

Weddings

SALES &
CATERING
MENU
PACKAGE

SALES & CATERING OFFICE LINES

780-453-6500

780-453-6501

780-453-6502

780-453-6503

EMAIL ADDRESS

CC@CHATEAULOUIS.COM

FAX LINE

780-453-6507

HOTEL FRONT OFFICE LINES

780-452-7770

TOLL FREE: 1-800-661-9843

THANK YOU FOR YOUR INTEREST IN THE CHATEAU
LOUIS HOTEL & CONFERENCE CENTRE, WE LOOK
FORWARD TO THE OPPORTUNITY TO HOST YOUR
EVENT.





ABOUT US

The freestanding 17,000-square-foot Conference Centre adjacent to the hotel is wheelchair accessible with nine banquet and meeting rooms, an outdoor courtyard, and a gazebo in a park-like setting. Many of the meeting rooms enjoy natural light and individual temperature control. SMART Boards permanently mounted in select meeting rooms. The elegant Ballroom and Solarium feature superior sound and lighting systems, which enable you to create an atmosphere that compliments the mood of the occasion. All rooms include complimentary parking and internet access.

Our professional staff takes pride in attention to detail to provide an unforgettable, carefree experience - whether a board meeting, a large conference, your wedding ceremony and reception, or a milestone celebration. Our Executive Chef, Maryam Tabarsi, will ensure an excellent meal selection of fine-dining cuisine at affordable prices.

Family-owned and operated independent hotel near the heart of Edmonton. Chateau Louis is a 139-room full-service, non-smoking hotel with Julian's Piano Bar, Royal Coach Dining Room, Touch of Class Gaming Entertainment Centre, and Crown Suite private dining room headed by Executive Chef Rida Ben Mansour. Variety of room types to suit individual needs. All rooms include complimentary parking, internet access, Canada US long-distance calls, and fitness room access. We do not charge extra Destination Marketing Fees or Resort type fees.

Chateau Louis Hotel is delighted to welcome your attendees, family, and friends. Special guestroom rates are available so your guests can enjoy warm hospitality in a comfortable setting while attending your event. We would be pleased to arrange an appointment for you to view the hotel and banquet facilities and look forward to showing you what sets us apart. Chateau Louis is a gluten-free verified establishment committed to providing our guests with quality, choice, and peace of mind with our gluten-free products.

Thank you for considering the Chateau Louis Hotel & Conference Centre. We appreciate the opportunity to host your event.

*Sales & Banquet Catering Team
Chateau Louis Hotel & Conference Centre*



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WEDDING INFORMATION

WE AT THE CHATEAU LOUIS HOTEL & CONFERENCE CENTRE WOULD LIKE TO CONGRATULATE YOU ON YOUR ENGAGEMENT AND UPCOMING WEDDING. WE LOOK FORWARD TO THE OPPORTUNITY TO MAKE YOUR WEDDING DREAMS COME TRUE.

WEDDING CEREMONY GAZEBO PACKAGE - \$1,295.00 WITH RECEPTION TO FOLLOW IN ONE OF OUR EXQUISITE CONFERENCE CENTRE ROOMS INCLUDES:

- 2-HOUR TIME FRAME FOR GAZEBO & COURTYARD FOR CEREMONY (INCLUDES A BACK UP ROOM)
- UP TO 150 WHITE FOLD-UP CHAIRS (EXTRA CHAIRS WHEN REQUIRED ARE \$2.75 EACH)
- ONE (1), 4FT. TABLE WITH 1 CHAIR FOR THE SIGNING OF CERTIFICATE
- ONE (1) HANDHELD MICROPHONE , ONE (1) POWER SPEAKER AND ONE (1) BLUETOOTH SPEAKER FOR MUSIC (OPTIONAL).

WEDDING CEREMONY DELUXE GAZEBO PACKAGE- \$1,595.00 INCLUDES THE ABOVE AND 1 GLASS OF CHAMPAGNE TO ALL YOUR GUESTS.

WEDDING CEREMONY GAZEBO PACKAGE - \$1,795.00 WITH RECEPTION HELD AT ANOTHER LOCATION (NO BACKUP ROOM INCLUDED)

THE FOLLOWING ARE ITEMS THAT OUR CONFERENCE CENTRE OFFERS FOR YOUR RECEPTION ON YOUR SPECIAL DAY:

- COMPLETE SET-UP OF ONE OF OUR BANQUET ROOMS WITH ALL WHITE TABLE LINENS WITH TABLE SKIRTING FOR HEAD TABLE, GIFT TABLE, CAKE TABLE AND GUEST BOOK TABLE. ALTERNATELY, WE CAN HELP TRANSFORM OUR ROOM INTO YOUR UNIQUE VISION.
- COMPLIMENTARY PODIUM, MICROPHONE, PROJECTOR AND SCREEN.
- COMPLIMENTARY HOTEL ROOM FOR BRIDAL COUPLE FOR THE NIGHT OF THE WEDDING.

ACCESS FOR DECORATING THE BANQUET ROOM WILL BE CONFIRMED ONE WEEK PRIOR TO YOUR WEDDING DATE, SUBJECT TO AVAILABILITY.

SPECIAL ACCOMMODATION RATES ARE AVAILABLE FOR YOUR GUESTS. HOTEL BLOCKS AND RESERVATIONS ARE REQUIRED.

OUR ELEGANT BANQUET ROOMS FEATURE SUPERIOR SOUND AND LIGHTING SYSTEMS WHICH ENABLE YOU TO CREATE AN ATMOSPHERE WHICH COMPLIMENTS THE MOOD OF YOUR OCCASION. OUR PROFESSIONAL STAFF PAY ATTENTION TO DETAILS AND DO EVERYTHING POSSIBLE TO ENSURE A SUCCESSFUL AND MEMORABLE EVENT. WHETHER IT IS HELPING PLAN YOUR MENU OR PROVIDING YOU WITH THE LATEST EQUIPMENT AND SERVICES-- WE'RE HERE TO SERVE YOU. COME ALSO CELEBRATE YOUR ENGAGEMENT PARTY, BRIDAL SHOWER, REHEARSAL DINNER, AND YOUR GIFT OPENING . WE LOOK FORWARD TO HOSTING YOUR EVENTS.



