



Wedding Package

3201 48 Avenue | Camrose | AB | T4V 0K9

D. 780.679.2376 Ext. 3527



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A warm welcome and heartfelt congratulations from our Catering & Event Coordinator at the Camrose Resort Casino. We're thrilled to be part of your special day!

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Terms & Conditions

Review our terms, conditions, and required credit card authorization forms to finalize your booking.



Dear Wedding Couple,

Congratulations on your engagement and your upcoming wedding! Our goal at The Camrose Resort Hotel & Convention Center is to make your day as unique and special as you both are!

With this in mind, we have created a package for you to take some of the pressure of planning an event easier. In this package you will find the information to make dinner selections, space options for both ceremony and receptions, as well as hotel information for yourselves and your guests, and so much more!

As your Catering and Event Coordinator I am here to answer any questions you have as well as make suggestions when needed. No questions are too small or too big, so please reach out to me and I will be happy to help answer those questions and ease some of the stresses of planning a big event!

Best Regards

Jamie Somers
Catering & Event Coordinator



THE ROAD TO SAYING 'I DO'

Wedding Checklist

12 MONTHS BEFORE

- ☐ Make a guest list
- ☐ Decide on style and theme
- ☐ Choose a bridal party
- ☐ Book a venue
- ☐ Hire photographer
- ☐ Hire band and/or DJ
- ☐ Wedding dress shopping

9 MONTHS BEFORE

- ☐ Select caterer
- ☐ Select invitations
- ☐ Bridesmaid dresses
- ☐ Book flowers
- ☐ Order invitations

6 MONTHS BEFORE

- ☐ Choose wedding rings
- ☐ Book honeymoon
- ☐ Schedule wedding shower
- ☐ Send invitations
- ☐ Order wedding cake

3 MONTHS BEFORE

- ☐ Create seating chart
- ☐ Choose guest favours
- ☐ Hair and makeup trial
- ☐ Choose ceremony songs
- ☐ Finalize decorations/decorator

1 MONTH BEFORE

- ☐ Dress fitting
- ☐ Pick up the marriage license
- ☐ Write wedding vows
- ☐ Finalize the guest count
- ☐ Finalize catering

1 WEEK BEFORE

- ☐ Practice wedding vows
- ☐ Mani & pedi
- ☐ Facial treatment
- ☐ Hair appointment
- ☐ Plan rehearsal

Notes:



Catering Menus

Contact Us Today To Start Planning Your Event!

 catering@camroseresortcasino.com

 camroseresortcasino.com

 780-679-2376 ext. 3527

Keep Up With Us On Social Media!

 @camrose_resort_casino

 Camrose Resort Casino

Camrose Resort Casino is located on the south side of Hwy 13 on the east side of the City of Camrose.

 320148 Avenue, Camrose, AB

Catering Menus



PLATED BREAKFAST

Minimum 10 – 15 people | Available from 7AM – 8AM

All Breakfasts Include: Coffee, teas, hot chocolate & juices.

Morning Star 18.00

Cavendish hash brown with choices of scrambled, over easy, or over medium eggs. Select from bacon, beef sausage, or ham. Served with smoked baked beans, grilled tomato, your preferred type of toast, and plated fresh sliced fruits.

Southeast Asia Breakfast 18.00

Garlic fried rice with choice of scrambled eggs, over easy, or over medium. Select from pork longaniza (sausage flavoured with spices), beef tapa (marinated beef in soy sauce, garlic & lemon), or pork tocino (cured sweet pork). Served with tomato salsa, cucumber, and plated fresh sliced fruits.

English Breakfast 19.00

Cavendish hash brown with any style of omelet with cheese. Select from bacon, beef sausage or ham. Served with smoked baked beans, grilled tomato, your preferred type of toast, and plated assorted fresh sliced fruits.

Add Eggs Benedict or Eggs Florentine served with hollandaise sauce | 2.50

Benedict Breakfast 19.00

Classic Eggs Benedict

Two medium poached eggs topped with hollandaise sauce, served on an English muffin with smoked bacon. Accompanied by plated fresh sliced fruits.

Eggs Royale

Two medium poached eggs topped with hollandaise sauce, served on an English muffin with smoked salmon. Accompanied by plated fresh sliced fruits.

