



OKI • WELCOME • BIENVENUE

LET US CATER YOUR NEXT EVENT. FRESH INGREDIENTS MADE IN HOUSE WITH CARE AND EXPERTISE. OUR EXPERIENCED CATERING TEAM CAN ENHANCE YOUR NEXT EVENT FOR BREAKFAST, LUNCH OR DINNER. CHEF INSPIRED FOOD THAT WILL HELP CREATE THE STORIES AND MEMORIES AS YOU SOCIALIZE AND SHARE. WE ARE EXCITED TO CREATE A MENU PACKAGE THAT MEETS YOUR VISION AND YOUR BUDGET. PLEASE CONTACT INFO@PRIMECATERING.CA OR CALL 403.331.6921



MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



OUR SPACE

PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE ALSO CATER MANY PRIVATE PARTIES AND CELEBRATIONS AT YOUR PERSONAL RESIDENCE. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE COCKTAIL SERVICE AND GRAZING TABLES, THE POSSIBILITIES ARE ENDLESS.

LET US KNOW WHAT YOU HAVE IN MIND.

TO ORDER, CONTACT OUR CATERING CONSULTANTS:

INFO@PRIMECATERING.CA OR CALL **403.331.6921** OFFICE HOURS: 9 AM-5 PM



- Catering orders are prepared at the Sandman Signature Lethbridge Lodge, 320 Scenic Drive South.
- Gluten-free and vegan items available by request.
- Items may vary due to seasonal availability.
- Prices shown do not include applicable tax or delivery charges.
- Pre-payment for order required unless pre-approved credit.
- We accept Visa, Mastercard, and AMEX.



BREAKFAST ENTREES



MINIMUM OF 8 PEOPLE

Granola Parfait •

In-house granola, vanilla yogurt, seasonal fruit and banana bread
\$10 PER PERSON

Overnight Oatmeal •

Almond milk, oatmeal and berries
\$10 PER PERSON

Avocado Toast •

Avocado, bruschetta, bocconcini, arugula and balsamic glaze
\$10 PER PERSON (1 ½ PIECES EACH)

Lox and Cream Cheese Bagel •

Tomato, cucumber, cream cheese, capers and grated egg
\$10 PER PERSON

Beverages •

Coffee, tea, bottled juice or bottled water
\$3 PER PERSON

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT, BREAKFAST POTATOES, COFFEE AND TEA
• MINIMUM OF 8 PEOPLE

Breakfast Burrito •

Scrambled eggs, peppers, mozza, red onion, salsa and sour cream
\$15 ½ PER PERSON

Mushroom & Goat Cheese Frittata •

Portabella, green onions, goat cheese
\$15 ½ PER PERSON

Ham & Cheese Frittata •

Prosciutto cotto, cheddar
\$15 ½ PER PERSON

Broccoli & Cheddar Frittata •

Broccoli, cheddar, mozza
\$15 ½ PER PERSON

Breakfast Sandwich •

Fried egg, provolone, prosciutto cotto
\$15 ½ PER PERSON

Buttermilk Pancakes & Bacon •

Served with maple syrup, butter
\$15 ½ PER PERSON

EXECUTIVE BREAKFAST

SERVED WITH COFFEE AND TEA
MINIMUM OF 8 PEOPLE

OPTION #1 •

Scrambled Eggs, bacon and/or sausage, breakfast potatoes and seasonal fruit
\$17 ½ PER PERSON

OPTION #2 •

Choice of a frittata, breakfast potatoes, seasonal fruit, yogurt and granola
\$18 ½ PER PERSON

OPTION #3 •

Eggs Benedict, breakfast potatoes, seasonal fruit
\$18 ½ PER PERSON





SOCIALIZE AND SHARE BRUNCH

SOCIALIZE AND SHARE BRUNCH

\$28 PER PERSON • SERVED FAMILY STYLE • MINIMUM 50 PEOPLE
SERVED WITH COFFEE AND TEA

Choice of a frittata (mushroom & goat cheese, ham & cheese, or roasted vegetable & herb), buttermilk pancakes, bacon and/or sausage, avocado toast, caesar salad, penne carbonara, citrus chicken, breakfast potatoes, fruit skewers with yogurt dip, and olive oil cake.





