

GENERAL INFORMATION

MENUS

Our wide variety of appetizers, entrées and desserts have been designed to offer flexibility in creating a menu. Our Executive Chef and the Catering Team welcomes the opportunity of creating a special menu for you.

When selecting your menu, please remember that 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.



Next to select menu items, the carrot symbolizes a vegetarian choice.

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.

Please expect an additional labour charge of \$100.00 or room rental charge for all meal functions with fewer than 20 guests guaranteed.

PRICES

Prices are subject to change. All prices quoted are guaranteed for a minimum of sixty (60) days. A fifteen (15) percent surcharge will apply to all food and beverage prices for bookings which fall on a Canadian statutory holiday.

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.

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.

START AND FINISH TIMES

Starting and ending times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking.

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will change accordingly.

BILLING AND PRE-PAYMENT

For all conferences and social functions, a non-refundable deposit of 10% or \$1,000.00 (whichever is higher) is required to secure your space on a definite basis.

New accounts wishing to establish billing must apply for credit, a minimum of four (4) weeks is required to process your request. For all other accounts, full pre-payment is required. Eighty (80) percent of the estimated balance for your function will be due two (2) weeks prior to the event with the remainder due two (2) working days prior to your arrival.

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. Failure to comply to this policy will result in the additional charges of comparable items from the Mayfield's banquet menus.

TAKING HOME 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.

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.

SHIPPING, RECEIVING, STORAGE

Minimal amounts of material or supplies for your function may be delivered to the hotel one (1) working day prior to your function. Boxes must be marked and addressed properly with the name and date of the meeting or function clearly indicated to the attention of the Banquet Manager.

AUDIO/VISUAL

PSAV offers audio visual and presentation technology services and solutions to help you create successful meetings, corporate events, trade shows and exhibits. Your equipment requirements can be reserved through our Catering Department or directly with PSAV.

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.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for any posters, flyers, or written materials to the walls or doors without prior written consent from the hotel. The hotel would be pleased to hang any banners for you.

SPECIAL SERVICES

Our Catering Team will be happy to work with you in developing reserved seating arrangements, floor plans and registration tables. Music, entertainment, flowers, photographers, staging and lighting, can also be arranged through our Catering Department.

PLEASE KEEP IN MIND...

Confetti, rice and other such items are not allowed. 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 is also prohibited.

Joe Kennedy

Executive Chef
Mayfield Inn & Suites
Edmonton, Alberta

Born in the Irish Republic, Joe came to Canada in 1974. Joe's cooking career began in Ireland where he attended Hotel and Catering School in Galway. Joe started with basic courses in all areas, eventually receiving a Diploma and #150 + 151 City and Guilds of London Certificates.

After a 3-year apprenticeship in Dublin hotels, Intercontinental and Jurys, Joe served in various capacities including Commis, Chef de Partie to Sous Chef in a private Golf Club.

In 1974, Joe and his wife, Margaret, ventured to Edmonton where Joe was to serve as Sous Chef at the Hotel Macdonald under the direction of Chef Bruno Wust. Four years later Joe returned to Ireland to join the Jurys Hotel Group. In just three years, in 1981, Joe would once again return to the City of Champions, this time with The Mayfield Inn & Suites as Sous Chef where he would eventually become executive chef. Joe has held the position of Executive Chef for 13 years now. Working at The Mayfield has given Joe the opportunity to meet as well as cook for many celebrities that have performed on stage at the Mayfield Dinner Theatre.

Joe has enjoyed appearing on various news stations on featured cooking segments. Joe has been a member of the Canadian Federation of Chefs and Cooks since 1993 where he enjoys a tremendous amount of opportunity to network with other professional cooks, chefs and food service representatives. Joe is an organizing member of the Alberta Food Processors Associations' annual event "Feastival of Fine Chefs" and a Journeyman and Red Seal certified cook. Joe holds the Chefs Association's Certified Chef de Cuisine certificate and in 2004 received the CHIP Hospitality Chef of the Year award.

On a personal note, Joe and his wife, Margaret, have three children. The Kennedy family enjoys boating, fishing, snow and water skiing, camping and golfing.