Eggs Florentine Benedict

Two medium poached eggs topped with hollandaise sauce, served on an English muffin with sautéed spinach, and grilled sliced tomatoes. Accompanied by plated fresh sliced fruits.

Served with country-style Cavendish hash brown, baked tomatoes with pesto and parmesan cheese.

BUFFET BREAKFAST

Minimum 20-30 people | Available from 7AM – 8AM

All Breakfast Includes: Coffee, teas, juices & seasonal sliced fruit arrangement.

Continental Breakfast 21.00/Person

Country-style cavendish hashbrown, choices of scrambled eggs, over easy, over medium & omelette.

Please select two options from **Breakfast Protein**.

Please select one options from **Hot Starch**.

Smoked baked beans, assorted sliced bread.

Canadian Breakfast 20.00/Person

Country-style cavendish hashbrown, choices of scrambled eggs, over easy, and over medium.

Please select two options from **Breakfast Protein**.

Please select one option from **Hot Starch**.

Assorted sliced breads.

Southeast Asia Breakfast 18.00/Person

Garlic fried rice, choices of scrambled eggs, over easy, and over medium.

Pork longaniza (sausage flavoured with spices), Beef tapa (Marinated beef in soy sauce, garlic & lemon), tomato cucumber salad, and assorted sliced breads.

Please inform your sales or event manager of any dietary restrictions or preferences.

All prices are subject and 18% gratuities.

Breakfast Protein

Please select two options.

- Crispy bacon
- Breakfast beef or pork sausage
- Breakfast ham
- Turkey sausage
- Grilled patty pork sausage
- Turkey bacon

Hot Starch

Please select one option.

- Dutch pancakes (mini pancakes)
- Classic round pancakes
- Belgian waffles
- French toast

Served with chantilly cream, berry compote & maple syrup.



Catering Menus



PLATED LUNCH

Minimum of 20-25 people required (22.00/Person)

Available from 11:30 AM to 2:30 PM

Lunches Include: Coffee & tea, crispy fries, select one soup, salad, and dessert.

(See options below)

Sandwich Selection

Grilled Chicken Sandwich

6oz grilled chicken, sliced tomatoes, provolone, and arugula tossed in vinaigrette on a baguette bun.

Roast Beef Melted Sandwich

Thin sliced beef, provolone cheese, sautéed mushrooms, sautéed onion, horseradish, and mustard aioli on a baguette bun.

BBQ Smoked Brisket Burger

Smoked brisket BBQ, creamy coleslaw, and pickles on a brioche bun.

Steak Sandwich

6oz New York steak, sautéed mushroom, and sautéed onion on panini bread drizzled with aged balsamic dressing.

Reuben Sandwich

Smoked corned beef, Swiss cheese, sauerkraut, and thousand dressing grilled between slices of rye bread.

Breaded Chicken Wrap

Chicken fingers, chopped romaine, sliced tomatoes, bacon bits, parmesan cheese & caesar dressing.

Vegetable Wrap

Grilled vegetables, red & green peppers, tomatoes, fried tofu, and broccoli tossed in balsamic glaze.

Salads (Select One)

• Caesar Salad

Half cut heart romaine lettuce, smoked bacon, toasted parmesan, and focaccia toast.

• Market Fresh Salad

Ring thin sliced cucumber, mixed baby greens, cherry tomatoes, strawberry, yellow beets & French dressing.

• Wedge Salad

Wedge iceberg, smoked bacon, cherry tomatoes, avocado, hard boiled egg, and ranch dressing.

• Tofu Salad

Fried tofu, arugula, cherry tomatoes, quinoa, avocado, and herb lemon dressing.

Soups (Select One)

• **Roasted Butternut Squash** soup with spiced toasted pumpkin seeds & cold cream.

• **Cream of Asparagus** soup with baked honey brie cheese.

• **Vegetable Barley** soup.

• **Beef Barley** soup.

• **Potato and Leek** velouté with maple honey smoked bacon.

• **Italian Tomato** soup with parmesan and basil oil.

• **Forest Cream of Mushroom** bisque with thyme.

Desserts (Select One)


• Cheesecake

• Crème brûlée

• Sticky toffee with vanilla ice cream

• Lava cake

• Seasonal sliced fruit arrangement

 Carrot cake

NOONTIME CLUB

Minimum of 20-25 people is required.

