Say I do, in the home of I do

# Deerfoot Inn and Casino

A WEDDING CREATED JUST FOR YOU 2021



# -Welcome to the Deerfoot Inn -

### And so your story begins....

Your Special Day Deserves Special Attention. From the

Bridal shower and rehearsal dinner, to the ceremony and wedding reception, we have the expertise to turn your dreams into reality. Here at the DFIC, People make the difference! It is the difference that sets us apart from the rest! Passionate people exceeding expectations. Our team will take EVERY effort to help make your DAY perfect! And an experience that YOU and your guests will never forget!

Whether hosting a wedding of 30 to 380 guests, our experienced catering professions take care in delivering elegant and unique services that you deserve.

The Deerfoot Inn and Casino is a vibrant destination for life's most beautiful moments! Give us the honor of being your desired venue for your Big Day.

Contact our wedding specialist to book your site tour today to discuss your individual needs!

Madeline Torres
Social Events Catering Manager
mtorres@dfic.ca | 403-723-8977

Please Note - Our wedding information and pricing is subject to change. Rental rates and prices are NOT guaranteed until the time of booking.

















## · Ceremonies ·

The Deerfoot Inn would be honored to host your ceremony.

With our versatile event space, we are able to offer ceremony of 30 to 380 guests!

Our Midnapore room is ideal for ceremonies under 100 guests. With over 1200 sq feet and large west facing windows, this room offers the best features and layouts.

Our Sundance Ballroom can be transformed into a larger ceremony space. With over 6800+ sq feet, large 15 ft ceilings and dimmable lighting, this room allows for the ideal ceremony layout for 160-380 guests (Depending on requirements in room).

### Your ceremony includes:

- Theatre Style seating (with center aisle)
- · White Skirted Signing Table and Chair
- Staging (Based on availability and floor layout)
- Water Station for guests
- \* Microphone/stand or additional audio visual requirements are at an additional cost.
- \* A \$500.00 charge may apply to flip the room from ceremony to reception.
- \* A minimum of three hours is required between ceremony and reception to ensure the room is perfect for your reception.

# Wedding Receptions •

Ith approximately 20,000 sq feet of event space within 14 versatile rooms, you have the option of choosing your perfect location for your perfect day.

Our Sundance Ballroom has over 6800 sq feet of space which can accommodate 80 - 380 guests for dinner. With 15 ft high ceilings and adjustable lighting, this room is perfect for any wedding setting.

Bridlewood room has over 1800 sq feet of space which can accommodate up to 100 guests for dinner. With 3 large west facing windows and adjustable lighting, this room is perfect for any intimate reception.

### **Included in your Reception rental:**

- Experienced staff
- Round dining table with chairs
- Cutlery, White China and Glassware
- Choice of linen Color (White or Black)
- Choice of Linen napkins (White, Black or Red)
- Table numbers
- Skirted Side tables: Gift Table, Guest Book Table, Cake Table
- Staging for Head Table (Bridlewood & Sundance Ballroom Only)
- Access to our Wedding Suppliers
- Special Wedding Rates for your Guests (Booking code will be provided).

# love....I do....cherish....the kiss....timeless...happiness....romance....first dance....trust

# - Food & Beverage

he Deerfoot Inn and Casino is the sole supplier of all food and beverage, with the exception of the wedding cake. Menus and wine selections must be confirmed 15 days prior to the event date. Once your final menu and beverage requirements have been confirmed, your Wedding Specialist will prepare a cost estimate. Pre-payment will be based on this estimate.

Final guaranteed numbers of guests are required 3 business days prior to your event.

Please let us know of any allergies and/or dietary concerns that you may have so we can accommodate you in the best way possible.





# Wedding Cakes & Cake Cutting Fees



edding cakes are just as an important detail as the wedding day itself. To celebrate your day, you are welcome to bring in your wedding cake from an outside supplier. There are many wonderful pastry chefs in Calgary. Please ask our Wedding Specialist for recommendations.

A \$3.50 per person cake cutting fee applies. Your wedding cake will be cut by one of our Chef's.

Alternatively we offer Self-Serve Cake tables. DFIC will provide the plate, forks and napkins for your guests to serve themselves. This is a complimentary service.