REFRESHMENTS

COFFEE

Charged per carafe

10 CUP COFFEE CARAFE \$35 25 CUP COFFEE CARAFE \$65
50 CUP COFFEE CARAFE \$140 100 CUP COFFEE CARAFE \$240

*ALL COFFEE ORDERS INCLUDE HOT WATER WITH
ASSORTED REGULAR AND HERBAL TEAS
DECAF COFFEE AVAILABLE UPON REQUEST

BEVERAGES

Each charged on consumption

SOFT DRINK \$3.00
BOTTLED FRUIT JUICES & BOTTLED WATER \$3.50
PERRIER SPARKLING WATER \$4.50
HOT CHOCOLATE \$3.25
FRUIT JUICE OR SOFT DRINK DISPENSER (20 SERVINGS) \$30
NON-ALCOHOLIC FRUIT PUNCH (30 SERVINGS) \$65.00
ALCOHOLIC FRUIT PUNCH (30 SERVINGS) \$85.00

SNACKS

Priced per person

ASSORTED YOGURTS \$2.95
GRANOLA BARS \$2.95
ASSORTED LOAVES (BANANA, POPPY SEED, LEMON) \$4.95
MORNING PASTRY ASSORTMENT PLATTER \$5.95
AFTERNOON DESSERT SQUARES & COOKIES ASSORTMENT PLATTER \$5.95
GLUTEN-FREE PASTRIES \$6.50
FRESH SEASONAL FRUIT PLATTER \$7.25

PLATED DINNER

Minimum 15 adults

PLATED DINNER MENU 1

STARTER

SPRING MIX TOSSED WITH CHERRY TOMATOES, RED ONIONS AND CUCUMBER, BALSAMIC VINAIGRETTE OR ITALIAN DRESSING

MAIN COURSE

ROAST PRIME RIB OF AAA ALBERTA BEEF, AU JUS
YORKSHIRE PUDDING
MEDLEY OF SEASONAL VEGETABLES
DUCHESS POTATOES OR ROASTED RED CREAMER POTATOES

DESSERTS

A CHOICE OF ONE:
CHERRY CHEESECAKE - GF
STRAWBERRY CHIFFON TORTE WITH FRESH CREAM - GF
FRESH FRUIT FLAN WITH BAVARIAN CREAM APRICOT GLAZE
TIRAMISU CAKE

COFFEE & TEA

MARKET PRICE



Prices are exclusive of service charge & GST

PLATED DINNER

Minimum 15 adults

PLATED DINNER MENU 2

STARTER

SPINACH SALAD WITH STRAWBERRIES, SUNFLOWER SEEDS,
RASPBERRY VINAIGRETTE DRESSING

MAIN COURSE

PORK TENDERLOIN, CARAMELIZED ONIONS AND
MUSHROOM WITH GRAVY SAUCE
MEDLEY OF SEASONAL VEGETABLES
ROASTED RED CREAMER POTATOES

DESSERTS

A CHOICE OF ONE:
CHERRY CHEESECAKE - GF
STRAWBERRY CHIFFON TORTE WITH FRESH CREAM - GF
FRESH FRUIT FLAN WITH BAVARIAN CREAM APRICOT GLAZE
TIRAMISU CAKE

COFFEE & TEA

\$54.00



Prices are exclusive of service charge & GST

PLATED DINNER

Minimum 15 adults

PLATED DINNER MENU 3

STARTER

FIELD GREENS SALAD WITH FRESH STRAWBERRIES,
PUMPKIN SEEDS IN A
HONEY CREAM DRESSING

MAIN COURSE

MEDLEY OF SEASONAL VEGETABLES
ROASTED RED CREAMER POTATOES OR JASMINE RICE

A CHOICE OF ONE:

CORDON BLEU STUFFED WITH HAM & SWISS CHEESE TOPPED WITH
HOLLANDAISE SAUCE \$57.50

BREAST OF CHICKEN IN TOMATO BASIL SAUCE - GF \$55.50

BREAST OF CHICKEN IN CREAM OF MUSHROOM SAUCE \$55.50

CHICKEN KIEV FILLED WITH BUTTER AND HERBS, BREADED \$57.95

DESSERTS

A CHOICE OF ONE:

CHERRY CHEESECAKE - GF

STRAWBERRY CHIFFON TORTE WITH FRESH CREAM - GF

FRESH FRUIT FLAN WITH BAVARIAN CREAM APRICOT GLAZE

TIRAMISU CAKE

COFFEE & TEA



Prices are exclusive of service charge & GST

PLATED DINNER

Minimum 15 adults

PLATED DINNER MENU 4

STARTER

BUTTERNUT SQUASH OR CORN CHOWDER OR FIELD SALAD

MAIN COURSE

FILLET OF SALMON WITH GARLIC SHRIMP
MEDLEY OF SEASONAL VEGETABLES
ROASTED RED CREAMER POTATOES OR STEAMED RICE WITH
FRESH DILL

DESSERTS

A CHOICE OF ONE:
CHERRY CHEESECAKE - GF
STRAWBERRY CHIFFON TORTE WITH FRESH CREAM - GF
FRESH FRUIT FLAN WITH BAVARIAN CREAM APRICOT GLAZE
TIRAMISU CAKE

