

*"Life is not measured
by the amount of breaths we take,
but by the moments that
take our breath away."*

Anonymous

Congratulations on your upcoming wedding!

The Mayfield Inn & Suites would like to be part of your special day! We've put together this information package in hope it will help answer your questions. We are here to assist you with all the little details that go into making a memorable once-in-a-lifetime event so please feel free to contact us if you require any further information.

When booking with the Mayfield Inn & Suites, we provide each bride and groom with complete set-up of their Banquet Room including white table linens and napkins, glassware, cutlery and china, gift table, cake table, guest book table, and raised head table. Additionally, we offer:

- ♥ Complimentary podium and microphone for your Master of Ceremonies
- ♥ Complimentary overnight bridal package (with minimum of 250 guests)
- ♥ Complimentary table centrepieces
- ♥ Complimentary pre-setting of favours and minimal table decorations
- ♥ Complimentary parking for your guests

The Mayfield Inn & Suites has banquet facilities to accommodate from 10 to 550 guests for a dinner and dance. For weddings over 550 guests, the Mayfield Trade Centre is an ideal solution.

Don't forget to ask about our favourable guestroom rates!

Alpine Lakes Room

Decorated in warm pastels and ideal for smaller weddings, the Alpine Lakes Room is made up of four rooms, the Maligne, Morraine, Amethyst, and Emerald rooms. It is the perfect setting for an intimate dinner and dance and can accommodate up to 100 guests.

Pallisades Ballroom

Featuring 16' ceilings and beautiful chandelier, the Pallisades Ballroom is our largest single ballroom, capable of accommodating up to 150 guests for your dinner and dance.

Rundle/Robson Ballrooms

Alternatively, the Rundle/Robson Ballrooms can be combined to accommodate the same number of guests for your dinner and dance. These two room combined feature two chandeliers and wall sconce lighting on two of their four walls.

Logan/Pallisades or Rundle/Robson/Logan Ballrooms

For weddings expecting 150-250 guests, we recommend adding the Logan Ballroom to either the Pallisades or Rundle/Robson Ballrooms. The Logan Ballroom brings an additional chandelier to either room combination.

The Grand Ballroom

Accommodating 350-550 guests, the Grand Ballroom is made up of the Rundle, Robson, Logan and Pallisades Ballrooms. It features a total of four chandeliers and boasts wall sconce lighting on two of its four walls.

Please note, should the actual number of dinner guests fall below the Ballroom's minimum capacity, additional room charges may apply.

<i>Room</i>	<i>Minimum</i>
Rundle/ Robson Ballrooms	120 guests
Pallisades Ballroom	120 guests
Rundle/ Robson/Logan Ballrooms	150 guests
Logan/Pallisades Ballrooms	150 guests
Robson/Logan/Pallisades Ballrooms	250 guests
The Grand Ballroom	350 guests

Have you always dreamed of having an outdoor ceremony ...

... Hold it indoors!

The Garden Courtyard

10 – 200 guests

On the day of your dreams, your groom's first glimpse is of his beautiful bride as she descends from the second floor with an indoor fountain gracing her path.

Located just off the hotel lobby, the Mayfield Inn & Suite's Garden Courtyard is surrounded with lush trees and greenery.

An authentic Thai Pagoda serves as a beautiful backdrop while celebrating your union and exchanging your vows.

If your wedding reception is booked with the Mayfield Inn & Suites, the rental rate for the Garden Courtyard is \$500.00 for a four-hour period. If your reception is not taking place at the Hotel, the rental rate for the Courtyard is \$1,000.00. Included in the rental of the Garden Courtyard is a complimentary sound system including a microphone, 4-channel mixer, amplifier, two TOA hi-fidelity speakers, a CD player and MP3/Laptop adaptors.

Bridal Package

*Provided Complimentary for your Wedding Night**



One night's accommodation in one of our Jacuzzi Suites

*Do Not Disturb Basket including:
Split of Sparkling Wine & Two Keepsake Flutes,
Chocolate & Strawberries,
Edmonton Sunrise Breakfast in Bed
(or breakfast buffet in Botanica's)
Long Stemmed Rose,
Bath Amenities,
Turn down service
Late check out at 2 pm
(Valued Up to \$375.00)*

* With a minimum of 250 guests. For receptions of 70 to 249 guests, enjoy a complimentary overnight room or receive 50% off the above package.

