

Wedding Package




BAYMONT[®]
INN & SUITES

E: mcanal@baymont.ca
P: (403)357-6331 OR (403)346-8841
4311 49th Avenue
Red Deer AB T4N 5Y7

Congratulations on your Engagement!

Happily ever after begins with a magical wedding.

Your event deserves special attention! Celebrate the beginning of your journey with style, comfort and personal touch here at Baymont Inn & Suites and Conference Centre.

Our Wedding Packages are carefully designed so that you can enjoy your special day while our friendly staff and management team will ensure that its perfect!

The Classic Wedding Package \$1100

- ❖ *A special guest room rate will be extended to your wedding guests (based on availability)*
- ❖ *Invitation inserts containing the necessary information (available upon request)*
- ❖ *Complimentary Tasting for 2 people prior to your event*
- ❖ *Tropical Courtyard available for wedding pictures*
- ❖ *A luxuriously appointed Banquet Facility for up to 104 people with complete set up (this include skirted tables for the gift table, guest book table and DJ table with option of having a raised head table, podium, and microphone)*
- ❖ *A Suite with a romance package and breakfast for two with late check-out (available upon request)*
- ❖ *2 bottles of our House White Wine and 2 bottles of our House Red Wine for the head table*

- ❖ *SOCAN/ ReSound Fee*
- ❖ *Bartender Labour Fee*
- ❖ *White or Black table linen and napkins*

Value Add- Ons

Prepare for your big day with a rehearsal dinner for twenty family and friends the night before (subject of availability)

Let your guests enjoy ported Hor D'oeuvres; beautiful to look at and delicious to nibble on appetizers before dinner.

Simple Elegant Wedding Package \$700

- ❖ *A special guest room rate will be extended to your wedding guests, based on availability*
- ❖ *Tropical Courtyard available for pictures*
- ❖ *A luxuriously appointed Banquet Facility for up to 120 people with complete set up for your wedding celebration. This will include skirted tables for the gift table, guest book table and DJ table with option of having a raised head table, podium, and microphone*
- ❖ *SOCAN/ ReSound Fee*
- ❖ *Bartender Labour Fee*
- ❖ *White or Black table linen and napkins*

Add a Touch of Elegance with:

- ❖ Beautiful backdrop behind the head table, providing a serene and flowing feeling for all of your photos
- ❖ Chair covers, in your choice of color with sash that ties around the top of the chairs

The Elegance Addition is \$10.00 per person

Banquet rooms are available to comfortably accommodate from 20 to 96 people. Decorating the day before is not always possible; however we do endeavor to allow time the morning of your wedding, and will confirm availability the week prior.

Complete clean up of the room is included with the exception of personal belongings

Deposit Information

A non-refundable deposit will be required to confirm your booking and will be determined based on the function size required. Payment of 50% of the estimated total is due 30 days prior to the event (the deposit applied to the final amount). The remaining balance is to be paid 7 business days prior to your Wedding. At this time, a credit card/ or an additional deposit is required to cover any extra costs on the night of your wedding.

Breakfast Buffets

(minimum 15 people required)

Daily Scramble

Farm Fresh scrambled eggs

Home style potatoes

Bacon and sausage

Seasonal fresh fruit salad

Assortment of breakfast pastries

\$17.95

Deluxe Continental

Breakfast pastry platter

Fruit yogurt and granola parfaits

Cereal and milk

Fresh fruit salad and toast station

\$13.45

Breakfast Additions

Eggs benedict \$3.95 per person

Hot oatmeal \$2.00 per person

All breakfast include fresh brewed coffee, teas, and chilled juice

Reception & Late Lunch Selections

Sandwich Delights \$10.95 per person

Pizza Buffet \$30.00 per person

Your choice of 3 15" pizza types:

Meat Lovers, Mexican, Pepperoni, Cheese, Vegetarian and Hawaiian

Additional Selections

Cheese Board (based on 2.5oz. per person) \$5.55 per person

Domestic and Imported cheese served with fruit garnish and a variety of crackers

Fruit Platter \$5.55 per person

Pastry Tray (based on 2.5 oz. per person) \$5.55 per person

A delicious assortment of baked goods

Additional Selections

Fresh Vegetable Platter (based on 2.5oz. per person) \$5.55 per person
Fresh Crisp Vegetables served with a cucumber dill dip

Sandwich Platter \$5.55 per person
A dozen assorted sandwiches served on double cut bread or croissants

Deli Platter \$5.55 per person
An assortment of deli meats with rolls and condiments


Prices are guaranteed ninety (90) days prior to your function. Guaranteed numbers required 1 week prior to event. 18% gratuity and GST will apply.

