



GRANDE PRAIRIE INN

## Catering Menu & Price Guide

11633 100th Street, Grande Prairie, AB | Phone: **780-532-5221**

# GRANDE PRAIRIE INN

## Catering Menu & Price Guide

### Comfortable Classics, Elegance and Exceptional Service

The Grande Prairie Inn Banquet & Catering Services would like to thank you for your interest in our service. Our Catering Menu & Price Guide offers our guests a variety menu items, platters, hors d'oeuvres, refreshments, banquet room options, bar service information and more. Our highly trained staff and hospitality team will exceed your expectations and make your next event a smashing success.

The Grande Prairie Inn Banquet & Catering Services specializes in :

- Conferences
- Corporate meetings
- Banquets
- Functions
- Weddings and wedding events
- Parties
- Breakfast events
- Meet and greets
- Training and informational events
- Exhibitions
- Special requests

Please Call Our Banquet & Catering Manager at 1 (780) 532-1617 or contact us via email at:

[catering@gpinn.com](mailto:catering@gpinn.com)

Prices are per guest unless otherwise noted. Prices do not include applicable taxes and gratuities. **No outside food or beverage allowed in banquet rooms** (excluding wedding cakes, favours and wine which may be subject to applicable service and corkage fees). See "Catering Policies" for details or ask one of our helpful staff for more information.

GRANDE PRAIRIE INN

11633 100th Street, Grande Prairie, AB



## Catering Menus

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# Buffet Breakfast

The famous Grande Prairie Inn breakfast at your next event.

## The Works (Continental)

\$12/person

A generous mixture of muffins, Croissants & Danishes. Served with fresh whole fruit, chilled fruit juices, yogurts, butter and jams. Includes coffee and tea.

## The Benedict

\$16/person

Chilled fruit juices, traditional Eggs Benedict, French Toast, bacon, sausages, fresh seasonal fruit, Croissants, muffins, butter, jams and jellies. Includes coffee and tea.

## The Executive

\$14/person

Chilled orange juice, scrambled eggs, breakfast sausage, smoky bacon, country style hash brown potatoes and fresh fruit. Includes coffee and tea.

## The Signature Breakfast

\$16/person

Assorted muffins, Croissants, fluffy scrambled eggs, country style hash browns, pork sausages and smoky bacon. Chilled juices, seasonal fresh fruit, butter, jams and jellies. Includes coffee and tea.

## Breakfast Buffet Enhancements

Selections to enhance your choices of a breakfast buffet menu.

Assorted granola and grain bars \$2 /person

Individual fruit yogurt \$2 /person

Hard boiled eggs \$2 /person

Bagels with cream cheese \$3 /person

Assorted Danishes \$2 /person

Croissants \$2 /person

Assorted muffins bran or low fat \$2 /person

Seasonal whole fruit \$2 /person

Country style hash brown potatoes \$2 /person

French toast, pancakes or waffles \$3 /person

Toast \$2 /person



# Buffet Lunch

All lunch buffets are served with five assorted salads, squares and pastries, coffee and tea.

## The Albertan

\$21/person

Slow roasted beef cooked to perfection served with seasonal vegetables, beef gravy and garlic mashed potatoes. A truly delicious Albertan meal.

## Pizza Bar

\$17/person

A selection of pizzas including Pepperoni & Mushroom, Vegetarian, Meat Lovers, Hawaiian and Peppered Chicken. Includes Caesar Salad.

## The Crossing

\$20/person

Roast pork loin napped with a creamy Merlot sauce. Served with roasted baby potatoes and seasonal vegetables.

## Prairie Special

\$21/person

Tender Chicken Cordon Bleu served with seasonal vegetables, our signature mushroom sauce and herbed Basmati Rice.

## Pasta Madness

\$19/person

Pasta favorites – Beef Lasagna, baked Tortellini with mushroom sauce, Fettuccini Alfredo, served with garlic bread and Parmesan cheese.