* Based on availability, substitution may be necessary. Please confirm your package with your catering consultant and obtain a confirmation number.

Menus

Our menus offer a wide variety of appetizers, entrées and desserts and have been designed to offer flexibility in your event planning. Please feel free to discuss any special dishes not appearing in our menus with our catering team and we will do our utmost to offer them to you.

When selecting your menu, please remember for each function the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Manager prior to the service commencing.

For children 5-10 years of age, we feature either a special three-course plated menu or a 50% discount off the price of your buffet. Children under 5 years are complimentary providing the number of children do not exceed ten percent of the expected number of guests.

Guaranteed Attendance

A guaranteed number of guests attending your food and beverage function is required three (3) working days prior to the event. If a guarantee is not received, the Hotel will bill the original expected number or the actual number of guests, whichever is greater.

Prices

Please be advised all quoted prices are subject to change without notice. Rates will be guaranteed no earlier than two (2) months in advance.

Gratuity / Tax

All food and beverage, audio visual, and meeting room rentals are subject to sixteen (16) percent service gratuity. GST is applied to the balance of your bill.

Deposit Schedule

A non-refundable deposit of 25 % of event estimate or \$1,000.00 which ever is greater is required to secure your room on a definite basis. Your deposit will be used towards your final bill. 50% of the estimated balance for your wedding will be due two (2) months prior to the event with the remainder due one (1) weeks prior to your special day.

Corkage

Full Bar Corkage is available to all Brides and Grooms. This means you are able to provide all alcohol for your function. The Corkage fee is \$10.00 per person and is subject to gratuity and GST. This fee includes storage and handling of your alcohol, ice, mix, condiments, napkins and glasses. Please note, the Hotel requires the original copy of your liquor license prior to serving any drinks

Wine corkage is also available for those who would prefer it. This gives you the opportunity to provide the wine and have the Hotel supply all other liquor. The fee for Wine Corkage is \$5.00 per adult and is subject to gratuity and GST. Home made wine may not be served due to Health Regulations. Please note, the Hotel requires the original copy of your liquor license prior to serving any wine. Your license should also state that wine service is over the dinner hour only as two liquor licenses cannot be combined. The bar will be shut down during dinner service.

Cancellation Policy

In the event of cancellation, the customer is subject to a charge of up to one hundred (100) percent of the total value of the function booked.

Statutory Holidays

A fifteen (15) percent surcharge will apply to all food and beverage prices for bookings which fall on a Canadian statutory holiday.

Food From Outside the Hotel

Due to City and Provincial health regulations, the Hotel does not permit any food to be brought in from the outside. The only exception being your commercially-produced wedding cake. Failure to comply with this policy will result in the additional charges of comparable items from the Mayfield's banquet menus.

Security

The Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

Unconsumed Food

The hotel does not allow take out containers or unconsumed food to be taken from the venue due to City and Provincial Health regulations.

Shipping / Receiving / Storage

Your decorations and alcohol may be dropped off either on the day of or the day prior to your event. Our hours of operation are 8am – 4pm Monday – Friday excluding the holidays. Deliveries will be accepted until 3:30 pm. Please deliver directly to Shipping and Receiving and ensure all boxes are labelled with your name, function date and room.

Due to the delicate nature of wedding cakes, it will be the Bride and Groom's responsibility to have the cake delivered and set-up. Cakes must be commercially made and may be dropped off the night prior with clear storage instructions.

Offsite Catering

We are pleased to offer offsite catering. An additional per person outside catering fee will also apply to your event. This fee will be quoted once an assessment of your requirements is made.

Special Services

In order to assist you in planning your special day, we are happy to refer a variety of musicians, DJs, event planners, rental companies for additional decor, florists and photographers. We will work with you in developing your audio visual rental requirements, reserved seating arrangements, floor plans and registration tables.

Access is at 5 pm on the day of your function. Earlier access is available for decorating your banquet room at a discounted room rental or can be confirmed one week prior to your wedding.

