



PRIME  CATERING

celebrating everyday

403.331.6921

INFO@PRIMECATERING.CA

OUR VENUE OR YOURS.
TWO GREAT PROPERTIES TO CHOOSE FROM:



320 Scenic Dr S
Lethbridge, AB T1J 4B4



421 Mayor Magrath Dr S
Lethbridge, AB T1J 3L8

COFFEE BREAKS À LA CARTE

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

RECEPTION

- Late Night Munch
- Cocktail Reception

RULES & REGULATIONS

FACILITIES

- Room Capacity Charts
- Room Diagrams

AUDIO & VISUAL

EQUIPMENT RENTALS

Beverages

All Day Coffee / Assorted Teas	\$3.00 per person
Freshly Brewed Coffee and Assorted Teas (12 cups).....	\$24.00 per carafe
Coffee Urn (75 cups)	\$99.00 per urn
Assorted Bottled Juices	\$3.00 per bottle
Assorted Canned Soft Drinks	\$3.00 per can
Bottled Water.....	\$3.00 per bottle

À La Carte

Freshly Baked Croissants.....	\$2.50 each
Assorted Danishes and Turnovers.....	\$2.50 each
Assorted Squares: Chocolate Brownies, Carrot Cake, Nanaimo Bars.....	\$2.50 each
Freshly Baked Jumbo Cookies	\$2.50 each
Assorted Granola Bars	\$2.50 each
Individual Yogurts.....	\$2.50 each
Assorted Bagels with Cream Cheese, Butter, Preserves.....	\$3.00 each
Assorted Muffins.....	\$3.50 each
Assorted Sliced Seasonal Fresh Fruit.....	\$3.50 per person
Assorted Whole Seasonal Fresh Fruit.....	\$1.50 each
Assorted Breakfast Cereals with Milk.....	\$4.00 each
Cinnamon Buns (served warm).....	\$24.00 per dozen
Assorted Cookies	\$24.00 per dozen
Signature Gourmet Desserts	\$24.00 per dozen
Lemon Cranberry or Banana Bread (12 slices).....	\$24.00 per dozen
Snack Mix.....	\$2.50 each

Ask your Catering Specialist for added value coffee breaks.

- Single-day booking with breakfast, add one (1) morning coffee break for \$7.00.
- With single-day lunch booking, add one (1) coffee break for \$8.00.
- With all-day meeting, add two (2) coffee breaks for \$13.00.

MORNING COFFEE BREAKS

BREAKS

- Coffee Breaks À La Carte
- **Morning Coffee Breaks**
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

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RULES & REGULATIONS

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AUDIO & VISUAL EQUIPMENT RENTALS

Good Morning

Selection of Pastries and Baked Goods

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and Assorted Teas

\$8.50 per person

Health Kick Break

Selection of Pastries and Baked Goods

Seasonal Fresh Fruit

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and Assorted Teas

\$9.50 per person

Continental

Selection of Pastries and Baked Goods

Assorted Yogurts

Seasonal Fresh Fruit

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and Assorted Teas

\$10.50 per person

**Ask your Catering Specialist for any of the
à la carte items and added value coffee breaks.**

AFTERNOON COFFEE BREAKS

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
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- Plated Dinners

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AUDIO & VISUAL EQUIPMENT RENTALS

Sweet and Salty

Assorted Jumbo Cookies
Mini Cupcakes
House-Made Chips with Tzatziki

Assorted Soft Drinks
Freshly Brewed Coffee and Assorted Teas
\$10.50 per person

Sweet Indulgence

Assorted Jumbo Cookies
Seasonal Fresh Fruit
Mini Cupcakes

Assorted Soft Drinks
Freshly Brewed Coffee and Assorted Teas
\$10.50 per person

Refuel

Bruschetta, Naan, House-Made Chips with Tzatziki

Assorted Soft Drinks
Freshly Brewed Coffee and Assorted Teas
\$10.50 per person

Parlour

Chicken Wings with Assorted Flavours
Vegetable Tray with Dip

Assorted Soft Drinks
Selection of Bottled Domestic Beer (1 per person)
\$12.50 per person

**Ask your Catering Specialist for any of the
à la carte items and added value coffee breaks.**

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

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AUDIO & VISUAL EQUIPMENT RENTALS

