



MEETINGS

BREAKS | BEVERAGES

BREAKFAST

LUNCH

RECEPTIONS

DINNER

LATE LUNCH

WINE | BAR

GALLERY

POLICIES

WELCOME TO iHOTEL & CONFERENCE CENTRE

iHotel is committed to use, wherever possible, local and sustainable ingredients in all of its Food & Beverage operations. We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons.

The Executive Chef and his trusted team are here to tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest food and beverage products. Banquet menus feature authentic recipes showcasing cuisine and cooking methods from around the world.

It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or dietary preferences. Our Catering Team would be pleased to provide you with further information on these selections.

Quality beverages are the finishing touch of any event. We continue to recognize quality wines from across the world to provide your meals with the absolute best pairing. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

ABOUT OUR BUFFETS

At iHotel we want you to enjoy our food items at their very best.

Therefore, to ensure the best quality, we recommend a buffet to be on display for no longer than a 1 hour period.

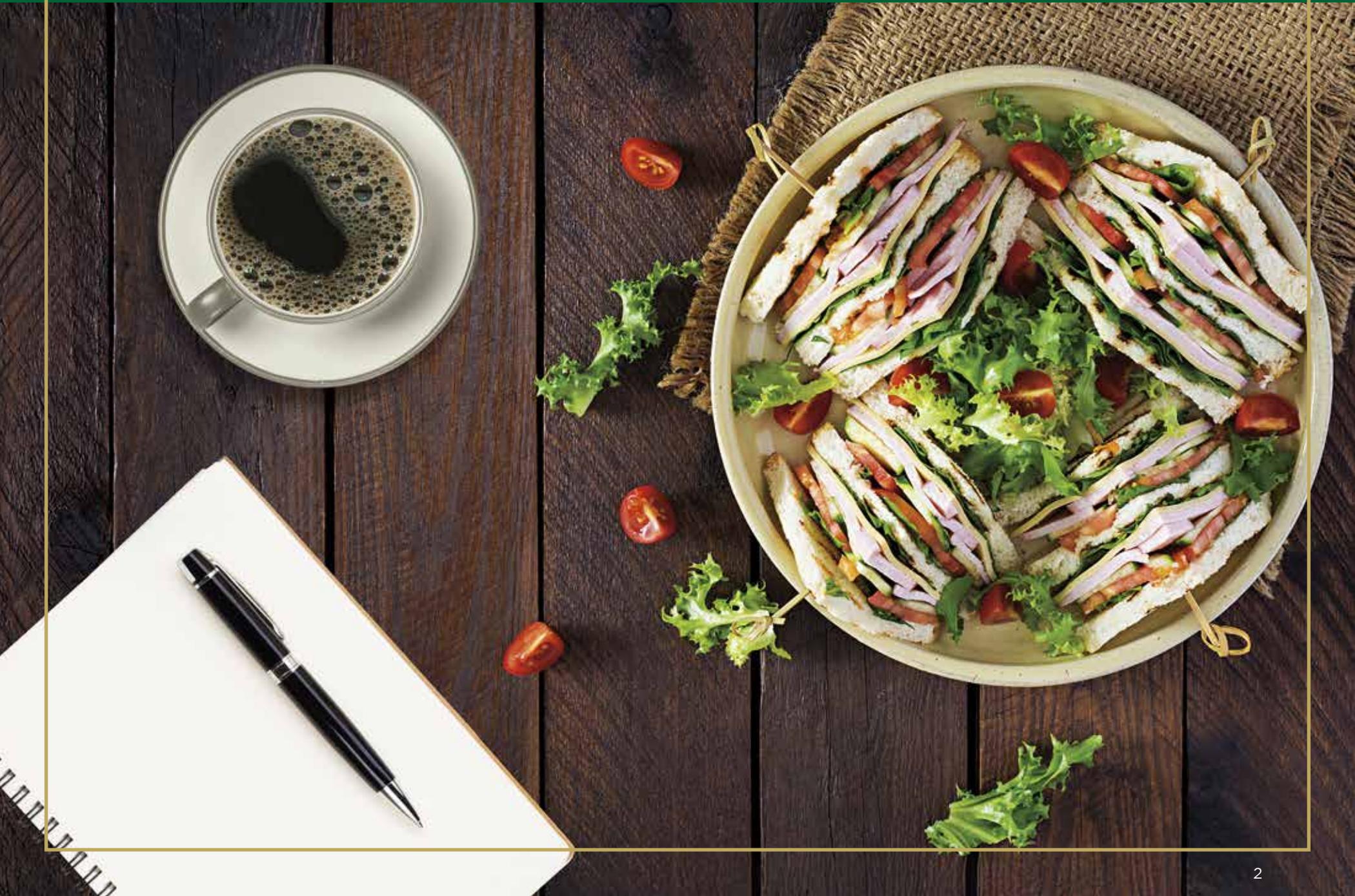
iHotel & Conference Centre is also home to:



SERENITY
THERAPY LOUNGE



WEST • 67
lounge & grill



ESSENTIAL MEETING PACKAGE | 48

Minimum 15 guests. Less than 15 Guests, add 6.99 per person. All pricing is per person.

