

*"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 floor length 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!

March 2011

Prices do not include 17% Gratuity and 5% GST.

Prices Subject to Change

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

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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.

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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.

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MAYFIELD INN & SUITES

Conference Centre • Dinner Theatre • Athletic Club

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 does 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 labour charges are subject to seventeen (17) 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. 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 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.

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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, your Catering Consultant's 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 \$20.00 per hour (minimum 3 hours) will be applied if beverage consumption is less than \$400.00.

For all clients supplying their own liquor and planning to have a cash bar, a ticket seller will be required. A labour charge of \$20.00 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 unless in a fire retardant container two inches taller than the flame. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceiling are also prohibited.



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COCKTAIL RECEPTIONS

H O T H O R S D ' O E U V R E S

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
sold 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
sold per dozen


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

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

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

COCKTAIL RECEPTIONS

CHEF'S CARVING STATIONS

Roast Baron of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Prime Rib of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Smoked Atlantic Salmon

*Served with Mini Bagels, Rye Bread, Sweet Onion Marmalade,
Cream Cheese, French Capers
(15 person minimum)*

Roast Young Turkey

*Served with Freshly Baked French Baguettes, Chipotle Mayonnaise, Cranberry Orange Relish
(30 person minimum)*

Baked Spiced Old Fashioned Ham

*Served with Ciabatta Buns, Swiss Cheese, Vegetable Spread & Dijon Mustard
(30 person minimum)*

Jumbo Shrimp Sauté Station

*Flamed with Crown Royale and served with Steamed Rice
(10 dozen minimum)*

TO ENHANCE YOUR RECEPTION

Artichoke & Spinach Dip



*Tortilla Chips & Toasted Croutons
(serves 20 persons)*



Hummus Dip

*Toasted Pita Chips & Crackers
(serves 20 persons)*



Baked Brie Wheel

*Sweet Chili & Redcurrant Jelly, Assorted Crackers & Melba Toast
(serves approximately 50 persons)*

Buffet Dessert Table

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

COCKTAIL RECEPTIONS

ASSORTED PLATTERS & SNACKS

The following platters serve 25 people

Deluxe Cheese Board with Crackers & Assorted Breads
Vegetable Crudite with Zesty Dips
Sliced Montreal Deli Meats, Dinner Rolls & Condiments
Assorted English-Style Finger Sandwiches
Sliced Seasonal Fruit

Milk Chocolate Fondue Station with Fresh Fruit (serves 10)
Basket of Tortilla Chips and Salsa, (serves 10)
Bowl of Pretzels, 1kg, (serves 20)
Bowl of Assorted Nuts, 1kg, (serves 20)

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

Montreal Deli Meat & Cheese Platter

Freshly Baked Rolls, Assorted Condiments
Vegetable Crudite with Zesty Dips, Relish Tray
Freshly Brewed Coffee and Specialty Teas

Platter of Seasonal Fresh Fruit & Cheese

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

Hot & Spicy Buffalo Chicken Wings

Assorted 10" Pizza

Dry Garlic Pork Ribs
Sweet & Sour Sauce

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 & Vinaigrette
Vegetable Crudités with Zesty Dip, Olives & Pickles
Six Seasonal Gourmet Salads
Selection of Individual Deli, Seafood and Vegetarian Creations

ADD: California Rolls, Pickled Ginger & Wasabi
(Additional charges)

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
Beef Stroganoff
Juniper Berry Marinated Roast Pork Loin
Herb Roasted Chicken, Pan Gravy
Medallions of Lamb with Sherry Mint Reduction
Homemade Baked Beef Lasagna *(Vegetarian option available)*
 Wild Mushroom Tortellini Primavera
 Mediterranean Style Soy Beans
Breast of Chicken Florentine
Honey Baked Ham with Raisin & Cinnamon Glaze
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 per person)

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

Deep Dish Apple Pie, Hazelnut Truffle Torte, European Cheese Cake, Chocolate Brownie, Rice Pudding,
Chocolate Mousse, Deluxe Cheese Board, Sliced Seasonal Fruit
Freshly Brewed Coffee and Specialty Teas

PLATED DINNER SELECTIONS

A P P E T I Z E R S

Italian Antipasto Plate

*Roma Tomato, Black Olives, Prosciutto, Mortadella,
Capiccoli, Provolone, Vegetable Giardinera*

Smoked Canadian Atlantic Salmon

Goat Cheese Pumpernickel Crouton & Red Onion

Marinated Jumbo Shrimp & Rainbow Maki

Vegetable Julienne, Piquant Sauce & Wasabi



Exotic Mushroom Ragout

With Sun-dried Tomato & Herbed Polenta



Vegetable Strudel

Julienne of Vegetables in Phyllo, Canadian Wild Rice, Basil Cream

S O R B E T S

*Champagne
Orange Blossom
Lemon
Black Berry*

PLATED DINNER SELECTIONS

All dinner entrée pricing is based on a three-course meal which includes Freshly Baked Dinner Rolls and butter, one choice of Soup or Salad, Seasonal Fresh Vegetables & Starch, selection from Dessert menu. Freshly Brewed Coffee & Specialty Teas are served with your dessert.

Upgrade your dinner for an additional \$4.25 per person by selecting both a soup and salad making 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

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

ENTRÉES

Roasted Breast of Chicken
Wild Mushroom Ragout



Roasted Vegetable Phyllo Pouch
Caramelized Pecans, Red Pepper Coulis

Slow Roasted Baron of Alberta Beef
Rosemary Jus, Horseradish Cream

Slow Roasted Prime Rib of Alberta Beef
Mushroom Sauce, Horseradish Cream

Supreme of Chicken Galliano

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

Medallions of Pork Tenderloin

Jack Daniels Chipotle jus



Baked Vegetarian Lasagna
*Layers of Roasted Vegetables, Four Cheese and Spicy
Tomato Sauce*

Beef Sirloin Pepper Steak
Four Peppercorn Cream

Ginger Spiced Atlantic Salmon
Maple Butter

Breast of Chicken Cordon Bleu
Black Forest Ham, Swiss Cheese, Mushroom Sauce

Pan-Seared Beef Tenderloin

Four Peppercorn Crust, Okanagan Red Wine Reduction

Duet of Lamb Medallions & Breast of Chicken

*Roasted Boneless Lamb with Minted Demi Glaze and
Boneless Chicken filled with Prosciutto, Provolone & Asparagus, Chantrelle Reduction*

PLATED DINNER SELECTIONS

D E S S E R T S

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 Truffle 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 favorites.

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 Truffle 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.*

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