

Catering Menu 2023



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Breakfast Buffets

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

Deluxe Continental

\$15 per person

Danishes, muffins, fruit filled pastries & croissants

Individual fruit yogurt

Granola

Fresh fruit platter

Your Choice of: Hard Boiled Eggs or Mini Quiche

Prices are subject to change.

All prices are plus 18% Gratuities and 5% GST.

Daily Scramble

\$19 per person

Danishes, muffins, fruit filled pastries & croissants

Farm fresh scrambled eggs

Home-style potatoes, bacon & sausage

Fresh fruit platter

Breakfast Additions

Eggs Benedict

\$5 per person

Hot Oatmeal

\$3 per person

Individual Yogurt

\$3 each

Cold Cereal

\$4 per person

Buttermilk Pancakes

\$4 per person

Cinnamon French Toast

\$4 per person

Bacon or Sausage or Ham

\$4 per person

Breakfast Sandwich

\$6 per person

(ham, egg, cheese on English Muffin)

Action Station

Chef attended Omelet Station with Variety of fillings

\$10 per person

Waffle station with a variety of toppings

\$10 per person

Coffee Breaks



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change.
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Gratuities and 5% GST.*

Healthy Start - \$8 per person

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

Simple, Sweet & Refreshing - \$7 per person

Basket of fresh baked cookies
Assorted canned soft drinks

Grandma's House - \$8 per person

Warm mini cinnamon buns
Basket of fresh baked cookies
Banana bread
Freshly brewed coffee & tea

Morning Start - \$9 per person

Breakfast pastry & muffin platter
Fresh fruit platter
Chilled fruit juice
Freshly brewed coffee & tea

Fresh & Sweet - \$9 per person

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



Refreshments

Folgers Coffee

8 Cup Urn	\$20 each
15 Cup Urn	\$35 each
35 Cup Urn	\$70 each
50 Cup Urn	\$100 each

Beverages

Herbal and Black Tea	\$3 per satchel
Soft Drinks	\$3 per can
Fruit Juice	\$4 per bottle
Bottled Water	\$3 per bottle
Milk (White or Chocolate)	\$20 per pitcher

From the Bakery

Breakfast pastry platter	\$5 per person
Butter croissants with preserves	\$5 per person
Assorted muffins	\$4 per person
Jumbo freshly baked cookies (2 cookies per person)	\$4 per person
Granola bars	\$3 per person

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Plated Lunches

All plated lunches include freshly brewed coffee & tea

Chicken Breast with Wild Mushroom Cream Sauce

\$29 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 rum raisin caramel sauce

Alberta Beef Dip

\$29 per person

Mixed Green Salad with Chef Choice of Dressing

Alberta beef on a freshly baked sub bun with beef au jus

Herb roasted potatoes

Vanilla crème Brule

Steak Sandwich

\$32 per person

Mixed green salad with chef choice of dressing

Charbroiled triple "AAA" sirloin steak with sweet potato fries and a vegetable medley

Apple crisp with spiced whipped cream

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Buffet Lunches

All buffet lunches include freshly brewed coffee & tea, and assorted dessert squares.

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Taste of Italy

\$28 per person

Caesar Salad

Tomato bocconcini platter

Vegetable crudité's with dip

Garlic Baguettes

Pick one of each selection:

1. Penne carbonara in a parmesan cream sauce with bacon and sweet garden peas **OR** Beef Lasagna
2. Rotini with marinara sauce **OR**

Fettuccini with alfredo sauce

Add grilled chicken breast \$5 per person

Albertan Style Beef

\$28 per person

Tossed salad with dressing

Creamy coleslaw

Vegetable crudité's 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

\$28 per person

Tortilla chips with salsa & corn bread

Mexican corn salad

Build your own taco station including:

Hard & Soft taco shells, taco beef, fiesta rice

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

Add a chicken fajita for \$6 per person

Add pulled pork burrito for \$8 per person



Sandwich Buffets

All buffet lunches include freshly brewed coffee & tea, and assorted dessert squares

Build Your Own Sub Buffet

\$24 per person

Coleslaw

Variety of individual bags of chips

Fresh vegetable crudité's with creamy dip

Fresh baguettes, croissants and breads

Variety of gourmet deli meat, tuna & egg salad

(based on one and a quarter sandwiches per person)

Gourmet Sandwich Buffet

\$25 per person

Specialty soup of the day

Mixed green salad with chef choice dressing

Fresh vegetable crudité's with creamy dip

Variety of gourmet deli meat, tuna & egg salad sandwiches

(based on one and a quarter sandwiches per person)

Add an extra ½ sandwich per person for \$3.00

Specialty Sandwich Buffet

\$25 per person

Specialty soup of the day

Mixed green salad with chef choice of dressing

Fresh vegetable crudité's with creamy dip

Variety of gourmet deli meat, tuna & egg salad sandwiches

Assorted wraps & croissants

(based on one wrap per person)

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Hors D'oeuvres

Prices are subject to change.

