



GRANDE PRAIRIE INN

## Wedding Services

To have and to hold from this day forward...

11633 100th Street, Grande Prairie, AB | Phone: **780-532-5221**  
[www.gpinn.com](http://www.gpinn.com)

## GRANDE PRAIRIE INN

Whether it is your Engagement Party, Bridal Shower, Wedding Reception or a Gift Opening, we can help make this a day you'll remember forever!

### **Congratulations,**

Thank you for considering the Grande Prairie Inn to host your wedding. We will work with you to ensure that your day is special and worry free. Our elegant ballroom room, excellent service and special menu packages will help to create a memorable day that you will cherish forever. In this package you will find the wedding services we offer as well as our catering package. Please Do not hesitate to contact us with any questions or if you have special requests you don't see in our package. We will be happy to customize your wedding package to suit your needs and this memorable day. Our event and catering specialist are dedicated to going 'the extra mile' to ensure your wedding day turns out even more perfect than you ever imagined. We look forward to working with you!

Best Wishes,

**The Staff and Management** - Grande Prairie Inn

GRANDE PRAIRIE INN

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# Wedding Services

## Your Day, Your Way.

We want your day to turn out as perfect as you've dreamed it to be. That is why we go the extra mile to customize our packages wherever possible to suit your unique tastes and needs.

## Convenient Extras for a Worry Free Wedding

- Overnight accommodation for the bride and groom
- Complete reception room set up
- Preferred room rates for your out-of-town guests

## Extraordinary Venues to Hold All Wedding Functions

In addition to you reception, think about hosting all your wedding functions with us. The Grande Prairie Inn provides the perfect ambiance for any occasion.

- Engagement Party
- Wedding Reception
- Gift Opening
- Bridal Showers
- Rehearsal Dinners
- Stags and Stagettes

## Accommodations

For weddings with less than 100 attendees, Bridal Suites are available at a discounted rate (plus applicable taxes) for the wedding night.

Your wedding guest can enjoy a discounted rate (plus taxes for our guest rooms).

- 200+ Guests Rooms
- Executive and Jacuzzi Suites
- Heated Indoor Pool
- Hot Tub and Steam Room
- On-Site Massage Therapy and Hair Salon
- On-site Restaurants and Lounge
- Largest Ballroom in Grande Prairie
- Complementary Wireless Internet
- Airport Shuttle Service
- Covered and Energized Parking

GRANDE PRAIRIE INN

11633 100th Street, Grande Prairie, AB



## Banquet Rooms and Pricing

GRANDE PRAIRIE INN

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# Banquet Rooms

Spaces to fit what you want.

Grande Prairie Inn has over 1000 ft<sup>2</sup> of banquet space available, to fit all your needs. We can accommodate most events including your engagement party, bridal shower, stag/stagette, ceremony, wedding reception and gift openings - **we have it all!**

	Size (Square Feet)	Max Occupancy	Price (per day)
Cedar Room	7380 ft <sup>2</sup>	425 people	\$850
Birch Room A, B & C	3400 ft <sup>2</sup>	170 people	\$500

If you would like to hold your ceremony in the hotel there is an extra \$100 room fee.

All Prices exclusive of applicable taxes and gratuities.





## 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.

## Corkage Bar *(for weddings only)*

The hotel will allow you to bring in your own Dinner wine. A Liquor Permit is required, which can be obtained at our liquor store where And when you purchase the wine. This permit must be presented to the Hotel when the alcohol is delivered. No re-sale of alcohol is permitted.

	<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

All Corkage fees are subject to 18% service charge and GST





## Wedding Catering Menus

GRANDE PRAIRIE INN

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# Magic Moment Buffets

All of our amazing buffets come complete with fresh baked assorted buns, coffee & tea, fresh seasonal fruit and an arrangement of delightful desserts.