# Sandwich & Wraps

All lunch buffets are served with five assorted salads, squares and pastries, coffee and tea.

## Quick Sandwich Buffet

\$14/person

- Deli sandwiches on white and whole wheat bread
- Black forest ham, turkey breast, deli roast beef, egg salad, tuna salad
- Seasonal green salad, potato salad, pasta salad, coleslaw
- Home baked cookies and assorted dessert squares
- Seasonal fresh fruit

## The Upper Crust

\$18/person

- Deli sandwiches on white, whole wheat, rye and artisan breads and tortilla wraps
- Black forest ham, turkey breast, deli roast beef, egg salad, tuna salad, salmon salad
- Seasonal green salad, potato salad, pasta salad and Caesar salad
- Seasonal vegetables and dip
- Assorted dessert squares, cakes, tortes, and seasonal fresh fruit.
- Our own soup of the day

## Create Your Own Sandwich Board

\$16/person

### **Your own creations just the way you like it . . .**

- Black forest ham, sliced turkey, roast beef, egg salad, tuna salad
- Assorted sliced cheeses
- Lettuce, sliced tomatoes, red onion, peppers, sprouts and pickles
- Assorted white, rye, whole wheat and artisans breads
- Caesar salad, potato salad, coleslaw and pasta
- Seasonal fresh fruit, dessert squares, and home baked cookies
- Condiments
- Soup of the day



# Breaks

A selection of snacks, refreshments, sweets and healthier choices for your guests enjoyment.

## The Cookie Craze

\$9/person

Assorted freshly home baked soft and chewy cookies, assorted bakery squares, soft drinks, fruit juices, coffee and tea.

## A Healthy Break

\$11/person

Chilled bottled juices, cartons of skim milk, bottled spring water, assorted herbal teas, seasonal vegetables with dip, fresh fruit platter and granola bars with fruit yogurts.

## Sweet Sensations

\$11/person

Assorted canned soft drinks, bottled juices, a variety of assorted granola bars, miniature chocolate bars, nacho chips, fresh baked cookies, bakery delights, coffee and tea.

# Beverages

## Coffee, regular and decaffeinated

10 Cup Silex	\$18
20 Cup Silex	\$35
30 Cup Silex	\$50
50 Person Urn	\$85
100 Person Urn	\$145

## Teas\*

An assortment of regular and herbal teas

\$2 /package

Bottled fruit juices\*

\$3.25 /bottle

Bottled spring water\*

\$2.50 /bottle

Bottled soft drinks\*

(Pepsi products)

\$3.00 /bottle

\*Tea, bottled juices and bottled are charged based on consumption, not as a per person charge.





## Banquets & Reception

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# Banquets & Reception

## Hors d'Oeuvres & Reception Displays

### Assorted Deli Meat Tray

\$3.50/person

Served with bread rolls, butter and condiments.

### Assorted Canadian Cheese Tray

\$5/person

Served with crackers.

### Assorted International Cheese Tray

\$6/person

Served with crackers.

### Seasonal Fresh Fruit Tray

\$3.95/person

### Fresh Garden Vegetables

\$3/person

### Assorted Sweets and Squares

\$3.50/person

## Hors d'Oeuvres

Please choose 4 of the following selections:

- Chicken satay
- Chicken wings
- Dry garlic ribs (boneless)
- Spring rolls
- Breaded shrimp
- Beef Samosa
- Spanakopita
- Roasted red pepper and garlic quiche
- Bruschetta

Includes dipping sauces and served in chafing dishes

For 25 People - \$220.00

For 50 People - \$320.00

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# Dinner Buffets

## Sunset Buffet

An all time favorite!

### Main Entrée

Your choice of one of the following selections:

- Roasted baron of beef napped with Merlot au jus
- Baked salmon loin with Saffron or lemon dill cream
- Chicken breast with Prairie Mushroom Sauce
- Pork tenderloin with Saskatoon Berry compote
- Maple glazed baked ham

Enhance your buffet...

Add an additional main entrée for only \$4 /person.