Contact Information:
Joe Kennedy, Executive Chef
The Mayfield Inn & Suites
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MEETING PACKAGE

DELUXE CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit
Basket of Muffins, Danish, Scones & Croissants
Butter, Cream Cheese and Fruit Preserves
Freshly Brewed Coffee and Specialty Teas

MORNING BREAK

Freshly Brewed Coffee, Specialty Teas
Assortment of Bottled Juices & Water

MAYFIELD EXPRESS LUNCH

Chef's Soup of the Day
Selection of Deli Style Sandwiches and Wraps with Assorted Deli Meats,
Aged Cheddar, Egg Salad, Vegetarian & Tuna, Assorted Pickles and Relishes
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas

O R

THE MAYFIELD LUNCHEON BUFFET

The freshest Ingredients are brought together daily in an exciting display of Taste and Talent
Held in our botaniCa's Restaurant with bottomless coffee and tea

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water
Homestyle Assortments of Cookies & Dessert Squares

\$54.95 per guest
(minimum 10 Guests)

**MEETING PACKAGE INCLUDES COMPLIMENTARY HIGH SPEED INTERNET
CONNECTION, UNLIMITED SPARKLING AND STILL VIVREAU WATER
AND MEETING ROOM RENTAL**

Bottled Beverages are based on 1.5 bottles per person. Please ask your Catering Consultant for more details.

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B R E A K F A S T B U F F E T

T H E C O N T I N E N T A L

Chilled Fruit Juices
Basket of Muffins, Danish, Scones & Croissants
Butter, Cream Cheese and Fruit Preserves
Freshly Brewed Coffee and Specialty Teas
14.95 per person

H E A L T H Y C H O I C E

Chilled Fruit Juices
Cold Cereal Selection with Fat Free or 2% Milk,
Whole Wheat Bagels & Multigrain Breads for Toasting
Harvest Spread, Low Fat Cream Cheese & Fruit Preserves
Freshly Brewed Coffee and Specialty Teas
15.95 per person

T H E M A Y F I E L D

For Groups of 25 or more

Chilled Fruit Juices
Scrambled Eggs
Grilled Bacon & Pork Sausages
Breakfast Potatoes
Basket of Muffins, Danish, Scones & Croissants
Freshly Brewed Coffee and Specialty Teas
18.45 per person

ENHANCE ANY OF THE ABOVE BREAKFAST SELECTIONS

WITH THE FOLLOWING ADDITIONS

(Each addition 2.50 per person)

Eggs Benedict (in place of scrambled eggs)
Cinammon French Toast
Pancakes with Syrup and Honey
Assortment of Cold Cereals with Fat Free or 2% Milk
Individual Low Fat Fruit Yogurt
Seasonal Fresh Fruit Platter

Assortment of Cold Cereals with Fat Free or 2% Milk

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Individual Low Fat Fruit Yogurt
Seasonal Fresh Fruit Platter

P L A T E D B R E A K F A S T

E G G S B E N E D I C T

Maximum 30 people

Chilled Fruit Juices
English Muffins topped with Back Bacon,
Two Poached Eggs and Glazed with Hollandaise Sauce
Home Fried Potatoes
Basket of Assorted Breakfast Pastries
Freshly Brewed Coffee and Specialty Teas
17.95 per person

T H E E D M O N T O N I A N

Chilled Fruit Juices
Basket of Muffins, Danish, Scones & Croissants

Choice of any two of the following items:


Cinnamon French Toast
Pancakes with Syrup
Breakfast Sausages
Scrambled Eggs or Eggs Benedict
Grilled Bacon

Home Fried Potatoes
Freshly Brewed Coffee and Specialty Teas
17.95 per person

LUNCHEON BUFFETS

For Groups of 20 or More


THE EUROPEAN

Freshly Baked Dinner Rolls & Butter
Chefs Soup of the Day
 Mixed Green Salad, Assorted Dressings
Traditional Coleslaw
Perogies with Caramelized Onions
Ukrainian Style Kobasa
Baked Cabbage Rolls in Tomato Sauce
Dessert Squares & Rice Pudding
Freshly Brewed Coffee and Specialty Teas
21.95 per person

THE WESTERNER

Freshly Baked Dinner Rolls & Butter
Assorted Garden Greens, Ranch Dressing
Prairie Vegetable Salad
Potato & Chive Salad
Roast Baron of Alberta Beef, Pan Gravy
Medley of Vegetables
Country Style Roasted Potatoes
Dessert Squares & Fruit Pie
Freshly Brewed Coffee and Specialty Teas
24.95 per person

SHANGHAI EXPRESS

Freshly Baked Dinner Rolls & Butter
Chef's Soup of the day
Mixed Garden Greens, Oriental Dressing
Noodle & Green Onion Salad with Red Chili & Ginger Dressing
Chicken Stir-Fry, Steamed Rice or Noodles
 Vegetable Dumplings Green onion cakes with Sweet Chili Sauce
Fresh Fruit Platter
Dessert Squares & Fortune Cookies
Freshly Brewed Coffee and Specialty Teas
24.95 per person