COFFEE BREAKS



SHARE MORNING COFFEE BREAK

- **Seasonal Fruit** • served with yogurt dip (2 PER PERSON)
\$4 PER PERSON
- **Assorted Bagels and Cream Cheese** • (1 PER PERSON)
\$4 PER PERSON
- **Assorted Pastries** • mini danishes, breakfast loaves and croissants, butter and preserves (2 PER PERSON)
\$4 PER PERSON
- **Assorted Muffins and Preserves** • (2 PER PERSON)
\$4 PER PERSON
- **Assorted Mini Quiche** • (3 PIECES EACH)
\$4 PER PERSON
- Coffee and Tea (2 CUPS PER PERSON) • **\$3 PER PERSON**

SHARE AFTERNOON COFFEE BREAK

HOT AND COLD SELECTION

- Chicken Wings with assorted flavours • \$4 PER PERSON
- Vegetable Tray with Dip • \$4 PER PERSON
- Pasta Chips and Dips • \$4 PER PERSON
- Bruschetta • \$4 PER PERSON
- Canadian Cheese Board • \$4 PER PERSON
- Roast Beef Slider • \$4 PER PERSON
- Shrimp Salad Slider • \$4 PER PERSON
- Chicken Salad Slider • \$4 PER PERSON
- Assorted Jumbo Cookies • \$4 PER PERSON
- Seasonal Fresh Fruit • \$4 PER PERSON
- Mini Cupcakes • \$4 PER PERSON

BEVERAGES

- Pop/Juice/Water • \$3 EACH
- Coffee (2 CUPS PER PERSON) • \$3 PER PERSON
- All Day Coffee and Tea • \$5 PER PERSON



SANDWICH ENTREES

GOURMET SANDWICHES

CHOOSE 1 SANDWICH AND 1 SALAD FOR THE GROUP
SERVED WITH ASSORTED SQUARES, COFFEE AND TEA
\$18 ½ PER PERSON • MINIMUM 8 PEOPLE PER ITEM

- Chicken Salad** • garlic aioli, green onions, celery
- Shaved Roast Beef** • horseradish aioli, cheddar, lettuce
- Vegetarian Wrap** • mushrooms, carrots, cucumber, red pepper lettuce and olive oil mayo
- Prosciutto Cotto and Provolone** • arugula, dijon mustard aioli
- Egg Salad** • with shredded lettuce

EXECUTIVE SANDWICHES

CHOOSE 1 SANDWICH AND 1 SALAD FOR THE GROUP
SERVED WITH ASSORTED SQUARES, COFFEE AND TEA
\$19 ½ PER PERSON • MINIMUM 8 PEOPLE PER ITEM

- Shredded Short Rib** • horseradish aioli, lettuce
- Roast Vegetable** • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta
- Pesto Chicken** • nut-free pesto, roast chicken, italian ranch
- Italian Farm** • assorted cured meats, arugula, provolone, garlic aioli
- Chicken Parmigiana** • prosciutto cotto, provolone, arugula, italian ranch, red sauce



SALAD CHOICES

- Panzanella** • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette
- Caesar** • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing
- Italian Table** • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch
- Greek Pasta** • baby tomatoes, red peppers, cucumber, kalamata olives, red onion, penne, feta, Greek dressing

DAILY SOUP ASK FOR DETAILS

LUNCH SHARE SANDWICH PLATTERS • \$19 ½ SERVED WITH SALAD, DESSERT, COFFEE AND TEA

GOURMET SANDWICHES • CHOOSE UP TO 3

- Chicken Salad
- Shaved Roast Beef
- Vegetarian Wrap
- Prosciutto Cotto and Provolone
- Egg Salad
- Shredded Short Rib
- Roast Vegetable
- Pesto Chicken
- Italian Farm
- Chicken Parmigiana

SALADS • CHOOSE UP TO 2

- Panzanella
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Greek Pasta
- Daily Soup
- Seasonal Fruit