### Side

Your choice of one of the following selections:

- Garlic and herb roasted potatoes
- Sour cream and chive creamy mashed red potatoes
- Herb infused Basmati Rice
- Duchesse Potatoes
- Autumn vegetable rice pilaf

### Served with:

- Freshly baked dinner rolls
- Chef's choice of hot vegetable
- Mixed greens with assorted dressings and four assorted salads
- Assorted relishes
- Fresh vegetable platter
- Chef's choice of assorted desserts and fresh fruit

\$28 /person



# Dinner Buffets

## The Chef's Buffet

An all time favorite!

### Main Entrée

Your choice of one of the following selections:

- Pork loin with cranberry and onion stuffing napped with Merlot and pan drippings
- Cream cheese and shrimp stuffed chicken breast with roasted red pepper sauce
- Alberta baron of beef with our Chef's own red wine demi.
- Turkey and apple and raisin stuffing served with turkey gravy
- Chicken Supreme with mango salsa
- Seafood Newburg
- Alberta Prime rib with Yorkshires and rosemary au jus - **add \$4.50 /person**

### Side

Your choice of one of the following selections:

- Garlic and herb roasted Yukon Gold Potatoes
- Sour cream and chive creamy mashed red potatoes
- Herb infused Basmati Rice
- Chef's very own rice pilaf

### Served with:

- Mixed artesian greens with assorted dressings
- Caesar salad with in house croutons and real bacon bits
- Broccoli, mushroom and Spanish onion with house dressing
- German Red potato salad
- Pasta salad with creamy roasted garlic dressing
- Marinated mixed summer vegetable salad
- Assorted relishes
- Assorted Canadian cheeses
- Freshly baked dinner rolls and butter

\$32 /person

Enhance your buffet...

Add an additional main entrée for only \$4 /person.



# Plate Service

A delicious fine dining experience. Enjoy our suggested menu or customize a menu for your event.

## Entrées

Your choice of one of the following selections:

- Prime rib with Yorkshires and Merlot demi  
\$32.00 /person
- Chicken breasts with mushrooms and Marsala wine sauce  
\$27.00 /person
- Roast turkey with cranberry stuffing, napped with turkey gravy  
\$29.00 /person
- Grilled salmon fillet with Lemon Dill cream sauce  
\$27.00 /person
- Roast Alberta beef with Rosemary demi  
\$28.00 /person

## Appetizers

Your choice of one of the following selections:

- Seasonal mixed greens with Balsamic house dressing
- Classic Caesar Salad with house made croutons and real bacon bits
- Shrimp cocktail
- Greek Salad
- Deviled Shrimp

## Dessert

- New York Cheesecake with a strawberry and mint coulee
- Strawberry Shortcake with fresh berry coulee and whipped cream
- Triple Chocolate Mousse
- Apple Strudel with a Crème Anglaise sauce

### Customize for your event...

We can customize to your needs if you would like something special ordered, or you would like to make an adjustment to our menu, our **Catering Manager** or **Executive Chef** would love to assist you with making your event the way *you* want!

**Call: (780) 532-5221**

All plate service dinners include dinner rolls, butter, coffee or tea service, and Chef's choice of potatoes and fresh vegetables .

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## Banquet Rooms and Pricing

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# Banquet Rooms

Plenty of space to fit what your event.

Grande Prairie Inn has over 12,000 ft<sup>2</sup> of banquet space available with a variety of types, sizes and furniture to fit your event's needs.

