



GET YOUR
Christmas
WRAPPED UP



2❄️24

FESTIVE MENU

6500 - 67 STREET, RED DEER

TEL: 403.342.6567

CATERING@IHOTELREDDEER.COM



iHOTEL
& CONFERENCE CENTRE

HOLIDAY PLATTERS & HORS D'OEUVRES



HOLIDAY PLATTERS & HORS D'OEUVRES

Served anytime

Alberta liquor laws prohibit bar service without the inclusion of food.

Menu prices are subject to an 18% service charge plus GST and are subject to change without notice. Outside food and beverages are not permitted.

RECEPTION DISPLAYS

Assorted Sandwiches including:
Smoked Turkey, Ham & Cheddar, Roast Beef & Swiss, and Egg Salad
\$8 per person

SMOKED SALMON PLATTER

Smoked Salmon with Pickled Red Onions, Artisan Crackers, and Honey Mustard Sauce
\$10 per person

LOCAL CHARCUTERIE BOARD

Domestic and Imported cheeses, Prosciutto, Salami, Sopressata, Olives, Sliced Baguettes, and Assorted Crackers
\$7 per person

CHILLED HORS D'OEUVRES (priced per dozen)

English Tea Sandwiches	\$30
Grape Tomato & Mozzarella Bruschetta	\$30
Coconut Shrimp with Cocktail Sauce	\$40
Smoked Salmon Crostini with Chive Crème Fraiche	\$40

WARM HORS D'OEUVRES (priced per dozen)

Sweet & Sour Korean Meatballs	\$32
Tandoori Chicken Skewers with Roasted Peppers and Mint Yogurt Dip	\$34
Tandoori Chicken Samosas with Tamarind Chutney	\$34
Brazilian Beef Skewers with Roasted Peppers and Chimichurri Sauce	\$38
Vegetable Spring Rolls with Sweet Chili Sauce	\$38
Smash Burger Sliders with the works and our Secret Burger Sauce	\$40

Minimum order quantity of 3 dozen

FESTIVE HOLIDAY LUNCH BUFFET



FESTIVE HOLIDAY LUNCH BUFFET

\$40 per person

Served from 11am - 2pm

Minimum 30 guests
Less than 30 guests,
please add an additional
\$6 per person

Includes 1 hr of continuous buffet service.

Menu prices are subject to an 18% service charge plus GST and are subject to change without notice.

Outside food and beverages are not permitted.

SALADS *(Please select two)*

Christmas Apple Coleslaw
German Potato Salad with Bacon
Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons
Mixed Winter Greens with Balsamic Vinaigrette
Truffle Penne Pasta Salad with Parmesan Cheese & Cherry Tomatoes

ENTRÉES *(Please select two)*

Additional entrée add: \$7 per person

Herb Roasted Turkey with Apple, Celery and Sage Stuffing, Cranberry Sauce, Turkey Gravy
Brown Sugar Bourbon Glazed Ham with Roasted Apple Mustard Sauce
Garlic & Herb Roasted Chicken
Chicken Marsala with Creamy Mushroom Sauce
Baked Tilapia with Winter Pepper Beurre Blanc

CHEF'S SIDES *(Please select one starch and one vegetable dish)*

Each additional Chef's Side add: \$4 per person

Steamed Seasonal Butter Vegetables
Garlic and Herb Mashed Potatoes
Roasted Herb Potatoes
Herb Butter Rice or Vegetable Rice Pilaf
Penne Pasta Primavera
Perogies with Sautéed Onions and Bacon Bits

DESSERT

Chef's Decadent Christmas Desserts
Freshly Brewed Coffee & Specialty Tea (during 1 hour service)

FESTIVE HOLIDAY BUFFET ALSO INCLUDES:

Freshly Baked Assorted Bakery Rolls with Whipped Butter

SAINT PETER'S DINNER BUFFET



SAINT PETER'S DINNER BUFFET

\$59 per person

Minimum 50 guests
Less than 50 guests,
please add \$7 per person



Enhance your Buffet with a Chef Attended Carving Station

Chef carved, slow roasted, certified AAA Alberta Baron of Beef served with au jus
\$14.95 per person

Chef carved, sea salt and black pepper crusted, slow roasted, certified AAA Alberta Prime Rib of Beef served with horseradish, Dijon mustard and au jus
\$16.95 per person

SALADS *(Please select two)*

Cranberry Almond Spinach Salad with Tangy Vinaigrette	Christmas Apple Coleslaw
Truffle Penne Pasta Salad with Parmesan and Cherry Tomatoes	German Potato Salad with Bacon
Crisp Garden Mixed Greens with Raspberry Vinaigrette	Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