INCLUSIONS

4'x6' White Board with Markers
Podium, Note Pads, Pens, Mints
Water Service
Complimentary Wi-Fi
Complimentary Parking

LIGHT CONTINENTAL BREAKFAST BUFFET

Toast Station
with Butter, Jam & Honey
Croissants
Bagels with Cream Cheese
Fresh Fruit Cocktail
Pitchers of Assorted Morning Juices
Freshly Brewed Coffee & Specialty Teas

MAKE YOUR OWN SANDWICH LUNCH BUFFET

Soup of the Day

Traditional Deli Style Platter include:

- Shaved Roast Beef
- Smoked Turkey Breast
- Egg Salad with Mustard Aioli
- Smoked Ham
- Swiss & Cheddar Cheese

Sliced Vegetables and Pickles

Mayonnaise, Mustard, and Horseradish

Assorted Slices of Breads and Rolls

Freshly Brewed Coffee & Specialty Teas

Chef's Selection of Desserts

DELUXE MEETING PACKAGE | 68

Minimum 15 guests. Less than 15 Guests, add 6.99 per person. All pricing is per person.

INCLUSIONS

4'x6' White Board with Markers
Podium, Note Pads, Pens, Mints
Water Service
Complimentary Wi-Fi
Complimentary Parking

BUSINESS OVER BREAKFAST

Freshly Sliced Seasonal Fruit
Breakfast Potatoes with Fresh Herbs
Choose 1:
Fried Egg and Sausage Sandwich
with Gouda Cheese on Brioche
Breakfast Burrito with Scrambled Eggs,
Bacon, Spinach and Pico de Gallo
Freshly Brewed Coffee & Specialty Teas

**Upgrade to the All Canadian Breakfast Buffet
or English Breakfast +4 per person**

CANADIAN DELI - WRAPS & SANDWICHES LUNCH BUFFET

Choose 1:

Soup of the Day
Mixed Green Salad
German Potato Salad

Selection of Sandwiches:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread

Selection of Wraps:

- BBQ Chicken Wrap
- Cajun Chicken Wrap
- Vegetarian Wrap
- Roasted Beef Wrap

Vegetable and Pickle Tray
Freshly Brewed Coffee & Specialty Teas
Chef's Selection of Desserts

**Upgrade to the Italian Job or Mexican Fiesta
+ 5 per person**

SWEET TREAT BREAK

Mini Brownies
Freshly Baked Cookies
Freshly Brewed Coffee & Specialty Teas





BREAKS | BEVERAGES

Minimum 10 guests. Less than 10 Guests, add 3.99 per person.
Pricing is per person. Beverage pricing is per each unit

OUR MORNING BREAK | 14

- Freshly Brewed Coffee
- Specialty Teas
- Assorted Morning Glory Muffins
- Freshly Baked Banana Bread or Cookies

THE AFTERNOON DELIGHT | 16

- Freshly Brewed Coffee
- Specialty Teas
- Assorted Scones
- Freshly Baked Cookies
- Selection of Fresh Seasonal Fruit

OUR SIGNATURE BREAK | 18

- Freshly Brewed Coffee
- Specialty Teas
- Mini Chicken Puff Pastry
- Freshly Baked Banana Bread
- Selection of Fresh Seasonal Fruit

BAGELS YOUR WAY | 17

- Freshly Brewed Coffee
- Specialty Teas
- Healthy Cup Salads with Variety of Vinaigrettes
- Assorted Selection of Bagels topped with:
 - Smoked Salmon, Cream Cheese, Pickled Red Onions, and Capers
 - Pesto Chicken with Provolone
 - Smashed Avocado and Chili Flakes

GRAB N GO BREAKFAST | 17

- Pre-packaged:**
- Sausage Puff Pastry
 - Spiced Potato Wedges
 - Assorted Scones
 - Seasonal Fruit

Add Mini Brownies & Freshly Baked Cookies to any Break +5

COFFEE & BEVERAGES

Freshly Coffee	
12 Cup - Urn	36
24 Cup - Urn	72
48 Cup - Urn	144
Assorted Teas - Bag	2.5
Bottled Water - Bottle	3.5
Red Bull Energy Drink - Can	7
Perrier Sparkling Water - 500ml	4.5
Bubly Flavored Sparkling Water - Can	4
Assorted Soft Drinks - Can	3.5
Assorted Juices - Bottle	3.5
Soft Drinks - 8 cup Pitcher	18
Juice - 8 cup Pitcher	22
Orange, Apple or Cranberry	

ALL DAY COFFEE BREAK | 11

- Freshly Brewed Coffee & Specialty Teas
- Juice & Soft Drinks Charged by Consumption**



BREAKFAST BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Breakfast Buffets are served until 11am. All pricing is per person. Buffets include 1 hour of continuous service. All breakfast buffets include freshly brewed coffee and specialty teas.

CONTINENTAL BREAKFAST | 21

- Freshly Sliced Seasonal Fruit
- Assorted Pastries, Muffins and Croissants
- Bagels with Cream Cheese
- Individual Low-fat Yogurt
- Assorted Toast
- Whole Wheat, White and Multigrain Breads
- Butter & Assorted Jams
- Chilled Orange & Apple Juice

ENGLISH BREAKFAST | 25

- Scrambled Eggs with Shredded Cheese
- Smoked Canadian Bacon
- Pork Sausage
- Grilled Tomatoes and Mushrooms
- Baked Beans
- English Muffins and Assorted Scones
- Assorted Toast
- Whole Wheat, White and Multigrain Breads
- Butter and Assorted Jams
- Chilled Orange & Apple Juice