BREAKFAST BUFFETS

Minimum 25 people

Continental Breakfast

Selection of Pastries and Baked Goods
Assorted Yogurts
Seasonal Fresh Fruit

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
\$10.50 per person

Healthy Choices

Multigrain Bagels with Cream Cheese, Butter, Preserves
Bran Muffins
Assorted Yogurts
Assorted Breakfast Cereals with Milk
Seasonal Fresh Fruit

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
\$13.50 per person

Hot Morning Buffet

Selection of Pastries and Baked Goods
Farm Fresh Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Seasonal Fresh Fruit

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
\$15.75 per person

Deluxe Breakfast Buffet

Eggs Benedict
Bacon and Sausage
French Toast with Strawberry Topping, Whipped Cream, Maple Syrup
Breakfast Potatoes
Seasonal Fresh Fruit

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
\$16.75 per person

Add additional Hot Breakfast Items for \$3.00.

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à la carte items and added value coffee breaks.**

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AUDIO & VISUAL EQUIPMENT RENTALS

LUNCH BUFFETS

Minimum 25 people
Served 10:30am – 2:00pm

Classic Working Lunch

Chef's Soup of the Day

Traditional Caesar Salad

Assorted Sandwiches on a selection of Breads and Wraps

Assorted Wraps

Choice of four (4)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Vegetarian

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$17.00 per person

Gourmet Luncheon Buffet

Chef's Soup of the Day

Choice of one (1)

Traditional Caesar Salad

Mixed Greens with a Variety of Dressings

Vegetable Tray with Dip

Assorted Sandwiches on a selection of Breads

Assorted Wraps

Choice of four (4)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Vegetarian

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$18.00 per person

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

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- Plated Lunches

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AUDIO & VISUAL EQUIPMENT RENTALS

Deluxe Deli Bar Working Lunch

Chef's Soup of the Day

Traditional Caesar Salad

Mixed Greens with a Selection of Dressings

Vegetable Tray with Dip

Build Your Own Sandwich with Artisan Breads

Choice of five (5)

Ham

Turkey

Roast Beef

Tuna

Egg Salad

Chicken Salad

Toppings: Cucumbers, Tomatoes, Lettuce, Onions, Pickles, Sliced
Cheese, Red Peppers, Condiments

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.00 per person

**Ask your Catering Specialist for any of the
à la carte items and added value coffee breaks.**

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- **Themed Lunch Buffets**
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
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AUDIO & VISUAL EQUIPMENT RENTALS

THEMED LUNCH BUFFETS

Minimum 20 people
Served 10:30am – 2:00pm

Eastern Buffet

Pho Noodle Salad
Asian Broccoli Slaw

Choice of one (1)

Ginger Beef
Chicken Stir Fry

Jasmine Rice

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Home On The Range

Choice of one (1)

Chef's Soup of the Day
Mixed Greens with House Dressing
Traditional Caesar Salad

Choice of one (1) – approximately one (1) bun per person

Pulled Pork
Chicken
Beef

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

The Italian Table

Garlic Bread
Traditional Caesar Salad
Mixed Greens with Italian Dressing

Choice of one (1)

Chicken Penne with Alfredo Sauce
Baked Lasagna (Vegetarian or Meat Sauce)

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Add \$3.00 per person for both Entrées

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- **Themed Lunch Buffets**
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

RECEPTION

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- Cocktail Reception

RULES & REGULATIONS

FACILITIES

- Room Capacity Charts
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AUDIO & VISUAL EQUIPMENT RENTALS

Mediterranean Table

Fresh Flat Bread with Tzatziki
Greek Pasta Salad
Mixed Greens with Greek Dressing

Choice of one (1)

Skewers of Grilled Chicken
Skewers of Grilled Pork

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$19.50 per person

Add \$3.00 per person for both Entrées

**Ask your Catering Specialist for any of the
à la carte items and added value coffee breaks.**

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- **Executive Lunch Buffet**
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

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- Late Night Munch
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RULES & REGULATIONS

FACILITIES

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AUDIO & VISUAL EQUIPMENT RENTALS

EXECUTIVE LUNCH BUFFET

Minimum 35 people
Served 10:30am – 2:00pm

Freshly Baked Rolls and Butter

Choice of two (2) starters

Chef's Soup of the Day
Traditional Caesar Salad
Mixed Greens with Dressing
Greek Pasta Salad
Marinated Vegetable Salad
Country Potato Salad
Asian Broccoli Slaw
Tomato Feta Salad
Waldorf Salad
Quinoa Veggie Salad