DESSERT • CHOOSE 1

- Assorted Cookies
- Seasonal Pie
- Mini Cupcakes
- Assorted Squares



THEMED LUNCH & DINNER BUFFETS

LUNCH \$23 PER PERSON OR DINNER \$28 PER PERSON
 MINIMUM OF 20 PEOPLE • INCLUDES COFFEE AND TEA

EASTERN BUFFET

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef
- Stir Fry (Vegetarian)
- Jasmine Rice
- Chef's Themed Dessert

ITALIAN TABLE BUFFET

- Garlic Bread
- Traditional Caesar Salad
- Italian Table Salad
- Table Carbonara Penne
- Baked Lasagna
- Chef's Themed Dessert

BACKYARD BBQ

- Artisan Buns
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Honey Roasted Glazed Chicken
- Oven Roasted Rosemary Potatoes
- Chef's Themed Dessert

NORTHERN EUROPEAN BUFFET

- Artisan Buns
- Braised Purple Cabbage and Bacon
- Potato Salad
- Smokies
- Cabbage Rolls
- Perogies
- Chef's Themed Dessert

BEVERAGES • **\$3 PER PERSON**
 BOTTLED JUICE OR BOTTLED WATER





ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND CHOICE OF MASHED POTATO OR WILD RICE SERVED WITH COFFEE AND TEA • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM 20 PEOPLE

CHICKEN

	5 OZ	7.5 OZ
Parmesan Chicken • red sauce and provolone	\$18	\$21
Marsala Chicken • marsala wine and cream	\$18	\$21
Teriyaki Chicken • teriyaki glaze	\$18	\$21
BBQ Chicken • grilled, inhouse bbq sauce	\$18	\$21
Chicken with Mushroom Sauce • cream, portabello	\$18	\$21
Chicken with Lemon Pan Sauce • lemon vinaigrette, cream	\$18	\$21
Citrus Chicken • red sauce, orange, gremolata, basil	\$18	\$21
Tandoori Chicken • tandoori spice, lemon, garlic	\$18	\$21
Butter Chicken • butter, cream, spices, garlic	\$18	\$21

SEAFOOD

	5 OZ	7 OZ
Teriyaki Salmon • teriyaki glaze	\$19	\$23
Salmon with Lemon Pan Sauce • arugula, gremolata	\$19	\$23
Blackened Salmon • blackening spice, fresh fruit salsa	\$19	\$23
Maple Dijon Glazed Salmon • dijon, maple, fresh fruit salsa	\$19	\$23
Garlic Lemon Prawns • garlic, lemon pan sauce	\$21	\$25

BEEF

	5 OZ	7 OZ
Short Rib Ragu • red sauce, shallots, wine	\$19	\$23
Sirloin Steak Sandwich • one preparation	\$19	\$23

VEGETARIAN

	7 OZ
Zucchini Parmesan • red sauce, provolone	\$18
Vegetarian Lasagna • red sauce, ricotta, zucchini, mozza	\$18
Teriyaki Tofu Stir Fry • tofu, teriyaki glaze, mixed vegetables	\$18

PASTA • SERVED INDIVIDUALLY OR SHARE STYLE • ALL PASTA ENTREES SERVED WITH FOCCACIA
MINIMUM OF 24 PEOPLE PER ITEM • \$18 PER PERSON

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Bolognese** • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



ADD A COURSE (2 COURSE MEAL) • \$5 PER PERSON
ADD SALAD & DESSERT (3 COURSES) • \$8 PER PERSON

SALAD

- Panzanella
- Italian Wedge
- Caesar
- Orange Fennel
- Caprese
- Italian Roasted Vegetable
- Italian Table
- Greek Pasta