# - Venue Capacities

NAME	RECEPTION BANQUET STYLE (Rounds of 10 Guests)	RECEPTION BANQUET STYLE (Rounds of 8 Guests)	CEREMONY	SQUARE FOOTAGE
Sundance Ballroom	380	300	N/A	6848
Sundance AB Ballroom	200	160	380	4608
Sundance C Ballroom	100	80	175	2240
Bridlewood Room	100	60	120	1828
Midnapore Room	50	40	90	1216

# Music •

For any events taking place on the property that has an entertainment component, we are obligated to charge a SOCAN fee. SOCAN (The Society of Composers, Authors & Music Publishers of Canada) collects this fee as a copyright licensing fee on behalf of the original artists. The fee is determined based on venue capacity and is not revenue for the hotel. This fee will be applied to your banquet event order.

### SOCAN

ROOM CAPACITY	WITH DANCING	WITHOUT DANCING
1 - 100	\$44.13	\$18.51
101 - 300	\$63.49	\$26.63
301 - 500	\$132.39	\$55.52
Over 500	\$187.55	\$78.66

### Re:Sound

ROOM CAPACITY	WITH DANCING	WITHOUT DANCING
1 - 100	\$22.06	\$9.25
101 - 300	\$31.72	\$13.30
301 - 500	\$66.19	\$27.76
Over 500	\$93.78	\$39.33

# Deposit & Payment

t deposit is required at the time of contract signing and full payment is required 3 business days prior to the event (based on the banquet event order estimate).

A credit card is also required to be on file for any additional charges not included in the estimate that are incurred on the day of the wedding. Upon completion of the event, our accounting department will forward a detailed copy of your final invoice.

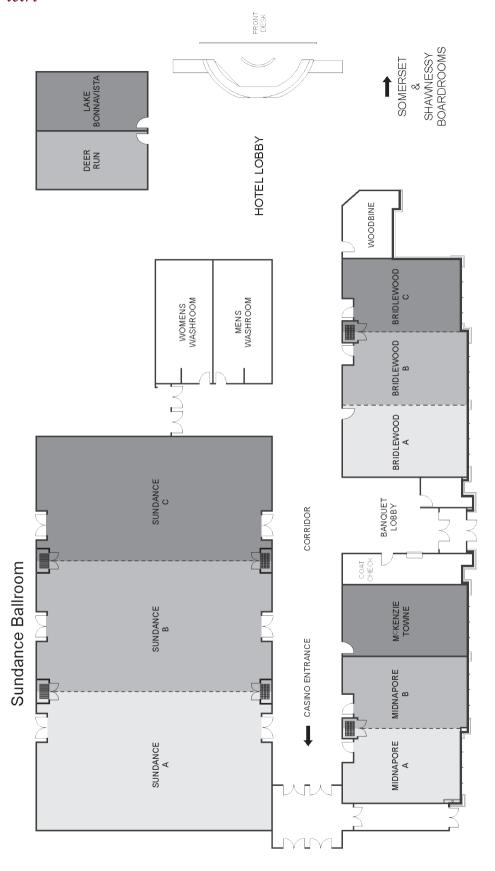


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# **—**Special Touches **–**

On't forget, the Deerfoot Inn can assist you with planning a Bridal Shower, Rehearsal Dinner, Sunday Brunch and Gift Openings. Plus by booking a wedding inhouse, we offer complimentary hall rentals when ordering from our catering menus (*Minimum food and beverage spends may apply*).



Menu Tastings

uggling all of the details involved with wedding planning can be difficult, to say the least, but one thing you should definitely make time for is a food tasting. A wedding tasting is not only about the incredible food, but also about building a comfortable relationship yes to the venue.

Having peace of mind that you are going to receive the freshest and most flavorful fare is a detail that the DFIC takes pride in offering.







# Stunning Accommodations

he only thing better than attending a DFIC wedding is being able to 'Take the Elevator home'

Let your guests 'Take the Elevator Home' after your wedding! We will set up a booking code offering a special discounted rate for your guests to enjoy the wedding weekend in style. With 188 luxurious appointed guest rooms – including 28 spacious suites that offer breathtaking mountain and city views, your guests will be sure to write home about their stay!

