



ENJOY CLASSIC
DISHES AND
BREWED
COFFEE WHILE
YOU WORK



CATERING MENU 2019

4311 49 Avenue,
Red deer, AB T4N 5Y7
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BAYMONT[®]
BY WYNDHAM



BREAKFAST - BUFFETS

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

DELUXE CONTINENTAL

\$13.25 per person

Danishes, muffins, fruit filled pastries, croissants
Individual fruit yogurt
Granola
Hard boiled eggs or mini quiche
Seasonal fresh fruit

DAILY SCRAMBLE

\$17.95 per person

Danishes, muffins, fruit filled pastries, croissants
Farm fresh scrambled eggs
Home style potatoes bacon and sausage
Seasonal fresh fruit

BREAKFAST ADDITIONS

Eggs Benedict	\$3.95 per person
Hot oatmeal	\$2.00 per person
Individual yogurt	\$2.75 each
Cold cereal	\$3.50 per person
Buttermilk pancakes	\$3.00 per person
Cinnamon French toast	\$3.00 per person
Bacon or sausage or ham	\$3.00 per person
Breakfast sandwich (ham, egg, cheese on English muffin)	\$5.00 per person

ACTION STATION

Chef attended omelet station with variety of fillings	\$7.95 per person
Waffle station with a variety of toppings	\$8.95 per person



COFFEE BREAKS

HEALTHY START

\$6.95 per person

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

FRESH AND SWEET

\$7.45 per person

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

SIMPLE, SWEET AND REFRESHING

\$5.50 per person

Basket of fresh baked cookies
Assorted canned soft drinks

GRANDMA'S HOUSE

\$6.95 per person

Warm mini cinnamon buns
Basket of cookies
Banana bread
Freshly brewed coffee and Tea

MORNING START

\$6.95 per person

Breakfast pastry and muffin platter
Seasonal fresh fruit
Chilled fruit juice
Freshly brewed coffee and specialty tea



REFRESHMENTS

NABOB COFFEE

6 cup urn	\$14.00 each
15 cup urn	\$30.00 each
35 cup urn	\$68.00 each
50 cup urn	\$95.00 each

BEVERAGES

Herbal and black tea	\$2.50 per satchel
Soft drink	\$3.00 per can
Fruit juice	\$3.00 per can
Bottled water	\$3.00 per bottle
Milk (white or chocolate)	\$18.00 per pitcher

FROM THE BAKERY

Breakfast pastry platter	\$3.25 per person
Butter croissants with preserves	\$3.00 per person
Assorted muffins	\$2.75 per person
Jumbo freshly baked cookies	\$2.75 per person (2 Per Person)
Granola bars	\$2.25 per person



LUNCH - PLATED

CHICKEN BREAST WITH WILD MUSHROOM CREAM SAUCE

\$27.95 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 rhum raisin caramel sauce

ALBERTA BEEF DIP

\$27.95 per person

Mixed green salad with chef choice of dressing
Alberta beef on a freshly backed sub bun with beef au jus
Herb roasted potatoes
Vanilla crème brûlée

STEAK SANDWICH

\$29.95 per person

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



LUNCH - BUFFETS

Assorted desserts and freshly brewed coffee and tea included.

A TASTE OF ITALY

\$21.95 per person

Caesar salad

Tomato bocconcini platter

Vegetable crudités with dip

Choice of:

- Penne carbonara in a parmesan cream sauce with bacon and sweet garden peas
- Beef lasagna
- Rotini with marinara sauce
- Fettuccini with alfredo sauce and garlic baguettes

Add grilled chicken breast \$4.00

ALBERTAN STYLE BEEF

\$21.95 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

\$20.95 per person

Tortilla chips with salsa & corn bread

Mexican corn salad

Build your own taco station including:

Hard and soft taco shells, taco beef, fiesta rice

Lettuce and cheese, tomato, onion, sour cream and salsa

Add a chicken fajita \$5.00

Add Pulled pork burrito \$7.00



SANDWICH - BUFFETS

Assortment of our signature desserts and freshly brewed coffee and tea included.

