Catering Menu 2023 BAYMONT® BY WYNDHAM



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Breakfast Buffets

All breakfasts include freshly brewed coffee, tea and chilled juice.

Deluxe Continental

\$15 per person

Danishes, muffins, fruit filled pastries & croissants Individual fruit yogurt

Granola

Fresh fruit platter

Your Choice of: Hard Boiled Eggs or Mini Quiche

Prices are subject to change. All prices are plus 18% Gratuities and 5% GST.

Daily Scramble

\$19 per person
Danishes, muffins, fruit filled pastries & croissants
Farm fresh scrambled eggs
Home-style potatoes, bacon & sausage
Fresh fruit platter

Breakfast Additions

Eggs Benedict	\$5 per person
Hot Oatmeal	\$3 per person
Individual Yogurt	\$3 each
Cold Cereal	\$4 per person
Buttermilk Pancakes	\$4 per person
Cinnamon French Toast	\$4 per person
Bacon or Sausage or Ham	\$4 per person
Breakfast Sandwich	\$6 per person
(ham, egg, cheese on English Muffin)	

Action Station

Chef attended Omelet Station with Variety of fillings Waffle station with a variety of toppings \$10 per person \$10 per person

Coffee Breaks



Prices are subject to change. All prices are plus 18% Gratuities and 5% GST.

Healthy Start - \$8 per person

Fresh fruit platter Granola bars Individual fruit yogurt Freshly brewed coffee & tea

Simple, Sweet & Refreshing - \$7 per person

Basket of fresh baked cookies Assorted canned soft drinks

Grandma's House - \$8 per person

Warm mini cinnamon buns Basket of fresh baked cookies Banana bread Freshly brewed coffee & tea

Morning Start - \$9 per person

Breakfast pastry & muffin platter Fresh fruit platter Chilled fruit juice Freshly brewed coffee & tea

Fresh & Sweet - \$9 per person

Mini fruit skewers with cinnamon honey yogurt dip Freshly brewed coffee & tea Chilled juice



Refreshments

Folgers Coffee

8 Cup Urn	\$20 each
15 Cup Urn	\$35 each
35 Cup Urn	\$70 each
50 Cup Urn	\$100 each

Beverages

Herbal and Black Tea	\$3 per satchel
Soft Drinks	\$3 per can
Fruit Juice	\$4 per bottle
Bottled Water	\$3 per bottle
Milk (White or Chocolate)	\$20 per pitcher

From the Bakery

Breakfast pastry platter	\$5 per person
Butter croissants with preserves	\$5 per person
Assorted muffins	\$4 per person
Jumbo freshly baked cookies	\$4 per person
(2 cookies per person)	
Granola bars	\$3 per person



Plated Lunches

All plated lunches include freshly brewed coffee & tea

Chicken Breast with Wild Mushroom Cream Sauce

\$29 per person

Mixed green salad with chef choice of dressing

Grilled chicken breast (5oz) topped with wild mushroom sauce, roasted potatoes and vegetable medley

Bread pudding with rum raisin caramel sauce

Alberta Beef Dip

\$29 per person

Mixed Green Salad with Chef Choice of Dressing Alberta beef on a freshly baked sub bun with beef au jus Herb roasted potatoes Vanilla crème Brule

Steak Sandwich

\$32 per person

Mixed green salad with chef choice of dressing Charbroiled triple "AAA" sirloin steak with sweet potato fries and a vegetable medley Apple crisp with spiced whipped cream



Buffet Lunches

All buffet lunches include freshly brewed coffee & tea, and assorted dessert squares.

Taste of Italy

\$28 per person

Prices are subject to change. All prices are plus 18% Gratuities and 5% GST.

Caesar Salad Tomato bocconcini platter Vegetable crudités with dip Garlic Baguettes Pick one of each selection:

- 1. Penne carbonara in a parmesan cream sauce with bacon and sweet garden peas **OR** Beef Lasagna
- 2. Rotini with marinara sauce **OR**Fettuccini with alfredo sauce
 Add grilled chicken breast \$5 per person

Albertan Style Beef

\$28 per person

Tossed salad with dressing Creamy coleslaw Vegetable crudités with dip Herb roast potato wedges Slow roasted baron of beef, variety of fresh buns Horseradish, au jus and house made BBQ sauce

Taste of Mexico

\$28 per person

Tortilla chips with salsa & corn bread
Mexican corn salad
Build your own taco station including:
Hard & Soft taco shells, taco beef, fiesta rice
Lettuce, cheese, tomato, onion, sour cream & salsa
Add a chicken fajita for \$6 per person
Add pulled pork burrito for \$8 per person