MAKE YOUR OWN BREAKFAST BUFFET | 30

Choose 1:
 Scrambled Eggs with Shredded Cheese
 Poached Eggs with Hollandaise

Choose 1:
 Breakfast Potato with Fresh Herbs
 Crispy Hash Brown Patties

Choose 1:
 Cinnamon French Toast
 with Warm Maple Syrup and Seasonal Compôte
 Buttermilk Pancakes
 with Warm Maple Syrup and Seasonal Compôte
 Freshly Baked Cinnamon Buns
 with Cream Cheese Icing

Choose 2:
 Smoked Canadian Bacon
 Pork Sausage
 Turkey Sausage
 Honey Ham

Inclusions:
 Assorted Toast
 Whole Wheat, White and Multigrain Breads
 Butter and Assorted Jams
 Chilled Orange & Apple Juice

ALL CANADIAN BREAKFAST BUFFET | 27

- Scrambled Eggs
 with Shredded Cheddar and Scallions
- Pastries, Muffins, and Croissants
- Breakfast Potatoes with Fresh Herbs

Choose 2:
 Smoked Canadian Bacon, Turkey Sausage,
 Pork Sausage, Honey Ham

- Assorted Toast
- Whole Wheat, White and Multigrain Breads
- Butter and Assorted Jams
- Chilled Orange & Apple Juice

BUSINESS OVER BREAKFAST | 23

- Freshly Sliced Seasonal Fruit
- Breakfast Potatoes with Fresh Herbs

Choose 1:
 Fried Egg and Sausage Sandwich
 with Gouda Cheese on Brioche

- Breakfast Burrito with Scrambled Eggs,
 Bacon, Spinach and Pico de Gallo

TASTY ADDITIONS

Breakfast Additions may only be purchased as an enhancement to a Breakfast Buffet or Break choice. Unless otherwise indicated, all pricing is per person.

ADDITIONS

Chef Attended Omelette Station	10
Eggs with your choice of Ham, Tomatoes, Scallions, Mushrooms, Peppers and Cheese prepared in front of your guests	
Breakfast Burrito	7
Prepared with Scrambled Eggs, Bacon, Spinach and Pico de Gallo	
Buttermilk Pancake Station	7
Buttermilk Pancakes with an Assortment of Toppings to your taste	
Steel Cut Oatmeal Station	8
Steel Cut Oatmeal with an Assortment of Dried Fruit, Berries, Nuts and Honey	
Freshly Baked Cinnamon Buns	6
Served Buffet Style with Cream Cheese Icing	

Smoked Salmon Bagels	8
Smoked Salmon, Cream Cheese, Pickled Red Onions and Capers	
Seasonal Fruit Platter	8
Selection of Seasonal Fruit and Berries	
Cold Cereal Station	6
Assorted Cereals, White and Chocolate Milk and Oreo Toppings	
Additional Meat Choice	6
Choice of Canadian Bacon, Pork or Turkey Sausage or Ham	

ENHANCEMENTS

Assorted Individual Flavored Yogurt	3 each
Individually Packaged Granola Bars	3 each
Assorted Bagels with Cream Cheese	36 / dozen
Assorted Freshly Baked Jumbo Cookies	29 / dozen
Freshly Baked Morning Glory Muffins	40 / dozen
Make it Gluten Free Upon Request	
Assorted Freshly Baked Croissants	29 / dozen
Warm Sticky Cinnamon Buns	40 / dozen
Cinnamon Sugared Mini Donut Hotels	13 / dozen
Assorted Fruit Danishes	29 / dozen



THEMED LUNCH BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Lunch Buffets are served until 3pm. All pricing is per person. Buffets include 1 hour of continuous service. All lunch buffets include freshly brewed coffee and specialty teas.

MAKE YOUR OWN SANDWICH LUNCH BUFFET | 32

Soup of the Day

Traditional Deli Style Platter include:

- Shaved Roast Beef
- Smoked Turkey Breast
- Egg Salad with Mustard Aioli
- Smoked Ham
- Swiss & Cheddar Cheese

Accompaniments:

Sliced Vegetables and Pickles

Mayonnaise, Mustard, and Horseradish

Assorted Slices of Breads and Rolls

Desserts:

Chef's Selection of Desserts

CANADIAN DELI - WRAPS & SANDWICHES LUNCH BUFFET | 35

Choose 1:

Soup of the Day

Mixed Green Salad

German Potato Salad

Selection of Sandwiches:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread

Selection of Wraps:

- BBQ Chicken Wrap
- Cajun Chicken Wrap
- Vegetarian Wrap
- Roasted Beef Wrap

Accompaniments:

Vegetable and Pickle Tray

Desserts:

Chef's Selection of Desserts

TRADITIONAL SOUP & SANDWICH | 36

Traditional Caesar Salad with XL Bacon

Choose 2:

Crème of Cauliflower Soup

Beef Barley Soup

Fire-Roasted Tomato Bisque

Chicken Vegetable Soup

Sandwiches Include:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread

Accompaniments:

Vegetable and Pickle Tray

Freshly Baked Rolls with Butter

Desserts:

Chef's Selection of Desserts

THEMED LUNCH BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Lunch Buffets are served until 3pm. All pricing is per person. Buffets include 1 hour of continuous service. All lunch buffets include freshly brewed coffee and specialty teas.