BUILD YOUR OWN SUB BUFFET

\$19.95 per person

Coleslaw
Variety of individual bags of chips
Fresh vegetable crudité's with creamy dip
Fresh baguettes, croissants and breads
Variety of shaved deli meat
Fresh garden vegetables and tuna and egg salad
Assorted condiments and sliced cheeses

GOURMET SANDWICH BUFFET

\$20.95 per person

Specialty soup of the day
Mixed greens salad
Fresh vegetable crudité's and creamy dip
Sandwiches
Variety of gourmet deli meat and tuna and egg salad
(based on one and a quarter sandwiches per person)

Add an extra ½ sandwich per person for \$3.00

SPECIALTY SANDWICH BUFFET

\$20.95 per person

Specialty soup of the day
Mixed greens salad
Fresh vegetable crudité's and creamy dip
Variety of gourmet deli meat and tuna and egg salad
Assorted wraps, croissants and bagels
(based on one wrap per person)



HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Sweet basil and vine ripened tomato bruschetta	\$18.95 per dozen
Tomato basil bocconcini skewers	\$18.95 per dozen
Atlantic salmon and red onion relish tarts	\$20.95 per dozen
Tiger shrimp pyramid with cocktail sauce	\$80.00 per pyramid

HOT HORS D'OEUVRES

Baymont famous chicken wings	\$18.95 per pound
Meatballs (honey garlic or BBQ)	\$18.95 per pound
Vegetarian spring rolls	\$16.95 per dozen
Crab cakes with chipotle aioli	\$25.95 per dozen
Mushroom caps stuffed with dungeness crab	\$26.95 per dozen
Bacon wrapped scallops	\$28.95 per dozen
Mini quiche	\$16.95 per dozen

RECEPTION STATIONS

Beef tenderloin martinis	\$14.95 per person
Scallop & shrimp flambées in with vodka, pernod peppercorn cream sauce	\$14.95 per person

RECEPTION PLATTERS

Domestic and import cheese board	\$5.75 per person
Assortment of squares	\$5.75 per person
Fresh vegetable platter with asparagus and mini peppers	\$5.75 per person
Deli meat platter	\$6.50 per person
Fresh fruit platter	\$6.00 per person
Devilled eggs	\$21.95 Per full dozen

Ask about our custom designed appetizer Buffet



DINNER - PLATED

3- course dinner

Select your entrée, then your starter and 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

ENTREES (price per person)

- AAA Beef Prime Rib - Sour cream whipped potatoes and baby vegetable medley \$39.95
- Pork Tenderloin Saskatoon & green peppercorn demi glaze - Fingerling potatoes and vegetables \$32.95
- Roast Turkey - Pan gravy, cranberry and apricot dressing, whipped potato and baby vegetables \$32.95
- AAA Baron of Beef - Herb roasted Yukon gold potatoes and baby vegetables drizzled au jus \$33.95
- Seared Chicken Breast - Natural glaze, wild mushroom risotto and baby vegetable medley \$32.95
- Honey Glazed Salmon - Wild rice pilaf and seasonal vegetables \$38.95

DESSERTS (1 choice)

- Death by chocolate pate with raspberry coulis
- Banana bread pudding with sultana and dark rhum caramel sauce
- Haitian vanilla crème brûlée



DINNER - BUFFETS

INCLUDED IN THE BUFFET DINNER

- A choice of 3 fresh salads
- Vegetable crudité's with dip
- Cold deli style meat platter and domestic & imported cheese board
- Chef's choice of potato
- Seasonal vegetable medley and rolls & butter
- Selection of our finest baked pastries, squares, pies, tortes, cakes and mousses
- Freshly brewed coffee and tea

CARVED ENTRÉE SELECTION

- Pork tenderloin with Saskatoon & green peppercorn demi glaze \$32.95 per person
- Slow baked honey ham accompanied with rum raisin sauce \$31.95 per person
- Roast Prime Rib of beef au jus \$37.95 per person
- Carved AAA Canadian baron of beef \$32.95 per person
- Sliced turkey & stuffing \$32.95 per person

BUFFET ENHANCEMENTS

- Herb roast chicken \$5.95 per person
- Pineapple citrus glazed salmon \$7.95 per person
- Vegetable cabbage rolls with tomato pumpkin seed broth \$4.95 per person
- Oven roast turkey and traditional stuffing \$6.95 per person
- Seafood station \$9.95 per person
- Cabbage rolls \$3.95 per person

FEATURE

- Roast baron of beef and herb roast chicken \$37.95 per person



BAR SERVICE

HOSTED BAR

Standard Liquor (1 oz)	\$5.50
Premium Liquor (1 oz)	\$6.00
Domestic Beer	\$5.50
Import Beer	\$6.00
Liqueurs (1 oz)	\$6.00
Coolers	\$6.00
Wine Glass House	\$6.00
Canned Soft Drinks	\$3.00

CASH BAR

Standard Liquor (1 oz)	\$6.25
Premium Liquor (1 oz)	\$6.50
Domestic Beer	\$6.25
Import Beer	\$6.50
Liqueurs (1 oz)	\$6.50
Coolers	\$6.50
Wine Glass House	\$6.00
Canned Soft Drinks	\$3.00

BARTENDER FEE

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 of clean up. This charge is waived with a minimum of \$500.00 in liquor sales.