COFFEE & TEA

\$59.95



Prices are exclusive of service charge & GST

PLATED DINNER



Enhancements

PRICED PER PERSON

A P P E T I Z E R

JUMBO SHRIMP WITH COCKTAIL SAUCE \$8
MUSHROOM CAPS FILLED WITH CRAB & MOZZARELLA CHEESE \$7.25
SPANAKOPITA WITH FETA AND SPINACH \$7.75
WRAPPED PROSCIUTTO WITH MELON \$6.75
SMOKED SALMON, THINLY SLICED WITH CREAM CHEESE, CAPERS ON
RYE BREAD \$7.95

S O U P

LOBSTER BISQUE, ENCASED IN PUFF PASTRY \$7.50
(MAXIMUM 50 PEOPLE)
CREAM OF WILD MUSHROOM SOUP \$5.50
MINISTRONE SOUP \$5.50
CREAM & ASPARAGUS SOUP \$5.50

D E S S E R T

A SELECTION OF CHEESE, NUTS & DRIED FRUITS \$9.95
(APRICOTS, CRANBERRIES & PUMPKIN SEEDS)
APPLE BAVARIAN CHEESECAKE \$7.95

DINNER BUFFET

Minimum 30 adults

DINNER ROLLS
MIXED GREENS SALAD WITH HOUSE-MADE DRESSINGS,
CAESAR SALAD WITH PARMESAN & BACON
GREEK SALAD
QUINOA SALAD
MARINATED MUSHROOMS IN BALSAMIC DRESSING
MEDLEY OF SEASONAL VEGETABLES
CHEESE PEROGIES WITH ONIONS & BACON
FRESH SEASONAL FRUIT PLATTER
ASSORTED DESSERT CAKES, TORTES AND PIES
COFFEE AND TEA STATION

CHOICE OF TWO ENTRÉES

SLOW-ROASTED ALBERTA BEEF, AU JUS
BEEF STROGANOFF IN A SOUR CREAM MUSHROOM SAUCE
CORDON BLEU WITH HOLLANDAISE SAUCE
BREAST OF CHICKEN, IN TOMATO SPINACH SAUCE
BREAST OF CHICKEN, IN A CREAMY MUSHROOM SAUCE
CHICKEN KIEV, FILLED WITH BUTTER & HERBS, BREADED
ROAST PORK LOIN, AU JUS
FILLET OF SALMON, IN A CREAMY LEMON & DILL SAUCE
SPINACH LASAGNA WITH THREE CHEESES
MEAT LASAGNA

CHOICE OF ONE SIDE

GARLIC MASHED POTATOES WITH GRAVY
ROASTED RED CREAMER POTATOES
STEAMED JASMINE RICE WITH SHREDDED SAUTÉED
CARROTS

\$47.75



Prices are exclusive of service charge & GST

DINNER BUFFET



Enhancements

PRICED PER PERSON

SOUP OF THE DAY \$3.95

ADDITIONAL SIDE SELECTION \$3.50

ADDITIONAL ENTRÉE SELECTION \$5

ADDITIONAL SALAD \$3.50

DIETARY RESTRICTED CUSTOM MEAL \$3.50

HALAL MEAT (CHICKEN OR BEEF), BASED ON MARKET PRICE

GLUTEN-FREE CHEESE PEROGIES PER DOZEN \$26.95,

(MINIMUM OF 2 DOZEN)



Prices are exclusive of service charge & GST

DELUXE DINNER BUFFET

Minimum 50 adults

DINNER ROLLS

HOUSE MADE GRAVEN LOX WITH HORSERADISH CREAM

BUTTER LETTUCE SALAD WITH A HONEY CREAM DRESSING

ROMAINE SALAD, WITH HOMEMADE DRESSING, PARMESAN & BACON

WALDORF SALAD WITH PECANS

CRAB SALAD

CHEESE PEROGIES WITH ONIONS & BACON

DOMESTIC & IMPORTED CHEESE BOARD

CHARCUTERIE PLATTER: PROSCIUTTO, GENOA SALAMI, HONEY HAM & KIELBASA

MEDLEY OF SEASONAL VEGETABLES

CHOICE OF ONE SPECIALTY ITEM

PRIME RIB, INCLUDES CARVING - MARKET PRICE

STEAK DIANE, IN A RED WINE, BRANDY MUSHROOM SAUCE - MARKET PRICE

ROASTED TURKEY & TRADITIONAL STUFFING WITH CRANBERRY SAUCE

COQ AU VIN, CHICKEN MARINATED IN RED WINE WITH DOUBLE-SMOKED

BACON, MUSHROOMS & ONIONS

CHICKEN KIEV FILLED WITH BUTTER & HERBS, BREADED

CHICKEN CORDON BLEU

FILLET OF SALMON WITH BABY SHRIMP & LOBSTER SAUCE

ROASTED DUCK WITH ORANGE BRANDY SAUCE

SEAFOOD NEWBERG

ROAST ALBERTA LAMB

CHOICE OF TWO ENTRÉES

ROAST OF ALBERTA AAA BEEF, AU JUS

PORK LOIN WITH HONEY GARLIC SAUCE

BREAST OF CHICKEN WITH WHITE WINE MUSHROOM SAUCE

SPINACH LASAGNA

MEAT LASAGNA

CABBAGE ROLLS



Prices are exclusive of service charge & GST

DELUXE DINNER BUFFET

Minimum 50 adults

Cont. Deluxe

CHOICE OF TWO SIDES

ROASTED RED CREAMER POTATOES
SCALLOPED POTATOES
DUCHESS POTATOES
PASTA WITH TOMATO OR CREAM SAUCE
STEAMED JASMINE RICE WITH SHREDDED SAUTÉED
CARROTS

DESSERTS

SEASONAL FRESH FRUIT PLATTER
ASSORTED DELUXE DESSERTS INCLUDES BLACK FOREST
CAKE, CHERRY CHEESECAKE, TUXEDO CAKE, TIRAMISU
CAKE