	Size (Square Feet)	Occupancy (Seated round table)	Price (per day)
<b>Cedar Ballroom</b> (East & West)	7380 ft <sup>2</sup> 60 ft x 123 ft 14 ft ceiling	425	\$1000
<b>Cedar Room East</b>	3730 ft <sup>2</sup> 60 ft x 63 ft 14 ft ceiling	215	\$500
<b>Cedar Room West</b>	3620 ft <sup>2</sup> 60 ft x 60 ft 14 ft ceiling	210	\$500
<b>Birch Room A</b>	820 ft <sup>2</sup> 40 ft x 20½ ft 10 ft ceiling	40	\$125
<b>Birch Room B</b>	1050 ft <sup>2</sup> 40 ft x 26½ ft 10 ft ceiling	60	\$150
<b>Birch Room C</b>	1530 ft <sup>2</sup> 40 ft x 38 ft 10 ft ceiling	150	\$175
<b>Birch Rooms A, B &amp; C</b>	3480 ft <sup>2</sup> 40 ft x 87 ft 10 ft ceiling	200	\$450
<b>Poplar Room</b>	1600ft <sup>2</sup> 41 ft x 37 ft 10 ft ceiling	150	\$200
<b>Willow Board Room</b>	459 ft <sup>2</sup> 16 ft x 28 ft 10 ft ceiling	12	\$120

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# Banquet Rooms

## Audio Visual Equipment

DVD/TV	\$50.00
LCD Projector	\$150.00
Flip-chart	\$15.00
Whiteboard	\$15.00
Conference Phone	\$45.00
Mic/Podium	\$15.00
Built In Screens	No Charge
Screens	\$15.00

**All prices are subject to 5% GST**

## Music & Entertainment

### **SOCAN Fees**

(Society of Composers, Authors and Music Publishers of Canada)

Fees apply to companies, or individuals that play music at their events or functions.

<b># of People</b>	<b>Per Event (without dancing)</b>	<b>Per event (with Dancing)</b>
1-100	\$20.56 per event	\$41.13 per event
101-300	\$29.56 per event	\$59.17 per event
301-500	\$61.69 per event	\$123.58 per event

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## Hotel Bar Beverage Service

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# Hotel Bar Beverage Service

## Cash Bar

For groups where guests are responsible for paying for their own drinks. The Hotel provides the Bar and prices include mix, ice, glassware and the Bartender fee. GST is also included.

## Host Bar

For groups where the host will pay for all the guests beverages. The hotel provides the bar and prices include mix, ice, glassware and the bartender fee.

	<b>Cash Bar</b>	<b>Host Bar</b>
Regular Brand Liquor (1oz -28.4ml)	\$5.50	\$5.25
Domestic Beer (per bottle)	\$5.50	\$5.25
Standard Coolers (per bottle)	\$5.50	\$5.25
Standard Liqueurs (1oz -28.4ml)	\$5.50	\$5.25
House Wine (per glass)	\$5.50	\$5.25
Premium Brand Liquor (1oz-28.4ml)	\$6.50	\$6.25
Import Beer (per bottle)	\$6.50	\$6.25
House Wine (per bottle)	\$24.00	\$24.00
Fruit Punch (per gallon- serves 25 guests)		\$25.00
Alcoholic Punch (per gallon- serves 25 guests)		\$55.00
Wine Corkage Fee (per bottle)		\$6.50

## Alcohol Service Policy

It is the policy of the Grande Prairie Inn to serve alcoholic beverages in a responsible and professional manner at all times. The Grande Prairie Inn shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age and intoxicated persons. The hours of alcoholic beverage service at the Grande Prairie Inn are 11:00am to 1:00am, Monday through Sunday, and holidays excluding Christmas.

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## Catering Policies

### **Booking your function, Deposits and Payments**

To confirm your event or function or event space a \$500 non refundable deposit is required along with signing of a booking agreement. 100% of the estimated balance owing, less deposits paid is due no later than one week prior to your event. Within 14 days of your event an Event Contract will be reviewed and signed by yourself agreeing to all of the requirements set forth to ensure the success of your special day. We also require a signed credit card authorization form along with photocopy of drivers license and front and back of the card to put on file should there be any additional charges incurred over and above the estimate invoice.

### **Decorating, clean up and damages**

For your additional decorating ideas, prior consent with our Catering Office is required. The Grande Prairie Inn does not allow any open flame candles in the room. Please note that a minimum \$200 additional clean up charge will be added to your final bill if any of these policies are not adhered to or if decorations are not removed from the room by 2:00 pm the day following your event unless otherwise arranged through the Catering Office.