DESSERT

- Olive Oil Cake
- Tiramisu
- Gelato
- Seasonal Pie



PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT SERVED WITH COFFEE AND TEA • MINIMUM 24 PEOPLE

STUFFED CHICKEN • \$32

- Roulade** • asparagus, prosciutto cippolini beurre blanc
- Tuscan Garlic** • roasted red pepper, prosciutto cotto, cream cheese, garlic sauce, panko
- Sundried Tomato** • spinach, sundried tomatoes, pesto cream, panko
- Mediterranean** • prosciutto, basil, feta cheese, panko, lemon pan
- Puttanesca** • spinach, olives, red pepper, mushrooms, red sauce, panko
- Mushroom Ragu** • portabella duxelles, mushroom cream, panko
- Italian Sausage** • Italian sausage, roasted tomatoes, asparagus, chicken jus
- Chicken Cordon Bleu** • prosciutto cotto, provolone, panko

BEEF • \$30 5 OZ • \$36 7 OZ

- Honey Garlic Sirloin** • honey, garlic, shallots
- Peppercorn Sirloin** • demi glaze, green peppercorn, onion, cream

BEEF TENDERLOIN • \$38 5 OZ • \$48 7 OZ

- Citrus Bearnaise** • hollandaise, tarragon, shallots, oranges
- Deconstructed Wellington** • puffed pastry, mushrooms, demi glaze, cream
- Puttanesca and Cauliflower Puree** • red sauce, olives, shallots, garlic
- Demi Glaze** • demi glaze
- Burro Bianco** • butter, wine, cipollini onions, shallots
- Gorgonzola Crust and Port Jus** • gorgonzola, au jus, port, shallots
- Portobello Marsala Wine Sauce** • mushrooms, marsala, cream, au jus, shallots
- Prime Rib** • demi glaze • \$42 8 OZ • \$49 10 OZ

DUETS • \$48

- Tenderloin and Salmon** • tenderloin prepared medium
- Tenderloin and Prawns** • tenderloin prepared medium
- Tenderloin and Stuffed Chicken** • tenderloin prepared medium
- Chicken and Salmon**
- Chicken and Prawns**
- Prawns and Salmon**

VEGETARIAN • \$30

- Vegetable Wellington** • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
- Falafel** • stuffed pepper, chickpea, zucchini, carrot, mushroom, garlic, basil
- Stuffed Portabella** • quinoa, bell pepper, butternut squash, tomato, grana padano, smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto

SALAD • CHOOSE 1

- Orange Fennel
- Italian Roasted Vegetable
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +10 PER PERSON

- Tuna Tartare
- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Beet Tartare
- Lobster and Crab Ravioli



DINNER BUFFETS

CLASSIC DINNER BUFFET • \$31 ½ PER PERSON
MINIMUM 35 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Selection of Desserts
- Coffee and Tea

PRIME DINNER BUFFET • \$36 PER PERSON
MINIMUM 50 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 4)
- Pickled Vegetable Tray
- Deli Platter
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee and Tea

CHICKEN

- Chicken Parmigiana** • red sauce and provolone
- Marsala Chicken** • marsala wine and cream
- Teriyaki Chicken** • teriyaki glaze
- BBQ Chicken** • grilled, inhouse bbq sauce
- Chicken with Mushroom Sauce** • cream, portabello
- Chicken with Lemon Pan Sauce** • lemon vinaigrette, cream
- Hunter Style Chicken** • mushrooms, onions, cream and jus
- Citrus Chicken** • red sauce, orange, gremolata, basil
- Tandoori Chicken** • tandoori spice, lemon, garlic
- Butter Chicken** • butter, cream, spices, garlic

BEEF

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Roast Beef** • with demi glaze (carved for groups >50)
- Prime Beef** • with demi glaze +\$7

PASTA

- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Pesto Cream** • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SALAD

- Panzanella
- Italian Table
- Broccoli Waldorf
- Macaroni
- Caprese
- Italian Roasted Vegetable
- Greek Pasta
- Spinach (sweet or savory)
- Caesar
- Country Potato
- Asian Noodle
- Cucumber & Tomato

SEAFOOD

- Teriyaki Salmon** • soya sauce, onion, pineapple, brown sugar
- Salmon with Lemon Pan Sauce** • cream, wine, gremolata, arugula
- Blackened Salmon with Fresh Fruit Salsa** • blackening spice, assorted fruit salsa
- Maple Dijon Glazed Salmon** • maple syrup, dijon, onion, mayo
- Garlic Lemon Prawns** • garlic, wine, gremolata, butter, cream