MEXICAN FIESTA | 37

Traditional Caesar Salad
with Garlic Croutons and XL bacon

Chicken Tortilla Soup

Chicken & Cheesy Taquitos

Build Your Own Taco Bar:

Mexican Spiced Beef and Spicy Chicken Fajitas

Pico de Gallo, Salsa and Queso Sauce

Lettuce, Tomatoes and Onions

Corn Tortillas and Hard Shelled Tacos

Desserts:

Sugar Coated Churro

Chef's Selection of Desserts

MEAT LOVERS | 41

Traditional Caesar Salad
with Garlic Croutons and XL bacon

Tri-colored Potato Salad

Beef and Chili Soup

Entrées:

BBQ Baby Back Ribs

Smoked Beef Brisket

Accompaniments:

Roasted Vegetables with Olive Oil and Herbs

Freshly Baked Corn Bread and Bread Rolls

Desserts:

Double Chocolate Brownies

Chef's Selection of Desserts

THE ITALIAN JOB | 38

Traditional Caesar Salad
with Garlic Croutons and XL bacon

Mini Caprese Salad

Choose 1:

Italian Minestrone Soup

White Onion and Potato Soup

Entrées:

Chicken Parmesan

Chicken Alfredo

Penne Pomodoro with Fresh Basil

Accompaniments:

Roasted Vegetables with Olive Oil and Herbs

Freshly Baked Garlic Toast and Bread Rolls

Desserts:

Mini Tiramisu

Chef's Selection of Desserts

PLATED LUNCH

Lunches are designed for a minimum of 15 guests. Less than 15 Guests, add 6.99 per person. Plated lunch served until 3pm. All pricing is per person. All plated lunches include freshly baked rolls and whipped butter, freshly brewed coffee and specialty teas.

SOUPS & SALADS

Tomato & Roasted Red Pepper Bisque prepared with Herb Oil	7.95
Creamy Mushroom Soup prepared with Truffle Oil	7.95
Charred Carrot & Ginger Soup	6.95
Caesar Salad	7.95
Crisp Garden Mixed Greens with Raspberry Vinaigrette	7.95
Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction and Arugula Pesto	8.95

ENTRÉES

Chicken Cordon Bleu White Wine Chicken jus, Garlic Mashed Potatoes and Chef's Selection of Vegetables	29.95
Wild Pacific Seared Salmon Chardonnay, Dijon, Caper Berry Cream Reduction, Basmati Rice Pilaf and Steamed Asparagus	34.95
Honey Soy Chicken Thighs Sweet Soy Glaze, Garlic Fried Rice and Bok Choy	27.95
AAA 7oz Top Sirloin Peppery Port jus, Brown Butter, Garlic Roasted Potatoes and Chef's Selection of Vegetables	33.95
Chicken & Bacon Penne Arugula, Shaved Parmesan and Grana Padano	27.95
Vegetarian Thai Rice Bowl Coconut Curry Cream, Steamed Rice and Wok Fried Vegetables	24.95

DESSERT

Carrot Cake with Cream Cheese Icing	8.95
Chocolate Lava Cake with Whipped Cream and Seasonal Berries	10.95
Triple Chocolate Mousse	9.95
New York Cheese Cake with Seasonal Berry Compote	10.95

WANT TO OFFER YOUR GUESTS A CHOICE OF ENTRÉE?

+6 per person

Simply provide a maximum of 3 entrée choices
and quantities 3 days prior to your event.

Note: You are responsible for
place cards indicating entrée selection



RECEPTIONS

Unless otherwise indicated, all pricing is per person. Hor d'oeuvre pricing is based on 5 pieces per person. By the dozen hor d'oeuvre pricing is available upon request. Pass around (butlered) hor d'oeuvre service is based on full guest count.

HORS D'OEUVRES | 16

Choose any 2 hor d'oeuvre:

Cocktail Vegetable Samosa

Cocktail Chicken Samosa

Pork Spring Rolls

Vegetable Spring Rolls

Tempura Shrimp

Italian Parmesan Crostini

Vegetable Frittata

Tandoori Chicken Sticks

Salt & Pepper Pork Dry Ribs

Smoked Bacon Wrapped Chicken
in Creamy Jalapeno Sauce

Chicken Wings with Choice of Sauce:
Korean-Style, Truffle Parmesan,
Mild Inferno, Salt & Pepper

Roasted Beef Canapes

English Tea Sandwiches

Cauliflower Pakora with Mango Chutney

Grape Tomato & Mozzarella Brochette

Brazilian Beef Sticks | +3

Sweet & Sour Korean Meatballs | +2

Beef Sliders | +5

Shrimp Cocktail | +4

Smoked Salmon Crostini | +4
with Chive Crème Fraîche

TRAYS & PLATTERS

Vegetable Crudité Antipasto Platter 7

Artisan Cheese Display 11
Selection of Imported and Local Cheeses
with French Baguette and Crackers

Local Artisan Charcuterie 15
with Sliced Cured Meats

Selection of English Tea Sandwiches 13

Hummus and Spinach Dip 8
with Flatbread Wedges

Seasonal Fruit 9

Chocolate Covered Strawberries 8

RECEPTIONS

Minimum 50 guests. Less than 15 Guests, add 4.99 per person. Unless otherwise indicated, all pricing is per person. 'Build Your Own Station' can also be purchased and served as a late lunch.