COFFEE & TEA

\$69.95



Enhancements

PRICED PER PERSON

SOUP OF THE DAY \$3.95
ADDITIONAL SIDE SELECTION \$3.50
ADDITIONAL ENTRÉE SELECTION \$5
ADDITIONAL SALAD \$3.50
DIETARY RESTRICTED CUSTOM MEAL \$3.50
HALAL MEAT (CHICKEN OR BEEF), BASED ON MARKET PRICE
GLUTEN-FREE CHEESE PEROGIES PER DOZEN \$26.95,
(MINIMUM OF 2 DOZEN)



Prices are exclusive of service charge & GST

UKRAINIAN BUFFET

Minimum 50 adults

DINNER ROLLS
CAESAR SALAD WITH ASIAGO CROUTONS
BEET SALAD VINAIGRETTE
MIXED GREENS WITH HOUSE-MADE DRESSINGS,
MUSHROOM MARINATED IN BALSAMIC DRESSING
CHEESE PEROGIES WITH ONIONS & BACON
KUBASA WITH SAUERKRAUT
MEDLEY OF SEASONAL VEGETABLES
ROASTED RED CREAMER POTATOES IN A DILL CREAM
SAUCE
NACHYNKA

CHOICE OF ONE ENTREE

CHICKEN KIEV FILLED WITH BUTTER & HERBS, BREADED
FILLET OF SALMON IN LEMON DILL SAUCE
PORK LOIN, SAUERKRAUT AU JUS
ROASTED ALBERTA TOP ROUND OF BEEF, MUSHROOM GRAVY
NALYSNYKY, FILLED WITH COTTAGE CHEESE
CHICKEN SMETANKA MUSHROOM SOUR CREAM SAUCE
CABBAGE ROLLS WITH RICE

DESSERTS

SEASONAL FRESH FRUIT PLATTER
ASSORTED DESSERT CAKES, TORTES AND PIES
COFFEE & TEA

\$65.95



Enhancements

PRICED PER PERSON

BORSCHT SOUP \$3.95, KUTYA \$3.50
ADDITIONAL ONE ENTRÉE SELECTION \$5



Prices are exclusive of service charge & GST

HORS D'OEUVRES

HORS D'OEUVRES RECEPTION MENU #1

Priced per dozen
Add \$2.50 per person for staff service at station

HOT HORS D'OEUVRES

Minimum of four dozen per order

- VEGETABLE SPRING ROLLS**, SWEET SESAME DIP \$25.95
- COCONUT SHRIMP** WITH PLUM SAUCE \$27.95
- SPANAKOPITA**, FILLED WITH SPINACH & FETA CHEESE WRAPPED IN PHYLLO PASTRY \$27.95
- CRAB STUFFED** MUSHROOM CUPS \$26.95
- VEGETABLE SAMOSA**, TAMARIND SAUCE \$26.95
- BEEF MEATBALLS**, IN HONEY GARLIC SAUCE \$32.00
- CRISPY CHICKEN WINGS**, LEMON PEPPER, HOT OR HONEY GARLIC \$28.95
- CHEESE PEROGIES** WITH SOUR CREAM DIP \$24.95
- SCALLOPS**, WRAPPED IN BACON \$28.95
- CHICKEN SATAY** WITH SWEET CHILI SAUCE \$35

COLD HORS D'OEUVRES

Minimum of four dozen per order

- DEVILLED EGGS** \$22.95
- GRAVEN LOX ON RYE**, MARINATED SALMON WITH DILL, CREAM CHEESE AND CAPERS \$28.95
- PICKLED ASPARAGUS** WRAPPED IN PROSCIUTTO \$27.95
- CHILLED JUMBO PRAWNS**, SERVED WITH LEMON & COCKTAIL SAUCE \$28.95
- PROSCIUTTO POCKETS**, FILLED WITH SUNDRIED TOMATOES & MASCARPONE CHEESE \$27.95
- BRUSCHETTA**, ON GRILLED GARLIC CROSTINI \$22.95

HORS D'OEUVRES

HORS D'OEUVRES RECEPTION MENU #2

Priced per person
Add \$2.50 per person for staff service at station

PLATTER

DOMESTIC AND IMPORTED CHEESE BOARD, AND SELECT CRACKERS \$9.25

FRESH SEASONAL FRUIT PLATTERS, SERVED WITH HONEY PECAN DIP \$7.25

CHILLED VEGETABLE PLATTER, SERVED WITH HERB CREAM DIP \$6.95

ANTIPASTO PLATTER, BANANA PEPPER, PICKLES, BLACK FOREST HAM, GENOA SALAMI, PROSCIUTTO & PROVOLONE CHEESE WITH BUNS \$12.75

SANDWICHES

DELUXE OPEN-FACED & CLOSED SANDWICHES, CHICKEN SALAD, SMOKED SALMON, ROAST BEEF, BLACK FOREST HAM, SMOKED TURKEY BREAST ON A VARIETY WHITE, WHOLE GRAIN, RYE BREADS & BUNS \$13.95

QUARTERED SANDWICHES, A VARIETY OF DELI SANDWICHES ON WHITE, WHOLE GRAIN, RYE BREADS (1 SANDWICH PER PERSON) \$8.95

PIZZA

PIZZA 12", CHOICE OF PEPPERONI, HAWAIIAN, CHEESE, VEGETARIAN \$32

CHOICE OF CHICKEN AND MUSHROOM, MEAT LOVERS \$34

GLUTEN FREE OPTION - \$3.50 PER PIZZA

DESSERTS

PASTRY PLATTER, SELECTION OF DESSERT SQUARES, COOKIES & MINI TARTS, (2 PIECES PER PERSON) \$6.50

CHOCOLATE DIPPED STRAWBERRY, FRESH STRAWBERRIES DIPPED IN DARK CHOCOLATE \$3.50



HORS D'OEUVRES

HORS D'OEUVRES RECEPTION MENU #2

Priced per person
Add \$2.50 per person for staff service at station

FOOD STATION

POUTINE STATION, FRENCH FRIES TOPPED WITH CHEESE CURDS AND GRAVY
\$9.95

CARVED ALBERTA BEEF, WITH HORSERADISH, GRAINY MUSTARD, MINI KAISER
BUNS, TOSSED SALAD AND COLESLAW WITH ASSORTED PASTRIES \$25.95
MINIMUM ORDER 50 GUESTS