Choice of one (1) starch

Herb Roasted Potatoes
Jasmine Rice
Wild Rice Medley
Mashed Potatoes
Scalloped Potatoes
Quinoa

Fresh Seasonal Vegetables

Choice of one (1) entrée

Grilled Chicken Breast (Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus Sauce)
Maple Glazed Dijon or Blackened Salmon
Roast Beef with Horseradish and Demi-Glaze
Hunter-Style Chicken Cacciatore
Vegetarian Chili Stuffed Pepper (1 per person)
Pasta Primavera
Bacon Wrapped Pork Loin with Mushroom Sauce or Bacon Jam
Baked Lasagna (Vegetarian or Beef)
Country Cabbage Rolls
Honey Mustard Glazed Ham
Roasted Turkey, Stuffing, Gravy, Cranberry Sauce

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$23.75 per person

Add \$3.00 per person for additional Main Entrée

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

RECEPTION

- Late Night Munch
- Cocktail Reception

RULES & REGULATIONS

FACILITIES

- Room Capacity Charts
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**AUDIO & VISUAL
EQUIPMENT RENTALS**

PLATED LUNCHES

Minimum 25 people

Served 10:30am – 2:00pm

All Plated Lunches are served with your choice of Soup of the Day or Mixed Greens, Chef's choice of Potato, Seasonal Grilled Vegetables, and Freshly Baked Rolls and Butter.

Includes a platter of Chef's Signature Desserts, Freshly Brewed Coffee, and Assorted Teas.

Only one (1) entrée selection for the entire group.

Grilled Chicken Breast

Choice of Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus Sauce

\$19.50 per person

Roasted Pork Loin

Choice of Mushroom Sauce or Bacon Jam

\$19.50 per person

Baked Ham with Honey Mustard Glaze

Scalloped Potatoes

\$19.50 per person

Baked Salmon

Maple Dijon Glaze Topped with Fresh Fruit Salsa

\$20.50 per person

Fire Steak Sandwich (One Steak Temperature Only)

Garlic Toast

\$23.50 per person

Quick Serve

(All items in the Quick Serve Lunches are served at the same time.)

Chicken Lemon Dill Pasta Salad..... \$17.00 per person

Grilled Chicken Spinach Salad, Garlic Toast..... \$17.00 per person

Baked Lasagna, Traditional Caesar Salad, Garlic Toast.....\$20.00 per person

DINNER BUFFETS

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
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RECEPTION

- Late Night Munch
- Cocktail Reception

RULES & REGULATIONS

FACILITIES

- Room Capacity Charts
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AUDIO & VISUAL EQUIPMENT RENTALS

Classic Dinner Buffet (minimum 35 people)

Freshly Baked Rolls and Butter

Gourmet Salad (Choice of 2)

Seasonal Vegetable Medley

Classic Starch (Choice of 1)

Main Entrée (Choice of 1)

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$28.50 per person

Deluxe Dinner Buffet (minimum 50 people)

Freshly Baked Rolls and Butter

Gourmet Salad (Choice of 4)

Seasonal Vegetable Medley

Classic Starch (Choice of 1)

Main Entrée (Choice of 2)

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$31.50 per person

Executive Dinner Buffet (minimum 50 people)

Freshly Baked Rolls and Butter

Gourmet Salad (Choice of 6)

Vegetable Tray with Dip

Seasonal Vegetable Medley

Charcuterie Platter

Classic Starch (Choice of 2)

Main Entrée (Choice of 2)

Seasonal Fresh Fruit

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$36.00 per person

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- Themed Dinner Buffets
- Plated Dinners

RECEPTION

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RULES & REGULATIONS

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- Room Capacity Charts
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AUDIO & VISUAL

EQUIPMENT RENTALS

Presidential Dinner Buffet (minimum 75 people)

Freshly Baked Rolls and Butter

Gourmet Salad (Choice of 8)
Vegetable Tray with Dip
Seasonal Vegetable Medley
Charcuterie Board

Classic Starch (Choice of 2)
Main Entrée (Choice of 3)

Sliced Seasonal Fresh Fruit
Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$39.00 per person

Choose from:

Gourmet Salads

Chef's Soup of the Day
Traditional Caesar Salad
Mixed Greens with Dressing
Greek Pasta Salad
Asian Broccoli Slaw
Tomato Feta Salad
Spinach Salad (Sweet or Savoury)
Marinated Vegetable Salad
Waldorf Salad
Pho Noodle Salad
Quinoa Veggie Salad
Shrimp Salad

