



## *Wedding Packages*

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# *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 a personal touch here at the Baymont by Wyndham Hotel 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 everything is perfect!*



## *Classic Elegance Package*

- ❖ 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 two people prior to your event.
  - ❖ Tropical Courtyard available for wedding pictures
  - ❖ A luxuriously appointed Banquet Facility with complete set up (this includes skirted gift table, guest book table and DJ table with the option of having a raised head table and podium.)
  - ❖ A Suite for one night and breakfast for two with late check-out (available upon request)
  - ❖ Two bottles each of our House Red & House White Wine for the Head Table.
  - ❖ SOCAN/ReSound Fee
  - ❖ Bartender Labour Fee
  - ❖ White or Black table linens and napkins
  - ❖ White Chair Covers
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- ❖ Up to 1000 Square Feet: \$750 (Approximately 40 guests)
  - ❖ Up to 1750 Square Feet: \$1,250 (41 - 100 Guests)
  - ❖ Up to 4800 Square Feet: \$2,000 (101 - 225 Guests)

### Value Add - Ons

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



## *Simply Elegant Package*

- ❖ 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 with complete set up (this includes skirted gift table, guest book table and DJ table with the option of having a raised head table and podium.)
- ❖ SOCAN/ReSound Fee
- ❖ Bartender Labor Fee
- ❖ White or Black table linens 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
- ❖ White Chair Covers

The Elegance Addition is \$4.00 per person

We allow set up the morning of your wedding starting at 7AM. Complete clean up of room is included, with the exception of personal belongings.

- ❖ Up to 1000 Square Feet: \$450 (Approximately 40 Guests)
- ❖ Up to 1,750 Square Feet: \$750 (41 - 100 Guests)
- ❖ Up to 4,800 Square Feet: \$1,500 (101 - 225 Guests)



# *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 One Month prior to the Event. (the deposit is applied to the final amount)

The remaining balance is to be paid in full One Week prior to your Wedding. At this time a credit card or an additional deposit is requites to cover any extra costs on the night of your wedding.

## *Reception & Late Lunch Selections*

**Sandwich Delights** \$10.95 per person  
Assorted sandwiches served on double cut bread or croissants

**Pizza Buffet** \$10.00 per person  
Your choice of 3 types of 15" pizza:  
Meat lovers, Mexican, Pepperoni, Cheese, Vegetarian & Hawaiian

## *Additional Selections*

**Cheese Board** \$5.75 per person  
Domestic & Imported Cheese served with fruit garnish and a variety of crackers

**Fruit Platter** \$6.00 per person

**Pastry Tray** \$5.75 per person  
A delicious assortment of baked goods

**Fresh Vegetable Platter** \$5.75 per person  
Crisp Vegetables served with a chef's choice of dip

**Sandwich Platter** \$8.95 per person  
Assorted sandwiches served on double cut white or brown bread

**Deli Platter** \$6.50 per person  
An assortment of deli meat rolls with condiments

Prices subject to 18% Gratuities and 5% GST

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



Prices subject to 18% Gratuities and 5% GST

# Wedding Menu Package

Minimum 30 people

## Hot Delights

Baymont by Wyndham's Famous Chicken Wings  
Vegetarian Spring Rolls  
Jack Daniels BBQ Meatballs  
Crab Cakes with Chipotle Aioli

\$18.95 per pound  
\$16.95 per dozen  
\$18.95 per dozen  
\$25.95 per dozen

Mushroom Caps stuffed with Dungeness Crab  
Bacon Wrapped Scallops

\$26.95 per dozen  
\$28.95 per dozen

## Chilled Delights

Tomato Basil Bocconcini Skewers  
Atlantic Salmon & Red Onion Relish Tarts  
Sweet Basil & Vine Ripened Tomato Bruschetta  
Tiger Shrimp Pyramid with Cocktail Sauce

\$18.95 per dozen  
\$20.95 per dozen  
\$18.95 per dozen  
\$80.00 per pyramid

## Reception Stations

Beef Tenderloin Martinis

\$14.95 per person

Scallop & Shrimp Flambe in Garlic, olive oil,  
Cracked pepper & fresh tomato

\$14.95 per dozen





# Served Dinner Selections

## Starters (Choice of one)

Mixed field Greens with 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 fraîche and frizzles leeks*

Wild Mushroom Cream with Stilton Cheese

## Entrees

Prime Rib of Beef *(30 people minimum)*  
Slow Roasted Canadian Prime Rib Served with Au Jus

Seared Chicken Breasts  
*Served with natural glaze, wild mushroom risotto and baby vegetable medley*

AAA Beef Filet Mignon  
*Financiere sauce served on a thyme and echalotte rostii and braised oyster mushrooms*