Please Keep In Mind...

A Bartender labour charge of \$18.95 per hour (minimum 3 hours) will be applied if beverage consumption is less than \$350.00.

For all clients supplying their own liquor and planning to have a cash bar, a ticket seller will be required. A labour charge of \$18.95 per hour (minimum 3 hours) will be applied.



Confetti, rice and other such items are not permitted in the hotel. A minimum charge of \$75.00 will be applied if additional clean up is required.



Candles with open flame, including votive candles, are not permitted. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceiling are also prohibited.

COCKTAIL RECEPTIONS

HOT HORS D'OEUVRES

Sautéed Sea Scallops in Cajun Butter
Malaysian Style Chicken Skewers
Baked Kiwi Mussels in Spicy Garlic Herb Butter
Golden Fried Jumbo Shrimp with Piquante Sauce
Seafood Phyllo Pouch
25.95 per dozen


Crab Cakes with Spicy Habenero Cheese Dip
 Vegetarian Samosa with Mint Chutney
Dry Garlic Pork Ribs, Plum Dipping Sauce
 Baked Mushrooms with Spinach & Feta
24.95 per dozen


Bullseye Barbecue Meat Balls
 Spanakopita, Tzatziki Dip
Hot & Spicy Buffalo Chicken Wings
 Vegetarian Spring Rolls with Soy Ginger Sauce
21.95 per dozen

COCKTAIL RECEPTIONS

C O L D H O R S D ' O E U V R E S

Smoked Salmon, Goat Cheese on Rye Croutons
Fumé Poached Jumbo Shrimp, Piquant Sauce
27.95 per dozen

PEI Mussels on Half Shell, Balsamic Vinaigrette
Lobster & Shrimp Canapé
 Camembert Wedge on Honey Baked Croutons
26.95 per dozen

Prosciutto & Melon
Devilled Eggs
 Tomato & Black Olive Bruschetta
22.95 per dozen

S U S H I B A R

Maki – Traditional Spicy Salmon
Maki – Traditional Crab
Maki – Californian Avocado, Crab & Cucumber
Sushi – Shiitake & Shrimp
30.95 per dozen

COCKTAIL RECEPTIONS

CHEF'S CARVING STATIONS

Roast Baron of Alberta Beef

Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream

10.95 per person (30 person minimum)

Prime Rib of Alberta Beef

Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream

13.95 per person (30 person minimum)

Smoked Atlantic Salmon

Served with Mini Bagels, Rye Bread, Sweet Onion Marmalade,
Cream Cheese, French Capers

14.95 per person (15 person minimum)

Roast Young Turkey

Served with Freshly Baked French Baguettes, Chipotle Mayonnaise, Cranberry Orange Relish

12.95 per person (30 person minimum)

Baked Spiced Old Fashioned Ham

Served with Ciabatta Buns, Swiss Cheese, Vegetable Spread & Dijon Mustard

9.95 per person (30 person minimum)


Jumbo Shrimp Sauté Station

Flamed with Crown Royale and served with Steamed Rice

28.95 per dozen (10 dozen minimum)

TO ENHANCE YOUR RECEPTION

Artichoke & Spinach Dip

 Tortilla Chips & Toasted Croutons
49.95 per Bowl (serves 20 persons)

Hummus Dip

Toasted Pita Chips & Crackers
39.95 per bowl (serves 20 persons)

Baked Brie Wheel

Sweet Chili & Redcurrant Jelly, Assorted Crackers & Melba Toast

195.00 per wheel (serves approximately 50 persons)

Buffet Dessert Table

Selection of 3 Tortes, Deep Dish Apple Pie, European Cheese Cake,
Squares, Rice Pudding, Chocolate Mousse,

Deluxe Cheese Board, Platter of Seasonal Fresh Fruits

19.95 per person

COCKTAIL RECEPTIONS

ASSORTED PLATTERS & SNACKS

The following platters serve 25 people

Deluxe Cheese Board with Crackers & Assorted Breads	170.00
Fresh Vegetables with Zesty Dips	105.00
Sliced Montreal Deli Meats, Dinner Rolls & Condiments	150.00
Assorted Fancy English-Style Sandwiches	145.00
Platter of Seasonal Fresh Fruit	118.50