Classic Starches

Herb Roasted Potatoes
Jasmine Rice
Wild Rice Medley
Mashed Potatoes
Scalloped Potatoes
Baked Potatoes
Quinoa

Main Entrées

Grilled Chicken Breast (Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus)
Baked Salmon with Fresh Fruit Salsa (Maple Glazed Dijon or Blackened)
Roast Beef with Horseradish and Demi-Glaze
Bacon Wrapped Roasted Pork Loin with Mushroom Sauce or Bacon Jam
Country Cabbage Rolls
Perogies with Grilled Onions
Baked Lasagna (Vegetarian or Beef)
Honey Mustard Glazed Ham
Hunter-Style Chicken Cacciatore
Roasted Turkey, Stuffing, Gravy, Cranberry Sauce
Pasta Primavera
Vegetarian Chili Stuffed Pepper
Tofu Tetrizzini (Vegetarian Style Tetrizzini in a Mushroom Cream Sauce)

Add \$3.00 per person to upgrade from Roast Beef to Prime Rib

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
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BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
- **Themed Dinner Buffets**
- Plated Dinners

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RULES & REGULATIONS

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AUDIO & VISUAL EQUIPMENT RENTALS

THEMED DINNER BUFFETS

Minimum 20 people

Eastern Buffet

Pho Noodle Salad
Asian Broccoli Slaw

Ginger Beef
Stir Fry (Chicken or Vegetarian)

Jasmine Rice

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$28.50 per person

Home On The Range

Choice of two (2)

Chef's Soup of the Day
Mixed Greens with House Dressing
Traditional Caesar Salad

Choice of two (2) – approximately 1 1/2 buns per person

Pulled Pork

Chicken

Beef

Oven Roasted Rosemary Potatoes

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$28.50 per person

The Italian Table

Garlic Bread
Traditional Caesar Salad
Mixed Greens with Italian Dressing

Chicken Penne with Alfredo Sauce
Baked Lasagna (Vegetarian or Meat Sauce)

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$28.50 per person

BREAKS

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BREAKFAST BUFFETS

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AUDIO & VISUAL EQUIPMENT RENTALS

Mediterranean Table

Fresh Flat Bread with Tzatziki
Greek Pasta Salad
Mixed Greens with Greek Dressing

Skewers of Grilled Chicken
Skewers of Grilled Pork

Wild Rice Medley

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$28.50 per person

BREAKS

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BREAKFAST BUFFETS

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AUDIO & VISUAL EQUIPMENT RENTALS

PLATED DINNERS

Minimum 25 people

All plated dinners are served with your choice of Soup of the Day or Salad, Chef's choice of Potato, Seasonal Grilled Vegetables, and Freshly Baked Rolls and Butter.

Includes a choice of one (1) of our Chef's Signature Desserts, Freshly Brewed Coffee, and Assorted Teas.

First Course

Choice of one (1)

Chef's Soup of the Day
Mixed Greens with House Dressing
Traditional Caesar Salad
Spinach Salad (Sweet or Savoury)

Add \$4.00 per person for both Soup and Salad

Main Course

Choice of one (1)

Baked Ham with Honey Mustard Glaze
Scalloped Potatoes
\$28.50 per person

Roasted Pork Loin
Choice of Mushroom Sauce or Bacon Jam
\$29.75 per person

Grilled Chicken Breast
Choice of Lemon Herb, Home-Made BBQ, Teriyaki, or Fire Roasted Tomato Citrus Sauce
\$31.00 per person

Traditional Roasted Turkey
Sage Dressing, Cranberry Sauce, Gravy
\$31.00 per person

Baked Salmon
Maple Dijon Glaze or Blackened
Fresh Fruit Salsa
\$33.00 per person

Broiled AAA Sirloin
Garlic Toast (One Steak Temperature Only)
\$34.00 per person

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AUDIO & VISUAL EQUIPMENT RENTALS

Roasted Inside Round of Canadian Beef

Mustard Peppercorn Rub

\$34.00 per person

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Ham and Havarti Cheese

Mushroom Sauce

\$33.00 per person

Roasted Prime Rib of Sterling Silver AAA Alberta Beef

Au Jus

\$41.00 per person

Alberta Beef Tenderloin

Mustard Peppercorn Rub

\$42.00 per person

Duet of Beef Medallion and Chicken Cordon Bleu

\$39.00 per person

Ask for other Duet Combinations and Pricing

Ask your Catering Specialist for vegetarian options.

