

Rose Country Hotel



Best Western PLUS.
Rose Country Hotel



2027

Wedding & Catering Menus & Packages

Jamie Somers

Sales & Catering Co-ordinator

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www.CamroseResortCasino.com

Timeless Celebrations, Seamlessly Delivered.

BEST WESTERN WEDDINGS



Celebrate your special day in style at our full-service hotel, where every detail is thoughtfully designed to create a seamless and unforgettable experience. From the moment you begin planning to the final farewell, our dedicated Event Consultant will be by your side, ensuring your vision comes to life with ease and elegance.

Our beautifully appointed banquet spaces provide the perfect setting for both intimate gatherings and grand celebrations. Your package includes complete room set-up and tear-down, refined white linens complemented by classic black napkins, and all necessary dinnerware—allowing you to focus on what truly matters: enjoying every moment.

To enhance your celebration, we are pleased to offer a complimentary staged head table, dance floor, and podium with microphone—everything you need for a memorable reception. As a special touch, the wedding couple will enjoy a complimentary King Suite when hosting a minimum of 100 guests, providing a luxurious retreat at the end of your perfect day.

We are also delighted to extend preferred guest room rates for your family and friends, ensuring comfort and convenience for everyone attending your celebration.

**Let us take care of the details while you create lasting memories.
We look forward to being part of your wedding day.**





Terms & Conditions



MENU SELECTION & FUNCTION INFORMATION

- All menu selections, room set up requirements and other special arrangements must be submitted to our Catering Office at least 4 weeks prior to your function.
- Please note that only food and beverage provided by the hotel may be served in our function rooms (exception is liquor for corkage bars and celebratory cakes.)
- All menu selections, prices, bartender charges and room rentals are subject to change without notice.

GARANTEED NUMBER

- Our Catering Office must be in receipt of guaranteed number of guests expected to attend your function no later than 14 days prior to the date of your function.
- For groups under 50 people and over, the minimum billing will be the guaranteed number.
- For groups 50 people and over, the minimum billing will be 90% of the guaranteed number.
- We reserve the right to renegotiate any of the charges or arrangements made for your banquet or guest rooms if the number of people and or the guest rooms originally reserved drops below 25% of the original number.
- The number of people charged for catering will be no less than 75% of the number originally reserved when the function was booked and deposit submitted.

DEPOSIT POLICY

- For functions over 100 people with catering, we require a deposit of \$1000.00.
- For functions between 50 and 100 people with catering, we require a deposit of \$750.00.
- For functions under 50 people with catering, we require a deposit of \$500.00.
- All deposits are non-refundable.

FUNCTION SPACE

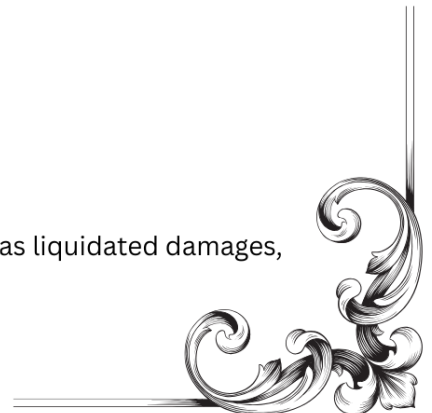
- We will assign space according to the number of guests guaranteed to attend.
- The hotel reserves the right to reassign groups to an appropriate function room.

TAXES & GRATUITIES

- All food & beverage items are subject to a 18% gratuity and 5% GST.

CANCELLATION CHARGES

- If the group cancels this Agreement, the Group agrees to pay the hotel, as liquidated damages, and not as a penalty, an amount equal to the following percent:
 - 0 - 30 days, 75% of total group food & beverage revenue
 - 31 - 90 days, 50% of total group food & beverage revenue





Terms & Conditions



BAR SERVICE

- In accordance with the Alberta Liquore Control Board regulatons, no liquor service will be provided past 1:00am. All entertainment shall cease at 1:00am.
- Only designated Hotel Staff members may bartend a banquet bar on Hotel premises.
- We reserve the right to refuse liquor service to any guest if deemed appropriate. (re. minors, intoxicated guests.)