*The wedding cake is the sole food that may be brought in from outside the hotel.
Prior arrangements for delivery and setup must be made.*

Wedding Menu Package

(minimum 30 people)

Hot Delights



Baymont Inn & Suites Famous Chicken Wings	\$18.98 per pound
Vegetarian Spring Rolls	\$18.95 per dozen
Jack Daniels BBQ Meatballs	\$18.95 per dozen
Crab Cakes with Chipotle Aioli	\$23.95 per dozen
Filo Wrapped Baked Brie with Apricots, Almonds, and Cranberries	\$325 per wheel
<i>Mushroom Caps stuffed with Dungeness Crab</i>	\$26.95 per dozen
<i>Bacon Wrapped Scallops</i>	\$28.95 per dozen

Chilled Delights

Tomato Basil Boccocini Skewers	\$18.95 per dozen
Smoked Salmon Cream Cheese Stuffed Cherry Tomatoes	\$23.95 per dozen
Atlantic Salmon and Red Onion Relish Tarts	\$23.95 per dozen
Brie and Cranberry Compote with Chive Canape	\$23.95 per dozen
Sweet Basil and Vine Ripened Tomato Bruschetta	\$18.95 per dozen
Tiger Shrimp Pyramid with Cocktail Sauce	\$80.00 per pyramid

Reception Stations

Beef Tenderloin Martinis	\$14.95 per person
Scallop and Shrimp Flambé in garlic, olive oil, cracked pepper and fresh tomato	\$26.95 per dozen

Plated Entrees

Prime Rib of Beef (30 people minimum) <i>Slow roasted Canadian Prime Rib served with Au Jus</i>	\$38.95 per person
Seared Chicken Breasts <i>Served with natural glaze, wild mushroom risotto and baby vegetable medley</i>	\$31.95 per person
AAA Beef Filet Mignon <i>Financiere sauce served on a thyme and echalotte rostii and braised oyster mushrooms</i>	\$37.95 per person
Roast Turkey <i>Pan gravy, cranberry and apricot dressing, whipped potato and baby vegetables</i>	\$33.95 per person
Roast Baron of Beef <i>Herb Roast garlic potatoes and baby vegetables drizzled with Au Jus</i>	\$32.95 per person
Pork Tenderloin <i>With a tarragon and meaux mustard cream served with caramelized onion tart</i>	\$32.95 per person
Honey Glazed Salmon <i>With a tarragon and meaux mustard cream served with caramelized onion tart</i>	\$37.95 per person

Served Dinner Selections

Starters

Mixed field greens

The Chef's Signature Vinaigrette

Fresh Berry Spinach Salad

Fresh Berries with maple Dijon vinaigrette

Vine Ripened Tomato Asparagus Salad

White Truffle vinaigrette topped with shaved reggiano cheese

Butternut Squash & Ginger Soup

With crème fraiche and frizzled leeks

Wild Mushroom Cream with Stilton Cheese

All served dinners are priced per person and include your choice of starter salad or soup and dessert from our selection page with a basket of fresh rolls and fresh brewed coffee and tea.

