



Best Western PLUS
Rose Country Hotel



WEDDING PACKAGE

3201 48 Avenue | Camrose, AB | T4V 0K9 | +1 (780) 679-2376 Ext. 3527
camroseresortcasino.com | catering@camroseresortcasino.com

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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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Explore our full-service catering options, including dinner selections, late-night bites, bar packages, and wine lists to suit your celebration.

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Discover additional offerings such as A/V rentals and a curated list of trusted vendors who deliver the same high standard of service you can expect from us.

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Make it a seamless celebration—enjoy the convenience of stylish, comfortable guest rooms just steps from your event.

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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



Best Western PLUS.
Rose Country Hotel

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:



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CATERING MENU

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BREAKFAST BANQUET

BREAKFAST PLATE | \$18

**BREAKFAST PLATE IS AVAILABLE FROM 7AM – 8AM | MINIMUM 10 PEOPLE
ALL BREAKFASTS INCLUDE: COFFEE, TEAS, HOT CHOCOLATE & JUICES.**

CONTINENTAL BREAKFAST

- Cavendish hash brown.
- Choice of eggs: scrambled, over easy or over medium.
- Choice of bacon, beef sausage or ham.
- Smoked baked beans & grilled tomato.
- Sliced toasted bread (your choice of bread).
- Plated fresh sliced fruits.

ASIAN BREAKFAST

- Garlic fried rice.
- Choice of eggs: scrambled, over easy, over medium.

Please select one option:

- Pork longaniza (sausage flavoured with spices).
- Beef tapa (marinated beef in soy sauce, garlic & lemon).
- Pork tocino (cured sweet pork).
- Tomato salsa & cucumbers.
- Plated fresh sliced fruits.

ENGLISH BREAKFAST

- Cavendish hash brown.
- Any style of omelette with cheese.
- Choice of bacon, beef sausage or ham.
- Smoked baked beans & grilled tomato.
- Sliced toasted bread (your choice of bread).
- Plated fresh sliced fruits.

CLASSIC EGGS BENEDICT

Two eggs poached medium with hollandaise on top. Smoked bacon, English muffin and plated fresh sliced fruits.

ROYAL EGGS BENEDICT

Two eggs poached medium with hollandaise on top. Smoked salmon, English muffin and plated fresh sliced fruits.

Eggs Benedict breakfasts are served with: Cavendish hash brown and baked tomatoes with pesto & Parmesan cheese.

Add on Eggs Benedict or Eggs Florentine to any option for \$2.50 / Person. Served with Hollandaise sauce.

THEMED BUFFET

**BREAKFAST BUFFET IS AVAILABLE FROM 7AM – 8AM | MINIMUM 30 PEOPLE
ALL BREAKFASTS INCLUDE: COFFEE, TEAS, JUICES & SEASONAL FRUIT.**

ASIAN BREAKFAST

- Garlic fried rice.
- Choice of eggs: scrambled, over easy or over medium.
- Pork longaniza (sausage flavoured with spices).
- Beef tapa (marinated beef in soy sauce, garlic & lemon).
- Tomato cucumber salad.
- Assorted sliced bread.

\$19 CANADIAN BREAKFAST

\$22

- Country-style Cavendish hash brown.
- Choice of eggs: scrambled, over easy or over medium.
- Please select two options from breakfast protein.
- Please select one option from hot starch.
- Assorted sliced bread.

BREAKFAST PROTEIN

Please Select Two Options

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

HOT STARCH

Please Select One Option

- Dutch Pancakes (Mini Pancakes)
- Classic Round Pancakes
- Belgian Waffles or French Toast

Served with Chantilly Cream, Berry Compote & Maple Syrup.

CONTINENTAL BREAKFAST

\$22

- Country-style Cavendish hash brown.
- Choice of eggs: scrambled, over easy, over medium or omelette.
- Please select two options from breakfast protein.
- Please select one option from hot starch.
- Smoked baked beans.
- Assorted sliced bread.

\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

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SEE BREAKFAST BEVERAGE ENHANCEMENTS ON PAGE 13

SPORTS THEME MENU

MINIMUM 30 PEOPLE | ALL BUFFETS INCLUDE: JUICES & SOFT DRINKS.

HALF TIME BREAK

\$30

STARTER

Caesar salad: Chopped heart romaine lettuce, smoked bacon, Parmesan, bacon bits, & caesar dressing (GF).

ENTRÉE | CHOICE OF ONE PASTA

- Choice of one pasta: Penne, Linguine, or Bowtie. Includes: Homemade creamy Alfredo sauce, Pomodoro sauce and garlic bread.
- Boneless chicken wings with assorted sauces.
- Fries and gravy.