NACHO STATION, NACHO CHIPS, CHEESE SAUCE, SALSA, SOUR CREAM, GREEN
ONIONS \$9.95

ADD ON: GUACAMOLE \$1.95

GROUND BEEF: \$3.25



BAR INFORMATION

CASH BAR REGULAR BRANDS

Priced per drink

COCKTAIL \$7.50	DOMESTIC BEER \$7.50
SINGLE MALT SCOTCH \$8.50	LIQUEUR \$8.50
WINE GLASS (6 OZ.) \$7.50	SOFT DRINK \$3.00
WINE GLASS (9 OZ.) \$12.50	JUICE \$3.00

HOSTED BAR REGULAR BRANDS

Priced per drink

COCKTAIL \$6.50	DOMESTIC BEER \$6.50
SINGLE MALT SCOTCH \$7.50	LIQUEUR \$7.50
WINE GLASS (6 OZ.) \$6.50	SOFT DRINK & JUICE - COMPLIMENTARY
BOTTLE OF HOUSE WINE \$34	

HOSTED BAR PREMIUM BRANDS

Priced per drink

COCKTAILS \$8.50	IMPORTED BEER \$8.50
SINGLE MALT SCOTCH \$12.00	LIQUEUR \$9.50
WINE GLASS (6 OZ.) \$8.50	SOFT DRINK & JUICE - COMPLIMENTARY
HOSTED HOUSE WINE - \$37-45	

CORKAGE WINE SERVICE \$16 PER BOTTLE

BUTLER SERVICE FOR ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES \$2.50 PER PERSON

CORKAGE BAR SERVICE \$24 PER PERSON (18 YEARS AND OLDER), \$6 PER PERSON (17 YEARS AND UNDER)

*CORKAGE BAR SERVICE IS AVAILABLE FOR HOSTED BARS ONLY. THE HOST OF THE EVENT SHALL SUPPLY ALL ALCOHOL.

CHATEAU LOUIS CONFERENCE CENTER SHALL SUPPLY THE MIX, GARNISH AND BARTENDER. ALL ITEMS MUST BE DELIVERED 24 HOURS PRIOR TO FUNCTION DATE TO THE CHATEAU LOUIS CONFERENCE CENTRE. PLEASE ENSURE NAMES, CONFERENCE ROOM AND EVENT DATE ARE CLEARLY LABELED.

*WINE LIST AVAILABLE UPON REQUEST



Prices are exclusive of service charge & GST

AUDIO VISUAL EQUIPMENT

- 6 CHANNEL MIXER \$75
- CHARGING STATIONS \$20 PER PORT
- CONFERENCE SPEAKER PHONE \$95
- DI BOX (REQUIRED FOR SOUND) \$35
- FLIPCHART WITH PAPER & MARKERS \$40
- INTERNET ROUTER FOR MULTIPLE COMPUTERS (BASED ON QUANTITIES) \$30
- LABOUR TECHNICIAN (MIN. 3 HOURS) \$75PER HOUR
- POWER SPEAKER - ANCHOR SYSTEM \$95
- MICROPHONE STAND \$20
- STANDARD PODIUM \$50
- SMART BOARD RENTAL \$200
- LCD PROJECTORS WITH SCREENS \$600 (GRAND BALLROOM IN-HOUSE SYSTEM)
- STAGE - RISERS \$35 EACH
- WIRELESS CLICKER \$65
- WIRELESS HEADSET \$195
- 16 CHANNEL MIXER \$135
- 6FT. SCREEN \$50
- 10FT. SCREEN \$95
- EASEL (STAND ONLY) \$15
- LAPTOP COMPUTER \$225
- LCD PROJECTOR \$200
- LCD PROJECTOR COMBO \$300
- LAPEL WIRELESS MICROPHONE \$110
- PRESENTATION MOUSE \$40
- WIRELESS HANDHELD MICROPHONE WITH STAND \$90
- TABLE MICROPHONE WITH STAND \$90
- VGA CABLE 12FT. \$45
- WHITEBOARD 4FT. X 6FT. \$50

Please ensure when bringing in your own laptop, it must be HDMI Compatible and with adapters.

EQUIPMENT ORDERS ARE DUE NO LATER THAN 3 BUSINESS DAYS (72 HOURS) PRIOR TO EVENT TO AVOID A \$90 RUSH & \$25 DELIVERY FEE.

SMART BOARDS ARE PERMANENTLY MOUNTED IN OUR LELAND, ROSEBERRY & ROSSLYN ROOMS.

SMART BOARD INFORMATION IS AN INTERACTIVE HIGHER QUALITY WHITEBOARD DEVELOPED BY SMART TECHNOLOGIES. IT IS A LARGE TOUCH-SENSITIVE WHITEBOARD THAT USES A SENSOR FOR DETECTING USER INPUT (E.G., SCROLLING INTERACTION) THAT ARE EQUIVALENT TO NORMAL PC INPUT DEVICES, SUCH AS A COMPUTER MOUSE OR KEYBOARDS.

ANY DAMAGES TO ANY EQUIPMENT, ESPECIALLY TO THE SMART BOARDS WILL RESULT IN FULL REPLACEMENT FEES.

SOCAN & RESOUND



SOCAN

Society of Composers, Authors and
Music Publishers of Canada

Société canadienne des auteurs,
compositeurs et éditeurs de musique

SOCAN FEE

TARIFF NO: 8

WEDDING RECEPTIONS, CONVENTIONS, ASSEMBLIES AND FASHION SHOWS

PLEASE NOTE A PERFORMING RIGHT LICENSE IS REQUIRED IF WHEN RENTING A FACILITY FOR A PRIVATE FUNCTIONS SUCH AS A WEDDING RECEPTION, ANNIVERSARY, CONVENTION, ASSEMBLY OR FASHION SHOW, ETC., MUSIC WILL BE PERFORMED DURING AN EVENT. THE LICENSE FEE IS REMITTED TO THE SOCIETY OF COMPOSERS, AUTHORS AND MUSIC PUBLISHERS OF CANADA (SOCAN).