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Chilled Hors D'oeuvres

Sweet basil and vine ripened tomato bruschetta	\$20 per dozen
Tomato basil bocconcini skewers	\$20 per dozen
Atlantic salmon and red onion relish tarts	\$23 per dozen
Tiger shrimp pyramid with cocktail sauce	\$80 per pyramid

Hot Hors D'oeuvres

Baymont famous chicken wings	\$20 per pound
Meatballs (honey garlic or BBQ)	\$20 per pound
Vegetarian spring rolls	\$18 per dozen
Crab cakes with chipotle aioli	\$27 per dozen
Mushroom caps stuffed with Dungeness crab	\$27 per dozen
Bacon wrapped scallops	\$30 per dozen
Mini quiche	\$18 per dozen

Reception Platters

Domestic & import cheese board	\$8 per person
Assortment of dessert squares	\$7 per person
Fresh vegetable platter with asparagus and mini peppers	\$8 per person
Deli meat platter	\$9 per person
Fresh fruit platter	\$9 per person
Devilled eggs	\$23 per full dozen

Ask about our custom designed appetizer buffet



Plated Dinners

3-course dinner

Select your entrée, starter & 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

Entrées (price per person)

- AAA beef prime rib – Sour cream whipped potatoes and baby vegetable medley \$42
- Pork tenderloin saskatoon & green peppercorn demi glaze Fingerling potatoes and vegetables \$34
- Roast turkey – Pan gravy, cranberry & apricot dressing whipped potato and baby vegetables \$34
- AAA baron of beef with drizzle au jus Herb roasted Yukon gold potatoes & baby vegetables \$36
- Seared chicken breast Natural glaze, wild mushroom risotto & baby vegetable medley \$35
- Honey glazed salmon Wild rice pilaf & seasonal vegetables \$40

Desserts (1 Choice)

- Death by chocolate with raspberry coulis
- Banana bread pudding with sultana & dark rum caramel sauce
- Haitian vanilla crème Brule

Prices are subject to change.

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Dinner Buffets

Included in the Buffet Dinner

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

Carved Entrée Selection (all prices per person)

- Pork tenderloin with Saskatoon & green peppercorn demi glaze \$38
- Slow baked honey ham accompanies with rum raisin sauce \$38
- Roast prime rib of beef with au jus \$40
- Carved AAA Canadian baron of beef \$38
- Sliced turkey & stuffing \$38

Buffet Enhancements (all prices per person)

- Herb roast chicken \$7
- Pineapple citrus glazed salmon \$9
- Vegetable cabbage rolls with tomato pumpkin seed broth \$7
- Oven roast turkey & traditional stuffing \$9
- Seafood station \$12
- Cabbage rolls \$6

Feature

- Roast baron of beef & Herb roast Chicken \$40

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Bar Service

Host Bar (Plus 18% Gratuity)

Standard Liquor (1 oz)	\$5.50
Premium Liquor (1 oz)	\$6.50
Domestic Beer (BTL)	\$5.50
Import Beer (BTL)	\$6.50
Liqueurs (1 oz)	\$6.50
Coolers (BTL)	\$6.50
Wine Glass House (5 oz)	\$5.50
Canned Soft Drinks	\$3
House wine by bottle (750ml)	\$24

Cash Bar

Standard Liquor (1 oz)	\$6
Premium Liquor (1 oz)	\$7
Domestic Beer (BTL)	\$6
Import Beer (BTL)	\$7
Liqueurs (1 oz)	\$7
Coolers (BTL)	\$7
Wine Glass House (5 oz)	\$6
Canned Soft Drinks	\$3

Bartender Fee

A charge of \$25.00 per hour for each bartender applies for a minimum of 3 hours to include ½ hour of set up and ½ hour of clean up.

This charge is waived if a minimum of \$500.00 in liquor sales is reached.

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Daily Meeting Package

\$75.00 per person

\$20.00 per person will appear as a room rental fee.

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

Deluxe Continental Breakfast

Breakfast pastry & muffin platter

Fresh fruit platter

Chilled fruit juice

Freshly brewed coffee & tea

Inspiring Morning Refresh

Chef's choice of mini indulgences

Freshly brewed coffee & tea

Chilled juice

Urban Lunch

Specialty soup of the day

Mixed green salad – Chef's choice of salad dressing

Fresh vegetable crudité's with dip

Deli-style sandwiches, wraps & croissants

Variety of gourmet deli meat & salad fillings

Signature desserts

Freshly brewed coffee & tea

Chilled soft drinks

Inspiring Afternoon Refresh

Chef's choice of mini indulgences

Freshly brewed coffee & tea

Chilled soft drinks

Prices are subject to change.

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Gratuities and 5% GST.



Small Group Meeting Package

\$65.00 per person

Minimum of 30 people.

\$20.00 per person will appear as room rental fee

Upgrade your reservation to lunch in your room for \$5.00 per person

Morning Starter

Danish, muffins, fruit filled pastries & croissants

Freshly brewed coffee & tea

Chilled Juice

Or

Fresh baked breakfast loaves

Freshly brewed coffee & tea

Chilled juice

Morning Refresh

Mini granola parfaits

Freshly brewed coffee & specialty tea

Chilled juice

Or

Mini fruit skewers with cinnamon honey yogurt dip

Freshly brewed coffee & tea

Chilled juice

Buffet Lunch in Food Factory Restaurant

Afternoon Refresh

Hummus, warm pita bread & crisp carrot sticks

Freshly brewed coffee & tea

Or

Fruit & cheese board with crackers

Freshly brewed coffee & specialty tea

Prices are subject to change.

All prices are plus 18%

Gratuities and 5% GST.



General Information

Meeting, Conference & Banquet Facilities

The Baymont by Wyndham features 8 meeting rooms with over 14,000 square feet of conference space. Combined with our outstanding menu choices and expertise of our experienced service professionals, the Baymont by Wyndham 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 contract has been received.

Food & Beverage

The hotel supplies all food & beverage items for a function. The Baymont by Wyndham 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 beverage prices. Liquor service is available from 10AM - 2AM 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 dietary requirements.

Payment

Payment of the total amount of the invoice is due prior to the function. Baymont by Wyndham is pleased to offer four acceptable methods of payment. Cash, Credit or Debit to be paid in full one week prior to the event. Alternatively, you can fill out a Baymont by Wyndham direct billing form in order to get the event direct billed to your company.

Cancellation and Contract

Please see contract for details.