HALFTIME PIZZA BREAK | \$230

(3) - 14" All Cheese Pizza | (3) - 14" All Meat Pizza
(2) - 14" Hawaiian Pizza | (2) - 14" Vegetable Pizza

GF & Vegan Pizzas Available
Serves 40 People | Additional \$23 Per Pizza

GAME TIME GRAB

\$28

STARTER

Market Fresh Salad: Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions, balsamic & Italian dressing (GF).

ENTRÉE | CHOICE OF TWO MAINS

- Hot dogs with freshly baked buns and assorted chicken wings. Side of BBQ, honey garlic and hot sauce.
- Beef burgers with freshly baked buns and boneless chicken wings. Side of BBQ, honey garlic and hot sauce.
- Both include: Fries, gravy, ketchup, mayo, lettuce, onion, tomato, relish and mustard.

REFRESHING BLISS

MINIMUM 15 PEOPLE | ALL BREAKFASTS INCLUDE: COFFEE, TEAS & JUICES.

SNACK BREAK

\$18

Dozen banana bread.
Dozen assorted Danishes.
Assorted mic cup yogurt.

ENERGY BREAK

\$18

Dozen assorted cookies.
Dozen brownies.
Dozen chocolate bars.

SUNRISE BREAK

\$18

Dozen chocolate croissants.
Dozen assorted muffins.
Homemade parfait (granola, yogurt, fruits).

FRESH GARDEN BREAK

\$18

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

FRESH BLISS DESSERT TRAY \$105

Tray of fresh cut fruits
Assorted sweets (assorted mini cheesecakes & square cakes).
Serves 25 people.

ASSORTED PASTRIES

\$35 / DOZEN

Dozen chocolate croissants.
Mixed Danishes.
Muffins.

FRUITS, PASTRIES & BARS

Fresh Fruit Plate | \$9 Per Person
Vegetable Crudité & Dip | \$6 Per Person
Fresh Breakfast Pastries | \$5 Per Person
Fresh Baked Cookies | \$3 Per Person
Squares & Bars | \$3.50 Per Person

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LUNCH HOUR FEAST

LUNCH PLATE | \$28

**LUNCH PLATE IS AVAILABLE FROM 11:30AM – 2:30PM
MINIMUM 30 PEOPLE | ALL LUNCH PLATES INCLUDE: COFFEE & TEA.**

All sandwiches served with crispy fries, soup, salad, and dessert (see options below).

SUBS LUNCHEON (SELECT ONE)

ROAST BEEF MELTED SANDWICH

Thinly 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.

RUEBEN SANDWICH

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

BREADED CHICKEN WRAP

Chicken fingers, chopped romaine, sliced tomatoes, bacon bits, Parmesan cheese and caesar dressing.

VEGETABLE WRAP

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

DESSERTS (SELECT ONE)

- Cheesecake Crème Brûlée
- Sticky Toffee with Vanilla Ice Cream
- Lava Cake
- Seasonal Sliced Fruit Arrangement
- Carrot Cake (GF)

SOUPS (SELECT ONE)

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS

Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK

Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO

Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM

Forest cream of mushroom bisque with thyme.

SALADS (SELECT ONE)

CAESAR SALAD

Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD

Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

WEDGE SALAD

Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.

TOFU SALAD

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

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LUNCH HOUR FEAST

NOONTIME CLUB

**NOONTIME CLUB IS AVAILABLE FROM 11:30AM – 2:30PM
MINIMUM 30 PEOPLE | NOONTIME CLUB INCLUDES: COFFEE & TEA.**

All Noontime Club served with soup, salad, and dessert (see options below).

ENTRÉES	(SELECT ONE)	SOUPS	(SELECT ONE)
POTATO GNOCCHI PASTA (GF) 10oz potato gnocchi, vegetables sautéed in tomato pesto sauce. Served with garlic toast.	\$25	ROASTED BUTTERNUT SQUASH Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.	
GRILLED SALMON (GF) 6oz grilled salmon, vegetable risotto rice, charred broccolini and carrots. Served with béarnaise sauce and charred lemon.	\$45	CREAM OF ASPARAGUS Cream of asparagus with baked honey brie cheese.	
CHICKEN SUPREME (GF) Baked 8oz chicken breast, charred broccolini and carrots, mashed potatoes. Served with mushroom velouté sauce.	\$43	VEGETABLE BARLEY OR BEEF BARLEY	
NEW YORK STEAK (GF) 8oz New York steak, charred broccolini & carrots, loaded potatoes. Served with Saskatoon berry sauce.	\$45	POTATO & LEEK Potato and leek velouté with maple honey smoked bacon.	
GOURMET PORK CHOP 10oz pork chop, mashed potatoes, charred broccolini & carrots, and drizzled with balsamic glaze. Served with rosemary apple demi sauce.	\$35	ITALIAN TOMATO Italian tomato soup with Parmesan and basil oil.	
VEGETARIAN BOWL Grilled Tofu, grilled vegetables, avocado, and steamed rice. Drizzled with chipotle sauce. <i>Substitute starch: Mashed or roasted potatoes, fries, or steamed rice.</i>	\$25	CREAM OF MUSHROOM Forest cream of mushroom bisque with thyme.	
DESSERTS	(SELECT ONE)	SALADS	(SELECT ONE)
	<ul style="list-style-type: none">• Cheesecake Crème Brûlée• Sticky Toffee with Vanilla Ice Cream• Triple Chocolate Mousse• Seasonal Sliced Fruit Arrangement• Carrot Cake (GF)	CAESAR SALAD Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.	
		MARKET FRESH SALAD Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.	
		WEDGE SALAD Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.	
		TOFU SALAD Fried tofu, arugula, cherry tomatoes, quinoa, avocado and herb lemon dressing.	