BUILD YOUR OWN STATION

Spud Station Make your own Hot Baked Potatoes with Ground Beef and an Assortment of Toppings	14
Mac 'N' Cheese Station White Cheddar Cream Sauce, Aged Cheddar, Pecorino, Chorizo, Jalapeños, Green Onions and Smoked Bacon Bits	17
Build Your Own Taco Station Taco Beef & Chorizo Pulled Pork with an Assortment of Toppings on Soft and Hard Tortilla Shells	18
Jumbo Hot Dog Station Jumbo Hot Dogs with an Assortment of Toppings and Sauces	17

CHEF ATTENDED CARVERY

Chef Carved Slow Roasted Beef Served with Fresh Baked Buns, Horseradish and au jus	16
Pasta Station Herb Gnocchi with Truffle Cream Sauce and Shaved Parmesan Penne Pasta with Beef Bolognese, Garlic Toast and Parmesan on the side	14
Chef Carved AAA Alberta Prime Rib of Beef Served with Fresh Baked Buns, Horseradish, Dijon Mustard and au jus	19
Turkey Carving Station Served with Fresh Baked Buns and Cranberry Mayo	16

Chef-Attended Oyster Bar (minimum 5 dozen) Freshly Shucked Oysters on Ice, Lemon & Lime, House Hot sauce, Tabasco and Horseradish	45 / dozen
Whole Salt Baked Salmon Filet with Fennel & Citrus Slaw, Lemon Aioli and Crisps	21
Smoked BBQ Brisket Station Sweet Peppercorn BBQ Crust served with Cornbread and BBQ Sauce	18
Peking Duck Station Bao Bun with Pickled Cucumber, Cilantro, Scallions and Sriracha	20



DINNER BUFFETS

Minimum 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.
Buffets include 1 hour of continuous service.
All dinner buffets include freshly baked rolls and butter, freshly brewed coffee and specialty teas.

THE BASICS | 51

Traditional Caesar Salad
with Garlic Croutons

Sweet Corn Salad
with Peppers and Fresh Herbs

Mixed Garden Greens
with Berry Vinaigrette

Entrées:

Chicken & Bacon Penne
with Creamy Mushroom Sauce

AAA Slow Roasted Beef
with Creamy Peppercorn jus

Accompaniments:

Roasted Vegetable Medley

Rosemary Roasted Baby Potatoes

Dessert:

Chef's Selection of Desserts

INTERNATIONAL AFFAIR | 56

Italian Chicken Soup

German Potato Salad
with Bacon

Traditional Caesar Salad
with Garlic Croutons

Entrées:

Chicken Marsala
with Creamy Mushroom Sauce

Soy Honey Glazed Salmon
with Spring Onions and Toasted Sesame

Penne Pasta Carbonara
with Bacon

Accompaniments:

Rosemary Roasted Baby Potatoes

Roasted Vegetable Medley

Dessert:

Chef's Selection of Desserts

DINNER BUFFETS

Minimum 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.
Buffets include 1 hour of continuous service.
All dinner buffets include freshly baked rolls and butter, freshly brewed coffee and specialty teas.

iHOTEL SIGNATURE | 62

Soup - Choose 1:

Tomato & Roasted Red Pepper Bisque

Chicken Vegetable Soup with Sweet Corn

Crème of Cauliflower Soup

Italian Chicken Soup

Salads - Choose 3:

Traditional Caesar Salad with Garlic Croutons

Canadian Farm Salad

with Baby Greens, Grape Tomatoes, Red Peppers,
Segments of Citrus, Balsamic Vinaigrette

Mini Penne Pasta Salad

with Cherry Tomatoes, Truffle Oil

Spinach Pecan Salad

with Strawberries, Red Onion,
Raspberry Vinaigrette

German Potato Salad

with Bacon

Tri-Colored Potato Salad

with Grainy Mustard Dressing

Entrées - Choose 2:

AAA Alberta Slow Roasted Beef
with Infused Peppery Port au jus

Chicken Marsala

with a Creamy Mushroom Sauce

Honey Soya Glazed Salmon

with Spring Onions, Toasted Sesame

Chicken Cordon Bleu

with a White Wine Chicken jus

Chicken Parmesan

topped with Marinara and Melted Mozzarella

Alberta Pork Loin

with Apple Sage, Caramelized Onions and jus

Three Cheese Tortellini

with Roasted Red Pepper, Parmesan
and Sundried Tomato Velouté

Oven Baked Cilantro Basa Fillet

with Lemon Butter Garlic Sauce

Braised Beef Short Rib | +5

in Red Wine jus

Accompaniments - Choose 2:

Rosemary & Thyme Roasted Baby Potatoes

Garlic Mashed Potato

Basmati Rice Pilaf

Medley of Fresh Seasonal Vegetables

Penne Arrabbiata

Corn on the Cob

Desserts:

Chef's Selection of Desserts & Squares

Seasonal Fresh Fruit Platter

PLATED DINNER

Dinners are designed for a minimum of 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person. Dinner service includes a group choice of one cold or hot selection, one entrée and one dessert. All plated dinners include freshly baked rolls and whipped butter, freshly brewed coffee and specialty teas.

