



THE CORONATION INN

“WHERE PRARIE HOSPITALITY KEEPS PACE WITH TRADITION”

GENERAL INFORMATION

The Coronation Inn combines excellent meeting facilities with professional customized service to accommodate all of your meeting needs.

We will assist you in coordinating your complete package, including audio-visual or presentation equipment, arrangements for decorations or displays, securing the services of professionals such a deejays and additional security, we are always ready to suggest ways to make your meeting(s) memorable.

MEETINGS AND BANQUETS

- *Our menu suggestions are strictly suggestions. Our catering consultant would be delighted to meet with you to create a menu to suit your particular needs.*
- *We ask that you advise the hotel of your menu selection 30 days prior to the function date in order that you may be assured of your selections.*
- *The catering office requires a guaranteed number of guests attending the function 48 hours prior to the event. If requested and space permitting, the hotel will set up for five percent over the guaranteed number of people attending. Charges will be made on this guaranteed number or the actual number of people served, whichever is greater.*
- *Deposits are requested on all meal functions in order to confirm your space. In the event of cancellations, deposits are non-refundable.*
- *Prices are current and guaranteed for ninety days. All food and beverage prices are subject to goods and services tax, and 15% gratuity.*
- *Credit applications for the purpose of direct billing are available at the office. Unless credit has been established in advance with the hotel, payment in full is due 72 hours prior to your function with a certified Cheque or major credit card.*
- *The Coronation Inn takes all responsible precautions to safeguard the property of clients, however it is not responsible for damages to or loss of articles left in the hotel, prior to, during or following any function by the customer or his guests. Liability for damage will be charged accordingly.*

We look forward to being of service to you and we thank you for choosing the Coronation Inn for your special event.



Continental Breakfast

*Assorted Seasonal Fresh Fruits,
Assorted Chilled Juices,
Assorted Home Baked Danish,
Muffins or Croissants, Bagels
Butter – Preserves
Coffee or Tea
\$9.50 per person*

The Traditional Favorite

*Assorted Chilled Juices,
Assorted Home Baked Muffins, Danishes & Croissants, Bagels
Scrambled Eggs,
Ham, Bacon, or Sausage,
Hash Brown Potatoes
Assorted preserves,
Coffee or tea
\$11.95 per person*

The Executive

*Assorted Chilled Juices,
Seasonal Fruits and Cheese Tray,
Butter Milk Pancakes with strawberries, blueberries, cream & syrup,
Scrambled Eggs,
Hash Brown Potatoes,
Ham – Bacon – Sausage,
Danish – Muffins – Croissants
Butter – Preserves
Coffee or Tea
\$14.50 per person*

*Add Carved Ham - \$3.50 per person
Add Carved Roast Beef - \$4.25 per person
Add Roast Chicken - \$2.95 per person*

For Brunch Buffet Selections please consult with our catering office for details and prices.

*15% Gratuity Applicable to all Food & Beverage
Prices Subject to Change
G.S.T. 5%*



Coffee Break

Seasonal Assorted Sliced Fresh Fruits
\$5.75 per person

Danish Pastries, Croissants, Cinnamon Buns, Bagels
\$3.25 each

Assorted Muffins or Doughnuts
\$2.95 each

Assorted Muffins, Danish Pastries, and Croissants
\$35.75 per dozen

Assorted Cookies
\$18.50 per dozen

Beverages

Coffee or Tea
\$14.50 per 10 cup silex

Pitcher of Milk (60oz)
\$14.95

Pitcher of Juice (60oz)
\$16.50

Pitcher of Iced Tea (60oz)
\$13.25

Assorted Soft Drinks
\$2.50 each

Dasani Water
\$2.25 each

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Served Meeting Luncheons

*All Luncheon Selections include:
Dinner Rolls & Butter, Soup of the Day or Tossed Salad,
Choice of Dressing, Vegetables, Potatoes, and Dessert
Coffee or Tea*