### All of our 188 luxuriously appointed guest rooms boast:

- · 42-inch LCD flat screen televisions
- Pillow-top mattresses and soft duvets
- Responsive climate control
- · Keurig coffee machines
- · Irons / ironing boards
- Hair dryers
- · Complimentary Wi-Fi
- Charging Ports
- · Mini fridges supplied with fresh creamers daily
- Fresh air access windows
- Desk
- LED Illuminated Fog Free Mirrors
- · Complimentary Bottle of Water with a chocolate
- · Executive use of our Fitness Center
- Access to pool & hot tubs



### **Traditional King Rooms**

Feature one king size bed and a pullout queen size sofa bed.

### **Traditional Double Rooms**

Feature two large queen size beds.

### **Family Suites**

Feature two queen size beds with a dining table and chairs. For your convenience, these spacious suites feature a built-in mini kitchen complete with mini fridge, microwave, dishware, and wet bar.

### Traditional Business Suites

With a separate Master bedroom and large living room, this room creates the space needed for a bride and her bridesmaids while getting ready day of!

### **Business Jacuzzi Suites**

This Room offers ultimate luxury! With a separate bedroom, large living room and Jacuzzi tub, this room is a magnificent way to unwind after a long night of dancing! Great for Bridal suites as well!

### **Business Boardroom Suites**

With the features of the Traditional Business suite, this room also highlights a 4ft moveable table, double marble vanity and stand up shower. A perfect space needed for a bride and her bridesmaids while getting ready day of!

### **Themed Suites**

### Romance Suites

As husband and wife you can enjoy a romantic evening in our Romance Suite, compete with a Jacuzzi tub, red leather furniture and apartment like feel.

### Western Suite

Complete with a western cowboy style setup, this room is great for families creating a memorable stay!

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# Booking Information

Menu prices will be confirmed (3) months prior to the event. Prices and menus are subject to change without notice.

A 17% gratuity and 5% GST is applicable to all Food, Beverage, Room Rental and AV charges (Service Charge).

All prices are subject to change without notice. Prices will be confirmed 90 days prior to wedding date.

At time of booking, a Credit card with valid expiry date must be provided to confirm booking.

Bubble machines and confetti are not permitted in any event space.



Candles must be enclosed when on hotel premises.

Food served in the hotel will not be allowed to leave the premises for health regulations.

Deerfoot Inn & Casino is the sole supplier of all food items in the hotel with the exception of wedding and special occasion cakes. Cake cutting and plating charges will apply.

Client is responsible for all set up décor not provided by the Deerfoot Inn & Casino.

Ceremony can only be booked when reception is booked in-house

Moving of chair covered chairs from ceremony to reception room is \$2 per chair (plus tax and service charge).

The Deerfoot Inn & Casino reserves the right to re-assign space as required to best suit the group size, needs and/or for safety reasons.

Space is reserved only for the times listed on the contract. Any additional set up or tear down times must be communicated to your Catering Sales Manager at the time of booking *(Charges may apply)*.

Full service audio visual is available. Details can be arranged through your Wedding Specialist. Should you choose an alternate audio visual supplier, and outside AV fee will apply (\$500.00).

Outside vendors must tear down night of event. If available, next day vendor tear down is offered. Charges may apply.

Thumbtacks, nails, staples, or scotch tape are not to be used in any banquet or public spaces. Charges may apply for the removal and restoration from damage resulting from these actions.

Confetti or confetti like substances are not allowed in any banquet or public space in the hotel. Should they be used, cleaning charges will apply.

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### What are the complimentary services that the DFIC provides?

There is a business center located beside our front desk for guests usage along with complimentary daily newspapers and flavored waters in our lobby. The DFIC offers complimentary Wi-Fi for all in house guests, as well as complimentary parking.

\*We also offer valet parking at \$12.00 per night and RV parking for \$20.00 a night (plus applicable taxes).

### How much does a Wedding at The Deerfoot Inn cost?

All hall rentals are complimentary based on dinner service (plated or buffet dinner) provided for your event. Typically the budget for Food and Beverage during the Wedding reception is recommended at a minimum of \$39+ per person. This amount will vary based on the extent of your plans and a more accurate estimation can be calculated once we have gather further details for your big day!