SOCAN IS A NON PROFIT ORGANIZATION WHICH, UNDER THE COPYRIGHT ACT OF CANADA (R.S., C.55, S.1)

IS AUTHORIZED TO COLLECT FEES FOR THE PUBLIC PERFORMANCE OF MUSIC IN CANADA. SOCAN DISTRIBUTES THE MONEY COLLECTED TO THE COPYRIGHT OWNERS IN THE FORM OF ROYALTY. THEREFORE, YOU ARE REQUIRED BY FEDERAL LAW TO PAY FOR A PERFORMING LICENSE UNDER TARIFF 8.

THE RATES ARE BASED ON FULL ROOM CAPACITIES, NOT SIZE OF YOUR GROUP:

Room Capacity	Events without dancing	Events with dancing
1-100	\$20.56	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39

PLEASE NOTE THAT G.S.T. IS APPLICABLE.

SHOULD YOU REQUIRE ANY ADDITIONAL INFORMATION, PLEASE CONTACT THE SOCAN OFFICE DIRECTLY AS THEY WOULD BE HAPPY TO INFORM YOU FURTHER AT 780-439-9049 OR 1-800-517-6226 (51-SOCAN). THANK YOU FOR YOUR COOPERATION.



SOCAN & RESOUND



SOCAN

Society of Composers, Authors and
Music Publishers of Canada

Société canadienne des auteurs,
compositeurs et éditeurs de musique

RE: SOUND FEE MUSIC LICENSING COMPANY

TARIFF NO: 5.B

RE:SOUND LICENCE FOR THE USE OF RECORDED MUSIC TO ACCOMPANY WEDDING RECEPTIONS, CONVENTIONS, ASSEMBLIES AND FASHION SHOWS

FILE : C0017990

RE:SOUND IS A NOT-FOR-PROFIT MUSIC LICENSING COMPANY WHICH IS CERTIFIED UNDER THE COPYRIGHT ACT OF CANADA

RE:SOUND COLLECTS AND DISTRIBUTES ROYALTIES FOR ARTISTS AND RECORD COMPANIES WORLDWIDE AS PAYMENT FOR THE PUBLIC USE OF THEIR MUSIC IN CANADA. THEREFORE BY FEDERAL LAW THIS FEE IS REQUIRED TO BE PAID UNDER TARIFF 5.B

SHOULD YOU REQUIRE ANY ADDITIONAL INFORMATION, PLEASE CONTACT THE LICENSING DEPARTMENT AT 1-877-309-5770 OR AT LICENSING@RESOUND.CA OR ON THE COPYRIGHT BOARD OF CANADA'S WEBSITE, WWW.CB-CDA.GC.CA

THE RATES ARE BASED ON FULL ROOM CAPACITIES NOT SIZE OF YOUR GROUP:

Room Capacity	Events without dancing	Events with dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52

PLEASE NOTE THAT G.S.T. IS APPLICABLE.

SHOULD YOU REQUIRE ANY ADDITIONAL INFORMATION, PLEASE CONTACT THE LICENSING DEPARTMENT AT 1-877-309-5770 OR AT LICENSING@RESOUND.CA OR ON THE COPYRIGHT BOARD OF CANADA'S WEBSITE, WWW.CB-CDA.GC.CA. THANK YOU FOR YOUR COOPERATION.



POLICIES AND PROCEDURES

CHATEAU LOUIS HOTEL & CONFERENCE CENTRE IS COMPLETELY NON-SMOKING. CITY OF EDMONTON BYLAW 14614, NO SMOKING WITHIN 10 METERS OF ENTRANCES, EXITS AND OPERABLE WINDOWS.

CANCELLATION POLICY: CANCELLATIONS OF WEDDINGS, CONFERENCES OR CHRISTMAS PARTIES ARE REQUIRED IN WRITTEN FORM NINETY (90) DAYS PRIOR TO FUNCTION DATE. ALL OTHER CANCELLATIONS OF EVENTS MUST BE RECEIVED IN WRITTEN FORM THIRTY (30) DAYS PRIOR TO THE SCHEDULED FUNCTION DATE BOOKED, UNLESS PRIOR WRITTEN ARRANGEMENTS HAVE BEEN MADE WITH CONFERENCE CENTRE MANAGERS. IF RECEIVED LESS THAN THE TIME INDICATED, THE CLIENT IS SUBJECT TO A PENALTY CHARGE OF 75% OF THE TOTAL INVOICE VALUE. ANY CANCELLATIONS MADE ONE (1) WEEK PRIOR; THE FULL 100% CANCELLATION PENALTY OF THE INVOICE TOTAL WILL BE CHARGED.

DEPOSIT: DEPOSITS ARE DUE FOR ALL GROUPS AT A TIME OF BOOKING THE EVENT TO SECURE THE DATE AND CONFERENCE ROOM. ALL DEPOSITS ARE NON-TRANSFERABLE AND NON-REFUNDABLE. AN ADDITIONAL NINETY (90) PERCENT DEPOSIT PAYMENT IS DUE SIXTY (60) DAYS PRIOR TO FUNCTION DATE. PLEASE CONSULT OUR SALES OFFICE FOR THE AMOUNT REQUIRED FOR YOUR EVENT.