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LUNCH HOUR FEAST

BUILD YOUR OWN LUNCHEON BUFFET

LUNCHEONS ARE AVAILABLE FROM 11:30AM – 2:30PM | MINIMUM 30 PEOPLE
LUNCHEONS INCLUDES: COFFEE, TEA & DESSERTS BAR (CHEF'S CHOICE).

PRE-MADE SANDWICH BAR \$25

- Pre-made sandwiches: deli ham, deli turkey, pastrami and chicken spread.
- Chicken wrap, caesar wraps and vegetable wraps.
- Assorted pickles.
- Basket of assorted breads.
- Assorted bags of chips.

THE SANDWICH BAR \$28

- Selection of deli meats (turkey, beef, ham, pastrami and chicken spread).
- Sliced cheese platter, sliced tomatoes, chopped lettuce, and sliced onions.
- Variety of condiments.
- Assorted pickles.
- Basket of assorted breads.
- Assorted bags of chips.

THE BURGER BAR \$32

- 6oz seasoned chuck beef burger.
- Crispy bacon.
- Sliced cheese platter, sliced tomatoes, chopped lettuce, sliced onions and pickles.
- Variety of condiments (burger sauce, mustard & ketchup).
- Brioche buns & crispy fries.

BURRITO & TACO BAR \$30

- Cumin chili dusted flat iron steak & seasoned chicken breast.
- Roasted corn, black beans, roasted peppers and onions.
- Mexican rice.
- Tomato salsa, sour cream, guacamole, shredded lettuce and mixed cheese.
- Warm tortillas and tortilla shells.

SOUPS

(SELECT ONE)

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS

Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK

Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO

Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM

Forest cream of mushroom bisque with thyme.

SALADS

(SELECT ONE)

CAESAR SALAD

Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD

Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

QUINOA, ARUGULA & BEET SALAD

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

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LUNCH HOUR FEAST

THEME LUNCH BUFFET

BUFFETS ARE AVAILABLE FROM 11:30AM – 2:30PM | MINIMUM 30 PEOPLE
BUFFET INCLUDES: COFFEE, TEA & DESSERTS BAR (CHEF'S CHOICE).

ITALIAN

STARTER

- Fresh garlic bread.
- Fresh market salad: Mixed greens, red onion, cherry tomatoes, radish, and curly carrots. French dressing & balsamic dressing.

ENTRÉE

- Roasted lemon pepper chicken.
- Shrimp scampi.

CHEF ATTENDED CARVING STATION

- Slow roasted Alberta AAA beef (inside round).
- Au jus and creamy horseradish.
- Served with Spaghetti and Fusilli pasta.
- Tomato Pomodoro and cheesy Béchamel sauce.

UKRAINIAN

\$32

STARTER

- Dinner roll and portion butter.
- Potato salad.

ENTRÉE

- Chicken Kiev with tartar sauce and coil sausage.
- Garlic butter shrimp.

CHEF ATTENDED CARVING STATION

- Slow roasted Alberta AAA Top Sirloin with rosemary, thyme, garlic and chef's special sauce.
- Au jus and creamy horseradish.
- Served with Perogies (cheddar and potato) and beef cabbage rolls in tomato sauce.

SOUTHEAST ASIA

\$32

STARTER

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

ENTRÉE

- Chicken BBQ (Pinoy style).
- Garlic butter shrimp.

CHEF ATTENDED CARVING STATION

- Smoked brisket with chef's special spices.
- Au jus and creamy horseradish.
- Served with: Young chow fried rice, vegetable chop suey and vegetable spring rolls.



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THE TWILIGHT FEAST

DINNER IS AVAILABLE FROM 7:00PM – 8:00PM | MINIMUM 30 PEOPLE

ALL DINNER PLATES INCLUDE: COFFEE & TEA SERVICE.

All Dinner Plates served with soup, salad, and dessert (see options below).