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LUNCHEON BUFFETS

For Groups of 20 or More



SOUTH OF THE BORDER

Freshly Baked Dinner Rolls & Butter
Mixed Green Salad, Assorted Dressings
Rainbow Bean Salad
Sweet Onion, Peppers & Corn Salad

Taco Bar

Flour & Corn Tortillas with the following fillings;
Spiced Chili Beef, Shredded Chicken, Sweet & Hot Peppers,
Red Onion, Tomatoes, Shredded Lettuce,
Grated Jack Cheese, Refried Beans, Sour Cream & Salsa
Dessert Squares & Chocolate Mousse
Freshly Brewed Coffee and Specialty Teas
24.95 per person

THE MEDITERRANEAN

Freshly Baked Dinner Rolls & Butter
Minestrone Soup
Fresh Roma Tomato & Sweet Onion Salad
Traditional Caesar Salad
Homemade Baked Lasagna, Beef or  Vegetarian (Choose one)
 Mushroom & Four Cheese Tortellini with Grilled Portabella Mushrooms
Assorted Cookies & Dessert Squares
Freshly Brewed Coffee and Specialty Teas
24.95 per person

THE CALORIE WATCHER

Freshly Baked Dinner Rolls & Heritage Spread
Mixed Garden Greens, Balsamic Vinaigrette
Italian Salad with Low Calorie Sweet Onion Dressing
Coriander & Prairie Mushroom Salad
Herb Roasted Chicken with Pan Juices
Greek Style Pork Ribs
Bouquet of Fresh Vegetables
Yogurt Fruit Cup
Freshly Brewed Coffee and Specialty Teas
22.95 per person

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PLATED LUNCHEON SELECTIONS

All luncheon entrées include Freshly Baked Rolls, Freshly Brewed Coffee, Specialty Teas, your choice of Soup or Salad, and your choice of Dessert

SOUPS & SALADS

Chef's Soup of the Day
Cream of Mushroom

Gathered Greens with Sun-dried Tomato Vinaigrette
Boston Lettuce Salad with Mandarin Kiwi Dressing
Traditional Caesar Salad
Italian Salad, Balsamic Vinaigrette

DESSERTS

Fantasy Cheesecake

A layer of moist Chocolate Cake topped with a Cream Cheese mousse with New York style Cheesecake and Caramel, garnished with white chocolate curls.

Strawberry Shortcake

Alternating layers of refreshing Strawberry Filling,
Vanilla Cream and delicious moist Vanilla Cake

Minted Chocolate Mousse

A delicious combination of Swiss Chocolate and Dairy Cream
with a hint of Mint & Irish Mist Cream

Silk Chocolate Truffle Bar

A 'melt in your mouth' rich creamy chocolate delight
Raspberry Coulis

Fresh Fruit Cup

Delicious Seasonal Fresh Fruit and Berries in
Mint Flavoured Grand Marnier Syrup
(Served Chilled)

PLATED LUNCHEON SELECTIONS

ENTRÉES

Teriyaki Marinated Chicken Breast
Served with Fresh Vegetables & Japanese Rice
21.95

Pan Seared Ginger Spiced Salmon
With Maple Butter
Served with Rice Pilaf and Fresh Vegetables
21.95

Chicken Stir Fry
With Fresh Vegetables in an Asian Glaze, Steamed Rice
21.95

Roast Pork Loin
Balsamic Soy Marinade
Served with Fresh Vegetables and Garlic Mashed Potato
21.95

Prime Ribeye Steak (8 oz. / 240 g)
Cooked to perfection with Mushroom Medley
Roasted Potatoes & Garlic Toast
24.95

Wild Mushroom Tortellini
Served with Grilled Chicken, Pernod Cream
Grilled Focaccia
21.95

House made Baked Beef Lasagna
(Vegetarian option available)
Garlic Buttered Toast
21.95

Roast Baron of Alberta Beef
Carved thinly and served with Pan Gravy
Buttermilk & Chive Mashed Potatoes
Fresh Vegetables
21.95

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WORKING LUNCH

MAYFIELD EXPRESS

Chef's Soup of the Day
Selection of Deli Style Sandwiches and Wraps with Assorted Deli Meats,
Aged Cheddar, Egg Salad, Vegetarian & Tuna, Assorted Pickles and Relishes
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
21.95

BUILD YOUR OWN "SANDWICH BAR"