Milk Chocolate Fondue Station with Fresh Fruit (serves 10)	100.00 per station
Basket of Tortilla Chips and Salsa, (serves 10)	20.00 per basket
Bowl of Pretzels, 1kg, (serves 20)	16.00 per bowl
Bowl of Assorted Nuts, 1kg, (serves 20)	32.00 per bowl

LATE NIGHT SNACKS

The following serve 25 people

Assorted English Style Finger Sandwiches

Finger Sandwiches garnished with Fresh Vegetables & Relish Tray (*3 pieces per person*)
Freshly Brewed Coffee and Specialty Teas
190.00

Montreal Deli Meat & Cheese Platter

Freshly Baked Rolls, Assorted Condiments
Fresh Vegetables with Zesty Dips, Relish Tray
Freshly Brewed Coffee and Specialty Teas
260.00

Platter of Seasonal Fresh Fruit & Cheese

Fruit Yogurt Dip
Deluxe Cracker Assortment
Freshly Brewed Coffee and Specialty Teas
235.00

Dry Garlic Pork Ribs

Sweet & Sour Sauce
Plum Sauce
120.00

THE GRANDE BUFFET

For Groups of 50 People or More

C O L D S E L E C T I O N S

Freshly Baked Dinner Rolls & Butter
Traditional Caesar Salad
Mixed Garden Greens with a Variety of Dressings & Vinaigrettes
Crisp Vegetables with Zesty Dip, Olives & Pickles
Platter of Devilled Eggs
Six Seasonal Gourmet Salads
Platter of Sliced Deli Meats, Pate & Garlic Sausage
Platter of House Cured Gravlax and Smoked White Fish

ADD: California Style Sushi Rolls, Pickled Ginger & Wasabi
(Additional 2.50 per person)

H O T C H A F I N G D I S H S E L E C T I O N S

Breast of Chicken Cordon Bleu
Pan Seared Ginger Spiced Salmon, Maple Butter
Traditional Roast Young Turkey, Sage Dressing, Cranberry Sauce
Shiitake Beef & Green Onions
Juniper Berry Marinated Roast Pork Loin
Herb Roasted Chicken, Pan Gravy
Pan Seared Lamb Chops with Rosemary Jus
Homemade Baked Lasagna (*Beef or  Vegetarian, choose one*)
 Wild Mushroom Tortellini Primavera
Breast of Chicken Florentine
Pan-fried Pork Schnitzels
Roast Baron of Alberta Beef, Pan Gravy

Hot Selections are paired with Chef's Choice of Seasonal Vegetable and two choices of the following; Rice Pilaf, Potato, Pasta and Potato & Cheddar Perogies

C A R V I N G S T A T I O N

Roast Prime Rib of Alberta Triple A Beef, Okanagan Red Wine Jus, Wasabi Horseradish
(Additional 5.00 per person)

B U F F E T D E S S E R T T A B L E

A Selection of 3 Tortes, Deep Dish Apple Pie, European Cheese Cake, Squares, Rice Pudding, Chocolate Mousse, Deluxe Cheese Board, Platter of Seasonal Fresh Fruits

Freshly Brewed Coffee and Specialty Teas

Choose One Hot Chafing Dish item: 41.95
Two items: 44.95
Three items: 46.95

PLATED DINNER SELECTIONS

APPETIZERS

Italian Antipasto Plate

*Roma Tomato, Black Olives, Prosciutto, Mortadella,
Capicola, Provolone, Vegetable Giardinera
(additional 6.75 per person)*

Smoked Canadian Atlantic Salmon

*Goat Cheese Pumpernickel Crouton & Red Onion
(additional 6.75 per person)*

Marinated Jumbo Shrimp & Rainbow Maki

*Vegetable Julienne, Piquant Sauce & Wasabi
(additional 6.95 per person)*



Exotic Mushroom Ragout

*With Sun-dried Tomato & Herbed Polenta
(additional 5.75 per person)*



Vegetable Strudel

*Julienne of Vegetables in Phyllo, Canadian Wild Rice, Basil Cream
(additional 5.75 per person)*

SORBETS

*Champagne
Orange Blossom
Lemon
Black Berry
(additional \$1.95 per person)*

PLATED DINNER SELECTIONS

All dinner entrée pricing is based on a three-course meal which includes Freshly Baked Dinner Rolls and Butter, your selection from the Soup or Salad menus, Chef's selection of Seasonal Fresh Vegetables and Accompaniment, and your selection from our Dessert menu.