Sandwich Buffets

All buffet lunches include freshly brewed coffee & tea, and assorted dessert squares

Build Your Own Sub Buffet

\$24 per person

Coleslaw

Variety of individual bags of chips Fresh vegetable crudités with creamy dip Fresh baguettes, croissants and breads Variety of gourmet deli meat, tuna & egg salad (based on one an a quarter sandwiches per person)

Gourmet Sandwich Buffet

\$25 per person

Specialty soup of the day
Mixed green salad with chef choice dressing
Fresh vegetable crudités with creamy dip
Variety of gourmet deli meat, tuna & egg salad sandwiches
(based on one and a quarter sandwiches per person)
Add an extra ½ sandwich per person for \$3.00

Specialty Sandwich Buffet

\$25 per person

Specialty soup of the day
Mixed green salad with chef choice of dressing
Fresh vegetable crudités with creamy dip
Variety of gourmet deli meat, tuna & egg salad sandwiches
Assorted wraps & croissants
(based on one wrap per person)



Hors D'oeuvres

Prices are subject to change.

All prices are plus 18% Gratuities and 5% GST.

Chilled Hors D'oeuvres

Sweet basil and vine ripened tomato bruschetta Tomato basil bocconcini skewers \$23 per dozen Atlantic salmon and red onion relish tarts Tiger shrimp pyramid with cocktail sauce

\$20 per dozen \$20 per dozen

\$80 per pyramid

Hot Hors D'oeuvres

Baymont famous chicken wings \$20 per pound Meatballs (honey garlic or BBQ) \$20 per pound Vegetarian spring rolls \$18 per dozen Crab cakes with chipotle aioli \$27 per dozen Mushroom caps stuffed with Dungeness crab \$27 per dozen \$30 per dozen Bacon wrapped scallops Mini quiche \$18 per dozen

Reception Platters

Domestic & import cheese board Assortment of dessert squares Fresh vegetable platter with asparagus and mini peppers Deli meat platter Fresh fruit platter Devilled eggs

\$8 per person \$7 per person

\$8 per person

\$9 per person \$9 per person

\$23 per full dozen

Ask about our custom designed appetizer buffet



Plated Dinners

3-course dinner Select your entrée, starter & dessert

Starters (1 Choice)

- Mixed field greens Chef's signature vinaigrette
- Dried cranberry & toasted almond spinach salad Sweet apple cider vinaigrette
- Butternut squash & ginger bisque Crème fraiche and frizzled leeks

Entrées (price per person)

AAA beef prime rib – Sour cream whipped potatoes and baby vegetable medley	\$42
Pork tenderloin saskatoon & green peppercorn demi glaze Fingerling potatoes and vegetables	\$34
Roast turkey – Pan gravy, cranberry & apricot dressing whipped potato and baby vegetables	\$34
AAA baron of beef with drizzle au jus Herb roasted Yukon gold potatoes & baby vegetables	\$36
Seared chicken breast Natural glaze, wild mushroom risotto & baby vegetable medley	\$35
Honey glazed salmon Wild rice pilaf & seasonal vegetables	\$40

Desserts (1 Choice)

- Death by chocolate with raspberry coulis
- Banana bread pudding with sultana & dark rum caramel sauce
- · Haitian vanilla crème Brule



Dinner Buffets

Included in the Buffet Dinner

- Chef's choice of 3 fresh salads
- Vegetable crudités with dip
- Cold deli style meat platter
- Domestic & imported cheese board
- Chef's choice of potato
- Seasonal vegetable medley
- Rolls & butter
- Selection of our finest baked pastries, squares, pies & cakes
- Freshly brewed coffee & tea

Carved Entrée Selection (all prices per person)

•	Pork tenderloin with Saskatoon & green peppercorn demi glaze	\$38
•	Slow baked honey ham accompanies with rum raisin sauce	\$38
•	Roast prime rib of beef with au jus	\$40
•	Carved AAA Canadian baron of beef	\$38
•	Sliced turkey & stuffing	\$38

Buffet Enhancements (all prices per person)

•	Herb roast chicken	\$7
•	Pineapple citrus glazed salmon	\$9
•	Vegetable cabbage rolls with tomato pumpkin seed broth	\$7
•	Oven roast turkey & traditional stuffing	\$9
•	Seafood station	\$12
•	Cabbage rolls	\$6

Feature

Roast baron of beef & Herb roast Chicken \$40



Bar Service

Host Bar (Plus 18% Gratuity)