### What does it include?

- Experienced staff
- Round dining table with chairs
- · Cutlery, White China and Glassware
- Choice of linen Color (White or Black)
- Choice of Linen napkins (White, Black or Red)
- Table numbers
- Skirted Side tables: Gift Table, Guest Book Table, Cake Table
- Staging for Head Table (Bridlewood & Sundance Ballroom Only)
- · Access to our Wedding Suppliers Wedding Receptions
- Special Wedding Rates for your Guests

### Do you provide a dancefloor?

Yes, we provide a portable dance floor complimentary





### What are the linens provided?

• White or Black Table Clothes are included as well as Black, White or Red table linen napkins. Black Chair covers are at an additional costs unless choosing a package that includes them. However you are welcome to bring in your own decorator

### Does DFIC offer any audio visual equipment?

· We have in-house AV equipment for rent. Please ask for the AV price list for breakdown

### What time will the room be booked for us?

- The banquet room will be booked for you from 7am until 2am.
- For the consideration and comfort of all our quests, we ask that any music ends by 2am.

### When can we access the room to decorate?

- The function room will be available the morning of your wedding as stated on the contract (7am). We may, depending on availability, allow night before access. This would be determined 3 days prior to your wedding date. Are there any rules or regulations regarding decorating the room?
- You may only use masking tape to secure your decorations on the walls.
- Fire regulations require that all candles be enclosed at all times.
- Prior to purchasing or ordering any decoration, please contact your DFIC Caterer to ensure that the decorations are acceptable.

### What are the costs should there be any damages?

 Should any damage to the facility occur the Client will be held responsible for all costs for the replacement of, cleaning of, and or refurbishment of items damaged.

### What kind of menu selections does DFIC offer?

- A variety of hors d'oeuvres selection, passed and stationary
- · Both plated and buffet options are available
- A wide range of option for the late snack













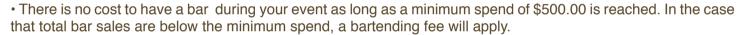






### What is the cost to have a bar? How does this work?

- You have the choice of:
- Cash bar: A "cash" bar implies that your guests will pay for their own beverages.
- Host bar : A "host" bar or "open" bar implies that you will pay the guests beverages.
- Drink Tickets: A "host" bar where a certain amount of drinks tickets are purchased per person, however guests can still purchase additional beverages on own.
- Subsidized bar: This mean you pay a portion of the cost for a beverage so that your guests receive a lower price during a "cash" bar ( I.e Toonie bar)
- Our bar includes:
- Imported and Domestic Beer
- Classic bar rail: vodka, gin, rum, scotch, whisky
- House red and white wine
- Premium liquor and/or wine
- Juice, soft drinks and sparkling water
- We can also customize our bar selection following your preferences
- Offering a signature drink reflective of your tastes and wedding theme
- Special brand of liquor, wine or beer



### What time is last call?

• Due to our liquor license, last call must be no later than 1:30am with bar closing at 2:00am.











### May we bring our own cake? Is there a charge for this service?

- You are welcome to bring in your own Wedding Cake in which case a cake cutting fee of \$3.50 per person will apply. This fee will include cutting and serving the cake.
- Should you wish to offer a self-serve cake table no fees will apply. The DFIC will provide a cake table, plates, forks and napkins for guests to help themselves.

### Does the DFIC provide menu tasting?

• The DFIC offers complimentary Wedding Tasting Menus during booked site tours. A pre-selected tasting menu will be chosen by the bride and groom 10 days prior to their booked tour.

### When should I provide my final guaranteed attendance for my wedding?

- When you first book, we will ask you for an estimate number of guests. This will allow us to determine the best event space for your needs, wants and expectations.
- A final menu must be pre-selected within the 3 months prior to your wedding day.
- Two weeks prior to the event day we require the most accurate estimate of guaranteed attendance for the food and beverage, and a minimum of 72 business hours for the final guaranteed attendance. At this point your numbers may increase, however are unable to decrease.

### Do you have any exclusive partnerships with suppliers?

- All food and beverage must be provided through our culinary team in house, with the exception of your wedding cake.
- For all other vendors, you are welcome to source from our recommended supplier list, or to find your own provider.

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### What is the procedure to book an event at the DFIC?

- Once we have discussed your requirements and you have verbally confirmed your event, we will block the event space on a temporary basis. We will prepare and send you a contract, which we will ask you to review, sign and return before the stated release date.
- This will outline your contact information as well as the dates, times and number of guests expected for your event and the allocated event space and room rentals. This document will also outline general terms and conditions, cancellation policy and billing requirements.
- Closer to the date of your event, once all of your exact arrangements are known, an Event Order will be created and sent to you outlining your details and you will be asked to sign and return this documents to confirm the arrangements.

