person

*** The Deli Table is not recommended for large groups**

Lunch Enhancements

Fresh Vegetable Platter with Dip | **$3.95 per person**
Assortment of Canadian & Imported
Cheese with Crackers | **$4.95 per person**
Seasonal Fresh Fruit Tray | **$3.95 per person**
Dessert Buffet | **$6.95 per person**

Prices valid if served in meeting room only
***Gratuity & G.S.T. are not included**

Boardroom Lunches

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
Diced Sweet Thai Chicken and Vegetables served with Rice
Ginger Beef with Roasted Garlic, Mushrooms & Scallions over Rice



Assorted Squares & Cookies
Coffee & Tea
$24.95 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
$24.95 per person

* Gratuity & G.S.T. are not included
Based on a minimum of 15 people, Prices valid if served in meeting room only
Buffet is out for a maximum of 45 minutes

Meeting Buffet Lunches

Rolls and Butter
Pickles, Olives and Pepper Tray
Garden Salad
1 Chef's Choice Salad
Fresh Herb Bean Salad
Diced Potato Dijon Salad
Fresh Vegetable Platter with Peppered Sour Cream Dressing
Selection of Sweet Desserts
Coffee and Tea
$23.95 per person
(Minimum of 30 people)



Lunch Buffet Enhancements

Meat or Vegetarian Lasagna with Romano Cheese	| $6.95 per person
Roast Chicken with Sweet Thai Sauce	| $6.95 per person
Black Bean & Ginger Fried Beef	| $6.95 per person
Baked 3-Cheese Penne Vegetarian or Meat	| $5.95 per person
Roast Chicken with Italian Spices	| $6.95 per person
Braised Alberta Beef Ragout with Bell Peppers	| $6.95 per person
Filet of Salmon with a Panko Crust and Herb Butter Au Jus	| $8.95 per person
Carved Roast Beef or Ham or Turkey	| $7.95 per person
Baked Alberta Beef Meat Loaf with Wild Mushrooms & Green Peppercorns	| $6.95 per person
Carved Prime Rib	| $9.95 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

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*.

*Limited to 50 Attendees Maximum

Option One
Roasted Garlic & Onion wrapped in Meat Sauce over Penne Rigate Pasta finished with Italian Parsley, Romano & Mozzarella Cheese.
$22.95 per person

Option Two
Sweet Chili Chicken Stir Fry with Ginger over Steamed Rice.
$24.95 per person

Option Three
Breast of Chicken Roasted with Mediterranean Herbs finished with a Champagne Veloute and Wild Mushroom Blend.
$27.95 per person

Option Four
Sautéed Breast of Chicken with Grilled Bell Peppers touched with Bourbon in a light Madagascar Sauce.
$27.95 per person

Option Five
Greek Inspired Lemon Chicken with Cracked Tri-Color Peppercorns & Herbs. Baked with Feta Cheese touched with a light Au Jus.
$27.95 per person

Option Six
Gently Roasted Beef, English Cut & Finished with Julienne Jardiniére.
$27.95 per person

Option Seven
Prime Rib Sandwich with Garlic Grilled 7-Grain Baguette Garnished with Wild Mushrooms & Julienne leeks.
$33.95 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.
$33.95 per person

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

Desserts

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

Served Lunch

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 (max 200 people)
Spinach Salad with Sliced Egg, Spanish Onion & Mixed Peppercorn Ranch Dressing with Basil and Chives
Ceasar 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
$49.95 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
$51.95 per person

Chicken Richard
Lightly Breaded Chicken Breast Filled with Cheese & Fine Herbs
Finished with Chasseur Sauce touched with Brandy
$54.95 per person

Roasted Alberta Beef with Chateaubriand Sauce
Demi-glaze Finished with Tarragon & Cayenne Pepper
$51.95 per person

Slowly Roasted Prime Rib with a Burgundy au Jus & York-shire Pudding
$59.95 per person

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

Dinner

Dinner Selections

Traditional Roast Turkey (Limit to 200)
With Sage & Onion Stuffing & Home-style Gravy & Cranberry Sauce
$52.95 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
$56.95 per person

*Selection of Flavours (2)
Roasted Chicken Breast with Steamed Salmon, topped with Blended Fresh Herbs & Draped with Roasted Red Onions & Madagascar Peppers
$58.95 per person

***Salmon with a Citrus Sauce** on a Bed of Blended RiceCrowned with Julienne Vegetables
$59.95 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
$65.95 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
$54.95 per person

***Roasted Alberta Tenderloin** Served English Style
Finished with a Demi-glaze of Roasted Tomatoes, Herbs & Spiced Wine on a bed of Asparagus
$69.95 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
$69.95 per person



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

Dinner continued

Desserts

Double Chocolate Mousse Cake with Fruit 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
Carrot Cake with Cream de Amaretto

Chocolate Cadillac Cheesecake with Cream de Cacao & Amaretto (Add $3.50)
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 – Gluten Free (Add $3.50)
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 $7.95)



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

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



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

*Roast Chicken with Italian Spices
*Braised Alberta Beef Ragout with Bell 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 Spanish Onions & Parsley

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
- Strawberry Shortcake

Coffee or Tea
(Minimum of 40 persons)

$51.95 per person

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

Buffet 1

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

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

*Roast Chicken with Italian Spices
*Braised Alberta Beef Ragout with Bell Peppers
*Poached Salmon Slices with Peppered Dill (Add $3.95 per person)
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 Spanish Onions & Parsley

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)

$56.95 per person

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

Buffet 2

Rolls, Butter

Soup optional for groups of 300 or less

Salads

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

Platters

Assorted Domestic & European Meats
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



Your Choice of Two of the Following

*Can Be Requested Gluten Free

*Roast Chicken with Italian Spices
*Braised Alberta Beef Ragout with Bell Peppers
*Poached Salmon Slices with Peppered Dill touched with Lemon Zest
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 Spanish Onions & Parsley
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
$69.95 per person
(Minimum of 75 people)

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

Deluxe Buffet

Cocktail Hour
Fresh Herb Bruschetta
Vegetables & Dip
Hummus with Flat Bread
Soup Tureen (maximum
300 people)

Salads
Garden Salad, Potato Salad,
Coleslaw with Dried Cranberries
Mixed Bean Salad with Red Onions
Seafood Pasta Salad
Chef's choice of 2 Salads
Pickled Beets & Onions
Barbecued Asparagus, Cherry Tomatoes & Boccaccini with a Mediterranean Dressing

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

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

Your Choice of Three of the Following
*Can Be Requested Gluten Free

*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
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 Spanish Onions & Parsley
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
$82.95 per person
Minimum of 75 persons

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

Superior Buffet

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 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
*For Larger events, trays may be combined onto larger platters

Seasonal Fresh Fruit Tray	| $65.00 each
Assorted Pickles & Olive Tray	| $25.00 each
Cookies & Squares Sweet Tray	| $35.00 each
Hummus & Pita Bread	| $42.00 each
Bruschetta with Assorted Crackers	| $55.00 each
Fresh Vegetable Tray with Peppered Sour Cream Dip	| $62.00 each
Sandwich Tray - Assortment of Quartered, Fingers Sandwiches (50 Quarters)	| $69.00 each
Deli Tray - Cold Cuts & Buns, Butter, Mayonaise & Mustard (1 1/2 buns per person)	| $75.00 each
Canadian & Imported Cheese Tray with Assorted Cocktail Crackers	| $75.00 each
Summer Sausage Platter (Garlic, Ham, Farmer & Other Sausages garnished with Pickles, Olives & Assorted Cocktail Crackers)	| $75.00 each
Poached, Cooled & Sliced Salmon Tray with Lime Cocktail Sauce & Sliced Lemons	| $95.00 each
Assorted Party Snacks (Potato Chips, Pretzels & Tortilla Chips with Assorted Dips)	| $35.00 each

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





Specialty Reception

Specialty Hors d'Oeuvres
*Mixed Cold Canapés | $33.95 per dozen (Orders of 5 Dozen)
*Assorted Sushi & Roll | $33.95 per dozen (Orders of 5 Dozen)
*Samosas (Vegan) | $33.95 per dozen (Orders of 5 Dozen)

*All of the above are by special request only



Hot Hors d'Oeuvres
Chicken or Beef Satay with Spiced Teriyaki Sauce
Italian Meatballs
Cauliflower Tempura (Vegan)
Mini Vegetarian Spring Rolls
Wagyu Beef Dumplings
Salt & Pepper Ribs
Flavoured Wings
$23.95 per dozen (**Minimum 3 dozen per selection**)

Reception Enhancements

Candied Cracked Black Pepper Salmon with Grilled Baguette & Crackers (Serves 30)	| $395.00 per side
Maple Cured Alberta Beef with Assorted Rolls & Condiments (50 dinner rolls)	| $495.00
Pacific & Atlantic Seafood Tray (Serves 30)	| $425.00
Flamed Grand Marnier, Ginger & Peppered Prawns Sautéed (Minimum of 5 dozen)	| $48.95 per dozen
Pyramid of Prawns with Spiced Cocktail Sauce (Minimum of 3 Dozen)	| $48.95 per dozen
Gently Smoked Canadian Salmon with Grilled Baguette & Crackers (Serves 30)	| $395.00 per side
*Chocolate Fondue with Fresh Fruit *When available – 30 or more people	| $13.95 per person

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

Canapés & Hors d'Oeuvres

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

Bree, Riesling, Germany	| $33.95
Peller Estates, Pinot Grigio, Canada	| $30.95
Peller Estates, Chardonnay, Canada	| $30.95
Las Cumbres, Sauvignon Blanc, Chile	| $34.95

Red Wine

Peller Estates, Pinot Noir, Canada	| $30.95
Peller Estates, Merlot, Canada	| $30.95
Alamos, Malbec, Argentina	| $33.95
Las Cumbres, Cabernet Sauvignon, Chile	| $34.95

Sparkling Wine

Freixenet Cordon Negro, Spain	| $39.95
Martini & Rossi, U.S.A	| $34.95
Castelfino, Italy	| $35.95
Non-Alcoholic Sparkling Juice	| $15.95



All prices are subject to change | Gratuity & G.S.T. are not Included

Must be ordered in multiples of 6

Wine Menu

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.)	$6.75	$7.50
Liquor - Premium Brands (1 oz.)	$7.25	$8.75
Domestic & Non-Alcoholic Craft Beer	$6.75	$7.50
Imported Beer or Coolers	$7.25	$8.75
Soft Drinks	$2.50	$2.50
Liqueurs (on request only)	$7.25	$8.75
Virgin Caesars & Non-Alcoholic Corona Beer	$3.75	$4.00
Wine - House Red or White	$6.75	$7.50
Fruit Punch per Litre	$13.95	
Alcohol Punch per Litre	$18.95	



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 $25.00 per hour with a minimum of three (3) hours will be applied if bar revenue is less than $650.00. * Gratuity & G.S.T. are not Included

Cash Bar

The Hotel will set up a complete bar, including a bartender, guests pay for their own drinks. A bartender charge of $25.00 per hour with a minimum of three (3) hours will be applied if bar revenue is less than $650.00.
Cash Bar prices include Gratuity and GST

Corkage Bar

This is designed for groups wishing to supply their own alcohol. January to October - full corkage is $9.95 per person plus Gratuity and GST. 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 $25.00 per hour, per bartender will apply.

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

Banquet Bar Suggestions

This is a small list of what we can offer.
Please contact our office for a quotation.

Screens

12’ x 7’ Screen with Dress Kit, labor extra*	$275.00
8’ Tripod Projection Screen	$50.00
9’ Diagonal Quickfold Screen	$121.00
Drop Down Screens – available in select rooms only	$75.00

*Other sizes available; ie 16’ x 9’ HD Screen – call for pricing

Accessory Equipment

Flipchart with paper	$45.00
2’ x 3’ Whiteboard	$25.00
Easel	$22.00
Laser Pointer	$44.00
Wireless Mouse / Presenter	$44.00
A/C Extension Cord / Power Bar	$8.00
A/V Tech Labour (Per Hour - Minimum 1 Hour) Monday - Friday 7:00 -6:00 pm A/V	$75.00
Tech Labour (Per Hour - Minimum 4 Hours) Monday - Friday 24:00 -7:00am	$112.50
A/V Tech Labour (Per Hour - Minimum 4 Hours) Weekends	$112.50
A/V Tech Labour (Per Hour - Minimum 4 Hours) Holidays	$120.00
Patch Fee per 100 sq. ft.	$9.00
Power Drop (Supplied by Glenmore Inn & Limited Quantity Available)	$125.00
Dedicated Internet Line (Modem)	$50.00



Audio Visual Equipment

Video Equipment

Laptop	| $165.00
Comfort Monitor and Stand	| $435.00
LCD Projector for Computer or Video	| $250.00
HD Laser Projectors also available – call for pricing	
HDMI Cable 25 Foot	| $25.00
HDMI Cable 45 Foot	| $50.00

Also Available: HD Camera Tripod – call for pricing

Sound & Audio Equipment

Microphone with Floor Stand or Table Stand	| $41.00
Wireless Hand Held/Lavalier (Neck)	| $110.00
Wireless Microphone Headset	| $125.00
Computer Audio Patch with Mixer	| $100.00
Computer Speakers	| $28.00
14 Channel Mono Mic/Line Mixer	| $72.00
16 Channel Mixer	| $147.00
High Clarity Speaker Phone (Polycom)	| $165.00
Portable Powered Speaker & 1 Microphone	| $116.00
Portable Powered Speaker & DI Box	| $116.00
DI Box (Sound from Laptop to PA System)	| $28.00
EQ - Equalizer & Mixer (Required for 3 microphones or more)	| $144.00
Multi Display HDMI Splitter Package (Max. 50')	| $225.00
*Digital Microphone Conference System (plus $44 per microphone)	| $457.00

*labor extra

Also Available: Delegate/Chairman Microphone System – call for pricing

Audio Recorder – call for pricing

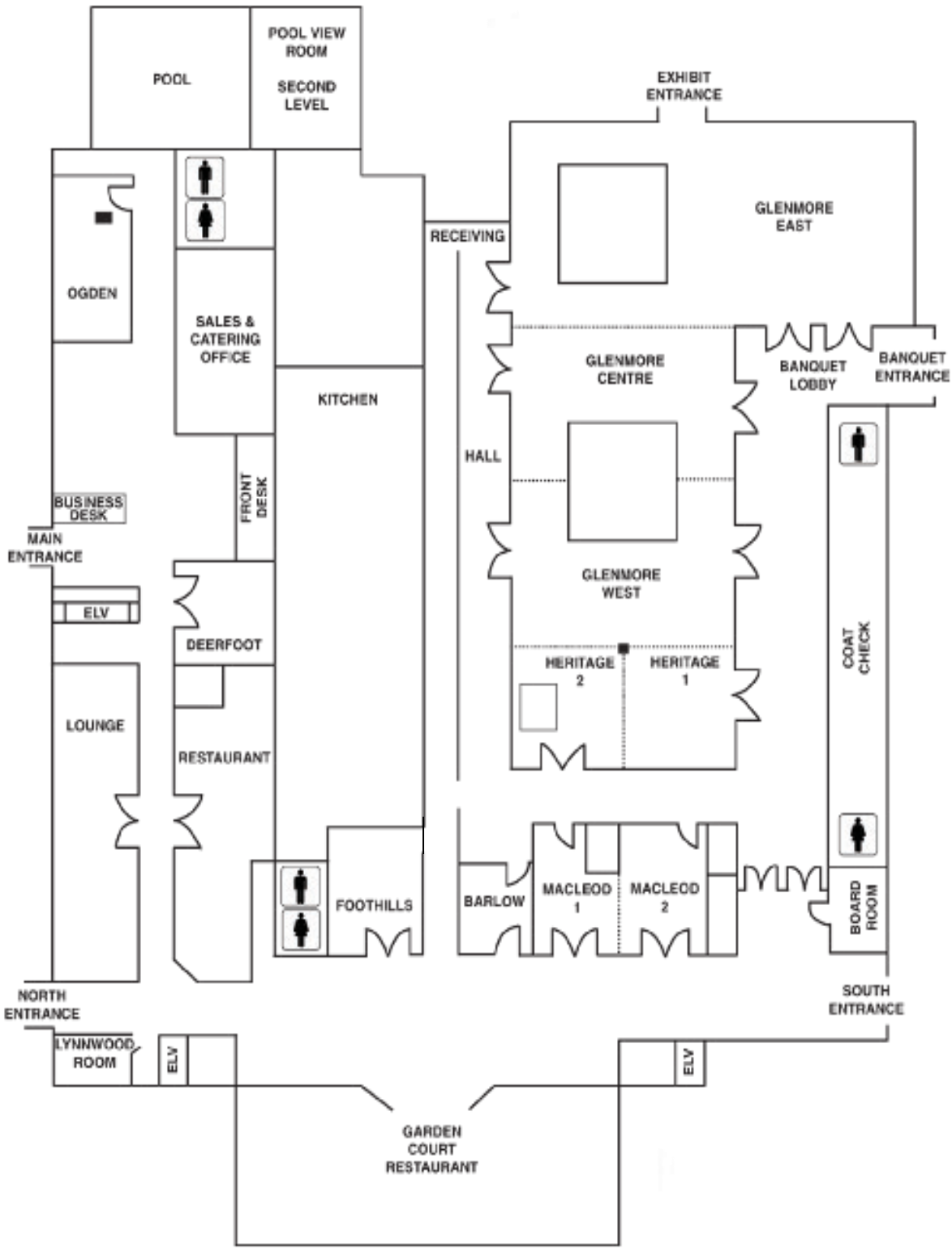
Teleconferencing Conference Unit – call for pricing



Audio Visual Equipment

Floor Plan

www.glenmoreinn.com



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		520	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 46	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		4140	1931	8002	9397	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.