Please be advised that you are responsible for any damages to the room and property within the room including ruined linens etc... and should any damages occur you will be billed for replacement costs of such items.

### **Menus**

Our wide variety of appetizers, entrées and desserts has been designed to offer you flexibility in creating a menu. Our Executive Chef welcomes the opportunity to create a special menu just for you. We ask that you advise the hotel of your menu selection a minimum of 30 days prior to your event so that we may be assured of your selection. Please advise the catering office a minimum of three (3) business days prior to your event if there are any allergy concerns for your guests.



## **Agreement to Catering Policies**

### **Guaranteed Attendance**

A guaranteed number of guests attending your special day is required five to seven business days prior to the event for plate service or large functions. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function our Chef always supplies 10% overage of food, however you will be charged for the extra guests.

### **Prices**

Prices quoted are guaranteed for sixty (60) days. Please keep in mind that menus do change as do pricing, labor costs etc... so it is possible that between the time of your initial inquiry and your selection of meals a new menu with new pricing could be in effect.

### **Special Services**

Our Catering Department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans and registration tables.

### **Food and beverage from outside the hotel**

Due to Provincial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes & wedding favors. For this same reason, food provided by the hotel is not allowed off premises. The hotel does not allow guests to bring their own alcohol into the building under any circumstances.

### **Function Room**

The Grande Prairie Inn reserves the right to provide an alternate function room should the guaranteed number of guest differ greatly from the originally expected number. Should your expected number decrease below this amount another room will be offered instead and the cost will be adjusted appropriately.



**Security**

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf and will be charged accordingly.

**Agreement to Catering Policies****Cancellation Policy**

In the event of cancellation, the customer is subject to a charge of 100% of the total value, should the cancellation be less than thirty (30) days from the function date. Refer to your contract and/or banquet event order for attrition and cancellation clauses.

**Gratuity/Tax**

All food and beverage is subject to a 18% service gratuity as well as 5% GST which will be applied to the balance of your bill.





GRANDE PRAIRIE INN

**Grande Prairie Inn**

11633 100th Street, Grande Prairie, Alberta T8V 3Y4

Tel: (780) 532-5221

Fax: (780) 532-5441

Toll Free: 1-800-661-6529

**Catering Services**

Tel: (780) 532-5221 Ext 161

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**Banquet Facilities**

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GRANDE PRAIRIE INN

## Holiday Catering Menu

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# Midnight Snack

## Midnight Snack #1

Seasonal Fresh Fruit  
Assorted Deli Meats  
Buns, Butter & Condiments  
Assorted Cheese Tray  
Fresh Vegetables with Dip

\$9.00 per person

## Midnight Lunch #2

Seasonal Fresh Fruit  
Assorted Deli Meats  
Buns, Butter & Condiments  
Assorted Cheese Tray  
Fresh Vegetables with Dip  
Assorted Sweets  
Coffee & Tea

\$12.00 per person

# Hor D'Oeuvres

(4 Dozen Minimum)

Recommended 4-6 pieces per person

## Cold

Smoked Salmon Canapés  
**\$ 14.00 per dozen**

Chilled Shrimp  
**\$ 18.00 per dozen**

Blue Tip Mussels  
**\$ 16.00 per dozen**

Chicken & Sun Dried Tomato  
Bruschetta  
**\$18.00 per dozen**

## Hot

Hot & Spicy Wings  
**\$15.00 per dozen**

Roasted Garlic Ribs  
**\$12.00 per dozen**

Roasted Veggie Quiche  
**\$ 14.00 per dozen**

Caramelized Onion Tartlets with Feta Cheese  
**\$ 13.00 per dozen**

South-western Crab Cakes  
**\$ 15.00 per dozen**

Wonton Encrusted Prawns  
**\$ 18.00 per dozen**

## Platters

Assorted Sweet  
**\$2.50 per person**

Fresh Seasonal Vegetables  
with two dips  
**\$ 2.25 per person**

European & Domestic Cheese  
with Crackers  
**\$ 3.25 per person**

Seasonal Fresh fruit with  
Mousse Dip  
**\$ 2.50 per person**



# Holiday Dinner Buffets

## Holiday Classic Buffet

### Main Entrée

Your choice of one of the following selections:

- Slow Roasted Turkey with Bread Stuffing and Cranberry Sauce
- Tender Roasted Beef with Red Wine Au Jus
- Baked Ham Glazed with Madeira Raisin sauce
- Seafood Newburg with Puff Pastry

### Side

- Dinner buns with Butter Pats
- Traditional Caesar salad with Basil Croutons
- Mixed Garden Greens with assorted Dressings
- Rainbow Pasta Salad with Tangy Roasted Garlic Dressing
- Prairie Classic Potato Salad
- Classic Coleslaw
- Seasonal tortes, squares and Fresh Fruit Platter
- Fresh Garden Vegetable Platter with house dipping sauce

### Served with:

Your choice of one of the following selections:

- Oven Roasted Parsley Potatoes
- Wild Rice Pilaf
- Creamy Garlic Red Mashed Potatoes
- Chef's Choice of Seasonal Vegetables

\$29.95 /person

Enhance your buffet...  
Add an additional main entrée for only  
\$4 /person.



# Traditional Holiday Buffet

## Main Entrée

Your choice of one of the following selections:

- Roast Turkey with Caramelized Onions & Apple Stuffing, served with Turkey Gravy
- Baked Ham with Brown Sugar & Dijon Glaze
- Rosemary Oven Roasted Chicken
- Pork Tenderloin with Apricot Raisin Glaze
- Roast Beef with Rosemary Au jus

## Side

Your choice of one of the following selections:

- Oven Roasted Parsley Potatoes
- Wild Rice Pilaf
- Creamy Garlic Red Mashed Potatoes
- Served with Chef's Choice of Seasonal Vegetables

Served with:

- Dinner buns with Butter Pats
- Traditional Caesar salad with Basil Croutons
- Mixed Garden Greens with assorted Dressings
- Rainbow Pasta Salad with Tangy Roasted Garlic Dressing
- Prairie Classic Potato Salad
- Classic Coleslaw
- Fresh Garden Vegetable Platter with house dipping sauce
- Canadian Cheese Platter
- Tomato & Cucumber Platter
- Assorted Relishes
- Chef's choice of Seasonal tortes, squares, trifle, mousses and Fresh Fruit Platter

\$33.95 /person

Enhance your buffet...

Substitute Prime Rib with Yorkshire Pudding for only \$4 /person.



# Holiday Plate Service

A delicious fine dining experience. Enjoy our suggested menu or customize a menu for your event.

## Entrées

Your choice of one of the following selections:

- Prime rib with Yorkshires and Merlot demi  
\$32.00 /person
- Chicken breasts with mushrooms and Marsala wine sauce  
\$27.00 /person
- Roast turkey with cranberry stuffing, napped with turkey gravy  
\$29.00 /person
- Grilled salmon fillet with Lemon Dill cream sauce  
\$27.00 /person
- Roast Alberta beef with Rosemary demi  
\$28.00 /person

## Appetizers

Your choice of one of the following selections:

- Seasonal mixed greens with Balsamic house dressing
- Classic Caesar Salad with house made croutons and real bacon bits
- Shrimp cocktail
- Greek Salad
- Deviled Shrimp

## Dessert

Your choice of one of the following selections:

- Rum & Eggnog Cheesecake
- Bread Pudding with Brandy Sauce
- Sweet Strawberry Shortcake
- Apple Strudel

### Customize for your event...

We can customize to your needs if you would like something special ordered, or you would like to make an adjustment to our menu, our **Catering Manager** or **Executive Chef** would love to assist you with making your event the way *you* want!

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