### Is there a fee to cancel my wedding?

- In the unlikely event that you must cancel your wedding, the regular hall rental will be charged, and a cancellation fee will apply which is equal to:
- Up to 60 days from the date of arrival, 100% of the total anticipated charges (estimated Food & Beverage, Audio Visual & Meeting Room Rentals) will be levied.
- -61-90 days from the date of arrival, 50 % of the total anticipated charges (estimated Food & Beverage, Audio Visual & Meeting Room Rentals) will be levied.
- 91 120 days from the date of arrival, 25 % of the total anticipated charges (estimated Food & Beverage, Audio Visual & Meeting Room Rentals) will be levied.



### Do I need to provide a deposit?

- Yes a non-refundable deposit of the following is required to secure the venue (25% of the estimated cost for food + beverage).
- The final balance will be due 3 days prior to event date. This final balance is based on a cost estimate that will be provided by your Wedding Specialist.
- Should you prefer to pre-pay in monthly installments, this can be arranged.



### Can we do a menu for children?

When inviting kids to your wedding, it's smart to choose items from our kid friendly plated menu. Offering items such as chicken fingers, cheese pizza and other foods that kids love. Of course, adventurous kids will try menu items from the regular list.

### Can we do a menu for a late-night Snacks?

At the end of the reception, guests will love you offering a late-night snack. Stations like our Slider or French Fry bar, assorted Pizza and other trendy late-night wedding package bites are a perfect taste for a late night snacking urge.

### Can we bring home any wedding menu leftovers?

Unfortunately we are unable to pack up the remaining food items from the buffet or plated items due to health regulations.

# Can we get gluten-free and other specialty wedding menu items?

Your guests may have specialty diets, and it's now considered a wedding fail to neglect your gluten-free, vegan and vegetarian eating guests. A chat with your wedding specialist can fill your menu with many guest-pleasing menu offerings. Your chef just needs your wish list.



### Can we make changes to your menu?

A lot of thought has gone into our wedding venue's menu, so much so that you may not want to make any changes at all. You'll get to choose between several Main entrées, starches and carving station options from our Buffet menus. However should you wish to personalize your wedding menu, perhaps a plated meal is more ideal. Options for the starter soup and/or salad would be presented along with the main entrée and dessert lists.

### Can we incorporate our favorite family recipes into our wedding reception menu?

With being a full service hotel, we do not allow any outside food or beverages in our event space (wedding cake and wine corkage being the exception). In many cases, the chef will create a gourmet version of your family's favorite dishes, helping to personalize your wedding menu. And no one will say if the chef's version is better than your grandmother's!

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– Notes –		 	

# ...And they lived happily ever after



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# he importance of a wedding tasting

Wedding food tastings play a big part in the planning process. Wedding planning can be hectic and nerve racking in its self; a tasting can ease your nerves as you build confidence in your venue while developing a relationship. During a wedding tasting you often have the opportunity to ask questions which will help you decide on the perfect meal for you and your fiancé to offer your wedding guests. Some frequently asked questions during tastings are:

1. Can we get gluten-free and other specialty wedding menu items?

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# Menu Tastings

uggling all of the details involved with wedding planning can be difficult, to say the least, but one thing you should definitely make time for is a food tasting.

This is why the DFIC has decided to offer complimentary Wedding Menu Tastings. Having a peace of mind that you are going to receive the freshest and most flavorful fare is a detail that the DFIC takes pride in offering.







### Wedding Tasting will include:

- 2 starters, 2 entrees, and 2 desserts (one serving of each will be provided)
- Each protein entree will be plated with your choice of starch and seasonal vegetables. A menu selection list will be sent to you once a site tour has been booked for you to fill out and send back to your wedding specialist

### **Helpful Tips for a Successful Tasting Event:**

- Bring your fiancé along. It's your tastes that really matter so, if at all possible, you should both be part of the decision-making process.
- Take notes. Taking notes will help refresh your memory when it comes time to make a final decision. How does the food taste? How was it presented? What did you like? What didn't work? Note any suggestions/recommendations and maybe take some photos for reference.
- Provide feedback. Feedback is critical to the success of your menu so don't be afraid to speak up. Great chefs are ready and willing to challenge the taste buds if you're looking for bolder flavors or creative combinations. Food allergies, dietary needs, religious or ethnic requirements are also important when choosing the right menu.
- Be flexible. Seasonal or specialty items may not always be available