Dessert

Choice of one (1)

Cheesecake with Topping

Chocolate Truffle Cake

Crème Brûlée

Sticky Toffee Pudding

Chocolate Mousse and Biscotti

Berry Cream Tart

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AUDIO & VISUAL EQUIPMENT RENTALS

LATE NIGHT MUNCH

Minimum 35 people

Available after 9:00pm only and is intended as a follow-up to a full Prime Catering dinner service.

Traditional

Assorted Cold Meat and Cheese Platters

Assorted Pickle Tray

Assorted Buns and Condiments

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$11.00 per person

Pizza

Pizza Toppings: Ham and Pineapple, Vegetarian, Pepperoni, or All Meat

Vegetable Tray with Dip

Freshly Brewed Coffee and Assorted Teas

\$13.00 per person

Perogies or Baked Potatoes

Onion Tangles, Green Onions, Bacon, Red Peppers, Jalapeños,

Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream

Vegetable Tray with Dip

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$13.00 per person

Nacho Bar

Cheese Sauce, Bacon, Sour Cream, Green Onions, Chili, Tomatoes,

Jalapeños, Green and Red Peppers, Salsa, Ranch Dressing

Vegetable Tray with Dip

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$13.00 per person

Cheeseburger Bar with House-Made Chips

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles,

Cheddar Cheese, Jalapeños, Pineapples, Bacon

Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki Sauce

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$14.00 per person

Gourmet Hot Dogs with House-Made Chips

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles,

Cheddar Cheese, Jalapeños, Pineapples, Bacon

Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki sauce

Chef's Signature Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$14.00 per person

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

TAXES AND ADDITIONAL CHARGES INCLUDING 15% SERVICE CHARGE AND 5% GST ARE NOT INCLUDED.

TEL: 403.331.6921 | EMAIL: INFO@PRIMECATERING.CA

BREAKS

- Coffee Breaks À La Carte
- Morning Coffee Breaks
- Afternoon Coffee Breaks

BREAKFAST BUFFETS

LUNCH

- Lunch Buffets
- Themed Lunch Buffets
- Executive Lunch Buffet
- Plated Lunches

DINNER

- Dinner Buffets
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- Plated Dinners

RECEPTION

- Late Night Munch
- Cocktail Reception

RULES & REGULATIONS

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AUDIO & VISUAL EQUIPMENT RENTALS

COCKTAIL RECEPTION

Minimum 30 people

Choose two (2) Classic Cold, two (2) Deluxe Hot, and two (2) Executive items. 12 – 15 items per person.

\$17.00 per person

Classic Cold

Antojitos
Bruschetta Canapé
Tuscan Canapé
Prosciutto and Fig Canapé
Smoked Salmon Canapé
Mosaic Canapé
Cucumber Canapé
Devilled Eggs
Caprese Skewers
Mediterranean Skewers
Assorted Desserts and Squares

Deluxe Hot

Dry Ribs
Chicken Wings
Artichoke and Spinach Dip
Buffalo Chicken Bites
Stuffed Mushroom Caps
Asian Pork Bites
BBQ Meatballs

Executive

Potstickers
Crab and Scallop Cakes
Maki
Prawn Cocktail
Oyster Bar (Seasonal)
Pork, Chicken, or Beef Sliders
Tempura Shrimp
Wasabi Tuna Tartare

Our reception menu is designed as an appetizer. It should not be served as a meal.

We can customize it for dinner, ranging in price from \$25.00 – \$34.00 per person based on selections. Please ask your Catering Specialist for details.

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**AUDIO & VISUAL
EQUIPMENT RENTALS**

Add Extras by the Platter

Deli Meat with Buns and Condiments.....	\$170.00 per platter (serves 40)
Chef's Choice of Classic Cold Hors d'Oeuvres	\$150.00 per platter (80 pieces)
Charcuterie Board.....	\$150.00 per platter (serves 40)
Deli Meat	\$135.00 per platter (serves 40)
Cheese and Crackers.....	\$125.00 per platter (serves 40)
Sliced Seasonal Fresh Fruit.....	\$110.00 per platter (serves 40)
Vegetables with Dip	\$100.00 per platter (serves 40)
Assorted Pickle Platter	\$75.00 per platter (serves 40)
Chef's Signature Selection of Desserts.....	\$75.00 per platter (serves 40)

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AUDIO & VISUAL EQUIPMENT RENTALS

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

The menus in this package are suggested selections; Our Executive Chef would be pleased to customize menus to suit any taste and occasion (minimum of 50 guests). Prices do not include 15% service charge or applicable government taxes on all food and beverage.