GUARANTEED ATTENDANCE: THE GUARANTEED NUMBER OF GUESTS ATTENDING YOUR FUNCTION ARE REQUIRED SEVEN (7) BUSINESS DAYS PRIOR TO YOUR EVENT. FOR WEDDINGS, CONFERENCE AND CHRISTMAS PARTIES, THESE NUMBERS ARE REQUIRED SEVEN (7) BUSINESS DAYS PRIOR TO FUNCTION DATE. THE REMAINING BALANCE IS DUE UPON COMPLETION OF THE EVENT. SHOULD NUMBERS DROP, CHATEAU LOUIS RESERVES THE RIGHT TO PROVIDE AN ALTERNATE FUNCTION SPACE.

METHOD OF PAYMENT: BILLING ARRANGEMENTS MUST BE CONFIRMED THROUGH OUR SALES AND ACCOUNTING DEPARTMENT AT THE TIME OF BOOKING. WE RESERVE THE RIGHT TO CHARGE INTEREST IN ALL OVERDUE ACCOUNTS AT THE CURRENT RATE.

SIGNED CONTRACT: ALL DETAILS INCLUDING MENU, BAR, SEATING SELECTIONS PLUS AUDIO VISUAL REQUIREMENT MUST BE COMPLETED AND RECEIVED ALONG WITH THE SIGNED COPY OF OUR CATERING BEO CONTRACT TO OUR SALES AND CATERING OFFICE THIRTY (30) DAYS PRIOR TO EVENT DATE IN ORDER TO ENSURE ALL AGREED UPON ARRANGEMENTS ARE AS STATED. WE CANNOT GUARANTEE CHANGES MADE AFTER THIS TIME. PLEASE NOTE, ANY CHANGES TO THE SET-UP ON THE DAY OF EVENT, WILL RESULT IN ADDITIONAL FEES.



POLICIES AND PROCEDURES

Cont.

SERVICE CHARGE/TAX: ALL FOOD AND BEVERAGE IS SUBJECT TO A SERVICE CHARGE AND GST SALES CHARGE. PRICES MAY CHANGE WITHOUT PRIOR NOTICE.

SOCAN & RE:SOUND: THE SOCAN & RE:SOUND FEES ARE IMPLEMENTED BY THE GOVERNMENT TO COMPENSATE RECORDING ARTISTS AND RECORDING COMPANIES WHEN MUSIC IS PLAYED. SOCAN ENSURES SONGWRITERS, COMPOSERS, AND MUSIC PUBLISHERS CONTINUE TO OWN THE SONG. IT IS THEIR INTELLECTUAL PROPERTY. RE:SOUND ENSURES THE COMPANY STILL OWNS THE PHYSICAL RECORDING OF THE SONG. IT IS IMPORTANT TO NOTE SOCAN IS RESPONSIBLE FOR BOTH LIVE AND RECORDED MUSIC WHEREAS RE:SOUND COVERS SOLELY RECORDED MUSIC. THESE FEES WILL BE APPLIED TO FINAL INVOICES, PLEASE SEE OUR SALES CONSULTANTS FOR THE BREAKDOWN ON THESE RATES BASED ON ROOM CAPACITY.

SHIPPING/RECEIVING/STORAGE: ALL DELIVERIES SHOULD BE INDICATED TO THE ATTENTION OF: CHATEAU LOUIS CONFERENCE CENTRE, BANQUET MANAGER. BOXES MUST BE CLEARLY MARKED AND ADDRESSED PROPERLY WITH THE CONTACT NAME, FUNCTION NAME AND DATE WITH CONFERENCE ROOM FOR THE EVENT.

DÉCOR/DISPLAY MATERIALS: TO AVOID DAMAGES, WE DO NOT ALLOW TAPING, TACKING OR ATTACHMENT OF ANY MATERIALS TO THE WALLS, DOORS, OR CEILINGS WITHOUT PRIOR WRITTEN CONSENT FROM THE CONFERENCE CENTRE. SHOULD ANY DAMAGES RESULT, CLIENT WILL BE BILLED FOR ALL REPAIRS. ALL MATERIALS MUST BE FLAME PROOF, NO FLAMMABLE FLUIDS OR SUBSTANCES MAY BE USED. ALL CANDLES MUST BE IN GLASS CONTAINERS AND SURROUNDED BY WATER OR GEL.

WHEN USING VOTIVE OR TEA LIGHTS, THE CONTAINER MUST BE DOUBLE THE SIZE OF THE CANDLE USED. PLEASE DO NOT USE TAPE, NAILS OR THROW SILK FLOWER PETALS IN OR AROUND OUR GAZEBO/COURTYARD AREAS. ANY CLEAN UP FEES WILL BE APPLIED SHOULD POLICIES NOT BE FOLLOWED. ANY DECORATING REQUIRED OR REQUESTED BY THE CHATEAU LOUIS STAFF; ADDITIONAL FEES WILL BE CHARGED.

FOOD/BEVERAGE: THE CHATEAU LOUIS HOTEL WILL BE THE SOLE SUPPLIER OF ALL FOOD & BEVERAGE ITEMS REQUIRED DUE TO PROVINCIAL HEALTH AND REGULATIONS WITH THE EXCEPTION OF WEDDING CAKES ORDERED FROM CERTIFIED ESTABLISHMENTS. FAILURE TO COMPLY WILL RESULT IN ADDITIONAL CHARGES OF COMPARABLE ITEMS FROM THE CHATEAU LOUIS CATERING PACKAGE.



POLICIES AND PROCEDURES

Cont.

BAR/BARTENDER: A BARTENDER LABOR CHARGE PER HOUR FOR EACH BARTENDER REQUIRED (FOR A MINIMUM OF THREE (3) HOURS) WILL APPLY IF THE TOTAL BAR BILL IS LESS THAN EXPECTED MINIMUM REQUIREMENT OF \$350 IN LIQUOR SALES. BAR CLOSSES AT 1:00 AM. ALL ALCOHOLIC BEVERAGES MUST BE IN ACCORDANCE WITH THE LAWS OF THE ALBERTA GAMING, LIQUOR & CANNABIS COMMISSION.

