

SALES &  
CATERING  
MENU  
PACKAGE

SALES & CATERING OFFICE LINES

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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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# REFRESHMENTS

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## 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 BREAKFAST

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## HOT BREAKFAST

Minimum 10 adults

TOAST  
SEASONAL FRESH FRUITS  
BACON AND FARMER PORK SAUSAGE  
SCRAMBLED EGGS  
FRIED POTATOES WITH GREEN ONIONS

COFFEE & TEA

\$25.95



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### *Enhancements*

Priced per person

PANCAKES \$2.95  
GOLDEN FRENCH TOAST WITH SYRUP \$3.50  
BAGELS AND CREAM CHEESE \$3.50  
TURKEY SAUSAGE \$3.50  
TURKEY BACON \$3.50  
PLANT-BASED SAUSAGE \$3.50  
EGGS BENEDICT \$5.95

# BREAKFAST BUFFET

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## CONTINENTAL

SELECTION OF MINI CROISSANTS, DANISH & MUFFINS  
SEASONAL FRESH FRUITS  
FLAVORED YOGURT  
ORANGE & CRANBERRY JUICE  
COFFEE & TEA

\$18.95

## TRADITIONAL

Minimum 20 adults

TOAST  
FRESH SEASONAL FRUIT PLATTER  
ASSORTED MORNING PASTRIES  
SCRAMBLED EGGS  
BACON & FARMER PORK SAUSAGE  
FRIED POTATOES WITH GREEN ONIONS  
ORANGE & CRANBERRY JUICE  
COFFEE & TEA

\$23.95



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### *Enhancements*

Priced per person

PANCAKES \$2.95  
GOLDEN FRENCH TOAST WITH SYRUP \$3.50  
BAGELS AND CREAM CHEESE \$3.50  
TURKEY SAUSAGE \$3.50  
TURKEY BACON \$3.50  
PLANT-BASED SAUSAGE \$3.50  
EGGS BENEDICT \$5.95



Prices are exclusive of 16% gratuity & GST

# BRUNCH BUFFET

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Minimum 30 adults

EGGS BENEDICT  
FRIED POTATOES WITH GREEN ONIONS  
BACON & FARMER PORK SAUSAGE  
PASTA SALAD  
CAESAR SALAD WITH ASIAGO CROUTONS  
MIXED GREENS SALAD WITH HOUSE-MADE DRESSINGS  
CHEESE PEROGIES WITH ONIONS AND BACON  
SEASONAL FRESH FRUIT PLATTER  
ASSORTED DESSERT SQUARES AND PIES  
ASSORTMENT OF JUICES  
COFFEE AND TEA

## CHOICE OF ONE BREAKFAST CLASSIC

PANCAKES, WAFFLES, OR FRENCH TOAST (INCLUDES SYRUP, WHIPPED CREAM & STRAWBERRY SAUCE)

## CHOICE OF ONE ENTRÉE

BAKED HAM WITH PINEAPPLE  
BREAST OF CHICKEN, TOMATO BASIL SAUCE  
ROAST ALBERTA BEEF AU JUS  
PAN FRIED COD WITH TARTAR SAUCE  
BUTTER CHICKEN WITH NAAN BREAD  
SPINACH LASAGNA WITH THREE CHEESES

\$38.95

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### *Enhancements*

Priced per person

MIMOSA / STRAWBERRY CREPE \$5.95  
CHILLED SHRIMP, CLAMS, SMOKED SALMON PLATTER \$14.00  
IMPORTED CHEESE PLATTER 8.95  
ADDITIONAL ENTRÉE FROM THE SELECTIONS \$5.00  
BAKED SALMON \$8  
HALAL MEAT (CHICKEN OR BEEF), BASED ON MARKET PRICE  
DIETARY RESTRICTED CUSTOM MEAL \$3.50

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Prices are exclusive of 16% gratuity & GST

# PLATED LUNCH

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Minimum 10 adults

## STARTER

A CHOICE OF ONE:

MIXED GREENS SALAD WITH HONEY CREAM DRESSING  
CAESAR SALAD WITH ASIAGO CROUTONS

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## MAIN COURSE

A CHOICE OF ONE:

BREAST OF CHICKEN IN A CREAMY MUSHROOM SAUCE \$34.75  
BREAST OF CHICKEN IN TOMATO BASIL SAUCE \$34.75  
ROASTED QUARTERED CHICKEN \$32.75  
ROAST BEEF AU JUS \$35.75  
PORK LOIN AU JUS WITH CARAMELIZED ONIONS \$34.75  
BAKED SALMON \$38.75

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## SIDE

INCLUDES A MEDLEY OF SEASONAL VEGETABLES

& A CHOICE OF ONE:

RICE PILAF  
MASHED POTATOES  
ROASTED POTATOES

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## DESSERT

A CHOICE OF:

LEMON MERINGUE PIE  
WARM APPLE STRUDEL WITH VANILLA CREAM  
CARROT CAKE WITH CREAM CHEESE ICING  
CHOCOLATE WALNUT BROWNIE WITH FRESH CREAM  
SEASONAL FRESH FRUITS WITH MINT

\*ALL LUNCHES ARE SERVED WITH COFFEE OR TEA



Prices are exclusive of 16% gratuity & GST

# WORKING LUNCH BUFFET

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Minimum 10 adults

## STARTER

FRESHLY MADE SOUP OF THE DAY OR MIXED GREENS SALAD

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## MAIN COURSE

ASSORTED QUARTERED SANDWICHES PLATTERS  
TUNA SALAD, EGG SALAD, CHICKEN SALAD HARVEST  
HAM AND CHEESE, CUCUMBER & TOMATO

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## DESSERT

ASSORTED DESSERT SQUARES  
SEASONAL FRESH FRUIT PLATTER

COFFEE AND TEA

\$24.95



Prices are exclusive of 16% gratuity & GST

# WORKING LUNCH BUFFET

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Minimum 10 adults

## STARTER

FRESHLY MADE SOUP OF THE DAY OR MIXED GREENS SALAD

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## MAIN COURSE

ASSORTED VEGETABLE AND WHOLE WHEAT WRAP PLATTERS  
BELL PEPPERS, MUSHROOMS, SWEET RED ONIONS, BLACK  
OLIVES, AND SHREDDED CHEDDAR CHEESE  
SOUR CREAM & SALSA ON THE SIDE  
ENHANCEMENT: GRILLED CHICKEN BREAST \$3.50

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## DESSERT

ASSORTED DESSERT SQUARES  
FRESH FRUIT PLATTER

COFFEE AND TEA

\$25.95

# LUNCH BUFFET

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Available from 11:00 AM - 2:30 PM

Minimum 30 adults

DINNER ROLLS  
CAESAR SALAD WITH ASIAGO CROUTONS  
MIXED GREENS SALAD WITH HOUSE MADE DRESSINGS  
GREEK SALAD  
CHEESE PEROGIES WITH ONIONS & BACON  
MEDLEY OF SEASONAL VEGETABLES  
SEASONAL FRESH FRUIT PLATTER  
ASSORTED DESSERT SQUARES AND PIES  
COFFEE AND TEA

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## CHOICE OF ONE ENTRÉE

BAKED HAM WITH PINEAPPLE  
BREAST OF CHICKEN, IN TOMATO BASIL SAUCE  
BREAST OF CHICKEN, IN A CREAMY MUSHROOM SAUCE  
BREADED CHICKEN PIECES, HONEY MUSTARD SAUCE ON THE SIDE  
ROASTED CHICKEN PIECES  
ROAST ALBERTA BEEF, AU JUS  
PAN-SEARED COD WITH TARTAR SAUCE  
PORK LOIN AU JUS, CARAMELIZED ONIONS  
PORK MEATBALLS WITH TOMATO SAUCE  
VEGETABLE STIR-FRY, TERIYAKI SAUCE AND STEAMED JASMINE RICE  
PASTA PRIMAVERA WITH VEGETABLES IN A CREAMY PARMESAN SAUCE