Freshly Brewed Coffee & Specialty Teas are served with your dessert.

**UPGRADE YOUR DINNER FOR AN ADDITIONAL 3.95 PER PERSON.
SELECT BOTH A SOUP AND A SALAD TO MAKE YOUR MEAL A FOUR-COURSE DINNER.**

S O U P S

Hearty Alberta Beef & Prairie Grains

A superb broth from ingredients of the sun-drenched Prairies



Wild Mushroom Bisque

A delightful blend of gourmet mushrooms, herbs and spices, finished with dairy cream



Roasted Butternut Squash & Maple Cream

A spicy purée of roasted vegetables, finished with Canadian maple syrup



Cream of Asparagus and Roasted Tomato

A combination of young asparagus and ripe tomatoes that tastes just right!

S A L A D S

Gathered Garden Greens (Low Carb)

Balsamic Vinaigrette

Baby Spinach & Field Mushrooms

Creamy Citrus Dressing

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons & Parmesan

Mimosa Salad

Boston Lettuce, Mandarin Oranges, Egg, Tomatoes, Red Grapes

Mandarin Orange & Kivi Dressing

Italian Salad

Roma Tomatoes, Cucumbers, Red Onions, Olives

Sun-dried Tomato Pesto Vinaigrette

PLATED DINNER SELECTIONS

E N T R É E S

Roasted Breast of Chicken

Wild Mushroom Ragout

31.95

Slow Roasted Baron of Alberta Beef

Mushroom Sauce, Horseradish Cream

31.95

Slow Roasted Prime Rib of Alberta Beef

Rosemary Jus, Horseradish Cream

36.95



Roasted Vegetable Phyllo Pouch

Caramelized Pecans, Red Pepper Coulis

31.95

Supreme of Chicken Galliano

*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke,
Roasted Garlic, Feta, Galliano Cream*

36.95

Medallions of Pork Tenderloin

Calvados Cream

36.95



Baked Vegetarian Lasagna

Layers of Roasted Vegetables, Four Cheese and Spicy

Tomato Sauce

31.95

Beef Sirloin Pepper Steak

Four Peppercorn Cream

34.95

Ginger Spiced Atlantic Salmon

Maple Butter

34.95

Breast of Chicken Cordon Bleu

Black Forest Ham, Swiss Cheese, Mushroom Sauce

34.95

Pan-Seared Beef Tenderloin

Four Peppercorn Crust, Okanagan Red Wine Reduction

43.95

Duet of Rack of Lamb & Breast of Chicken

Dijon Mustard & Herb Crusted Roasted Lamb

with Minted Demi Glaze

and Boneless Chicken filled with Prosciutto,

Provolone & Asparagus, Chantrelle Reduction

43.95

PLATED DINNER SELECTIONS

DESSERTS

Choice of one dessert or two, two to be served alternately

Deep Dish Apple Pie

Sweet Dough Pastry Crust, a layer of Custard, large chunks of Apple, sprinklings of Raisins and Cinnamon topped with a Coconut Streusel & Chantilly Cream

Dulche de Leche

This incredible mousse cake starts with a moist chocolate cake layer topped with a rope of Dulce de leche white truffle filling. We then cover it all with a silky chocolate mousse finished with a white chocolate caramel glaze

Crème Brule Cheesecake

A combination of Cheesecake and Brule on a short bread crust that is truly amazing with a caramelized sugar topping

European Style Cheesecake

*Our Vanilla-enhanced Classic Cheesecake is a wonderful compliment to any meal!
Accompanied with a Berry Compote*

Tiramisu Torte

Espresso drenched Cake Layers enhanced with a mouth watering Mascarpone Cheese Mousse, topped with a dusting of Cocoa Sugar, Strawberry Coulis

Hazelnut Chocolate Mousse Torte

A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a melted Chocolate Glaze and Sambucca Cream

SIGNATURE DINING

For Groups of 20 to 100

*This menu has been created by our award-winning
Executive Chef, Joe Kennedy, from his personal favourites.*

From personalized menus, provided on each table, guests will select their choice of entrée and dessert.