Available from 11:30 AM to 2:30 PM

Lunches Include: coffee & tea, crispy fries & select one soup, salad, and dessert. (See options below)

Entrée Selection

Potato Gnocchi Pasta 18.00

10oz potato gnocchi and sautéed vegetables cooked in tomato pesto sauce. Served with garlic toast.

Breaded Chicken Parm 23.00

6oz breaded chicken and spaghetti pasta with pomodoro sauce.

Grilled Salmon 25.00

6oz grilled salmon, vegetables, risotto rice, charred broccolini & carrots, and charred lemon. Served with bearnaise sauce.

Chicken Supreme 25.00

Baked 8oz chicken breast, charred broccolini & carrots, and mashed potatoes. Served with mushroom velouté sauce.

New York Steak 32.00

8oz New York steak, charred broccolini & carrots, and loaded potatoes. Served with saskatoon berry sauce.

Gourmet Pork Chop 23.00

10oz pork chop, mashed potatoes, and charred broccolini & carrots drizzled with balsamic glaze. Served with rosemary apple demi sauce.

Vegetarian Bowl 18.00

Grilled tofu, grilled vegetables, avocado, and steamed rice drizzled with chipotle sauce.

Substitutions: mashed potatoes, roasted potatoes, fries & steamed rice.



 -Gluten Free  -Vegetarian

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All prices are subject and 18% gratuities. 5

Catering Menus



BUILD YOUR OWN LUNCHEON BUFFET

Minimum of 20-25 people required. | Available from 11:30 AM to 2:30 PM | Lunches Include: coffee, tea & desserts bar.
(Chef choice of square cakes, round cakes, & seasonal sliced fruit arrangement.)

Pre-Made Sandwich Bar

20.00

Pre-made sandwiches such as deli ham, deli turkey, pastrami, chicken spread, chicken wrap, caesar wraps & vegetable wraps.

- Assorted pickles.
- Basket of assorted bread & bags of chips.
- Select one soup & one salad. (See options below)

The Sandwich Bar

25.00

- Selection of deli meats (Turkey, beef, ham, pastrami & chicken spread).
- Sliced cheese platter, sliced tomatoes, chopped lettuce, sliced onions
- Assorted pickles.
- Variety of condiments.
- Basket of assorted bread & bags of chips.
- Select one soup & one salad. (See options below)

The Burger Bar

28.00

- 6oz seasoned chuck beef burger.
- Crispy bacon.
- Sliced cheese platter, sliced tomatoes, chopped lettuce, sliced onions & pickles.
- Variety of condiments (burger sauce, mustard & ketchup).
- Basket of brioche buns & crispy fries.
- Select one soup & one salad. (See options below)

Build Your Own Burrito or Taco

30.00

- Cumin chili dusted flat iron steak & seasoned chicken breast.
- Roasted corn, black beans, roasted peppers, onions.
- Mexican rice.
- Tomato salsa, sour cream, guacamole, shredded lettuce, & mixed cheese.
- Warm tortillas & tortilla shells.
- Select one soup & one salad. (See options below)



Please inform your sales or event manager of any dietary restrictions or preferences.

Salads

• Caesar Salad

Half cut heart romaine lettuce, smoked bacon, toasted parmesan & focaccia toast.

• Market Fresh Salad

Ring thin sliced cucumber, mixed baby greens, cherry tomatoes, strawberry, yellow beets & French dressing.

• Quinoa, Beet & Arugula Salad

Red & yellow beets, arugula, quinoa, red onions, and goat cheese crumbled with Italian vinaigrette dressing.

Soups

• **Roasted Butternut Squash** soup spiced toasted pumpkin seeds & creamy cold cream.

• **Cream of Asparagus** with baked honey brie cheese.

• **Vegetable Barley** soup.

• **Beef Barley** soup.

• **Potato and Leek** velouté with maple honey smoked bacon.

• **Italian Tomato** soup with parmesan and basil oil.

• **Forest Cream of Mushroom** bisque with thyme.

Desserts

• Assorted cheesecakes.

• Fresh sliced fruits.

• Chef's selection of squares.