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## CHOICE OF ONE SIDE

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

\$32.50



Prices are exclusive of 16% gratuity & GST

# LUNCH BUFFET

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Available from 11:00 AM - 2:30 PM



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## *Enhancements*

PRICED PER PERSON

SOUP OF THE DAY \$3.95

ADDITIONAL SIDE SELECTION \$3.50

ADDITIONAL ENTRÉE SELECTION \$5

ADDITIONAL SALAD \$3.50

BAKED SALMON \$8.00

SPINACH LASAGNA \$4.50

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

DIETARY-RESTRICTED CUSTOM MEAL \$3.50

GLUTEN-FREE CHEESE PEROGIES PER DOZEN \$26.95,  
(MINIMUM OF 2 DOZEN)



Prices are exclusive of 16% gratuity & GST

# PLATED DINNER

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Minimum 15 adults

## PLATED DINNER MENU 1

### STARTER

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

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### MAIN COURSE

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

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### 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 16% gratuity & GST

# PLATED DINNER

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Minimum 15 adults

## PLATED DINNER MENU 2

### STARTER

SPINACH SALAD WITH STRAWBERRIES, SUNFLOWER SEEDS,  
RASPBERRY VINAIGRETTE DRESSING

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### MAIN COURSE

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

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### 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 16% gratuity & GST

# PLATED DINNER

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Minimum 15 adults

## PLATED DINNER MENU 3

### STARTER

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

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### MAIN COURSE

MEDLEY OF SEASONAL VEGETABLES  
ROASTED BABY RED 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

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### 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 16% gratuity & GST

# PLATED DINNER

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Minimum 15 adults

## PLATED DINNER MENU 4

### STARTER

BUTTERNUT SQUASH OR CORN CHOWDER OR FIELD SALAD

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### MAIN COURSE

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

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### 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 16% gratuity & GST

# PLATED DINNER

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## *Enhancements*

PRICED PER PERSON

### **A P P E T I Z E R**

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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

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### **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

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### **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

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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

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## 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

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## CHOICE OF ONE SIDE

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

\$47.75



Prices are exclusive of 16% gratuity & GST

# DINNER BUFFET

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*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 16% gratuity & GST

# DELUXE DINNER BUFFET

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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

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## CHOICE OF ONE SPECIALTY ITEM

PRIME RIB, INCLUDES CARVING - MARKET PRICE

STEAK DIANE, IN A RED WINE, BRANDY MUSHROOM SAUCE

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

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## 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 16% gratuity & GST

# DELUXE DINNER BUFFET

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Minimum 50 adults

*Cont. Deluxe*

## CHOICE OF TWO SIDES

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

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## 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 16% gratuity & GST

# UKRAINIAN BUFFET

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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 BABY RED POTATOES IN A DILL CREAM SAUCE  
NACHYNKA

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## 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

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## DESSERTS

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

\$65.95



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### *Enhancements*

PRICED PER PERSON

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



Prices are exclusive of 16% gratuity & GST

# HORS D'OEUVRES

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## 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 two dozens 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 dozens 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 & CREAM CHEESE \$27.95
- BRUSCHETTA**, ON GRILLED GARLIC CROSTINI \$22.95

# HORS D'OEUVRES

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## 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



Prices are exclusive of 16% gratuity & GST

# HORS D'OEUVRES

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## 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



Prices are exclusive of 16% gratuity & GST

# BAR INFORMATION

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## 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 16% gratuity & GST

# AUDIO VISUAL EQUIPMENT

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- 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

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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:

<b>Room Capacity</b>	<b>Events without dancing</b>	<b>Events with dancing</b>
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:

<b>Room Capacity</b>	<b>Events without dancing</b>	<b>Events with dancing</b>
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

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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

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*Cont.*

**SERVICE CHARGE/TAX:** ALL FOOD AND BEVERAGE IS SUBJECT TO A 16% SERVICE CHARGE AND 5% GST SALES CHARGE.

**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

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*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 CLOSING 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 RATES & CAPACITIES