Standard Liquor (1 oz)	\$5.50
Premium Liquor (1 oz)	\$6.50
Domestic Beer (BTL)	\$5.50
Import Beer (BTL)	\$6.50
Liqueurs (1 oz)	\$6.50
Coolers (BTL)	\$6.50
Wine Glass House (5 oz)	\$5.50
Canned Soft Drinks	\$3
House wine by bottle (750ml)	\$24

Cash Bar

Standard Liquor (1 oz)	\$6
Premium Liquor (1 oz)	\$7
Domestic Beer (BTL)	\$6
Import Beer (BTL)	\$7
Liqueurs (1 oz)	\$7
Coolers (BTL)	\$7
Wine Glass House (5 oz)	\$6
Canned Soft Drinks	\$3

Bartender Fee

A charge of \$25.00 per hour for each bartender applies for a minimum of 3 hours to include $\frac{1}{2}$ hour of set up and $\frac{1}{2}$ hour of clean up.

This charge is waived if a minimum of \$500.00 in liquor sales is reached.



Daily Meeting Package

\$75.00 per person

\$20.00 per person will appear as a room rental fee.

Upgrade your breakfast to a hot buffet for an additional \$5.00 per person.

Deluxe Continental Breakfast

Breakfast pastry & muffin platter Fresh fruit platter Chilled fruit juice Freshly brewed coffee & tea

Inspiring Morning Refresh

Chef's choice of mini indulgences Freshly brewed coffee & tea Chilled juice

Urban Lunch

Specialty soup of the day
Mixed green salad – Chef's choice of salad dressing
Fresh vegetable crudités with dip
Deli-style sandwiches, wraps & croissants
Variety of gourmet deli meat & salad fillings
Signature desserts
Freshly brewed coffee & tea
Chilled soft drinks

Inspiring Afternoon Refresh

Chef's choice of mini indulgences Freshly brewed coffee & tea Chilled soft drinks



Small Group Meeting Package \$65.00 per person

Minimum of 30 people.

\$20.00 per person will appear as room rental fee Upgrade your reservation to lunch in your room for \$5.00 per person

Morning Starter

Danish, muffins, fruit filled pastries & croissants Freshly brewed coffee & tea Chilled Juice

Or

Fresh baked breakfast loaves Freshly brewed coffee & tea Chilled juice

Morning Refresh

Mini granola parfaits
Freshly brewed coffee & specialty tea
Chilled juice

Or

Mini fruit skewers with cinnamon honey yogurt dip Freshly brewed coffee & tea Chilled juice

Buffet Lunch in Food Factory Restaurant

Afternoon Refresh

Hummus, warm pita bread & crisp carrot sticks Freshly brewed coffee & tea

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Fruit & cheese board with crackers
Freshly brewed coffee & specialty tea



General Information

Meeting, Conference & Banquet Facilities

The Baymont by Wyndham features 8 meeting rooms with over 14,000 square feet of conference space. Combined with our outstanding menu choices and expertise of our experienced service professionals, the Baymont by Wyndham will ensure that your next meeting, conference or banquet is a success. The attached pages comprise our menu selections, however, should you not find the perfect menu for your event here, our team of culinary specialists would be pleased to customize special menus tailored to your needs and suggestions.

Function Planning

All arrangements, other than numbers, must be finalized three weeks prior to the date of the function. Please advise your Catering representative of the "Guaranteed Number: of guests to be served 72 hours prior to the function. The hotel will charge for this number unless the size of the group increases. We will provide service and seating for 2% over the guaranteed number. The hotel reserves the right to relocate a function to an alternate suitable location should the guarantee number fall below the original booked attendance. Menu pricing cannot be guaranteed until 21 days prior to your event or until a signed banquet contract has been received.

Food & Beverage

The hotel supplies all food & beverage items for a function. The Baymont by Wyndham is pleased to offer special menus designed for guests with restricted diets or allergies, provided we are advised a minimum of 72 hours in advance. The customary gratuity charge of 18% is added to all food and beverage prices. Liquor service is available from 10AM – 2AM Monday through Sunday and is guided by the current liquor laws.

Alternative Dishes

Our chef and catering team would be happy to discuss your specific dietary needs. We are passionate about creating a memorable dining experience for all our guests. We would encourage you to identify individual guests that require alternative dietary requirements.

Payment

Payment of the total amount of the invoice is due prior to the function. Baymont by Wyndham is pleased to offer four acceptable methods of payment. Cash, Credit or Debit to be paid in full one week prior to the event. Alternatively, you can fill out a Baymont by Wyndham direct billing form in order to get the event direct billed to your company.

Cancellation and Contract

Please see contract for details.