Catering Menus



THEMED LUNCHEON BUFFETS

Minimum of 25-30 people required. | Lunches are available from 11:30 AM to 2:30 PM | Lunches Include: coffee, tea & desserts.
(Chef's choice of square cakes, round cakes, & seasonal sliced fruit arrangement)

Italian 25.00

Starter

Garlic bread, fresh market salad, mixed greens salad, red onion, cherry tomatoes, radish, curly carrots, french dressing and balsamic dressing.

Entrée

Roasted lemon pepper chicken.
Shrimp scampi.

Carving station

Slowly roasted Alberta AAA Beef (Inside round) with fresh rosemary, thyme, garlic & chef's special spices. Served with au jus & creamy horseradish.

Served With

Cooked spaghetti, cooked fusilli pasta.
Tomato pomodoro sauce, cheesy bechamel sauce.

Dessert Station

Seasonal sliced fruit arrangement.
Assorted mini cheesecakes.

Southeast Asian 25.00

Starter

Dinner roll & butter.
Mandarin salad: Chopped romaine lettuce, arugula, red onion, orange segment, and walnuts with orange ginger dressing.

Entrée

Chicken BBQ (pinoy style).
Garlic butter shrimp.

Carving station

Smoked brisket with chef's special spices. Served with au jus and creamy horseradish.

Served With

Young chow fried rice.
Vegetable chop suey.
Vegetable spring rolls.

Dessert Station

Seasonal sliced fruit arrangement.
Banana fritters & leche plan (creamy custard).

Ukrainian 25.00

Starter

Dinner roll & butter.
Potato salad.

Entrée

Chicken kiev with tartar sauce or coil sausage.
Garlic butter shrimp.

Carving station

Slowly roasted Alberta AAA Beef (Inside round) with fresh rosemary, thyme, garlic & chef's special spices. Served with au jus & creamy horseradish.

Served With

Perogies (cheddar & potato).
Beef cabbage rolls in tomato sauce.

Dessert Station

Seasonal sliced fruit arrangement.
Pecan pie.



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Catering Menus



PLATED DINNER

Minimum of 25 people required | Available from 7 PM to 8 PM | Choice of soup, salad and one dessert!

Entrées (Select One)

- GF Beef Pot Roast** 38.00/Person
8oz beef pot roast, slow cooked in au jus and served with sautéed vegetables and garlic mashed potatoes.
- GF Atlantic Salmon Fillet** 27.00/Person
8oz salmon, creamy mashed potatoes, charred broccolini, and bearnaise sauce.
- GF Crusted Lamb Rack** 45.00/Person
Roasted crusted lamb rack, creamy mashed potatoes, and charred broccolini drizzled with balsamic glazed and rosemary peppercorn demi sauce.
- GF Chicken Supreme Delight** 28.00/Person
8oz chicken supreme, creamy mashed potatoes, charred broccolini and carrots. Served with mushroom velouté sauce.
- GF Alberta Pork Chop** 25.00/Person
10oz pork chop, creamy mashed potatoes, charred broccolini and carrots balsamic glazed. Served with rosemary apple demi sauce.
- GF Alberta AAA Beef Filet Mignon** 45.00/Person
Creamy mashed potatoes, and tossed salad drizzled with balsamic glaze & rosemary peppercorn demi sauce.
- GF Ribeye** 40.00/Person
10oz ribeye, loaded baked potatoes, and tossed salad drizzled with balsamic glaze & rosemary peppercorn demi sauce.

Vegetarian Options (Select One)

- V Tofu Bowl** 18.00/Person
Grilled tofu, grilled vegetables, avocado, steamed rice, and chipotle sauce.
Select one soup, select one salad.
Carrot cake.
- V Creamy Vegetable Risotto** 20.00/Person
Slow cooked risotto rice in white wine and cream, tossed with mixed sautéed vegetables.
Select one soup, select one salad.
Carrot cake.
- V Potato Gnocchi Pasta** 19.00/Person
Potato gnocchi, arugula, grilled vegetables, tomato pesto, feta, and aged balsamic glaze.
Select one soup, select one salad.
Carrot cake.

Salads (Select One)

- **Caesar Salad**
Half cut heart romaine lettuce, smoked bacon, toasted parmesan and focaccia toast.
- **Market Fresh Salad**
Ring thin sliced cucumber, mixed baby greens, cherry tomatoes, strawberry, yellow beets and French dressing.
- **Wedge Salad**
Wedge iceberg, smoked bacon, cherry tomatoes, avocado, hard boiled egg and ranch dressing.
- **Tofu Salad**
Fried tofu, arugula, cherry tomatoes, quinoa, avocado, and herb lemon dressing.