Off-site events are subject to limited menu selections, a minimum number of 50 guests, and transportation fees.

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.

A minimum of 25 guests are required for all plated meals. Multiple entrées may be selected (entrées ONLY) with a maximum of two (2) choices; \$2.50 per person will apply. Orders must be received a minimum of 14 days prior to your function.

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 pre-cut your cake for a \$20.00 flat fee.

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. Billing will reflect whichever number is greater. 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.

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**AUDIO & VISUAL
EQUIPMENT RENTALS**

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. A minimum \$500.00 deposit is required for all private functions without a credit account. Deposits are refundable on written cancellation of at least six (6) months prior to the function.

Deposits and Method Payment – Weddings

- 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. Miscellaneous expenses must be cleared within 14 days of 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.

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**AUDIO & VISUAL
EQUIPMENT RENTALS**

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 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.

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 CHARTS

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AUDIO & VISUAL EQUIPMENT RENTALS

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.

ROOM DIAGRAMS

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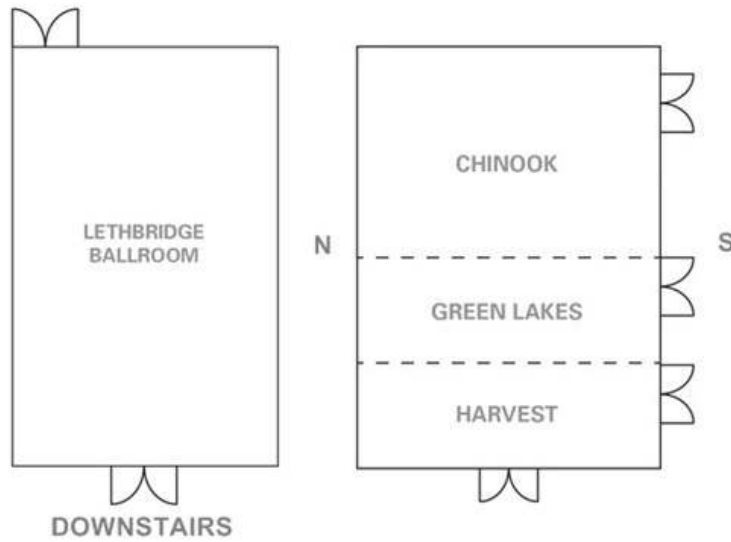
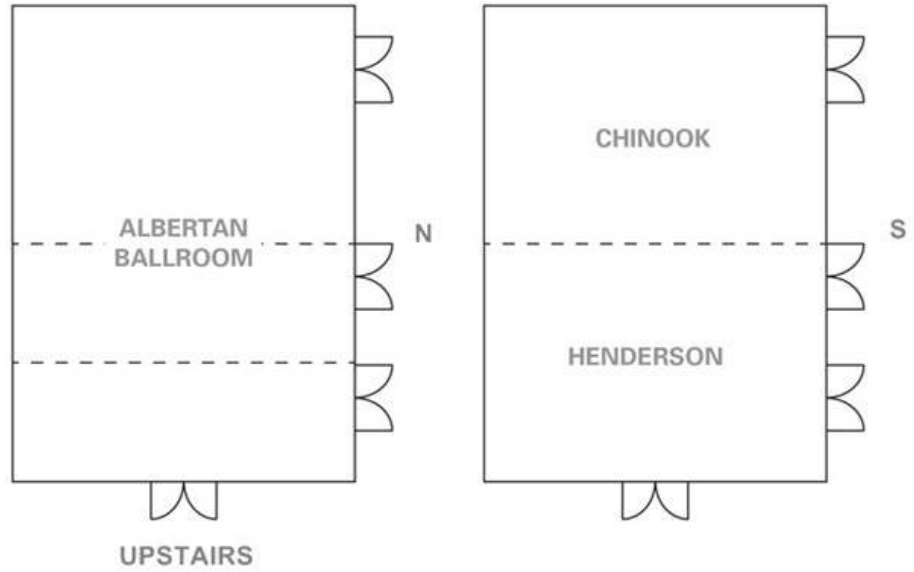
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AUDIO & VISUAL EQUIPMENT RENTALS