PORK

- Bacon Wrapped Pork Loin** • with bacon jam or mushroom sauce
- Slow Roasted Ham** • with honey mustard glaze

VEGETARIAN

- Zucchini Parmesan** • red sauce, provolone
- Vegetarian Lasagna**
- Teriyaki Tofu Stirfry** • tofu, teriyaki glaze, mixed vegetables

STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Jasmine Rice
- Wild Rice



COCKTAIL PARTIES

MINIMUM OF 35 • YOU CHOOSE 7 ITEMS \$25 PER PERSON • WE CHOOSE 7 ITEMS \$22 PER PERSON

COLD SECTION • CHOOSE 3

- | | | |
|-------------------------|-------------------------------|--------------------|
| • Roast Beef Sliders | • Prosciutto and Melon | • Caprese Skewers* |
| • Shrimp Salad Sliders | • Fruit Skewer and Yogurt Dip | • Mosaic Canapes |
| • Chicken Salad Sliders | • Smoked Salmon Canapes | • Pesto Hummus |
| • Vegetarian Sliders | • Pasta Chips and Dips | • Bruschetta |
| • Mediterranean Skewers | • Deviled Eggs | • Antojitos |
| • Assorted Squares | | |

HOT SECTION • CHOOSE 3

- | | | |
|--------------------------------|-----------------------------|------------------|
| • Mini Crab Cakes* | • Spring Rolls | • Sirloin Bites* |
| • Gourmet Grilled Cheese | • Tempura Shrimp | • Arancini |
| • Roasted Olives and Bread* | • Flat Breads | • Meatballs |
| • Lobster & Crab Raviolo Bites | • Vegetable Pakora | • Pot Stickers* |
| • Sweet Chili Pork Bites | • Teriyaki Chicken Skewers* | • Sliders |

CHARCUTERIE

- Four meats, five cheeses, artisan bread, olives, pickled vegetables

REPLACE ANY ITEM FROM THE FOLLOWING TO THE GRAZING TABLE FOR \$5 PER PERSON

- | | | |
|-------------------------|---------------------|------------------|
| • Oyster Bar (seasonal) | • Selection of Maki | • Prawn Cocktail |
| • Sambuca Prawns* | • Tuna Carpaccio | |



ADD ON ITEMS MINIMUM 35 PEOPLE

- COLD SECTION • \$3 PER PERSON**
- HOT SECTION • \$4 PER PERSON •**
- CHARCUTERIE • \$8 PER PERSON**

SERVICE STYLES MINIMUM 35 PEOPLE

- GRAZING TABLE**
- PASSED • +\$3 PER PERSON •**

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT MUNCH

MINIMUM OF 24 PEOPLE • \$17 PER PERSON
AVAILABLE AFTER 9:00PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE 2

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Watermelon and Feta Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojitos

HOT SECTION • CHOOSE 2

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewers
- Sirloin Bites
- Arancini
- Meatballs
- Pot Stickers

CHARCUTERIE

- Four meats, five cheeses, artisan bread, olives, pickled vegetables

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT PACKAGES

ALL PACKAGES INCLUDE CHEF'S SIGNATURE SELECTION OF SQUARES, COFFEE AND TEA

NACHO BAR • \$13 PER PERSON

Cheese Sauce, Bacon, Sour Cream, Green Onions, Chili, Tomatoes, Jalapeños, Green and Red Peppers, Salsa, Ranch Dressing
Vegetable Tray with Dip

PEROGIES OR BAKED POTATOES • \$13 PER PERSON

Onion Tangles, Green Onions, Bacon, Red Peppers, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream
Vegetable Tray with Dip

PIZZA • \$13 PER PERSON

Toppings: Ham & Pineapple, Bruschetta & Pesto, or All Meat
Vegetable Tray with Dip