Soups (Select One)

- **Roasted Butternut Squash** soup with spiced toasted pumpkin seeds & cold cream.
- **Cream of Asparagus** with baked honey brie cheese.
- **Vegetable Barley** soup.
- **Beef Barley** soup.
- **Potato and Leek** velouté with maple honey smoked bacon.
- **Italian Tomato** soup with parmesan and basil oil.
- **Forest Cream of Mushroom** bisque with thyme.

Desserts (Select One)

- Cheesecake.
- Crème brûlée.
- Sticky toffee with vanilla ice cream.
- Lava cake.
- Seasonal sliced fruit arrangement.
- **GF** Carrot cake.



GF -Gluten Free **V** -Vegetarian

Please inform your sales or event manager of any dietary restrictions or preferences.

All prices are subject and 18% gratuities.

Catering Menus



DELUXE DINNER BUFFET

Minimum of 40-50 people required. | Available from 6:30PM to 8PM | Dinner includes: coffee, tea & cookies.

Starter

Fresh baked dinner rolls & butter.
Chef charcuteries display (variety of charcuterie meats, cheeses, crudites, fruits & assorted pickles).

Salad (Choose Two)

Caesar Salad

Chopped heart romaine lettuce, smoked bacon, parmesan, bacon bits and caesar dressing.

Market Fresh Salad

Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions, balsamic and Italian dressing.

Quinoa, Beets & Arugula Salad

Red & yellow beets, arugula, quinoa, red onions, and goat cheese crumbled with Italian vinaigrette dressing.

Greek Classic Salad

Cucumber, red onion, tomatoes, fresh mint, oregano, green and black olives, feta cheese, and classic Greek dressing.

Entrée (Select One)

Creamy garlic Boursin mashed potatoes.
Roasted herb baby potatoes.
Potato gratin gruyere cheese.

Chef's selection of seasonal vegetables.

Carving Station (Choose One)

Alberta Roast Beef 30.00
Slowly roasted inside round Alberta AAA beef, seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.

AAA Alberta Angus Prime Rib 35.00
Slowly roasted Angus prime rib, seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli & mini-Yorkshire pudding.

Sirloin 32.00
Slowly roasted AAA sirloin beef, seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.

Smoked Brisket 29.00
18hrs. smoked brisket, seasoned with our specialty dry rub. Served with au jus, BBQ sauce, and creamy horseradish aioli.

Smoked Pork Shank 26.00
Smoked ham shank slow cooked in maple syrup, pineapple juice, and some herbs. Served with caramelized pineapple, sweet sauce, and mustard.

Roasted Whole Turkey 25.00
Slowly roasted whole turkey, seasoned with our specialty dry rub. Served with a wild cranberry sauce.

Leg of Lamb 26.00
Roasted in herb and red wine jus.

Please inform your sales or event manager of any dietary restrictions or preferences.

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Dessert Bar

Seasonal sliced fruit arrangement.
Assorted mini cheesecakes.
Square cakes.
Chocolate fountain with marshmallows, pretzels, & fresh strawberries.

Add-ons

Pasta Items 5.00

Potato Gnocchi

Sundried tomato pesto, arugula, grilled vegetable, goat feta, and aged balsamic glaze

Chicken Creamy Pesto

Cooked in creamy pesto sauce with cooked chicken.

Portobello Cheese Ravioli

Cooked in cheesy bechamel & mushroom.

Beef Tortellini Pasta

Cooked in marinara sauce.

Protein Items

Oven Roasted Herbs Chicken 5.00
Thigh & leg of chicken, marinated with special herbs.

Roasted Pork Loin 5.00
Slowly roasted pork loin, covered with special dry rub. Served with cranberry and rosemary au jus.

Salmon Fillet 5.00
Baked salmon fillet with bearnaise sauce.

Shrimp Sweet Chili Aioli with Arugula 5.00
Steamed shrimp, tossed in homemade sweet chili aioli sauce. Served with arugula.



Catering Menus



SPORTS THEME MENUS

Minimum of 25-30 people required.