COLD SELECTIONS

Caprese Salad

with Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction and Arugula Pesto

Classic Caesar Salad

with Crisp Bacon, Garlic Croutons, House Dressing

Crisp Garden Mixed Greens

with Raspberry Vinaigrette

Smoked Salmon Flower | +5

with Cream Cheese and Capers

HOT SELECTIONS

Creamy Mushroom Soup

prepared with Truffle Oil

Tomato & Roasted Red Pepper Bisque

prepared with Herb Oil

Traditional Potato & Bacon Soup

Lobster and Crab Arancini Balls | +5

on a bed of Marinara Sauce

ENTRÉES

Leg of Duck Confit

Garlic Mashed Potatoes, Buttered Baby Carrots, Green Pea Puré

| 56

AAA Alberta 10oz Top Sirloin

Rosemary Roasted Baby Potatoes, Seasonal Vegetables, Red Wine jus

| 69

Lemon Dill Baked Salmon

Rosemary Roasted Baby Potatoes, Buttered Asparagus, Creamy Lemon Dill Sauce

| 64

Chicken Supreme

Buttered Mashed Potatoes, Mushrooms, Seasonal Vegetables, Chicken jus

| 56

Slow Roasted Alberta Prime Rib

Buttered Mashed Potatoes, Seasonal Vegetables, Mini Yorkshire Pudding, Red Wine jus

| 75

Chicken Parmigiana

Garlic Mashed Potatoes, Buttered Asparagus, Marinara Sauce

| 56

VEGETARIAN ENTRÉES

Wild Mushroom Risotto

Crispy Roasted Maitake Mushrooms, Truffle Essence

| Price upon request

Baked Vegetable Lasagna

Roasted Tomato Sauce, Grilled Vegetables, Ricotta Cheese

| Price upon request

DESSERT

Chocolate Lava Cake

with Vanilla Ice Cream, Seasonal Berries

Classic Crème Brulee

with Fresh Fruit

Tiramisu

with Rum Anglaise

Cheesecake

with Seasonal Berries, Whipped Cream

Triple Chocolate Mousse Cake

with Chocolate Topping, Seasonal Berries



LATE LUNCH ENHANCEMENTS

Served between 9pm-11pm. All pricing is per person.
'Build Your Own Station' (presented in 'Receptions') can also be purchased and served as a late lunch.

LATE NIGHT EATS

Choose 2 | 15 or Choose 3 | 20

Fish Fingers

with Tartar Sauce

Chicken & Monterey Jack Cheese Quesadilla

Alberta Beef Nachos

with Traditional Condiments

Mini Beef Sliders

Sweet Potato or Yukon Golden Fries

with Dipping Sauces

Assorted English Tea Sandwiches

Chicken Fingers

with Plum Sauce

Jalapeno Poppers

CHICKEN WING STATION | 19

Select one flavour:

Honey Garlic

Salt & Pepper

BBQ

Spicy Sriracha

with Blue Cheese & Ranch Dips

PIZZA STATION | 16

Pepperoni

Hawaiian

Margherita

Beef Donair

POUTINE BAR | 16

Crispy Fries

Pulled Pork

Roasted Chicken

Cheese Curds

Traditional Gravy



WINE SERVICE

Alberta liquor laws prohibit service without the inclusion of food. Outside food and beverages are not permitted.

RED WINE

House Wine Cabernet Sauvignon Canada	32
Famille Perrin Rascal Red Blend France	34
Wolf Blass Yellow Label Merlot Australia	36
Wolf Blass Yellow Label Cabernet Sauvignon Australia	40
Barossa Valley Estate Shiraz Australia	44
Les Jamelles Syrah France	44
Zonin 20 Ventiterre Chianti Italy	44
Rodney Strong Cabernet Sauvignon USA	59

WHITE WINE

House Wine Sauvignon Blanc Canada	32
Famille Perrin Rascal White Blend France	34
Wolf Blass Yellow Label Pinot Grigio Australia	36
Wolf Blass Yellow Label Chardonnay Australia	40
Sumac Ridge Gewürztraminer Canada	44
Les Jamelles Sauvignon Blanc France	44
Oyster Bay Pinot Grigio New Zealand	44
Kendall Jackson Vintners Reserve Pinot Gris USA	59

SPARKLING | CHAMPAGNE

Henkell Trocken SEKT (House) Wiesbaden Germany	25
Henkell Blanc De Blancs Wiesbaden Germany	30
Sumac Ridge "Stellars Jay" Brut Canada	45
Moet & Chandon Blanc de Noir (Award Winner) France	75
Mumm Carte Classique Champagne Dry France	95

ROSÉ

Beringer Main & Vine White Zinfandel USA	32
Woodbridge Rosé USA	36

BAR | BEVERAGE SERVICE

Alberta liquor laws prohibit service without the inclusion of food. Outside food and beverages are not permitted.

HOST BAR

When the host is paying for all beverages throughout the event.

Standard Liquor (1oz) Includes Select Cocktails	7
Premium Liquor (1oz) • Grey Goose • Captain Morgan • Crown Royal • Bombay	8
Domestic Beer	7
Imported Beer	8
House Wine (5oz)	7
Coolers	7
Liqueurs • Fireball • Bailey's • Jagermeister • Butter Ripple	8
Non-Alcoholic Beer	6
Soft Drinks & Juice	4

CASH BAR

Guests purchase their own beverages throughout the event. Taxes included.

Standard Liquor (1oz) Includes Select Cocktails	8
Premium Liquor (1oz) • Grey Goose • Captain Morgan • Crown Royal • Bombay	9
Domestic Beer	8
Imported Beer	9
House Wine (5oz)	8
Coolers	8
Liqueurs • Fireball • Bailey's • Jagermeister • Butter Ripple	9
Non-Alcoholic Beer	6
Soft Drinks & Juice	4

DETAILS

HOST BAR:

Beverage charges will be automatically billed to organizer's account. 18% service charge and 5% GST will be added to the final bill.

HOST & CASH BARS:

Bar prices include soft drinks and juices when used for mixes.