Roasted Butternut Squash

Maple Cream Drizzle



Gathered Baby Greens

*Roma Tomatoes, Cucumbers, Red Onions, Olives, Artichokes
Sun-dried Tomato Pesto Vinaigrette*



Blackberry Sorbet

Fresh Mint Garnish



Medallions of Beef Tenderloin, Four Peppercorn Crust

Okanagan Red Wine Reduction, Chateau Potatoes

Or

Supreme of Chicken Galliano

*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke, Roasted Garlic, Feta
Galliano Cream, Whipped Buttermilk Potato*

Or

Pan Seared Ginger Spiced Wild Sockeye Salmon

Maple Butter, Mushroom Risotto



Hazelnut Chocolate Mousse Torte

*A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a
melted Chocolate Glaze and Sambucca Cream*

Or

Grand Marnier Crème Brûlée

*Delicate egg custard enriched with crème & flavored with Grand Marnier.
Topped with caramelized sugar.*

59.95

Dinner is accompanied by Freshly Baked Rolls.

Freshly Brewed Coffee and Specialty Teas are served with your Dessert.

A Vegetarian option may be substituted for one of the above entrée selections.

LIQUOR MENU

	Host Bar	Cash Bar
LIQUOR		
Standard Brand (1 oz.)	4.75	5.50
Premium Brand (1 oz.)	5.50	6.25
WINE		
Wine by the Glass	5.25	6.00
BEER & COOLERS		
Domestic Beer	4.75	5.50
Imported / Premium Beer	5.50	6.25
Coolers	5.50	6.25
LIQUEURS		
Standard Brand (1 oz.)	5.50	6.25
Premium Brand (1 oz.)	6.50	8.00
NON - ALCOHOLIC		
Virgin Cocktails	2.75	3.00
Beer	2.75	3.00
Soft Drinks	2.75	3.00
Juice (Bottled)	2.75	3.00
PUNCH		
Champagne Punch	95.00 per 160 oz. bowl	
Liquor Punch	95.00 per 160 oz. bowl	
Fruit Punch	45.00 per 160 oz. bowl	

The Mayfield Inn & Suites provides a ticket seller for groups over 75 people for all Cash Bars. A labour charge of \$18.95 per hour (minimum 3 hours) will apply for groups less than 75 people.

A Bartender & Cashier labour charge of \$18.95 per hour (minimum 3 hours each) will be applied if consumption is less than \$350.00 per bar.

Cash Bar prices are inclusive of taxes. Host Bar prices are subject to 16% gratuity and 5% G.S.T.

WINE LIST

CHAMPAGNE & SPARKLING WINES

Henkell Troken Sekt	33.00
Peller Estates Cuvee Brut	45.00
Sumac Ridge Stellar Jays VQA Brut	76.00

WHITE WINES

Jackson Triggs Chardonnay	29.00
Jackson Triggs Sauvignon Blanc	29.00
Painted Turtle Chardonnay	33.00
Okanagan Vineyards VQA Chardonnay-Semillon	35.00
Calona Vineyards Gewürztraminer	36.00
Calona Vineyards Sovereign Opal	36.00
Tinhorn Creek Chardonnay	45.00

BLUSH WINES

Peller Estates Proprietors Reserve White Zinfandel	29.00
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RED WINES

Jackson Triggs Cabernet-Merlot	29.00
Jackson Triggs Shiraz	29.00
Painted Turtle Cabernet Sauvignon	33.00
Okanagan Vineyards VQA Cabernet-Shiraz	35.00
Calona Vineyards Cabernet/ Merlot	44.00
Calona Vineyards Pinot Noir	44.00
Black Label Cabernet Sauvignon	45.00
Tinhorn Creek Cabernet/Merlot	48.00