All sports teams buffets include: Bottled juices & soft drinks. **Outside food and beverages are not permitted inside of banquet facilities and food from the buffet are not permitted to be takeout.**

All sports theme menus include: Dessert buffet, assorted square cakes, cookies, and sliced fruits.



Teams Huddle Menu

19.00

Starter

Caesar salad.

Chopped heart romaine lettuce, smoked bacon, parmesan, bacon bits, and caesar dressing.

Entrée

Choice of one pasta: Penne, Linguine, or Bowtie.

Homemade creamy alfredo sauce or pomodoro sauce.

Garlic bread.

Chicken wings with assorted sauces.

Fries and gravy.

Teams Huddle Menu

20.00

Starter

Market fresh salad.

Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions, balsamic and Italian dressing.

Entrée

Beef lasagna Bolognese or baked mac & cheese.

Garlic bread.

Chicken wings with assorted sauces.

Tater tots with gravy.

Please inform your sales or event manager of any dietary restrictions or preferences.

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Game Time Menu

24.00

Starter

Market fresh salad.

Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions, balsamic and Italian dressing.

Entrée

Hot dogs & chicken wings with assorted sauces or beef burgers & chicken wings with assorted sauces.

Fries and gravy.

Includes: Fries, ketchup, mayo, lettuce, onion, tomato, relish, and mustard.

Half-Time Pizza Break (40 People)

210.00

(3) -14" Margarita Pizza (All Cheese Pizza)

(3) -14" All Meat Pizza

(2) -14" Hawaiian Pizza

(2) -14" Vegetable Pizza (vegan pizzas are available)

*Vegan & gluten free pizzas are available



Catering Menus



REFRESHMENT BREAKS

Minimum 12 people.

All Breakfasts Include: Coffee, teas & juices.

Snack Break

15.00

Dozen banana bread.
Dozen assorted danish.
Fresh seasonal fruit tray.

Energy Break

17.00

Dozen assorted cookies.
Dozen assorted brownies.
Chocolate bars.
Bags of chips.

Sunrise Break

16.00

Dozen chocolate croissant.
Dozen assorted cookies.
Individual assorted yogurt cups.
Fruit skewers.

The Cookies & Donuts Break

15.00

Assorted cookies.
Assorted donuts.
Fresh seasonal fruit platter.

Mediterranean Salads

16.00

Hummus, salsa, ranch dip.
Carrot sticks, celery sticks, cherry tomatoes, cucumber spears,
broccoli, and cauliflower.
Grilled pita and tortilla chips.

Assortment of Sweet Treats

Dozen

Please inform your sales or event manager of any dietary restrictions or preferences.

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BEVERAGES

Select from a variety of our enhancements to customize your meal.

Assorted Bottled Juices

3.00

Cans of Soft Drinks

3.50

Bottled Water

2.50

Milk Whole, Low Fat, Skim, Almond, Soy Milk

2.50

House Made, Fresh Fruit Smoothies

3.50

Banana, Strawberry, or Blueberry

House Made Cucumber Mint Water

20.00 / 15 Glasses

House Made Strawberry Lemonade

25.00 / 15 Glasses

Coffee

50 Cups/130.00 , 100 Cups /235.00

WINE

Price does not include applicable tax or gratuity.

Items may change due to availability. Items can be changed to your liking.

Order 20 bottles or more and receive a 15% discount.

White Wine Bottle

| | |
|--------------|-------|
| Zinfandel | 32.00 |
| Chardonnay | 29.00 |
| Sauvignon | 29.00 |
| Pinot Grigio | 33.00 |

Red Wine Bottle

| | |
|--------------------|-------|
| Merlot | 30.00 |
| Malbec | 33.00 |
| Shiraz | 34.00 |
| Cabernet Sauvignon | 29.00 |