CORKAGE BARS:

Organizer supplies liquor, beer, wine and permit from AGLC. iHotel supplies glasses, ice, soft drinks, condiments, stir sticks and napkins.

Corkage: 20 per person

LABOUR CHARGES:

All bars require an iHotel Bartender. Labour charges are 30 per hour, per bartender (minimum 4 hours each, includes 1 hour setup and 1 hour cleanup).

One bartender per 100 guests is required for cash bars.

One bartender per 75 guests is required for host bars.

Cashier: 25 per hour

MEETING ROOM DIMENSIONS

MEET AND CELEBRATE

Our hotel features 3 Ballrooms, 2 Executive Boardrooms, with a total of 10 individual rooms ranging in size to accommodate from 5 to 400 guests. All of our Ballrooms come equipped with complimentary wireless high speed internet and telephone lines.

EVENT LOCATION

Function rooms are assigned by the guaranteed maximum number of people anticipated. iHotel reserves the right to relocate groups due to changes in numbers, set up requirements, service times, acts of God or circumstances beyond the control of the hotel. Any changes

for set up on the day of event are subject to additional charges.

- | Maximum room capacity varies depending on room set up
- | David Thompson West and Cascades Ballroom have permanent dance floors
- | Winspear Ballroom has a moveable dance floor to suit your event



BANQUET ROOMS	Ceiling Height	Area Sq. Ft.	Boardroom	U-Shape	Classroom 4 per 8' Table	Theatre Seating	Rounds of 6	Rounds of 8	Rounds of 8 & Dance Floor
David Thompson Ballroom	12'	3922	108	100	180	200	132	176	144
DT West	12'	1815	48	44	72	130	60	80	56
DT East	12'	1140	28	30	40	80	48	64	
DT East and Center	12'	2107	60	58	72	100	84	112	
DT West and Center	12'	2782	60	58	80	150	84	112	80
Cascades Ballroom	12'	4232	100	92	180	300	150	200	168
Cascades East	12'	1795	32	30	40	80	54	72	56
Cascades West	12'	2437	60	50	104	150	96	128	100
Winspear Ballroom & Foyer	14'	5903	125	100	200	425	192	256	224
Winspear East	14'	2850	50	46	104	220	78	104	72
Winspear West	14'	1761	44	40	80	170	66	88	56
Summit Room	13'	720	20	24	20	40	24	32	
Frontier Boardroom	11'	378	10						
Cascades Boardroom	12'	300	10						