ENTRÉE	(SELECT ONE OR TWO)	SOUPS	(SELECT ONE)
BEEF POT ROAST	\$52 8oz beef pot roast slow cooked in au jus. Served with sautéed vegetables and garlic mashed potatoes.	ROASTED BUTTERNUT SQUASH Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.	
SALMON WELLINGTON	\$45 8oz salmon, mushrooms and spinach wrapped in puff pastry. Served with creamy mashed potatoes, charred broccolini and a side of Béarnaise sauce.	CREAM OF ASPARAGUS Cream of asparagus with baked honey brie cheese.	VEGETABLE BARLEY OR BEEF BARLEY
CRUSTED LAMB RACK	\$65 Roasted crusted lamb rack, creamy mashed potatoes and charred broccolini drizzled with balsamic glaze and rosemary peppercorn demi sauce.	POTATO & LEEK Potato and leek velouté with maple honey smoked bacon.	ITALIAN TOMATO Italian tomato soup with Parmesan and basil oil.
CHICKEN SUPREME DELIGHT	\$45 8oz chicken supreme, creamy mashed potatoes, charred broccolini and carrots. Served with mushroom velouté sauce.	CREAM OF MUSHROOM Forest cream of mushroom bisque with thyme.	
ALBERTA PORK CHOP	\$41 10oz pork chop, creamy mashed potatoes, charred broccolini and carrots drizzled with balsamic glaze. Served with rosemary apple demi sauce.	CAESAR SALAD Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.	(SELECT ONE)
ALBERTA AAA RIBEYE & SHRIMP	\$65 8oz ribeye, shrimp, creamy mashed potatoes, and tossed salad. Drizzled with balsamic glaze and rosemary peppercorn demi sauce.	MARKET FRESH SALAD Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.	
DESSERTS	(SELECT ONE)	WEDGE COBB SALAD Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.	
	<ul style="list-style-type: none"> • Cheesecake Crème Brûlée • Sticky Toffee with Vanilla Ice Cream • Lava Cake • Seasonal Sliced Fruit Arrangement • Carrot Cake (GF) 	TOFU QUINOA SALAD Fried tofu, arugula, cherry tomatoes, quinoa, avocado and herb lemon dressing	

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THE ELEGANT BITES

HORS D'OEUVRES

SERVES APPROX. 30 PEOPLE | MINIMUM 2-3 ITEMS PER SELECTION

BEEF SLIDERS	\$75	CHICKEN WINGS	\$66
Aged cheddar, dill pickle, homemade dressing.		60pcs bone-in or boneless chicken wings tossed in choice of hot sauce, buffalo sauce, BBQ sauce, honey garlic, maple bacon, lemon pepper, or salt & pepper.	
MINI BEEF WELLINGTON	\$80		
Skewer topped with creamy horseradish.			
CRAB CAKES	\$62	SMOKED SAUSAGE BITES	\$52
Served with Béarnaise sauce.		Dozen smoked sausage bites served with cream cheese.	
SHRIMP LETTUCE WRAPS	\$52		
Dozen sweet chili lettuce shrimp wraps.			
HAM, TURKEY & FRUIT KEBABS	\$62	MINI MEATBALLS	\$60
Dozen deli ham, turkey and fruit kebabs.		Skewer served with marinara sauce.	
SCOTCH QUAIL EGGS	\$55	CHICKEN TACO CUPS	\$62
2pcs skewer served with hollandaise sauce.		Dozen chicken taco cups.	

HORS D'OEUVRES PLATTERS

CHICKEN WINGS

120 PCS \$240 | 200 PCS \$400

Boneless or bone-in chicken wings. Choice of two flavours (one wet, one dry): Hot sauce, buffalo sauce, BBQ sauce, honey garlic, maple bacon, lemon pepper, salt & pepper.

**No substitutions.*

SUSHI ROLLS

120 PCS \$144 | 200 PCS \$240

Temaki (cone style) and assorted sushi rolls (vegetarian sushi rolls available).

STREET TACO STATION

\$3.50 / PERSON

Shredded chicken, pulled pork BBQ, beef brisket Carne Asada, fish pollock. Corn and flour tortillas, salsa, guacamole, sour cream, pico de gallo. Mixed cheese blend, shredded lettuce.
*Pick one or two meat items. *No substitutions.*

CHILLED SHRIMP

100 PCS \$120 | 200 PCS \$240

Chilled shrimp served with cocktail sauce and lemon wedges.

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THE TWILIGHT TOASTS

MIMOSAS

Orange Juice, Apple Juice, Lemonade, Cranberry Juice.

SERVES 30 | \$210

SPARKLING WINE TOWER

SERVES 30 | \$210

GOURMET CAESAR COCKTAIL

Craft Distillery Vodka, Premium, Jalapeños, Pickled Asparagus, Dill Pickles, Herbs, Celery, Lemon, Limes, Olives.