Catering Menus



COCKTAIL RECEPTION

All hot & cold hors d'oeuvres ordered must have a minimum of 2-3 dozen per selection. Hot hors d'oeuvres passed around selections:

| | |
|--|------------------|
| Beef Sliders Aged cheddar, dill pickle, Russian dressing. | 25.00/2 Dozen |
| Mini Beef Wellington Bites With creamy horseradish on top. | 29.00/2.35 Dozen |
| Charcuterie on a Martini Glass | 25.00 |
| Sweet Chili Shrimp Lettuce Wrap | 30.00/2.50 Dozen |
| Deli Ham & Fruit Kebobs | 22.00 |
| Smoked Sausage Bites With cream cheese. | 13.00 |
| Crispy Fried Shrimp Nest | 15.00 |
| Mini Meatballs Skewer With marinara sauce. | 25.00 |
| Scotch Eggs With hollandaise sauce. | 22.00 |
| Chicken Taco Cups | 22.00 |
| Enchilada Shrimp Cocktail | 28.00 |

LATE NIGHT ADD-ON

Minimum of 40 people required. | Available from 10PM to 11PM

| | |
|---|--------|
| Traditional Poutine Bar French fries, rich beef gravy, cheese curds, crisp bacon bits, and green onions. | 180.00 |
| 14" Round Pizza 12pcs total. 2pcs vegetable pizza, 4pcs buffalo chicken pizza, 4pcs pepperoni pizza, and 2pcs classic cheese pizza. | 200.00 |
| AAA Beef Sliders Mini beef burgers with cheddar, dill pickle, sliced tomato, lettuce, and Russian dressing. Served with french fries. | 200.00 |
| Charcuterie Tray Selection of smoked cured meats, variety of cheeses, fresh fruits, crackers, and jams. | 180.00 |
| Build Your Own Burrito & Taco Cumin chili dusted flat iron steak & seasoned chicken breast, roasted corn, black beans, roasted peppers, onions Mexican rice, tomato salsa, sour cream, guacamole, shredded lettuce, and mixed cheese. Warm tortillas and tortilla shells. | 220.00 |



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Catering Menus

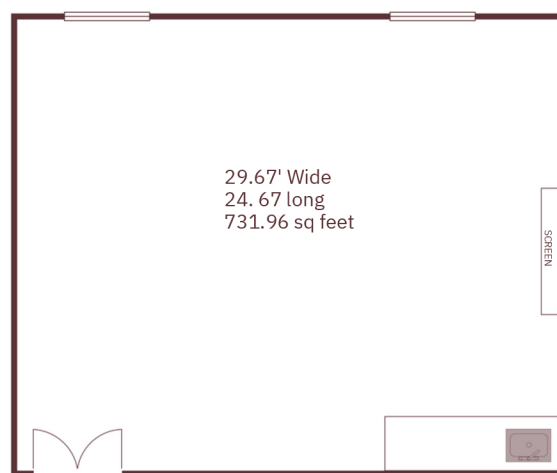


Audio Visual Equipment

| | |
|---|-------------------------|
| Portable LCD Projector with HDMI | 125.00 |
| Flip Chart & Markers | 25.00 |
| Dance Floor | 95.00 (Setup Included) |
| Wireless Microphone System (1-8 Channels) | 50.00 |
| Small Stage | 75.00 (Setup Included) |
| Large Stage | 150.00 (Setup Included) |