## Magic Moment #1

### Salads

Seasonal Green Salad with Assortment of Dressings

Crispy Romaine Caesar Salad

South Western Potato Salad

Field Tomato & Red Onion with Fresh Basil

Marinated Mixed Vegetables

Pasta Salad Neptune with Crab & Shrimp

### Cold Platters

Imported & Domestic Cheeses

Assorted Deli Meats

Relish & Pickle Tray

### Starch Selection

(Please Select One)

Oven Roasted Potatoes

Creamer Baby Potatoes

Scalloped Potatoes

Mushroom Risotto

Garlic Mashed Potatoes

Pasta a la Pesto

Sweet Potato Mashed



## Hot Entrée Selection

(Please Select Two)

Herb Crusted Pork Loin with Marsala Sauce  
Apricot & Raisin Stuffed Pork Loin with Pan Gravy  
Chicken Cordon Blue with Mushroom Sauce  
Maple Glazed Salmon Fillets  
Carved & Roasted Prime Rib with Burgundy Au Jus  
Dijon & Brown Sugar Glazed Ham

**Chef Carved Entrée - Add \$1.50 per person**

## Vegetable

Fresh Medley of Seasonal Vegetables

## Desserts

Seasonal Fruits with Dips  
Chocolate & Strawberry Mousses  
Assorted Cheesecakes  
Chocolate Cake  
Carrot Cake  
Assorted Pastries  
Trifle

**Additional Hot Entrée - \$ 3.50 per Person**  
**Additional Starch Selection - \$ 2.00 per Person**

**\$38.00 per person**

Prices are per guest. Plus applicable taxes and gratuities.



## Magic Moments # 2

### Salads

Mixed Garden Greens and an Assortment of Dressings

Caesar Salad

Marinated Vegetable Salad with Italian Vinaigrette Dressing

Broccoli & Mushroom Salad

German Red Potato Salad

### Cold Platter

Relishes

Assorted Deli Meats & Cheese Platter

Vegetable Platter with Creamy Dill Dip

### Vegetable

Fresh Medley of Seasonal Vegetables

### Starch Selection

(Please Select One)

Oven Roasted

Duchesse Potatoes

Scalloped

Basmati Rice Pilaf

Garlic Mashed

Wild Rice Medley



## Entrée Selection

(Please Select One)

Herb Crusted Pork Loin with Marsala Sauce  
Apricot & Raisin Stuffed Pork Loin with Pan Gravy  
Chicken Cordon Blue with Mushroom Sauce  
Maple Glazed Salmon Fillets  
Roasted Alberta Beef with Burgundy Wine Au Jus  
Dijon & Brown Sugar Glazed Ham

**Chef Carved Entrée - Add \$1.50 per person**

## Desserts

Seasonal Fruits with Dips  
Assorted Tortes  
Cheesecake

**Additional Starch Selection - \$ 2.00 per Person**

**Add an Extra Hot Entrée - \$ 3.50 Per Person**

**\$30.00 per person**

Prices are per guest. Plus applicable taxes and gratuities.



## Magic Moment #3

### Salads

Mixed Garden Greens and an Assortment of Dressings

Marinated Vegetable Salad with an Italian Dressing

Broccoli & Mushroom Salad

Red Potato Salad

Creamy Homemade Coleslaw

### Cold Platter

Relishes

Assorted Deli Meats & Cheese Platter

Vegetable Platter with Creamy Dill Dip

### Vegetable

Fresh Medley of Seasonal Vegetables

### Starch Selection

(Please Select One)

Oven Roasted Potatoes

Duchesse Potatoes

Scalloped Potatoes

Basmati Rice Pilaf

Garlic Mashed Potatoes

Wild Rice Medley



## Entrée Selection

(Please Select One)

Herb Crusted Pork Loin with Marsala Sauce  
Apricot & Raisin Stuffed Pork Loin with Pan Gravy  
Chicken Cordon Blue with Mushroom Sauce  
Maple Glazed Salmon Fillets  
Roasted Alberta Beef with Burgundy Au Jus  
Dijon & Brown Sugar Glazed Ham

**Chef Carved Entrée - Add \$1.50 per person**

## Desserts

Seasonal Fruits with Dips  
Assorted Tortes  
Cheesecake

**Additional Starch Selection - \$ 2.00 per Person**  
**Add an Extra Hot Entrée - \$ 3.50 per Person**

**\$29.00 per person**

Prices are per guest. Plus applicable taxes and gratuities.