SERVES 30 | \$180

MARGARITA COCKTAIL

Tequila, Lime Juice, Orange Liqueur, Salted Rim.

SERVES 30 | \$270

NON-ALCOHOLIC

\$2.50 / PERSON

LATE-NIGHT BITES

AVAILABLE FROM 10PM - 11PM | MINIMUM 40 PEOPLE

AAA BEEF SLIDERS

\$200

Mini beef burger with cheddar, dill pickle, sliced tomato, lettuce and Russian dressing. Served with French fries.

POUTINE BAR

\$285

French fries, beef gravy, cheese curds, bacon bits and green onions.

BURRITO & TACO BAR

\$270

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 and tortilla shells.

PIZZA

\$265

12pcs 14" round pizzas with 2 vegetable pizzas, 4 buffalo chicken pizzas, 4 pepperoni pizzas and 2 classic cheese pizzas. Gluten free is available.

Additional \$23 per pizza.

CHICKEN WINGS

120 PCS \$240 | 200 PCS \$400

Boneless or bone-in chicken wings with choice of hot sauce, buffalo sauce, BBQ, honey garlic, maple bacon, lemon pepper and salt & pepper. Pick two flavours: one wet, one dry.

**No substitutions.*

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THE BEST WESTERN BANQUET

DINNER IS AVAILABLE FROM 6:30PM – 8:00PM | MINIMUM 40 PEOPLE
ALL DINNERS INCLUDE: COFFEE, TEA AND DESSERT.

STARTER

CAESAR SALAD

Chopped heart romaine lettuce, smoked bacon, Parmesan, bacon bits and caesar salad dressing (GF).

BISTRO MIX SALAD

Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions. Balsamic (GF) and Italian dressing.

TOMATO BOCCONCINI SALAD

Cherry tomatoes, baby bocconcini, red onion and fresh mint tossed in lemon vinaigrette dressing.

GREEK CLASSIC SALAD

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

FUSILLI PASTA SALAD

Spiral pasta, cheddar cheese, broccoli, red onions and grapes tossed in our homemade creamy.

CHEF CHARCUTERIES DISPLAY

Variety of charcuterie meats, garden crudités, fruits and assorted pickles.

VEGETABLE

(SELECT ONE)

Chef Vegetable Medley, Broccoli & Cauliflower Mornay, Honey Dill Carrots & Green Beans Almondine.

ENHANCED ENTRÉE SELECTION

PASTA OPTIONS

\$7

Potato Gnocchi: Sun-dried tomato pesto, grilled vegetables, goat feta and balsamic glaze.

Lobster Ravioli Pasta: Cooked in cheesy Béchamel with arugula.

Portobello Cheese Ravioli: Cooked in cheesy mushroom Béchamel.

Beef Tortellini Pasta: Cooked in marinara sauce.

PROTEIN OPTIONS

Oven Roasted Herb Chicken | \$8 : Chicken leg & thigh with special herbs.

Roasted Pork Loin | \$6 : Slowly roasted pork loin, seasoned with specialty dry rub. Served with cranberry rosemary au jus.

Salmon Fillet | \$8 : Baked salmon fillet with Béarnaise sauce.

Sweet Chili Shrimp & Arugula | \$9 : Steamed sweet chili aioli shrimp and arugula.

DESSERT BAR

Seasonal Sliced Fruit Arrangement, Assorted Mini Cheesecake & Square Cakes, Carrot Cake (GF), Chocolate Fountain with Marshmallows, Pretzels and Fresh Strawberries.

\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

Please Note: Due to the handcrafted nature of our product, shared cooking and presentation areas in our kitchen and our reliance on supplier for accurate information, we cannot guarantee that any item is completely free from allergens. Please note that this information does not specify which items may have been produced in a facility with allergens present. The absence of gluten-containing ingredients does not necessarily meet the definition of gluten-free for highly sensitive individuals. When placing your order, please inform your banquet coordinator of any food allergies or intolerances.

THE ROYAL BANQUET

DINNER IS AVAILABLE FROM 6:30PM – 8:00PM | MINIMUM 40 PEOPLE
ALL DINNERS INCLUDE: COFFEE, TEA AND COOKIES.

Free Bottle of Sparkling Wine for Bride & Groom Table!

DELUXE RECEPTION BUFFET

Dinner buffet served with fresh assorted bread rolls. Chef style charcuterie, baby roasted potatoes or garlic creamy. Mashed potatoes and seasonal vegetables.

SALAD

BISTRO MIX SALAD

Mixed greens, sliced cucumber, cherry tomatoes, strawberries, yellow beets, sliced red onions and dried cranberries. Sides of goat cheese, balsamic dressing (GF) and Italian dressing (GF).