LIABILITY

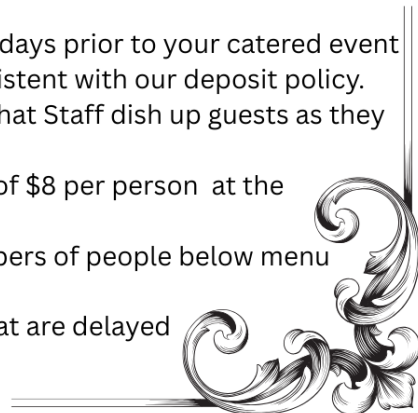
- We reserve the right to inspect and control all private functions.
- This authority includes controlling the conduct and performance of entertainers and the level of music being played.
- The group accepts responsibility and agrees to pay for any damage to the hotel premises caused by group members.
- We reserve the right to apply a cleaning charge if deemed appropriate,
- The hotel will not tolerate any distubances and/or noise in the guest rooms area.
- Any deviations from this policy will result in the authorities being called and the individual(s) being immediately evicted from the hotel premises. Please communicate this to all of your guests requiring rooms.
- To maintain our standards and your safety, the use of confetti, open flame candles, pirotechnics including sparklers, and tape or tacs/staples for decorating are strictly prohibited.

BILLING

- We require a credit card to be on file to secure your booking and any remaining payments will be automatically charged to this credit card 7 days prior to your event.
- **Weddings:** We require the final payment of the total invoice charges no later than **7 days** prior to your function.

PRICING & ADDITIONAL CHARGES

- Due to fluctuating market prices, our menu prices are subject to change.
- We will gladly lock in & guarentee menu selections and pricing within 365 days prior to your catered event with a signed contract, signed banquet event order and a deposit of consistent with our deposit policy.
- There will be a charge of \$45 per hour for all Buffets where it is required that Staff dish up guests as they proceed through the Buffet (minimum charge of 2 hours).
- If Head Table Plate Service is desired for Buffet Style functions, a charge of \$8 per person at the Head Table will be applied.
- There will be a \$3 per person surcharge applied to all functions with numbers of people below menu minimums.
- Service Charge of 10% will be added to the food charges for any meals that are delayed in service by the client by more than 30 minutes.



Sound Fees

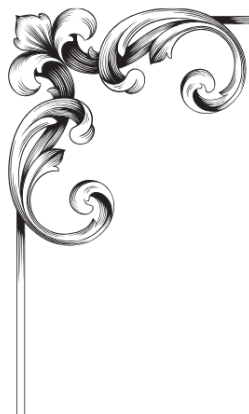
S.O.C.A.N. FEE

- Any event with either live or recorded music is subject to fees as per tariff No. 8 of the copyright laws of Canada. Under the copyright laws of Canada and in accordance with S.O.C.A.N. we are required by law to charge and additional fee for the Society of Composers, Authors & Music Publishers of Canada. The prices below are subject to 5% GST:
 - 1 to 100 people \$44.15 (with Dancing) \$22.06 (without Dancing)
 - 101 & above \$63.49 (with Dancing) \$31.79 (without Dancing)

RE:SOUND FEE

- Any event with the use of sound recording is subject to fees as per tariff No. 5B of the Copyright law of Canada. Under the copyright law of Canada and in accordance with Re:Sound, we are required by law to charge and additional fee. This fee represents and safeguards the rights of it's artists and record companies & ensures that they are fairly compensated for the broadcast and public performance of their music in Canada. The prices below are subject to 5% GST:
 - 1 to 100 people \$18.51 (with Dancing) \$9.25 (without Dancing)
 - 101 & above \$26.63 (with Dancing) \$13.30 (without Dancing)





Function Rooms



Function Room	Area Size	Theatre	Classroom	Board Room	Reception
Ballroom	32' X 52'	500	160	120	300
Regal 1	25' X 32'	300	72	50	128
Regal 2	18' X 32'	150	25	45	60
Harvest Room	24' X 29'	60	25	20	40
Denham Board Room	9' X 17'			12	