*Freshly Baked Seafood Quiche
With Tossed Salad and Assorted Dressings
\$14.95*

*Salisbury Steak
Served with Onions and Mushrooms
\$15.95*

*Roast Half Spring Chicken
Topped with Red Wine Sauce
\$16.50*

*Ham Steak Hawaii
With Pineapple Sauce
\$15.50*

*Roast Sirloin of Beef
With Red Wine Sauce
\$18.95*

*Stuffed Roast Pork
With Apple or Prune Stuffing
\$17.75*

*Veal Parmesan
\$18.95*

*Baked Halibut
\$23.50*

*6 oz Steak Sandwich
\$16.50*

*Potatoes: Oven Roast, Parsley Boiled, Scalloped, Whipped or Rice Pilaf
Vegetable: Honey Glazed Carrots, Kernel Corn, Green Peas, Mixed Vegetable, Green Beans
Desserts: Apple Crisp, Chocolate or Strawberry Mousse, Apple, Cherry or Blueberry pie, Lemon
Meringue Pie, Chocolate, Banana or Coconut Cream Pie, Double Fudge Brownie, Apple Strudel*

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***Luncheon Buffet
Minimum 30 Persons***

***Assorted Dinner Rolls & Butter
Tossed Salad & Assorted Dressings
Potato Salad, Pasta Salad, Coleslaw,
Mixed Vegetable Salad, Three Bean Salad,
Decorated Assorted Cold cuts,
Devilled Eggs,
Assorted Dessert Bar
Coffee or Tea
\$12.95 per person***

***From Our Chafing Dish
(Additional Charge)***

***Baked Lasagna
\$3.50
B.B.Q. Chicken
\$3.75
Beef Stroganoff
\$3.95
Southern Fried Chicken
\$3.75
Cabbage Rolls
\$4.00***

Carved Items Extra

***Roast Hip of Beef
(Minimum 75 people)
\$5.50
Roast Prime Rib of Beef
\$6.75
Roast Sirloin of Beef
\$5.95
Baked Ham
\$4.75
Roast Turkey
\$5.25***

All Hot Selections Include Chef's Choice of Vegetables, Potato and Appropriate Sauces

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Light Lunch

Served Buffet Style

*Soup of the Day
Vegetable Platter with Dip
Assorted Deli Sandwiches
(1 ½ per person)
Dainties
Coffee or Tea
\$11.95 per person*

Classic Lunch

*Soup of the Day
Assorted Dinner Rolls & Butter
Assorted Veggies & Dip
Assorted Olives & Pickles
Decorated Assorted Cold cuts & Cheeses
Assorted Dainties
Coffee or Tea
\$13.95 per person*

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Dinner Selections

Served Entrees

*All Dinner Selections include Dinner Rolls & Butter
Soup of the Day or Tossed Salad with Dressing or Caesar Salad
Vegetables, Potatoes & Dessert
Coffee or Tea*

Roast Prime Rib of Beef Au Jus - \$26.95

Filet of Salmon Florentine - \$24.50

Roast Baron of Beef with Red Wine Sauce - \$22.95

Chicken Cordon Bleu with White Wine Sauce - \$24.75

Breast of Chicken Princess with White Wine Sauce - \$25.50

Baked Halibut with Dill Cream Sauce - \$25.25

Veal Parmesan - \$26.75

Roast Stuffed Pork Loin - \$24.95

Roast Turkey with Cranberries and Stuffing - \$24.75

Choice of Vegetable

Whole Green Beans, Honey Glazed Carrots, Green Peas, Mixed Vegetable, Buttered Corn Kernels

Choice of Potato

Parsley Boiled, Mashed, Duchesse, Scallop, Croquettes, Stuffed Potato, Oven Roast or Rice Pilaf

Desserts

*Strawberry or Chocolate Mousse, Double Fudge Brownie, Apple Cherry or Blueberry Pie, Banana,
Chocolate or Coconut Cream Pie, Lemon Meringue Pie, Apple or Cherry Strudel, Black Forest Cake or
Cheese Cake*

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***Dinner Buffets
(Minimum 50 Persons)***

***Assorted Dinner Rolls & Butter
Tossed Salad with Assorted Dressings
Coleslaw, Potato Salad,
Mixed Vegetable Salad,
Assorted Vegetable Tray with Dip
Sliced Tomatoes & Cucumbers,
Pickle & Olive Tray
Horse Radish & Mustard***