CAESAR SALAD

Fresh cut romaine heart lettuce, bacon bits, herbs, croutons and Parmesan cheese. Side of creamy caesar dressing (GF).

GREEK SALAD

Freshly sliced cucumber, red onion, tomato, fresh mint and Kalamata olives. Sides of feta cheese and creamy Greek dressing (GF).

FUSILLI PASTA

Spiral pasta, cheddar cheese, broccoli, red onions and grapes tossed in our homemade creamy dressing.

CARVING STATION

(SELECT ONE)

PRIME RIB

\$49

Slow roasted Alberta AAA prime rib seasoned with specialty dry rub. Served with peppercorn au jus, creamy horseradish aioli and mini Yorkshire pudding.

ALBERTA ROAST BEEF

\$39

Slow roasted AAA beef (inside round) seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

SIRLOIN

\$39

Slow roasted AAA sirloin beef seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

Please Note: Due to the handcrafted nature of our product, shared cooking and presentation areas in our kitchen and our reliance on supplier for accurate information, we cannot guarantee that any item is completely free from allergens. Please note that this information does not specify which items may have been produced in a facility with allergens present. The absence of gluten-containing ingredients does not necessarily meet the definition of gluten-free for highly sensitive individuals. When placing your order, please inform your banquet coordinator of any food allergies or intolerances.

ADDITIONAL ENTRÉE (SELECT ONE)

STUFFED CHICKEN

Breaded chicken stuffed with butter and parsley, served with dill tartar sauce.

GRILLED CHICKEN BREAST

Grilled herb chicken breast marinated overnight in house made dry rub and herbs. Served with BBQ au jus.

ROASTED PORK LOIN

Slowly roasted pork loin, seasoned with specialty dry rub. Served with cranberry rosemary au jus.

SALMON FILLET

Baked salmon fillet served with Béarnaise sauce.

SWEET CHILI SHRIMP & ARUGULA

Steamed sweet chili aioli shrimp served with arugula.

DESSERT BAR

Seasonal Sliced Fruit Arrangement, Assorted Mini Cheesecake & Square Cakes, Carrot Cake (GF), Chocolate Fountain with Marshmallows, Pretzels and Fresh Strawberries.

CHEF ATTENDED CRÊPE STATION



BAR & BEVERAGES

BAR SERVICE

REGULAR HIGHBALLS | \$7
PREMIUM HIGHBALLS | \$8
DOMESTIC BEER | \$7
IMPORTED BEER | \$8
HOUSE WINE GLASS | \$7
HOUSE WINE BOTTLE | \$35
COOLERS | \$8
SOFT DRINKS | \$5

Host is charged for consumption on a per drink basis | Subject to gratuity & GST.

CASH BAR

REGULAR HIGHBALLS | \$8
PREMIUM HIGHBALLS | \$9
DOMESTIC BEER | \$8
IMPORTED BEER | \$9
HOUSE WINE GLASS | \$8
HOUSE WINE BOTTLE | \$37
COOLERS | \$9
SOFT DRINKS | \$5

Individuals pay for their own drinks with cash.

CORKAGE BAR

FULL CORKAGE | \$15 / PERSON
WINE CORKAGE | \$9 / BOTTLE

For groups who would like to supply their own liquor, a corkage fee per person will be charged. This fee covers all mix, ice, glasses and condiments. Please note that homemade wine and beer are not allowed. All corkage bars will be charged for each bartender at \$40 per hour per bartender.

BARTENDERS

We charge a bartender fee of \$40 / hour for events per bartender (with a min charge of 4 hrs). For functions over 150 people, 2 Bartenders are required. One hour for setup & takedown will be charged. If a Ticket Seller is required, this must be provided by the Hotel as per AGLC regulations at a fee of \$40 / hour.

BEVERAGE ENHANCEMENTS

Select from a variety of our beverage enhancements to customize your breakfast.

ASSORTED BOTTLES JUICES | \$3.50
CANS OF SOFT DRINKS | \$3.50
BOTTLED WATER | \$3.50
MILK | \$3.50
Whole, Low Fat, Skim, Almond, Soy
HOUSE MADE FRESH FRUIT SMOOTHIES | \$4.50
Banana Strawberry or Blueberry
HOUSE MADE CUCUMBER MINT WATER | \$25
Serves 15.
HOUSE MADE STRAWBERRY LEMONADE | \$30
Serves 15.
COFFEE
15 Cups \$45 | 25 Cups \$80 | 50 Cups \$150 | 100 Cups \$300

WINES

RED WINE

Jackson Trigg's Cabernet Sauvignon | \$29
Alamos Malbec | \$33
Woodbridge Merlot | \$30
Shiraz | \$34

WHITE WINE

Pinot Grigio | \$33
Jackson Trigg's Sauvignon Blanc | \$29
Peller Estate Chardonnay | \$30
Zinfandel | \$32

Special order wine available upon request.

ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

Price does not include applicable tax or gratuity. Items may change due to availability. Items can be changed according to your taste.

EVENT SPACE

AUDIO VISUAL EQUIPMENT

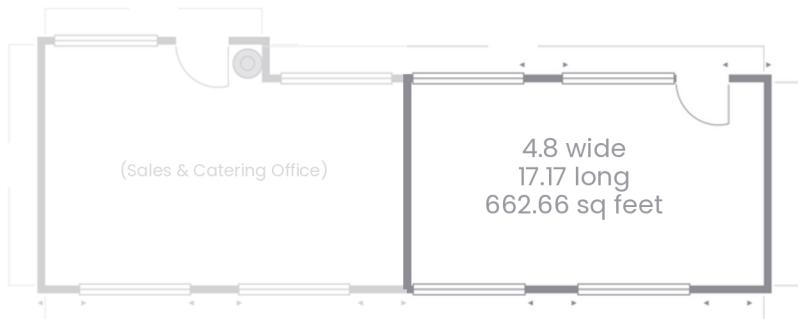
PORTABLE LCD PROJECTOR WITH HDMI	125.00
FLIP CHART & MARKERS	25.00
DANCE FLOOR Set up included.	95.00
WIRELESS MICROPHONE SYSTEM 1-8 channels.	50.00
SMALL STAGE Set up included.	75.00
LARGE STAGE Set up included.	150.00

ROOM RENTALS

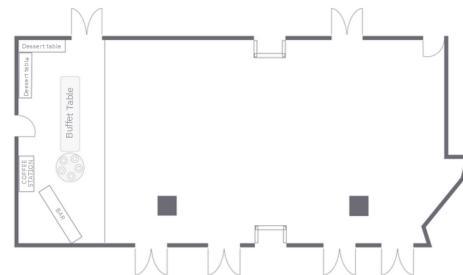
HARVEST ROOM 250.00/DAY



CRYSTAL ROOM 150.00/DAY



BALLROOM 1000.00/DAY



Regal 1 650.00/Day Regal 2 550.00/Day

Ballroom diagram is not set to scale, we will do our best to accommodate the setup you want.

CONTACT US TODAY TO START PLANNING YOUR EVENT!

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Rose Country Hotel

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



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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



TERMS & CONDITIONS

1. MENU SELECTIONS: All menu selections shall be submitted to the Catering Office at least fourteen (14) days prior to the function to ensure the availability of most selections, proper staffing, and coordination of your function.

2. CHOICE OF MEAL: When selecting your meal choice, please be advised that for each meal function, the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged fourteen (14) days in advance of the function.

3. BUFFET TIMELINE: Buffet products will be displayed for a maximum of one & a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one & a half (1 1/2) hour time is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied.

4. GUARANTEED NUMBER: For all meal functions, the guaranteed number attending must be communicated to the Catering office no later than seven (7) working days prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, in addition to any further charges under Clause No. 6. If a guaranteed number is not received the hotel will set five per cent (5%) over the guaranteed number for functions of one hundred (100) or more, and (10%) over the guaranteed number for functions less than one hundred (100) guests will charge for the final guaranteed number or the number actually served, whichever is greater, in addition to further charges under Clause No. 6.

5. TAXES AND GRATUITIES: All food, beverage, room rental, and audio-visual prices quoted are subject to applicable Federal and Provincial Taxes unless stated otherwise. An 18% gratuity is applied to the total invoice and 5% GST is applicable.

6. MENU, BAR PERSONNEL & ROOM RENTAL CHARGES: Charges are subject to change without notice. Prices will be honored for ninety (90) days from the date of deposit receipt.

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TERMS & CONDITIONS

7. NUMBER OF GUESTS: Should the number of guests for which the function was originally booked (as set out in Expected Attendance on the date of this contract) decrease by 20 percent (20%) or more, the convener is responsible for 80 percent (80%) of the expected amount or guaranteed amount, whichever is greater. Should your final guaranteed numbers decrease below the minimum accepted numbers for your function room, the hotel reserves the right to move your function to an alternate room that better suits the attendance numbers.

8. WEDDING FUNCTIONS: 100% of the room rental, which is a nonrefundable, nontransferable deposit, is required and should be made payable to Camrose Resort Casino at the time of space confirmation. One Hundred (100%) is due seven (7) working days prior to the function. All cancellation charges, guaranteed numbers, and damage to the hotel property shall be credited against forfeited deposits. The deposit is nonrefundable and non-transferable. A credit card number must be provided by the convener and will be kept on file. Any balance remaining after the event will automatically be applied to this credit card.