Served Dinner Selections

Desserts

Death By Chocolate Pate

White Chocolate and Raspberry Crème Brule

Banana Bread Pudding with Sultana and Dark Rum Caramel Sauce

Vanilla Crème Brule

After Dinner Sweets

Chocolate Dipped Strawberries \$2.00 per person

Petit Fours \$3.00 per person

Chocolate Truffles \$2.00 per person

Dinner Buffets

(minimum 40 people)

Carved Entrée Selections

Pork tenderloin with Saskatoon & green peppercorn demi glaze	\$28.95 per person
Slow Baked Honey Ham accompanied with rum raisin sauce	\$29.95 per person
Roast Prime Rib of Beef with Au Jus	\$35.95 per person
Carved AAA Canadian Baron of Beef	\$32.95 per person
Sliced Turkey & Stuffing	\$31.95 per person
Carved Baron of Beef and Herb Roast Chicken	\$37.95 per person

A variety of 3 fresh salads, domestic and imported cheese board, vegetable crudité's with dip and dinner rolls. Includes Chef's choice of potato, our seasonal vegetable medley, a delicious selection of our finest baked pastries, squares, pies, tortes, cakes and mousse, as well as freshly brewed coffee and tea.

Buffet Enhancements

Pineapple Citrus Glazed Salmon	\$5.95 per person
Baked Perogies in Dill cream sauce	\$3.95 per person
Oven Roast Turkey and traditional Stuffing	\$6.95 per person
Vegetable Cabbage Rolls	\$3.95 per person

Add an Action Station Presented By Our Chefs

Chef Attended Seafood Action Station	\$14.90 per person
<i>Scallops and Prawns Flambéed in Vodka served in a green peppercorn cream sauce</i>	
Cold Seafood Bar	\$12.95 per person
<i>Including Snap & eat Snow Crab, Peel & Eat Shrimp, Smoked Fish, and Thai –Style Mussels</i>	

Dessert Enhancements

Chef Attended Banana Foster Action Station	\$7.95 per person
Chef Attended Death by Chocolate Action Station	\$7.95 per person

Refreshments

Nabob Coffee - 15 Cup urn \$30.00 per urn
Fruit Juice \$3.00 per bottle
Bottled Water \$3.00 per bottle

Soft Drinks \$3.00 per can
Nabob Coffee - 35 Cup urn \$68.00 per urn
Herbal and Black Tea \$2.50 per satchel

White Wine by Bottle

Naked Grape Sauvignon Blanc \$24.00
Peller Estate Pinot Gris \$27.00
Jackson Triggs Chardonnay \$27.00
Banrock Station Unwooded Chardonnay \$29.00

Red Wine by Bottle

Naked Grape Merlot \$24.00
Red Guitar Grenache Trempranillo \$32.00
Jackson Triggs VQA Shiraz \$37.00
Banrock Station Shiraz \$29.00

Wine & Spirit Selection

After Dinner Liqueur with Dessert \$5 per ounce

Table Service (Kahlua, Bailey's or Grand Marnier)

Specialty Coffee with Dessert \$6 per person

Martini Reception \$6 per cocktail

Standard Liquor Bar

Smirnoff Vodka
Captain Morgan White Rum
Captain Morgan Dark Rum
Jonny Walker Red Scotch
Tanqueray
5 Star

Premium Bar

Kettle One Vodka
Bacardi White Rum
Crown Royal
Lemon Hart Dark Rum
Jonny Walker Black Scotch
Captain Morgan Spiced Rum
Tanqueray 10

Bottled Beer-Import

Corona
Heineken
MGD
Alexander Keiths

Bottled Beer-Domestic

Canadian
Coors Light
Budweiser
Bud Light
Kokanee

Host Bar

Liquor

Standard \$5.25

Premium \$6.00

Beer

Domestic \$5.25

Import \$6.00

Liqueurs (1oz.) \$5.25

Coolers \$5.25

House Wine Glass \$6.00

Canned Soft Drinks \$3.00

Style of service recommended when the function host wishes to provide guests with complimentary beverages.

All prices are subject to 18% gratuity and GST

Cash Bar

Style of service recommended when guests of the function are paying for beverages individually. Cash bar prices include GST

Liquor

Standard \$6.25

Premium \$6.50

Beer

Domestic \$6.25

Import \$6.50

Liqueurs (1oz.) \$6.25

Coolers \$6.25

House Wine Glass \$6.50

Canned Soft Drinks \$3.00

A charge of \$25.00 per hour for each bartender applies for a minimum of 3 hours to include ½ hour set up and ½ hour of clean up.

This charge will be waived with a minimum of \$500 in bar sales.