Regal Ballroom

All Day Rental	\$1500
Day Rental / No Catering	\$1000
Day Rental / Catering	\$850
Evening Rental / No Catering	\$1000
Evening Rental / Catering	\$850

Regal 1 or 2

All Day Rental	\$1000
Day Rental / No Catering	\$800
Day Rental / Catering	\$600
Evening Rental / No Catering	\$800
Evening Rental / Catering	\$600

Harvest Room

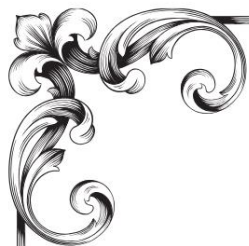
All Day Rental	\$800
Day Rental / No Catering	\$600
Day Rental / Catering	\$500
Evening Rental / No Catering	\$600
Evening Rental / Catering	\$500

Denham Board Room

All Day Rental	\$600
Day Rental	\$500
Evening Rental	\$400

- A 50% non-refundable deposit is due at time of booking.





Preferred Vendors



YOUR GO - TO LIST OF TRUSTED LOCAL VENDORS TO HELP BRING YOUR EVENT VISION TO LIFE

OFFICIANTS

Wild Rose Officiants
PH: 780.232.8977
www.wildroseofficiants.com

All Seasons Wedding
PH: 800.545.3681
www.allseasonsweddings.com

Circles & Ceremonies
PH: 780.910.4479
www.circlesandceremonies.ca

PHOTOGRAPHY

Streberg Photography
PH: 780.678.564
www.strebergphoto.ca

Lissa E. Photography
lissaephotography@gmail.com
www.lissaephotography.com

Midnight Muse Boudoir
PH: 780.267.1039
www.linktr.ee/midnightmusecamroseboudoir

FASHION

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

Bra Necessities
PH: 780.672.2701
4930 50th Street, Camrose

Duff Layton's Mens Wear
PH: 780.672.2797
4930 50th Street, Camrose

SALON & SPA

Inspirations Salon & Spa
PH: 780.679.9714
Rose Country Hotel

ArgAnna Beauty
PH: 250.233.3747
www.argannabeauty.com

Cloud 9 Day Spa
PH: 780.672.5300
www.cloud9dayspas.com

SOUND & PHOTOBOOTH

Allenhouse Djs - Duane Allen
PH: 587.322.9279
allenhousedjs@outlook.com

Smooth Spinz DJ
PH: 587.322.3293
www.smoothspinzdj-event.ca

Booth Camp Photobooth
PH: 587.322.0995
www.facebook.com/jpmboothcamp

CAKES & SWEETS

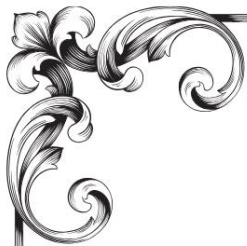
The Sweeterie
PH: 780.373.2253
www.thesweeterie.ca

Crumb & Co. by Olivia
PH: 780.608.5751
crumbandcobylivia@gmail.com

DECORATION

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





Rehearsal Snacks

Minimum 15 people | Allergy Plated Selections Available Upon Request.

CLASSIC BURGER \$21

7oz Angus Beef Burger, bacon, LTO, pickles, cheddar cheese, homemade burger sauce on a sesame brioche bun. Served with fries.

CHICKEN BLT \$20

Grilled Chicken Breast, bacon, LTO, swiss cheese, three - slice toasted bread with herb aioli sauce. Served with fries.

14" PIZZA \$23

14" Pizza, hand made with classic pizza sauce. Choose from: Vegetable Pizza, Buffalo Chicken Pizza, Pepperoni Pizza, Classic Cheeze Pizza. Gluten Free Crust for an additional \$5 per pizza.