## Magic Moment # 4

### Salads

Mixed Garden Greens and an Assortment of Dressings

Creamy Caesar Salad

Red Potato Salad

Creamy Homemade Coleslaw

### Cold Platter

Relishes

Medley of Seasonal Vegetables

Vegetable Platter with Creamy Dill Dip

### Vegetable

Fresh Medley of Seasonal Vegetables

### Starch Selection

(Please Select One)

Oven Roasted with Herbs Potatoes

Duchesse Potatoes

Scalloped Potatoes

Rice Pilaf

Roasted Garlic & Sour Cream Mashed Potatoes

Wild Rice Medley

Penne Alfredo



## Entrée Selection

(Please Select One)

Herb Crusted Pork Loin with Marsala Sauce  
Apricot & Raisin Stuffed Pork Loin with Pan Gravy  
Chicken Cordon Blue with Mushroom Sauce  
Maple Glazed Salmon Fillets  
Roasted Alberta Beef with Burgundy Au Jus  
Dijon & Brown Sugar Glazed Ham

**Chef Carved Entrée - Add \$1.50 per person**

## Desserts

Seasonal Fruits with Dips  
Assorted Tortes  
Cheesecake

**Additional Starch Selection - \$ 2.00 per Person**  
**Add an Extra Hot Entrée - \$ 3.50 per Person**

**\$28.00 per person**

Prices are per guest. Plus applicable taxes and gratuities.



# Plated Dinners

All of our Plated Dinners come complete with Fresh Baked Assorted Rolls, Coffee & Tea.

## Starters (Your Choice of One)

Tossed Garden Greens

Caesar Salad

Spicy Strawberry Salad

## Vegetables (Your Choice of One)

Honey Glazed Carrots with Sugar Peas

Fresh Seasonal Mixed Vegetables with Herbs

Spaghetti Squash with Tomato Concasse

Broccoli with Roasted Almonds

## Starches (Your Choice of One)

Twice Baked Potato

Herb Roasted Potatoes

Basmati Rice with Mushrooms

Roasted Garlic Mashed Potatoes

Rice Pilaf

Duchesse Potatoes

Scalloped Potato

Wild Rice Medley



## Hot Entrées (Your Choice of One)

### Beef

7oz Angus Prime Rib with Yorkshire Pudding - \$ 33.00

Roast Beef with Merlot Au Jus - \$ 29.00

### Chicken

Chicken Cordon Blue with a Wild Mushroom Cream Sauce - \$ 29.00

Grilled Breast of Chicken with Ginger Prawns - \$ 30.00

Chicken Princess with Béarnaise Sauce - \$ 29.00

### Pork

Grilled Pork Tenderloin with Sweet Apple Cream Sauce - \$ 29.00

### Fish

Sautéed Halibut Fillet with Roasted Pepper Sauce - \$ 30.00

Glazed Ginger Salmon - \$ 29.00

### Desserts

New York Cheesecake with Berry Coulis

Tiramisu

Strawberry Shortcake

Double Chocolate Cake

Crème Brule

Prices are per guest. Plus applicable taxes and gratuities.



# 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**

All Prices exclusive of applicable taxes and gratuities.



## Agreement to Catering Policies

### Booking your function, Deposits and Payments

To confirm your wedding reception 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 there be 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. 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 be will 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.

Please note your acceptance to the above terms & conditions by signing below:

\_\_\_\_\_   
Bride's Signature & Date

\_\_\_\_\_   
Groom's Signature & Date







GRANDE PRAIRIE INN

**Grande Prairie Inn**

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

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**Catering Services**

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**Banquet Facilities**

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