TRADITIONAL • \$13 PER PERSON

Assorted Cold Meat and Cheese Platters
Assorted Relish Tray
Assorted Buns and Condiments

CHEESEBURGER BAR

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki Sauce

GOURMET SMOKIES

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki sauce



PRIME CATERING BAR OPTIONS

PRIME BAR

PRIME CATERING PROVIDES LIQUOR

- Domestic Beer & Highballs
- Imported Beer & Premium Highballs
- Coolers
- House Wine
- Premium Wine
- Pop & Juice

	HOST	CASH
	\$6 PER GLASS*	\$6 ½ PER GLASS
	\$7 PER GLASS*	\$7 ½ PER GLASS
	\$8 EACH*	\$8 EACH
	\$7 PER GLASS	\$7 ½ PER GLASS
	\$7 ½ PER GLASS	\$8 ½ PER GLASS
	\$2 EACH*	\$2 EACH

HOSTED TICKETS • \$6 ½ EACH

PRIME CATERING PROVIDES A SELECTION OF DOMESTIC AND PREMIUM BRANDS

For all host or cash bars, a bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$500. Liquor service will terminate at 12am with consumption until 1am. Please ask your event specialist for other alcoholic or non-alcoholic options you may be interested in.

*Prices do not include 15% service charge or applicable government taxes on all food and beverage.

CRAFTED VINTAGE COCKTAIL SERVICE • \$350 SET UP FEE +\$10 PER COCKTAIL ON A CASH BAR • \$9 PER COCKTAIL ON A HOST BAR

Add some flair to your beverage service! Choose up to 3 of our vintage cocktail selections. Enjoy vintage classics with our twist, simple syrups, muddled herbs, fruit cassis, ginger beer, ice, mix and everything else required for superior bar service with a smile.

Includes 1 bartender (for 5 hours), all mixes, garnishes and equipment. Price does not include 15% service fee.



BEVERAGES & BAR SERVICE MENU

HOUSE BOTTLES OF WINE • \$35

WHITE

White blend
Chardonnay
Rose

RED

Red blend
Merlot
Cabernet Sauvignon

PREMIUM BOTTLES OF WINE • \$45

WHITE

Aia Vecchia Vermentino
Seven Terraces Sauv Blanc
Santa Cristina Zenato Chardonnay
Scarpetta Pinot Grigio
Prosecco

RED

La Posta Malbec
Monte Antico Sangiovese
Luccarelli Negro Amaro

NON ALCOHOLIC

Bud Prohibition • \$5
San Pellegrino Sodas • \$3
Cans of Pop • \$2
San Pellegrino Sparkling or Still Water (500ml) • \$7

FULL CORKAGE BARS

HOST PROVIDES LIQUOR

- Corkage (standard pop, juice, glassware, garnishes, straws, ice) **\$7 PER GUEST**
- Bartender Fee (minimum 3hrs + 1hr set up & teardown) **\$25 PER HOUR**

Client must get their own 3rd party host liability insurance and liquor license

PARTIAL CORKAGE

HOST PROVIDES WINE (SET ON TABLES)

- Additional fee for wine to be poured for guests **\$4 PER GUEST**
\$1 PER GUEST



AUDIO & VISUAL EQUIPMENT RENTALS

PROJECTION EQUIPMENT

LCD Data Projectors (XGA) 1500 ANSI Lumens	\$150.00
LCD Data Projectors (XGA) 2500 ANSI Lumens	\$300.00
6 ft. Fast Fold, front or rear projector with dress kit.....	\$150.00
8 ft. Fast Fold, front or rear projector with dress kit.....	\$175.00
Screen – 6 ft.	NC
Screen – 8 ft.	NC
Screen – 10 ft.	\$75.00

SOUND SYSTEM EQUIPMENT

Hand-Held Microphones (C/W Cables)	NC
Wireless Lapel Microphone.	\$55.00
Wireless Hand-Held Microphone.	\$55.00
Microphone Stands (Table Top, Boom, Straight Stands)	\$6.00
4 Channel Mixers.....	\$30.00
DI Box	\$15.00

ACCESSORIES

Flip Chart with Paper & Markers	\$20.00
Whiteboard with Markers	\$20.00
Podium	NC
Extension Cor	NC
Power Bar.....	NC

TECHNICAL PERSONNEL

Monday to Friday:

8:00am – 5:00pm, \$55.00/hr
5:00pm – 12:00am, \$65.00/hr
12:00am – 8:00am, \$80.00/hr

Saturdays, Sundays & Holidays:

Minimum two (2) hours labour charged.