CHICKEN WINGS & CRUDITS \$65

60pcs Chicken wings with your choice of sauce. Served with a fresh mix of veggies for dipping. Additional \$8 per person for fries

PRE-MADE SANDWICH BAR \$23

Fresh Bread | Deli Ham | Deli Turkey | Pastrami | Chicken Salad | Chicken Salad Wrap | Caesar Wrap | Vegetable Wrap | Assorted Pickles | Individual Potato Chips

STREET TACOS \$10/person

A variety of handheld tacos

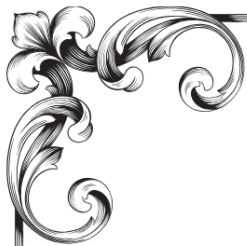
Crispy or Grilled Chicken | Beef Asada | Breaded Fish

Fresh Shredded Lettuce | Shredded Cheese | Guacamole | Condiments | Pico de Gallo with Charred Lemon



\$5 per Person Surcharge for Groups under Minimum People
All Prices are Subject to 18% Gratuity & 5% GST





Rehearsal Dinner

All plate service rehearsal dinners are three courses including a starter, entree and dessert. Includes coffee, tea, rolls and butter.

Minimum 15 people | Allergy Plated Selections Available Upon Request.

SALADS (Choose One)

CAESAR SALAD

Half cut heart romaine lettuce, Smoked Bacon, Croutons, Caesar Dressing, Toasted Parmesan Focaccia

BISTRO SALAD

Thin sliced cucumber, Baby Mixed Greens, Cherry Tomatoes, Strawberry, Yellow Beets, French Dressing

WEDGE COBB SALAD

Wedge Iceburg Lettuce, Smoked Bacon, Cherry Tomatoes, Avocado, Hard Boiled Egg, Ranch Dressing

HOUSE MADE SOUPS (Choose One)

Roasted Butternut Squash

Cream of Asparagus

Vegetable or Beef Barley

Potato Leek Veloute

Italian Tomato

Forest Cream of Mushroom

ENTREES (Choose One)

BEEF POT ROAST - \$52

8 oz Beef Pot Roast, Slow Cooked In Au Jus. Served With Sauteed Vegetables & Garlic Mashed Potatoes

SALMON WELLINGTON - \$45

8oz Salmon Wrapped with mushrooms, spinach & puff pastry. Served with creamy mashed potatoes, broccolini, & bearnaise sauce.

CHICKEN SUPREME DELIGHT - \$43

8oz Chicken supreme, creamy mashed potatoes, broccolini, carrots. Served with mushroom veloute sauce.

ALBERTA PORK CHOP - \$41

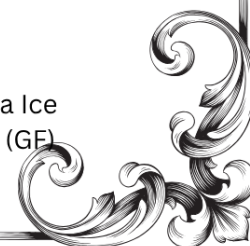
10oz pork chop, creamy mashed potatoes, broccolini, carrots, drizzled with balsamic glaze. Served with rosemary apple demi sauce.

ALBERTA AAA RIBEYE & SHRIMP - \$56

8oz Ribeye & Shrimp, creamy mashed potatoes, tossed salad, drizzled with balsamic glaze & rosemary demi sauce.

DESSERTS (Choose One)

New York Creme Brulee Cheesecake with Berry Compote, Sticky Toffee with Vanilla Ice Cream, Tripple Chocolate Mousse, Seasonal Fresh Fruit Arrangement, Carrot Cake (GF)





Deluxe Wedding Buffet

Minimum 30 people | Coffee & Tea Included | Dessert Included

COLD SELECTIONS

Freshly Baked Rolls with Butter | Charcuteries Display | Assorted Pickles | Seasonal Market Crudite with Ranch Dressing | Caesar Salad | Bistro Green Salad with Balsamic or Italian Dressing | Classic Greek Salad with Kalamata Olives and Feta Cheese | Tuscan Pasta Salad | Potato Salad Infused with Herbs

CHOICE OF ONE ACCOMPANIMENT

Served with Seasonal Steamed Vegetables

Baby Roasted Potatoes | Garlic Creamy Mashed Potatoes

CHOICE ONE ADDITIONAL ENTREE

Wild Mushroom Ravioli | Creamy Tomato Pesto Sauce | Vegetarian

Oven Roasted Herb Chicken | Herb Chicken Breast

Roasted Pork Loin | