# Meeting 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

- 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 regul ations prohibit theremoval of any food from the hotel. Charges will apply for any dietary substitutions requested on the day of the function. In a Banquet, 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 six (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 guarantee 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 guarantee 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

## **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, 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 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.
- 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 Tea2.5 litres of Coffee or Decaf Coffee or Tea9 litres of Coffee17.9 litres of CoffeeHot ChocolateBottled WaterSparkling WaterSoft DrinksIndividual JuiceRegular Fruit Pastry SticksHard Boiled EggsAssorted MuffinsGluten Free MuffinsAssorted SquaresAssorted CookiesGluten Free CookiesRice Krispie SquaresLoaf SlicesCroissantsBagel with Cream CheeseAssorted Granola BarsAssorted Yogurt CupsSeasonal Fresh FruitWhole FruitFruit Source Bars 37gChocolate BarsPotato Chips
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\$24.95 \$29.95 \$99.00 \$185.00 \$1.95 per package \$2.95 per bottle \$3.75 per bottle \$2.95 per can \$3.50 per can \$2.75 each \$1.95 each \$2.75 each \$3.95 each \$1.95 each \$2.25 each \$3.25 each \$1.95 each \$2.95 each \$2.95 each \$3.75 each \$2.95 each \$3.75 each \$2.95 each \$5.95 each \$2.75 each \$2.95 each \$2.50 each \$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

## 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 PastriesSeasonal 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 FruitFlour 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) Buffet minimum of 20 people 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 | \$19.95 per person Served | \$17.95 per person 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**



Mid Morning Brunch Buffet Chilled Fruit Juices, Regular Coffee, Decaf & TeaSlices 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 <u>Or</u> Wild Mushroom Beef Ragout Dessert Island with Chocolate Fondue

| \$32.95 per person \*Minimum of 40

\* 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
Bowl of Cereal (serves 15)	\$15.95



## Mid Morning Brunch



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 & Fruit Pastry Sticks 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 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**



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 1/4 Sandwiches per person, add \$1.95 each for2 Sandwiches per person) Egg Salad with Chives Smoked Turkey & Swiss CheeseHam & 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 | \$18.95

Kaisers All Grain, Sesame and White | \$19.95 The Variety Baguette, Rye, Fresh Herb Focaccia, Assorted Wraps Croissants & Whole Wheat Bread | \$21.95

The Deli Table \* (Based on a minimum of 20 people) Assorted Baguette & Buns Assorted Salami Slices

Roast Beef, Ham and 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 | \$24.95 \* 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**



#### Rolls and Butter

Pickles, Olives and Pepper Tray Garden Salad Fresh Herb Bean Salad Diced Potato Dijon Salad 1 Chef's Choice Salad Fresh Vegetable Platter with Peppered Sour Cream Dressing 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	\$6.95 per person
Sweet Thai Chicken	\$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.

#### **Option One**

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

#### | \$19.95

Option Two Sweet Chili Chicken Stir Fry with Ginger over Steamed Rice. | \$23.95

Option Three Breast of Chicken Roasted with Mediterranean Herbs finished with a Champagne Veloute and Wild Mushroom Blend. I \$25.95

#### **Option Four**

Sautéed Breast of Chicken with Grilled Bell Peppers touched with Bourbon in a light Madagascar Sauce. | \$25.95

#### **Option Five**

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

#### | \$25.95

**Option Six** 

Gently Roasted Beef, English Cut & Finished with Julienne Jardiniére. | \$26.95

#### **Option Seven**

Prime Rib Sandwich with Garlic Grilled 7-Grain Baguette Garnished with Wild Mushrooms & Julienne leeks. | \$31.95

#### **Option Eight**

Poached or Baked Filet of Canadian Salmon on a bed of Julienne Root Vegetables with a Ginger Infused Citrus Velouté Sauce. I \$31.95

\* 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



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 | \$23.95 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 | \$23.95 per person

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

## **Meeting Buffet Lunches**





#### All Inclusive Meeting Package

Assorted Muffins, Chilled Fruit Juices, Coffee & Tea 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

Coffee, Tea & Assorted Pop Mid Afternoon Assorted Cookies

Room Rental Included and Choice of either a Flipchart or Screen

#### | \$55.95 per person

\* Based on a minimum of 15 persons. Prices valid if served in meeting room only

- \* Gratuity & G.S.T. are not included
- \* Room Restrictions Apply

All Inclusive Deluxe Meeting Package

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 Coleslaw Assorted Pickles, Olives & Peppers

Choice of One of the Following: Tandoori Baked Chicken on Steamed Rice Meat or Vegetarian Baked Fusilli Roast Chicken with Italian Spices served with Roasted Potatoes Braised Beef Ragout with Bell Peppers over 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 with Dip

Room Rental Included and Choice of either a Flipchart or Screen

#### | \$65.95 per person

### All Inclusive Meeting Packages



Screens
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7' x 12' Fast Fold Screen with Dress Skirt	\$260.00
8'Tripod Projection	\$50.00
10' x 10' Screen	\$120.00
10' x 10' Fast Fold Screen with Dress Skirt & 2 hrs labor	\$270.00

Accessory Equipment Flipchart with paper	
4' x 6' Whiteboard	
2' x 3' Whiteboard	
Easel	
Laser Pointer	
Wireless Mouse	
A/C Extension Cord	
Power Bar	
A/V Tech Labour (Per Hour - Minimum 1 Hour) Monday - Friday 7:00 - 24:00	
A/V Tech Labour (Per Hour - Minimum 3 Hours) Monday - Friday 24:00 - 7:00	
A/V Tech Labour (Per Hour - Minimum 3 Hours) Weekends	
A/V Tech Labour (Per Hour - Minimum 3 Hours) Holidays	
Patch Fee per 100 sg. ft.	
Power Drop (Supplied by Glenmore Inn & Limited Quantity Available)	
Dedicated Internet Line (Modem)	



## Audio Visual Equipment

| \$45.00 | \$50.00 | \$25.00 | \$22.00 | \$25.00 | \$44.00 | \$8.00 | \$8.00 | \$75.00 | \$112.50 | \$112.50 | \$120.00 | \$9.00 | \$125.00 | \$50.00



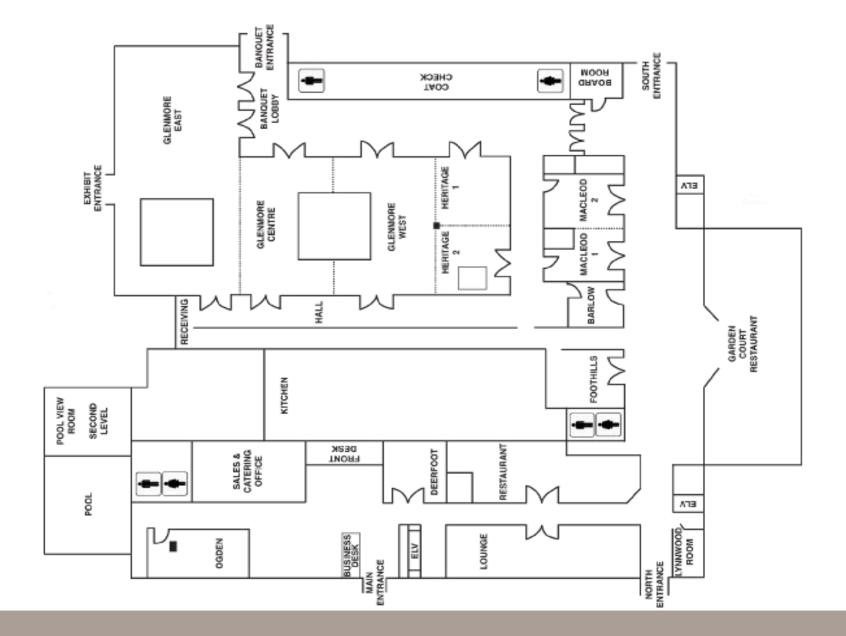
Video Equipment Laptop Comfort Monitor and Stand LCD Projector for Computer or Video LCD Splitter (HDMI) 1 Laptop to 2 LCDs HDMI Cable 25 Foot HDMI Cable 45 Foot	\$165.00   TBD   \$220.00   \$66.00   \$25.00   \$50.00
Sound & Audio Equipment Microphone with Floor Stand Wireless Hand Held/Lavalier (Neck) Slimline Microphone (tabletop) Wireless Head Set Computer Audio Patch with Mixer Computer Speakers 14 Channel Mono Mic/Line Mixer 16 Channel Mixer Compact Disc Player High Clarity Speaker Phone (Polycom) Portable Powered Speaker & 1 Microphone Portable Powered Speaker & DI Box DI Box (Sound from Laptop to PA System) EQ - Equalizer & Mixer (Required for 3 microphones or more) Multi Display HDMI Splitter Package (Max. 50')	\$41.00   \$110.00   \$50.00   125.00   \$80.00   \$28.00   \$72.00   \$138.00   \$138.00   \$135.00   \$116.00   \$116.00   \$116.00   \$144.00   \$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.