Minimum of 20 people

Chef's Soup of the Day
Selection of Montreal Deli Meats
Sliced Tomatoes, Cucumbers and Aged Cheddar, Assorted Pickles and Relishes
Freshly Baked Rolls, Multigrain & Rye Bread, Bagels, Ciabatta & Kaisers
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
20.95

MAYFIELD SUB SUPREME

Chef's Soup of the Day
Freshly Baked French Baguettes & Ciabatta filled with Deli Meats, Tuna Salad,
Vegetarian, Egg Salad & Aged Cheddar, Pickles and Relishes
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
21.95

ENHANCE ANY OF THE ABOVE LUNCHEON SELECTIONS WITH THE FOLLOWING ADDITIONS

Each addition 1.95 per person

Traditional Caesar Salad, Garlic Croutons
Fresh Pasta Salad
Potato Salad with Fresh Dill
Teriyaki Mushrooms
Mixed Garden Greens, Mandarin Kiwi Dressing

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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
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 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 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 for 41.95 per person
Two items for 44.95; Three items for 46.95

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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.

ADD AN EXTRA COURSE TO YOUR DINNER BY SELECTING BOTH A SOUP AND A SALAD
FOR AN ADDITIONAL 3.95 PER PERSON.

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 & Kiwi Dressing

Italian Salad

Roma Tomatoes, Cucumbers, Red Onions, Olives

Sun-dried Tomato Pesto Vinaigrette

Sorbets

The following flavours are available at 1.95 per person

Champagne

Orange Blossom


Lemon

Black Berry

PLATED DINNER SELECTIONS

ENTRÉES

Roasted Breast of Chicken
Wild Mushroom Ragout
31.95


 **Roasted Vegetable Phyllo Pouch**
Caramelized Pecans, Red Pepper Coulis
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

Supreme of Chicken Galliano
*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke,
Roasted Garlic, Feta, Galliano Cream*
36.95

Medallions of Pork Tenderloin
Jack Daniels Chipotle jus
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 Lamb Medallions & Breast of Chicken
*Roasted Boneless Lamb with Minted Demi Glaze and
Boneless Chicken filled with Prosciutto, Provolone & Asparagus, Chantrelle Reduction*
43.95

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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

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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 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

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

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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
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

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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

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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 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

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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
<hr/>	
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

Hot & Spicy Buffalo Chicken Wings

21.95 per dozen

Assorted 10" Pizza

14.95 each

Dry Garlic Pork Ribs

Sweet & Sour Sauce

120.00 (serves 25)

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

REFRESHMENT & COFFEE BREAKS

REFRESHMENTS

Freshly Brewed Coffee (10 cups)	25.95 per carafe
Freshly Brewed Decaffeinated Coffee (10 cups)	25.95 per carafe
Specialty Teas (10 cups)	25.95 per carafe
15 Minute Coffee Breaks	\$2.95 per person
Chilled Whole Milk, Skim or Chocolate	20.95 per 60 oz pitcher
Fruit Juice (Orange, Apple, Grapefruit or Cranberry)	20.95 per 60 oz pitcher
Selection of Bottled Juices and Canadian Mineral Water	3.25 per bottle
Assorted Soft Drinks	3.00 per can

FRESH FROM OUR OVENS

Danish Pastries	34.95 per dozen
Croissants	34.95 per dozen
Muffins	34.95 per dozen
Cinnamon Buns	34.95 per dozen
Cinnamon Twists	34.95 per dozen
Bagels	34.95 per dozen

Banana Loaf	24.95 per loaf
Cranberry Orange Loaf	24.95 per loaf
Carrot Cinnamon Loaf	24.95 per loaf
Lemon Pudding Loaf	24.95 per loaf
(approximately 20 slices per loaf)	

Granola Bars	24.95 per dozen
Jumbo Cookies	24.95 per dozen
Dessert Squares	24.95 per dozen
Rice Krispie Squares	24.95 per dozen
Assorted Fruit Yogurts (125g)	2.95 per cup
Whole Fresh Fruit (Apples, Oranges, Bananas)	24.95 per dozen
Sliced Seasonal Fruit Tray (minimum order for 10 people)	4.75 per person
Yogurt Fruit Cup	54.00 per dozen

January 2010

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Prices Subject to Change

MAYFIELD INN & SUITES

Conference Centre • Dinner Theatre • Athletic Club

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.

January 2010

Prices do not include 16% Gratuity and 5% GST.

Prices Subject to Change

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

January 2010

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Prices Subject to Change