



Wedding Packages

4311 49th Avenue

Red Deer, AB, T4N 5Y7

Phone: 403-346-8841 or 800-661-1657

Email: sales@baymont.ca



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 Red Deer. 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)
 - ❖ 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: \$1200 (Approximately 40 guests)
 - ❖ Up to 1750 Square Feet: \$2000 (41 - 100 Guests)
 - ❖ Up to 4800 Square Feet: \$3,000 (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)

Tastings can be arranged for up to 4 people \$140

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: \$900 (Approximately 40 Guests)
- ❖ Up to 1,750 Square Feet: \$1500 (41 - 100 Guests)
- ❖ Up to 4,800 Square Feet: \$2500 (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 required to cover any additional costs on the night of your event.

Reception & Late Lunch Selections

Sandwich Delights \$14 per person
Assorted sandwiches served on double cut bread or croissants

Pizza Buffet \$18 per person
Your choice of 3 types of 15" pizza:
Meat lovers, Mexican, Pepperoni, Cheese, Vegetarian & Hawaiian

Poutine Buffet \$18 per person
French Fries, Gravy and Assortment of Cheeses and Toppings

Additional Selections

Cheese Board \$10 per person
Domestic & Imported Cheese served with fruit garnish and a variety of crackers

Fruit Platter \$11 per person

Pastry Tray \$9 per person
A delicious assortment of baked goods

Fresh Vegetable Platter \$10 per person
Crisp Vegetables served with a chef's choice of dip

Deli Platter \$11 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

\$22 per pound

Vegetarian Spring Rolls

\$20 per dozen

Jack Daniels BBQ Meatballs

\$22 per dozen

Crab Cakes with Chipotle Aioli

\$29 per dozen

Mushroom Caps stuffed with Dungeness Crab

\$29 per dozen

Bacon Wrapped Scallops

\$32 per dozen



Chilled Delights

Tomato Basil Bocconcini Skewers

\$23 per dozen

Atlantic Salmon & Red Onion Relish Tarts

\$28 per dozen

Sweet Basil & Vine Ripened Tomato Bruschetta

\$23 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.



\$46 per person

\$40 per person

\$52 per person

\$40 per person

\$42 per person

\$40 per person

\$42 per person

Prices subject to
18% Gratuities and
5% GST



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

\$10 per person

Petit Fours

\$10 per person

Chocolate Truffles

\$10 per person

Prices subject to 18% Gratuities and 5% GST



Dinner Buffets

Minimum 30 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



\$40 per person

\$40 per person

\$43 per person

\$40 per person

\$40 per person

\$44 per person

Buffet Enhancements

Pineapple Citrus Glazed Salmon

Baked Perogies in Dill Cream Sauce

Oven Roasted Turkey & Traditional Stuffing

Vegetable Cabbage Rolls



\$11 per person

\$12 per person

\$10 per person

\$11 per person

Prices subject to 18%
Gratuities and 5% GST

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Refreshments

Folgers Coffee - 17 Cup Urn

\$45.00 per urn

Fruit Juice

\$3.00 per bottle

Bottles Water

\$3.00 per bottle



Wine by Bottle

House White Wine

\$28.00 per bottle

House Red Wine

\$28.00 per bottle

Soft Drinks

\$3.00 per can

Folgers Coffee - 35 Cup Urn

\$85.00 per urn

Herbal & Black Tea

\$3 per satchel

Wine & Spirit Selection

After Dinner Liqueur with Dessert

\$8 per oz

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

Specialty Coffee with Dessert

\$8 person

Martini Reception

\$9 per cocktail

Host Bar (Plus GST and 18% Gratuity)

Liquor

Standard (1oz)

\$7

Premium (1oz)

\$8

Coolers (bottle)

\$8

House Wine Glass (5oz)

\$7

Canned Soft Drinks

\$3

Bottled Fruit Juice

\$3



Beer

Domestic (bottle)

\$7

Import (bottle)

\$8

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)

\$7

Premium (1oz)

\$8

Coolers (bottle)

\$8

House Wine Glass (5oz)

\$7

Canned Soft Drinks

\$3

Bottled Fruit Juice

\$3



Beer

Domestic (bottle)

\$7

Import (bottle)

\$8

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