MINIMUM ROOM REQUIREMENTS BREAKDOWN

JANUARY- APRIL

GRAND BALLROOM: FRIDAY AND SUNDAY \$4,500.00, SATURDAY \$5,800.00
ST. MICHAEL ROOM: FRIDAY AND SUNDAY \$2,500.00, SATURDAY \$4,000.00

MAY- DECEMBER

GRAND BALLROOM: FRIDAY AND SUNDAY \$7,500.00, SATURDAY \$14,000.00
ST. MICHAEL ROOM: FRIDAY AND SUNDAY \$5,500.00, SATURDAY \$7,500.00



ROOM CAPACITIES

	GRAND BALLROOM WITH SOLARIUM	SOLARIUM	ST. MICHAEL	GAZEBO	EXECUTIVE	LELAND	ROSEBERRY	ROSSLYN	COMMERCIAL	RIVIERA	CROWNE SUITE
SIZE											
SQUARE FOOTAGE	3240	1680	2280	441	851	945	684	648	1850	414	1300
SPACE	72' x 45'	48' x 35'	60' x 38'	21' x 21'	37' x 23'	35' x 27'	36.5' x 19'	36' x 18'	50' x 37'	23' x 18'	36' x 36'
HEIGHT	13'	13'	11'	12.5'	9.5'	11'	9.6'	9.6'	8.5'	9'	13'
DANCE FLOOR	27' x 24'	-	37' x 31'	-	-	-	-	-	-	-	-
CAPACITY BASED ON SET-UP											
THEATRE	340	90	140	200+	56	64	50	30	50-70	-	50-70
BOARDROOM	-	-	-	-	26	26	20-26	20	28	10-12	20
CLASSROOM	2/8ft. 84, 3/8ft. 126, 4/8ft. 168 (max 42 tables)	80	2/6ft. 40, 3/8ft. 60, 4/8ft. 80, (max 20 tables)	-	44	44	34	24	40-68	-	24
HOLLOW SQUARE	80	30	50	-	28	28	-	-	-	-	-
HALF MOON	150 (6 pax per table)	30	75 (5 max per table), 90 (6 max per table)	-	25 (5 max per table), 30 (6 max per table)	25 (5 max per table), 30 (6 max per table)	25 (5 max per table), 30 (6 max per table)	20 (5 max per table), 24 (6 max per table)	30 (5 max per table)	-	-
U-SHAPE	70	30	50	-	30	30	30	20	20	-	-
PLATED DINNER	240	60	120	-	50	50	40	32-40	72	-	35
PLATED DINNER & DANCE ROUNDS	200	60	120	-	-	-	-	-	72	-	-
BUFFET DINNER & DANCE ROUNDS	200	60	120	-	-	-	-	-	72	-	-
RECEPTION (STANDING)	400	100	200	-	60	60	50	30	100	-	80
CUSTOM RECTANGLE	300	50-80	160	-	-	-	-	-	-	-	-
SMARTBOARD	-	-	-	-	-	Smartboard	Smartboard	Smartboard	-	Whiteboard	-
FLOOR LEVEL	3 (main)	3 (main)	4	Outside	4	4	2	2	1	2	3 (Hotel)

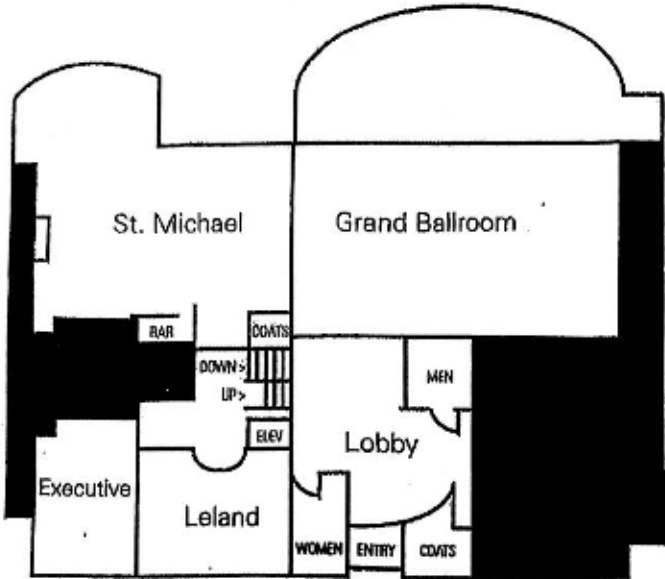
NOTE:

The Grand Ballroom and Commercial rooms have pillars in them.

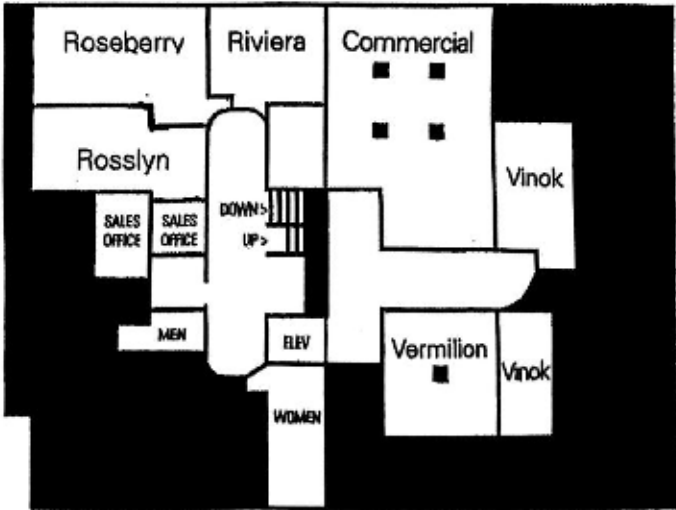
All rooms have complimentary Wi-Fi



ROOM LAYOUT



Main Floor — Level 3
Upper Floor — Level 4



Lower Floor — Level 2
Bottom Floor — Level 1