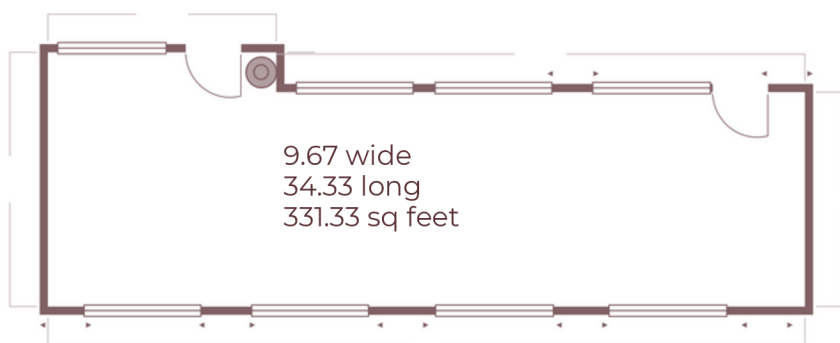
ROOM RENTALS

Harvest Room 250.00/Day

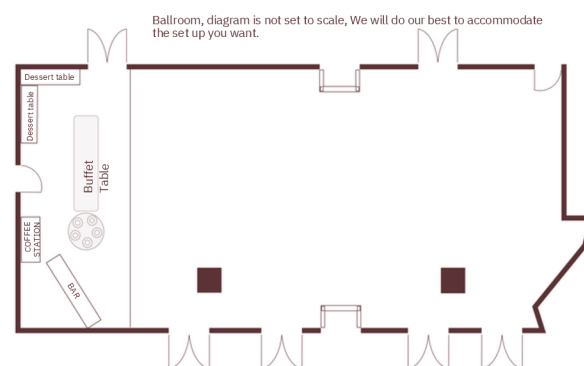


ROOM RENTALS

Crystal Room 150.00/Day



Ballroom 1000.00/Day



Regal 1 650.00/Day **Regal 2** 550.00/Day

Contact

catering@camroseresortcasino.com

camroseresortcasino.com

780-679-2376 ext. 3527

Keep Up With Us On Social Media!

@camrose_resort_casino

Camrose Resort Casino

Camrose Resort Casino is located on the south side of Hwy 13 on the east side of the City of Camrose.

3201 48 Avenue, Camrose, AB

The Bar



CASH BAR

Guests purchase beverages on an individual basis. Ice, glasses and mix for liquor is included in the price.

Bottled Beer

| | |
|----------|-------|
| Domestic | 7.00 |
| Import | 10.00 |

Vodka

| | |
|----------|------|
| Domestic | 6.00 |
| Import | 8.00 |

Whiskey

| | |
|----------|------|
| Domestic | 6.00 |
| Import | 8.00 |

Tequila & Gin

| | |
|--------|------|
| Import | 6.00 |
|--------|------|

Rum

| | |
|----------|------|
| Domestic | 6.00 |
| Import | 8.00 |

Coolers

| | |
|----------|------|
| Domestic | 6.00 |
|----------|------|

CORKAGE BAR

Convener provides all liquor for the event, as well as provides float if needed and sets price for beverages. A fee of \$9/person, \$4/child under 12 years of age will be charged. Ice, glasses & mix are included in price.

NON-ALCOHOLIC

A non-alcoholic punch station is a great option to provide your guests, especially when there are children or adults who prefer not to drink alcohol. Ask us about our options. Prices start at \$75

BARTENDER

A bartending fee of \$20/hour with a minimum of 4 hours will be charged to events wishing to have bar service.

The service of alcohol beverages is subject to the inclusion of food. The Camrose Resort Hotel must serve all liquor and wine in public function rooms, licensed by AGLC. Alberta liquor laws do not permit alcohol beverage service before 10:30 am (12:00 pm on Sunday & Holidays) or after 2:00 am. All persons must be 18 years of age or older to consume alcohol beverages.

Prices are subject to taxes and gratuity.



Preferred Vendors

Your go-to list of trusted local vendors to help bring your event vision to life— from photography and fashion to cake, sound, and spa services.

PHOTOGRAPHY

Carla Lehman Photography
www.carlalehmanphoto.ca
Email: carla@carlalehmanphoto.ca
By Appointment Only

Crown Photography & Film
4712 53 Street Camrose
PH: 780.608.0767
www.crownphotography.ca

FASHION

Duff Layton's Men's Wear
4930 50 Street Camrose
PH: 780.672.2797

Tish's Fashion & Finery
4895 50 Street Camrose
PH: 780.672.6092

SPA

Inspirations Salon & Spa
Ph: 780.679.09714
Camrose Resort Casino

SOUND

Allenhouse DJs
PH: 587.322.9279
IG: @allenhousedjs

DECOR

Wild Rose Event Rentals
PH: 780.281.3513
Email: wildroseeventrentals@gmail.com

CAKE

The Sweeterie by Cute & Classy Cakes 4812 48
Street Camrose
PH: 780.373.2253
www.thesweeterie.ca



COMPLIMENTARY

Jacuzzi Suite



Take The Elevator Home...

The wedding couple receives a complimentary Jacuzzi Suite when they book a plated or buffet meal for a minimum of 150 guests in our Regal ballroom.

*Please contact our Rooms Division Manager for more information
780-679-2376 EXT. 3532*

Enjoy:

- ★ 590 sq ft room with one King bed in separate bedroom
- ★ The spacious living area features fireplace and TV
- ★ Jacuzzi tub made for sharing
- ★ Bathroom with tub and shower
- ★ Vanity with mirror, desk, and chair