BAR SERVICE

STANDARD BAR SELECTIONS

- Smirnoff
- 5 Star
- Captain Morgan White Rum
- Captain Morgan Dark Rum
- Tanqueray Dry Gin
- Johnny Walker Red Scotch
- Jose Cuervo Silver Tequila

PREMIUM BAR SELECTIONS

- Kettle One Crown Royal
- Crown Royal
- Captain Morgan Spiced Rum
- Bacardi White Rum
- Lemon Hart Dark Rum
- Tanqueray 10 Gin
- Johnny Walker Black Scotch
- Don Julio Anejo

DOMESTIC BEER SELECTIONS

- Canadian
- Coors Light
- Bud Light
- Budweiser
- Kokanee
- Alexander Keith's

IMPORT BEER SELECTIONS

- MGD
- Corona
- Heineken
- Stella





WINES LIST

WHITE WINES

Naked Grape Sauvignon Blanc	\$24
Peller Estates Pinot Grigio	\$27
Jackson Triggs Chardonnay	\$27
Banrock Station (Unwooded Chardonnay)	\$29

RED WINES

Naked Grape Merlot	\$24
Red Guitar Grenache Tempranillo	\$32
Jackson Triggs VQA Shiraz	\$37
Banrock Station Shiraz	\$29

SPARKLING

Henkell Troken	\$29
Sumac Ridge	\$40

SPECIALTY BEVERAGES

After dinner liqueur	\$6.25 per ounce
Martini Reception	\$7.25 per ounce

SPARKLING TREAT

Champagne by the glass (served)	\$7.50 per glass
Champagne by the bottle (placed on table)	\$35.00 per bottle



DAILY MEETING PACKAGE

\$5 Per Person will appear as Room Rental Fee

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

\$62.00 per person

DELUXE CONTINENTAL BREAKFAST

Breakfast pastry and muffin platter
Seasonal fresh fruit
Chilled fruit juice
Freshly brewed coffee and specialty tea

INSPIRING MORNING REFRESH

Chef's choice of mini indulgences
Freshly brewed coffee and tea with chilled juice

URBAN LUNCH

Specialty soup of the day
Mixed greens salad
Fresh vegetable crudité and dill dip
Deli-style sandwiches, wraps and croissants
Variety of gourmet deli meat and salad fillings
Signature desserts
Freshly brewed coffee and tea with chilled soft drinks

INSPIRING AFTERNOON REFRESH

Chef's choice of mini indulgences
Freshly brewed coffee and tea with chilled soft drinks



THE SMALL GROUP MEETING PACKAGE

Minimum of 30 people

\$5.00 Per Person will appear as Room Rental Fee

Upgrade your reservation to lunch in your room for \$51.95 per person.

\$46.95 per person

MORNING STARTER

Danish, muffins, fruit filled pastries, and croissants

Freshly brewed coffee and specialty tea

Chilled juice

Or

Fresh baked breakfast loaves

Freshly brewed coffee and specialty tea

Chilled juice

MORNING REFRESH

Mini granola parfaits

Freshly brewed coffee and specialty tea

Chilled juice

Or

Mini fruit skewers with cinnamon honey yogurt dip

Freshly brewed coffee and specialty tea

Chilled juice

BUFFET LUNCH IN BOTANICA RESTAURANT

AFTERNOON REFRESH

Hummus, warm pita bread and crisp carrot sticks

Freshly brewed coffee and specialty tea

Or

Fruit & cheese board with crackers

Freshly brewed coffee and specialty tea

Prices are subject to change, 18% gratuity & GST.

GENERAL INFORMATION

MEETING, CONFERENCE & BANQUET FACILITIES

The Baymont Inn & Suites features 11 meeting rooms with over 17,000 square feet of conference space. Combined with our outstanding menu choices and expertise of our experienced service professionals, the Baymont Inn & Suites 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 event order is received.

FOOD & BEVERAGE

The Hotel supplies all food & beverage items for a function. The Baymont Inn & Suites 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 beverages prices. Liquor service is available from 10:00 am - 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 meal requirements. 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 meal requirements.

PAYMENT

Payment of the total amount of the invoice is due prior to the function. Baymont Inn & Suites is pleased to offer three acceptable methods of payment:
q Arrangements can be made for billing privileges if a completed Baymont Inn & Suites credit application is received a minimum of 21 days in advance of the function.

q Advance payment for all known charges.

q An authorized credit card for all known charges, authorized 3 days before the function. Overdue accounts are charged 2% per month on any balance due after 30 days from the date of the function.

CANCELLATION

Cancellation of any meeting function with exception to wedding receptions and social functions must be made 21 days in advance of the function. Less than 21 days in advance the published room rental charge will be applied. All deposits are non-refundable.

Prices are subject to change and an 18% gratuity and GST. Food and beverage guarantees required 3 business days prior to even