9. SOCIALS, MEETINGS AND CONFERENCE FUNCTIONS: 100% of the room rental, which is a nonrefundable, nontransferable deposit, is required and should be made payable to Camrose Resort Casino at the time of space confirmation. All cancellation charges, guaranteed numbers, and damage to the hotel property shall be credited against forfeited deposits. All refunds or amounts owing shall be settled within seven (7) days after the function. The deposit is non-refundable and non-transferable. A credit card number must be provided by the convener and will be kept on file. Any balance remaining after the event will automatically be applied to this credit card.

10. CANCELLATION CHARGE: Any cancellation after required deposit has been paid, will forfeit one hundred percent (100%) of the deposit. Functions cancelled 30 days prior to the function will be charged one hundred percent (100%) of the room rental, and fifty percent (50%) of the food and beverage charges. A cancellation made within seven (7) business days of the function will result in the convener being charged one hundred percent (100%) of the meeting room rental and one hundred (100%) percent of the total food and beverage charges. The deposit and cancellation are subject to change at the catering office's discretion only. Please refer to the Guestroom Block Contract for the cancellation and attrition polies of the Camrose Resort Casino.

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TERMS & CONDITIONS

11. MAJOR CHANGES: Any major changes to the original setup as stated in this contract will be applicable to labor charges.

12. IDENTITY: Re-sound the Hotel's name and logo in advertising is prohibited without prior approval by the General Manager of the hotel or his representative.

13. ADDITIONAL CHARGES: Except to the extent caused by the Hotel's gross negligence or willful misconduct, additional Charges may apply on statutory holidays.

14. EXHIBITORS/TECHNICAL SUPPORT: Exhibit products and equipment are the responsibility of the Group. The Hotel does not provide labor or equipment for moving large items in or out of the Hotel. Such services may be retained through an outside contractor. Smaller items may be moved upon prior arrangements with the Banquet Manager, and additional charges will apply. Specific Event details will be identified on separate Catering Function Contracts, which shall be completed 14 to 30 Days prior to the Event.

15. FORCE MAJEURE: Neither party shall be liable for failure to perform or delay in performing any obligation under this Agreement, including the obligation to make payments when due, if such failure or delay is due to an act of God, war, embargo, riot, insurrection, sabotage or other civil unrest; fire, explosion, flood or other natural disaster; strike, or other labor disturbances; government restraints; or any other cause beyond the control of the affected party; provided, however, that the party so failing to perform shall (a) as soon as possible, inform the other party of the occurrence of the circumstances preventing or delaying the performance of its obligations, and (b) exert its best efforts to eliminate, cure, or overcome any such causes and to resume the performance of its covenants with all possible speed.

16. INDEMNITY: The Group shall indemnify and save harmless the Hotel from and against all loss and damage, and all actions, claims, costs, demands, expenses, fines, liabilities, and suits of any nature whatsoever for which the Hotel shall or may become liable or suffer, by reason of, arising out of this Agreement or the use or occupation of the Hotel premises by the Group or any of its agents, concessionaires, contractors, customers, employee's invitees, or licensees. The group may be requested to provide proof of insurance to the hotel in the event of any injury or cause of harm to the group's guests, employee's invitees, or licensees.

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TERMS & CONDITIONS

17. ACCEPTANCE SALES AND CATERING: This Agreement, together with the Banquet Event Order, schedules, and riders, will constitute the entire agreement between the parties with respect to the subject matter hereof and supersedes all negotiations, discussions, agreements or understandings, oral or written, between the parties as to the subject matter of this Agreement. This Agreement may be modified, only by a written instrument signed by both parties. The Group engages the facilities and services of the Hotel, and the Hotel agrees to furnish the facilities and services set forth in this Agreement. When signed by a representative of both parties, this Agreement will constitute a binding contract between the Group and the Hotel.

By Camrose Resort Casino

Catering Sales Coordinator

Date: _____

Meeting Room Booking Dates:

Arrival Date:
Departure Date:
Guest Name:
Booking Name:
Deposit Amount:

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TERMS & CONDITIONS

I, _____ authorize the Camrose Resort Casino to charge catering charges incurred to my credit card for meeting room accommodations during the date(s) of _____. If final costs are not yet determined, I authorize the Camrose Resort Casino to charge the full cost of catering charges to the following credit card.

Company Name: _____

Visa	<input type="checkbox"/>	Mastercard	<input type="checkbox"/>	American Express	<input type="checkbox"/>	Discover	<input type="checkbox"/>
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Name Appearing on Card: _____

Card Number:

<input type="text"/>															
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Expiry Date:

<input type="text"/>	<input type="text"/>
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 /

<input type="text"/>	<input type="text"/>
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M M Y Y

Verification Number:

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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Signature of Card Holder: _____ Date: _____

Where guest receipt is to be sent: _____

Please attach a photocopy of the front & back of the credit card

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