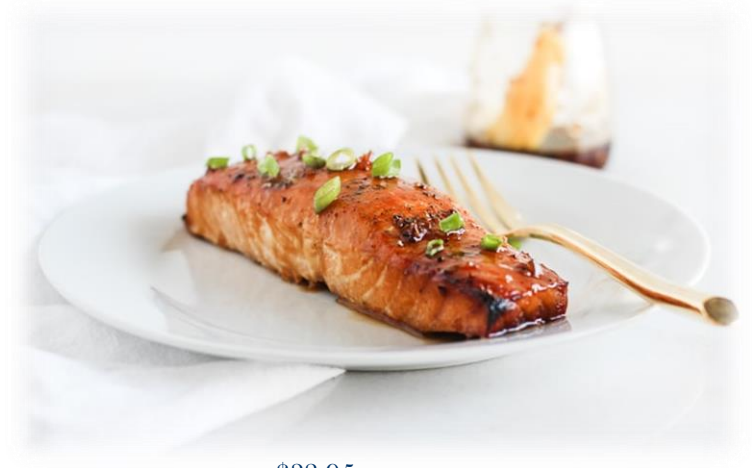
Roast Turkey  
*Pan gravy, cranberry and apricot dressing, whipped potato and baby vegetables*

Roast Baron of Beef  
*Herb Roast garlic potatoes and baby vegetables drizzled with Au Jus*

Pork Tenderloin  
*With tarragon and meaux mustard cream served with caramelized onion tart*

Honey Glazed Salmon  
*With a tarragon and meaux mustard cream served with caramelized onion tart*

*All served dinners include your choice of starter salad or soup and dessert from our selections page with a basket of fresh rolls and freshly brewed coffee & tea.*



\$38.95 per person

\$31.95 per person

\$37.95 per person

\$32.95 per person

\$32.95 per person

\$32.95 per person

\$37.95 per person

Prices subject to  
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## *Desserts Selection*

Death by Chocolate with raspberry coulis

White Chocolate & Raspberry Crème Brule

Banana Bread Pudding with Sultana & Dark Rum Caramel Sauce

Vanilla Crème Brule



## *After Dinner Selections*

Chocolate Dipped Strawberries

\$2.00 per person

Petit Fours

\$3.00 per person

Chocolate Truffles

\$2.00 per person

Prices subject to 18% Gratuities and 5% GST



# *Dinner Buffets*

Minimum 40 people

Price includes a variety of three fresh salads, domestic & imported cheese board, vegetable crudités with dip & dinner rolls. Includes Chef's choice of potato, our seasonal vegetable medley, a delicious selection of our finest baked pastries, squares, pies & cakes.

## *Carved Dinner Selections*

Pork Tenderloin with Saskatoon & Green Peppercorn Demi Glaze

Slow Baked Honey Ham accompanied with Rum Raisin Sauce

Roast Prime Rib of Beef with Au Jus

Carved AAA Canadian Baron of Beef

Sliced Turkey & Stuffing

Carved Baron of Beef & Herb Roast Chicken



\$32.95 per person

\$31.95 per person

\$37.95 per person

\$32.95 per person

\$32.95 per person

\$37.95 per person

## *Buffet Enhancements*

Pineapple Citrus Glazed Salmon

Baked Perogies in Dill Cream Sauce

Oven Roasted Turkey & Traditional Stuffing

Vegetable Cabbage Rolls



\$5.95 per person

\$3.95 per person

\$6.95 per person

\$3.95 per person

Prices subject to 18%  
Gratuities and 5% GST

# *Dinner Buffets Continued*

## *Add an Action Station Presented by Our Chefs*

### **Chef Attended Seafood Station**

Scallops & Prawns Flambéed in Vodka served in a Green Peppercorn Cream Sauce

\$14.90 per person

### **Cold Seafood Bar**

Including Snap & Eat Snow Crab, Peel & Eat Shrimp, Smoked Fish & Thai-style Mussels

\$12.95 per person



## *Dessert Enhancements*

### **Chef Attended Banana Foster Action Station**

\$7.95 per person

### **Chef Attended Death by Chocolate Action Station**

\$7.95 per person



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GST



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## Refreshments

Folgers Coffee - 15 Cup Urn

\$30.00 per urn

Fruit Juice

\$3.00 per bottle

Bottles Water

\$3.00 per bottle



*Wine by Bottle*

House White Wine

\$24.00 per bottle

House Red Wine

\$24.00 per bottle

Soft Drinks

\$3.00 per can

Folgers Coffee - 35 Cup Urn

\$68.00 per urn

Herbal & Black Tea

\$2.50 per satchel

*Wine & Spirit Selection*

After Dinner Liqueur with Dessert

\$5.00 per oz

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

Specialty Coffee with Dessert

\$6.00 person

Martini Reception

\$6.00 per cocktail

### *Host Bar (Plus GST and 18% Gratuity)*

#### Liquor

Standard (1oz)

\$5.25

Premium (1oz)

\$6.00

Coolers (bottle)

\$5.25

House Wine Glass (5oz)

\$6.00

Canned Soft Drinks

\$3.00

Bottled Fruit Juice

\$3.00



#### Beer

Domestic (bottle)

\$5.25

Import (bottle)

\$6.00

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

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 clean up. This charge will be waived with a minimum of \$500.00 in bar sales.

### *Cash Bar*

#### Liquor

Standard (1oz)

\$6.25

Premium (1oz)

\$6.50

Coolers (bottle)

\$6.25

House Wine Glass (5oz)

\$6.50

Canned Soft Drinks

\$3.00

Bottled Fruit Juice

\$3.00



#### Beer

Domestic (bottle)

\$6.25

Import (bottle)

\$6.50

Style of Service recommended when guests of the function are paying for beverages individually.