Sandman Hotel Lethbridge



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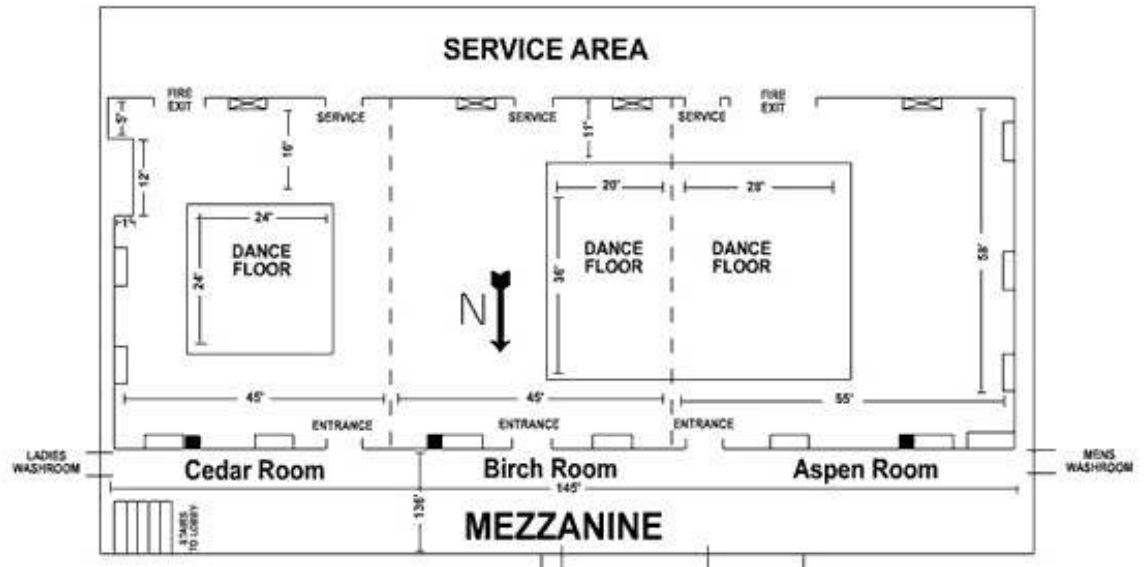
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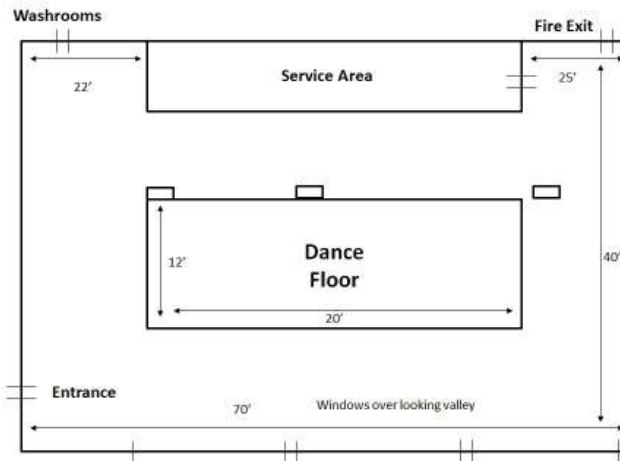
**AUDIO & VISUAL
EQUIPMENT RENTALS**

Sandman Signature Lethbridge Lodge

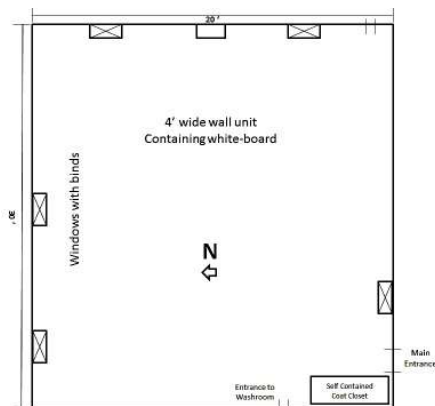
Grand Ballroom



Anton's Ballroom



Poplar Rooms x3



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RULES & REGULATIONS**FACILITIES**

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AUDIO & VISUAL EQUIPMENT RENTALS

AUDIO & VISUAL EQUIPMENT RENTALS

Costs per day

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
DJ Box	\$15.00

Accessories

Flip Chart with Paper & Markers.....	\$20.00
Whiteboard with Markers.....	\$20.00
Podium	NC
Extension Cord.....	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.