	GRAND BALLROOM WITH SOLARIUM	SOLARIUM	ST. MICHAEL	GAZEBO	EXECUTIVE	LELAND	ROSEBERRY	ROSSLYN	COMMERCIAL	RIVIERA
SIZE										
SQUARE FOOTAGE	3240	1680	2280	441	851	945	684	648	1850	414
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'
HEIGHT	13'	13'	11'	12.5'	9.5'	11'	9.6'	9.6'	8.5'	9'
DANCE FLOOR	27' x 24'	-	37' x 31'	-	-	-	-	-	-	-
CAPACITY BASED ON SET-UP										
THEATRE	340	90	140	200+	56	68-75	50	30	50-70	-
BOARDROOM	-	-	-	-	26	26	20-26	20	28	10-12
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	-
HOLLOW SQUARE	80	30	50	-	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	26-30	30	20	20	-
PLATED DINNER	240	60	120	-	50	40	40	32-40	72	-
PLATED DINNER & DANCE ROUNDS	200	60	120	-	-	-	-	-	72	-
BUFFET DINNER & DANCE ROUNDS	200	60	120	-	-	-	-	-	72	-
RECEPTION (STANDING)	400	100	200	-	60	50	50	30	100	-
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

**NOTE:**

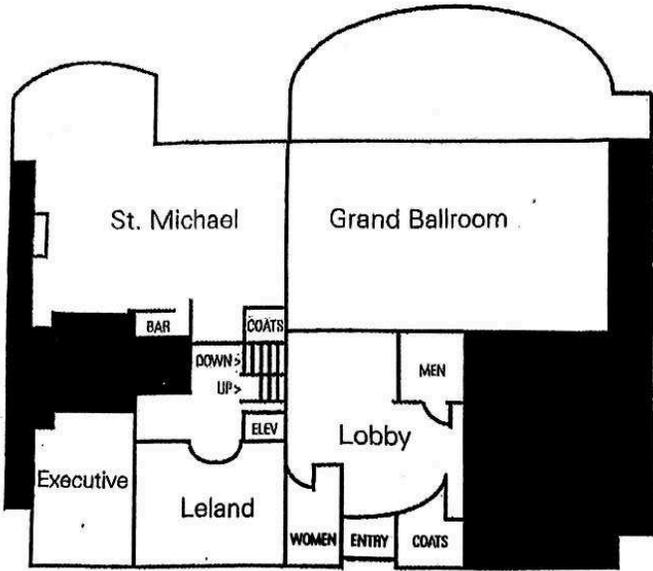
The Grand Ballroom and Commercial rooms have pillars in them.

All rooms have complimentary Wi-Fi

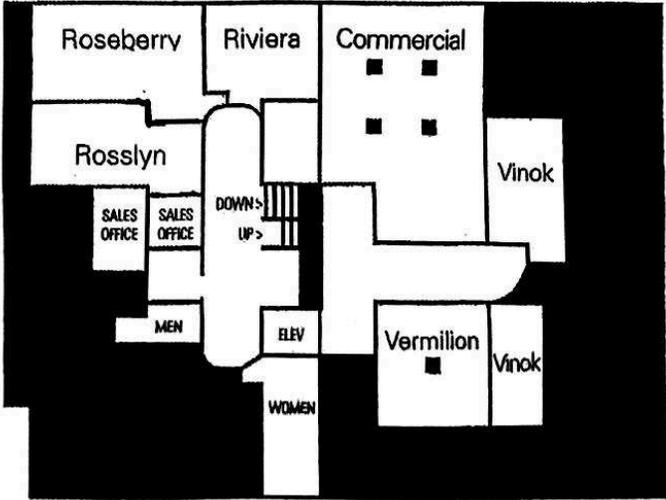


# ROOM LAYOUT

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Main Floor — Level 3  
Upper Floor — Level 4



Lower Floor — Level 2  
Bottom Floor — Level 1