iHOTEL LOBBY + BUSINESS CENTRE



MEETING | EVENT ROOMS

DAVID THOMPSON BALLROOM



CASCADES BALLROOM



MEETING | EVENT ROOMS

FRONTIER BOARDROOM



CASCADES BOARDROOM



SUMMIT ROOM



WEST 67 LOUNGE

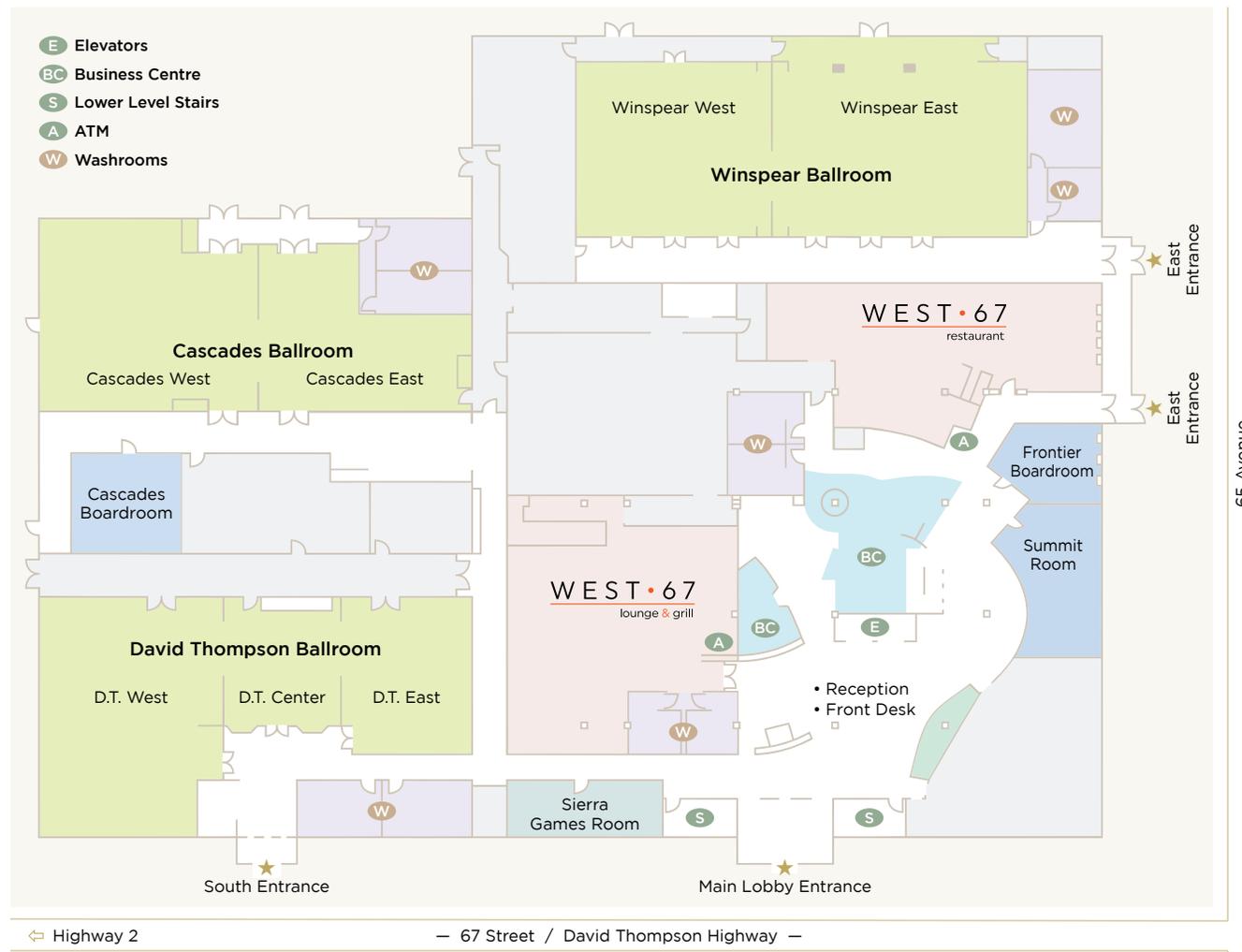


MEETING | EVENT ROOMS

WINSPEAR BALLROOM



MAIN FLOOR LAYOUT



HOTEL SERVICES

- Full service, upscale hotel
- Wireless, high speed internet
- Indoor swimming pool
- Hot tub and steam room
- Planet Fitness centre
- All main floor meeting & executive boardrooms
- Business centre open 24 hours
- Special corporate rates
- Beautiful ballroom and special event rooms
- Spacious executive and jacuzzi suites
- Special group rates on guestrooms
- Full service West 67 restaurant open daily for breakfast, lunch and dinner
- West 67 lounge featuring pool tables
- Games room
- Serenity Therapy Lounge
- Room service
- Guest laundry facilities
- On-site ATM machine
- Abundant complimentary parking



POLICIES | INFORMATION

Welcome to the iHotel & Conference Centre. Our Sales & Catering Team will work with you in order to guarantee that we meet all the needs of you and your guests. We do however ask that you review the following guidelines.

EVENT ROOMS |

iHotel reserves the right to assign event rooms in accordance with the guaranteed guest count or change event rooms as required. All efforts will be made to communicate a change of this nature within a reasonable amount of time prior to your event.

PAYMENT, PRICING, AND CANCELLATIONS |

A non-refundable, non-transferable deposit of \$1000 is due upon booking. Full payment is due within 7 days prior to the event date unless direct billing has been arranged at least 14 days prior to the event. A credit card number must be provided by convener and kept on file. Any balance remaining after the event will automatically be applied to this credit card.

All menu prices are subject to a 18% service charge and 5% GST. All prices are subject to change without notice but will be honoured for 90 days from the date of deposit.

Cancellations must be submitted in writing. Cancellations fees are as follows: 0-3 days: 100%, 4-15 days: 50%, 16-30 days: 25%. Postponing an event is considered a cancellation and a new booking date must be made.

BAR SERVICES |

The Hotel reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the Alberta Gaming and Liquor Commission's regulations.

DECORATIONS AND ENTERTAINMENT |

To avoid damage to wall coverings, we do not allow the use of tape, tacks, or any other attachments to the walls or doors without prior written consent from the hotel. Any damage that occurs as a result of the event will be billed directly to the client.

All entertainment must cease by 1am, and the facilities must be vacated by 2am. After 11pm, the volume must be restricted with sound levels not to exceed 85 decibels. Any deviations from any of the policies will result in additional charges.

DJ's, Bands, & live entertainment are required to provide proof of insurance prior to entering the premises.

If music is played with or without dancing, the hotel is required to charge a SOCAN royalty fee and RE:Sound license fee. Charges will be based on the number of attendees at each event.

MENU SELECTIONS & EVENT DETAILS |

Please note that the City and Provincial health regulations state that no outside food and beverage is allowed in the banquet room. Additional Charges will be added if outside food or drink is brought in.

All food consumed on the premises must be purchased from the iHotel and served by

POLICIES | INFORMATION

our staff. Remaining food and beverage from events may not be removed from the premises. Exceptions will be made for wedding and birthday cakes.

Menu selection, event details, and dietary restrictions are required at least 14 days prior to the event. We do our best to accommodate any dietary or allergy restrictions, but we cannot guarantee that any menu item can be completely free of Allergens.

In accordance with the Alberta Health and Safety Act, food can only be left out for a maximum of 1.5 hours.

A final guaranteed number of guests for events with food must be provided 5 full business days prior to the event. All charges will be based on the guaranteed number or the actual attendance, whichever is greater.

DISCLAIMERS |

iHotel reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and audible level of music played.

Client Agrees to conduct the event in an orderly manner in full compliance with applicable laws and regulations. Client assumes full responsibility for the conduct of all persons in attendance at the event and for the damage done to any part of the hotel's premises by client, client agents, invitees, employees, or independent contractor hired by the hotel.

iHotel is not responsible for the loss or damage to items left in the Hotel before, during, or following any event.

Each Party will indemnify, defend, and hold the other party harmless for any loss, liability, costs or damages arising from actual or threatened claims to the extent resulting from negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants.

Neither Party will be liable for consequential, indirect, incidental, special, or punitive damages.

For safety purposes, doorways must not be obstructed in any way at any time prior to or during the event.