ENTRÉES *(Please select two - additional entrée \$7 per person)*

Herb Roasted Turkey with Apple, Celery and Sage Stuffing, Cranberry Sauce, Turkey Gravy
Brown Sugar Bourbon Glazed Ham with Roasted Apple Mustard Sauce
Creamy Poached Salmon with Roasted Pepper Beurre Blanc
Chicken Marsala with Creamy Mushroom Sauce
AAA Alberta slow roasted Beef with Peppery Port au jus
Homemade Beef or Vegetarian Lasagna with a Trio Cheese Blend
Curried Butter Chicken with Garlic Naan

CHEF'S SIDES *(Please select two - additional side \$4 per person)*

Oven Roasted Herb Potatoes	Garlic and Herb Mashed Potatoes
Perogies with Sautéed Onions and Bacon Bits	Honey Balsamic Roasted Carrots
Herb Butter Rice or Vegetable Rice Pilaf	Pan Roasted Medley of Festive Vegetables

DESSERT

Decadent Christmas Dessert Display Includes:
Chef's Choice of Assorted Festive Cakes, Tortes, and Squares
Warm Sticky Toffee Pudding
Freshly Brewed Coffee & Specialty Tea

SAINT PETER'S BUFFET ALSO INCLUDES:

Freshly Baked Assorted Bakery Rolls with Whipped Butter

Includes 1 hr of continuous buffet service.

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Outside food and beverages are not permitted.

GOOD SHEPHERD CHRISTMAS DINNER BUFFET



GOOD SHEPHERD CHRISTMAS DINNER BUFFET

\$69 per person

Minimum 50 guests
Less than 50 guests,
please add \$8 per person



Enhance your Buffet with a Chef Attended Carving Station

Chef carved, slow roasted,
certified AAA Alberta Baron
of Beef served with au jus
\$14.95 per person

Chef carved, sea salt and
black pepper crusted, slow
roasted, certified AAA
Alberta Prime Rib of Beef
served with horseradish,
Dijon mustard and au jus
\$16.95 per person

Includes 1 hr of continuous buffet
service.

Menu prices are subject to
an 18% service charge plus GST and
are subject to change without notice.

Outside food and beverages are not
permitted.

SALADS *(Please select four)*

Crisp Garden Mixed Greens
with Raspberry Vinaigrette

Traditional Caesar Salad
with Garlic Croutons

Cranberry Almond Spinach Salad
with Tangy Vinaigrette

German Potato Salad with Bacon

Truffle Penne Pasta Salad with
Parmesan and Cherry Tomatoes

Spinach and Mandarin Salad
with Vine Tomato

LOCAL CHARCUTERIE BOARD

Domestic and Imported cheeses, Prosciutto, Salami, Sopressata,
Olives, Sliced Baguettes, and Assorted Crackers

ENTRÉES *(Please select two - additional entrée \$7 per person)*

Herb Roasted Turkey with Apple, Celery and Sage Stuffing,
Cranberry Sauce, Turkey Gravy

Brown Sugar Bourbon Glazed Ham with Roasted Apple Mustard Sauce

Creamy Poached Salmon with Roasted Pepper Beurre Blanc

Chicken Marsala with Creamy Mushroom Sauce

AAA Alberta slow roasted Beef with Peppery Port au jus

Homemade Beef or Vegetarian Lasagna with a Trio Cheese Blend

Curried Butter Chicken with Garlic Naan

AAA Alberta Beef Short Ribs with Peppery Port au jus

CHEF'S SIDES *(Please select two - additional side \$4 per person)*

Pan Roasted Festive Vegetable
Medley

Honey Balsamic Roasted Root
Vegetables

Perogies with Sauteed Onions
and Bacon Bits

Herb and Garlic Mashed Potatoes

Wild Mushroom or Garlic Risotto

Penne Pasta Carbonara with
Bacon

Vegetable Rice Pilaf

DESSERT

Decadent Christmas Dessert Display Includes:

Assorted Festive Cakes, Tortes, Fruit Pies, and
Warm Sticky Toffee Pudding

Freshly Brewed Coffee & Specialty Tea

GOOD SHEPHERD'S BUFFET ALSO INCLUDES:

Freshly Baked Assorted Bakery Rolls with Whipped Butter

MIDNIGHT STAR LATE NIGHT LUNCH



MIDNIGHT STAR LATE NIGHT LUNCH

\$11.95 per person

Served anytime
from 9:30pm - 10:30pm

BUILD YOUR OWN TACO STATION

Taco Beef or Chicken

Shredded Lettuce, Tomato, Onion, Mixed Cheeses, Salsa,
Sour Cream and Guacamole

Soft & Hard Tortilla Shells

POUTINE STATION

Freshly cooked French Fries, served with traditional Cheese Curds
and Homemade Gravy

With Chicken or Beef, add \$3 per person

DEEP FRY STATION *(choose one)*

CHICKEN WINGS

Hot, Teriyaki, or Salt and Pepper

DRY PORK RIBS

Hot, BBQ, Salt and Pepper, served with Dipping Sauces

JALAPENO POPPERS

Breaded, Stuffed Jalapeno Peppers with Ranch Dipping Sauce

PIZZA STATION

Freshly Baked Homemade Pizzas including:
Pepperoni, Hawaiian, Margherita, Cheese and Deluxe

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WINE LIST



RED WINE

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

ROSÉ

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

WHITE WINE

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

SPARKLING & CHAMPAGNE

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

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Outside food and beverages are not permitted.

BAR & BEVERAGE SERVICE



BAR & BEVERAGE SERVICE

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 \$25 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

Alberta liquor laws prohibit bar service without the inclusion of food.

Menu prices are subject to an 18% service charge plus GST and are subject to change without notice.

Outside food and beverages are not permitted.

HOST BAR

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

Standard Liquor (1oz) <i>Includes Select Cocktails</i>	\$ 7.00	Coolers	\$ 7.00
Premium Liquor (1oz)	\$ 8.00	Liqueurs	\$ 8.00
• Grey Goose		• Fireball	
• Captain Morgan		• Bailey's	
• Crown Royal		• Jagermeister	
• Bombay		• Butter Ripple	
Domestic Beer	\$ 7.00	Non-Alcoholic Beer	\$ 6.00
Imported Beer	\$ 8.00	Soft Drinks & Juice	\$ 3.50
House Wine (5oz)	\$ 7.00		

CASH BAR (includes taxes)

Guests purchase their own beverages throughout the event

Standard Liquor (1oz) <i>Includes Select Cocktails</i>	\$ 8.00	Coolers	\$ 7.00
Premium Liquor (1oz)	\$ 9.00	Liqueurs	\$ 8.00
• Grey Goose		• Fireball	
• Captain Morgan		• Bailey's	
• Crown Royal		• Jagermeister	
• Bombay		• Butter Ripple	
Domestic Beer	\$ 8.00	Non-Alcoholic Beer	\$ 6.00
Imported Beer	\$ 9.00	Soft Drinks & Juice	\$ 3.50
House Wine (5oz)	\$ 8.00		

CHRISTMAS COCKTAIL SERVICE

priced per gallon. Yields approximately 30 glasses per gallon

Non-alcoholic Fruit Punch	\$ 80.00
Rum & Eggnog	\$ 100.00
Champagne Punch	\$ 119.00
Chilled Liquor Punch	\$ 149.00

RUDOLPH CHILDREN'S CHRISTMAS PARTY MENU



RUDOLPH CHILDREN'S CHRISTMAS PARTY MENU

\$27 per adult

\$21 per child ages 5-12

Free for children under 5

MAIN MEAL

(Please select two)

4oz Cheeseburger

Breaded Chicken Nuggets

Chicken Penne Pasta with Vegetables

Mac and Cheese

SIDE DISHES

(Please select one)

French Fries

Caramelized Carrots and Butternut Squash

Garden Fresh Crudités with Ranch Dipping Sauce

DESSERT

(Please select one)

Festive Cookies and Tarts

Vanilla Ice Cream with Oreo Cookies

BEVERAGES

Milk (Plain or Chocolate)

Assorted Soft Drink or Assorted Juice

Menu prices are subject to an 18% service charge plus GST and are subject to change without notice. Outside food and beverages are not permitted.

GENERAL 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 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.

GENERAL POLICIES & INFORMATION

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.

This year, stay safe after your special event.
Please don't drink, then drive... Take the Elevator Home!



Special Rates

Standard Room \$119 plus taxes
single or double occupancy

Executive Room \$129 plus taxes
single or double occupancy

INCLUDES BREAKFAST
BUFFET FOR TWO



Relax in our hot tub, steam room and
large swimming pool after your celebration
(open daily 7:00 am to 11:00 pm)

Call to reserve your room today!

Simply quote 'Take The Elevator Home' to receive your Special Rate



Reservations: 403.342.6567
guestservices@ihotelreddeer.com | ihotelreddeer.com