Prices are guaranteed for three (3) months and are subject to change.

Prices listed do not include GST.

RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING TO HOST YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

FOOD AND BEVERAGE

Prices do not include 15% service charge or applicable government taxes on all food and beverage.

In compliance with health regulations, no food or beverage may be brought into or removed from the banquet area unless previously arranged with your Catering Specialist.

We are pleased to offer special dietary menus. Please discuss requirements with your Catering Specialist. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. Severe allergies must be identified as soon as possible.

All catered food and beverages served in the hotel are to be provided by Prime Catering. Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

If you wish to serve your wedding cake as a plated dessert, one or more sheet cake versions must be supplied for plating purposes. The kitchen will include a garnish, a \$2.50 per plate service charge will apply. Should you wish to provide your wedding cake for self-service, our Chefs will cut your cake at no additional charge.

FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event. We will accept 10% variance up to three (3) business days without penalty. If the number of guests served exceeds the guarantee, billing will be adjusted accordingly. Prime Catering reserves the right to provide alternative function space suited to the group's requirements.

START AND FINISH TIMES

The space is only booked for the time indicated on your function contract. Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance.

Liquor service for all events ends at 12:00am, with consumption and vacating of premises by 1:00am. Bands and DJ specific entertainment cannot commence until 9:00pm and must be completed by 12:30am unless previously arranged.

DEPOSITS AND METHOD PAYMENT - CORPORATE EVENTS

Full payment is due 14 days prior to event unless previous credit arrangements have been established. Credit arrangement payment must be made within 30 days of the event. The event must be guaranteed by pre-approved credit card or pre-approved credit account set up through the Catering Specialist. Please allow two (2) weeks to set up a credit account. An additional \$500.00 deposit is required for all private functions without a credit account, refundable upon completion of the event. Deposits are refundable on written cancellation of at least six (6) months prior to the function. Interest will be charged at .05% per month on any account over 21 days.

DEPOSITS AND METHOD PAYMENT - SOCIAL EVENTS

- A deposit of \$1,000.00 is due to reserve your date. Event may be cancelled six (6) months prior for a 50% refund.
- Additional payment is due six (6) months from date to 25% of forecasted revenue.
- 50% of balance is due 30 days from your event date.
- Balance is due 14 days prior to your event.

These are guidelines; your Catering Specialist will work with you on specific terms. All terms will be in a signed contract.

CANCELLATION

Cancellation of a confirmed booking less than 30 days from the event will incur a cancellation penalty; 15 - 29 days, full room rental; 7 - 14 days, full room rental, and 25% of anticipated food and beverage; 3-6 days, full room rental and 50% of anticipated food and beverage; less than 72 business hours, full room rental and 100% of anticipated food and beverage sales. Inclusive packages will default to listed full day room rates.

LIABILITY

- Prime Catering reserves the right to inspect and control all private functions, including the conduct and performance of guests, entertainers, and audible level of music played.
- Prime Catering does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts, or any tools which could mark the floors, walls, or ceilings is prohibited. Prime Catering will hold the organization and the organization's guests responsible for any and all damage to hotel property.
- Any signage used on the convention floor should be of professional quality. Requests to place promotional materials, signage etc. in the main lobby should be directed to your Catering Specialist.
- If you plan to include any live or recorded music during your function, a fee will be applied to your final bill. This fee will be submitted to SOCAN and RE:Sound in compliance with copyright law, which states that royalties must be paid to the original composers and authors of recorded music. For functions with music and dance, a SOCAN fee of \$63.49 plus GST and a Re:Sound fee of \$55.52 plus GST will be charged. For functions playing only music a SOCAN fee of \$31.72 plus GST and a Re:Sound of \$27.76 plus GST will be charged. For more information visit www.socan.ca and www.resound.ca.
- Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.
- Client needs to provide Prime Catering with a liquor license, receipt of all liquor purchased, and host liability insurance, for corkage bars only.