***Desserts
Assorted Pastries, Fruit Tarts, Cakes & Pies
Seasonal Fresh Fruit and an assortment of Canadian Cheeses,***

***Coffee or Tea
\$14.75 per person***

***Carved Items
Hip of Beef (minimum 75 people) - \$5.25
Prime Rib of Beef - \$7.75
Roast Sirloin of Beef - \$5.95
Roast Turkey - \$5.50
Baked Virginia Ham - \$3.95
Stuffed Pork Loin - \$6.75***

***From Our Chafing Dish
(Additional Charge)
B.B.Q. Spare Ribs - \$5.50
Beef Stir Fry - \$4.75
Perogies - \$4.25
B.B.Q. Chicken - \$3.75
Beef Stroganoff - \$4.65
Louisiana Fried Chicken - \$3.95
Baked Lasagna - \$4.50
Cabbage Rolls - \$5.50
Seafood Newburg - \$6.75***

All Hot Selections include Choice of Vegetables, Potatoes & Appropriate Sauces

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***Cocktail Receptions
Price Per Dozen***

Jumbo Shrimps - \$25.50

Deville Eggs - \$14.50

Cold Canapes

***(Smoked Salmon, Ham, Cheese, Seafood, Turkey, Cream Cheese, Smoked Oysters,
Roast Beef, Sardines, Devilled Eggs - \$25.75***

Cocktail Crab Claws - Market Price

Open Faced Scandinavian Sandwiches - \$32.00 per Dozen

Cheese & Crackers - \$7.95 per person

Vegetable Tray with Dip - \$5.75 per person

Fresh Fruit Tray - \$6.50 per person

***Hot Hors D'Oeuvres
Price per Dozen***

***Deep Fried Scallops, Shrimps, Mini Eggrolls, Cheese Bits, Breaded Shrimps,
Sausages in Bacon, Chicken Wings, Dry Ribs - \$24.95***

Chicken Fingers - \$25.95

Crab Stuffed Mushroom Caps - \$28.50

B.B.Q. Meatballs - \$18.00

Mini Souvlaki - \$21.00

Carving Station

Hip of Beef (minimum 75 people) - \$6.95 per person

Baron of Beef (Minimum 50 people) - \$7.50 per person

Roast Strip Loin of Beef - \$10.35 per person

All the Above Items Served with Appropriate Rolls and Condiments

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Bar Information
Hotel Staff Required for Service

Corkage Fees

Wine Only
\$2.75 per person

Bar Corkage
(Bar Corkage includes: Glasses, Pop, Juices and Ice)
\$6.50 per person

Bartender Fee
(minimum 3 hours)
\$15.00 per hour

Ticket Seller if Required
(minimum 3 hours)
\$10.50

Cash Bars

Bartender Fees
(minimum 3 hours)
\$15.00 per hour
Applicable for Consumption under \$450.00

Host Bars

Bartender Fees
(minimum 3 hours)
\$15.00 per hour
Applicable for Consumption under \$450.00

Liqueurs	\$5.75
Liquor, Domestic	\$4.50
Beer, Domestic	\$4.50
Premium Liquor	\$5.25
Import Beer	\$6.50

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Bar Information Con't

<i>Imported Beer</i>	<i>\$6.50</i>
<i>House Wine</i>	<i>\$5.50</i>
<i>Fruit Punch (serves 20 persons)</i>	<i>\$75.00 per Bowl</i>
<i>Alcoholic Punch</i>	<i>\$105.00 per Bowl</i>
<i>Soft Drinks</i>	<i>\$2.25 each</i>

For wine selections please consult our catering office. We will recommend appropriate wine with your meals.

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Audio Visual Equipment

*TV 27" Screen
\$45.00*

*VCR
\$28.00*

*TV/VCR
\$65.00*

*Overhead Projector with Screen
\$32.00*

*35mm Projector with Screen
\$45.00*

*Flipcharts
\$18.00*

*Screens
70X70 \$24.00
84X84 \$35.50
96X96 \$48.00*

*Microphones
\$15.00*

*Wireless Mike
\$45.50*

All Above Price's Subject to 5% G.S.T.

Coronation Inn

4707 -50th Street, Red Deer, Alberta T4N 1X3
(403)347-5551

CATERING PACKAGE

Contact Information

The Coronation Inn

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Red Deer, Alberta

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