SHIPPING

It is very important to advise your Catering Specialist if you will be shipping boxes to the hotel for your upcoming meeting. Delivered materials can arrive no earlier than 72 hours in advance of events. A storage charge will be applied for each box being stored on-site over 72 hours. You must also provide name of meeting room, date of event, and name of person who is looking after your group. We will not be held responsible for any loss.

ROOM CAPACITY

SANDMAN SIGNATURE LETHBRIDGE LODGE

Room	Square Feet	Dimensions	Capacity* (number of people)				
			Theatre	Classroom	Dinner	Boardroom	Reception
Willow Room	228	19' x 12'	15	-	10	10	20
Poplar Rooms #1 - 4	600	20' x 30'	40	18	40	25	50
Anton's Ballroom	2800	42' x 74'	150	90	120	40	150
Aspen Section (Grand Ballroom)	3190	58' x 55'	300	128	200	50	300
Birch Section (Grand Ballroom)	2610	58' x 45'	250	100	150	50	200
Cedar Section (Grand Ballroom)	2610	58' x 45'	250	100	150	50	200
Grand Ballroom	8400	58' x 145'	850	300	650	50	850
Essies Ballroom	4500	70' x 70'	300	150	200	50	300

SANDMAN HOTEL LETHBRIDGE

Room	Square Feet	Dimensions	Capacity* (number of people)				
			Theatre	Classroom	Dinner	Boardroom	Reception
Lethbridge Room	4000	87' x 46'	150	90	150	50	200
Albertan Ballroom	3570	84' x 42'	400	150	250	100	350
Chinook	1974	47' x 42'	150	60	120	60	175
Henderson	1500	38' x 42'	100	48	80	36	100
Green Lakes	756	18' x 42'	70	24	32	24	50
Harvest	840	20' x 42'	70	24	32	24	50

Room rates include standard set-up. Special set-ups may require additional charges.

Day rate is eight (8) hours, additional charges may apply.

Room rental fees are not published and can be discussed with your sales representative.



VINTAGE COCKTAILS

FORTE AMARO • STRONG & BITTER

Old Fashioned • 1½ oz bourbon, ½ oz amaro nonino, bitters, orange peel, brown sugar syrup

Negroni • 1 oz gin, 1 oz red vermouth, 1 oz bruto americano, orange peel

Amaretto Sour • 1 oz amaretto, ½ oz bourbon, fresh lemon juice, simple syrup, egg white

Espresso Martini • 1½ oz vodka, ½ oz kahlua, espresso, simple syrup

LA DELIZIA • SWEET & DELIGHTFUL

Strawberry Bellini • 3oz frizzante, ½ oz creme de fraise, strawberry puree

Limoncello Basil Up • 1½ oz limoncello, sprite, fresh basil

Raspberry Ginger Mimosa • ½ oz limoncello, 2½ oz frizzante, ginger beer, fresh lime juice, raspberry puree

Venice Sunset • 1½ oz gin, blood orange soda, fresh lemon and lime juice, oleo saccharum, cayenne salted

GUSTOSO • SAVORY & COMPLEX

Aperol Spritz • 3 oz frizzante, 1 oz aperol, soda, orange

Italian Stallion • 1½ oz vodka, oleo saccharum, ginger beer, fresh lime juice

Thyme Lemonade • 1½ oz vodka, lemon soda, thyme simple syrup, fresh lemon juice

Rosemary Paloma • 1½ oz tequila, rosemary simple syrup, fresh lime juice, grapefruit soda

Old Cuban • 1½ oz white rum, 2 oz frizzante, fresh lime juice, simple syrup, mint leaves, bitters

Caesar • 1 or 2 oz vodka, seasoned clamato, lime, charcuterie skewer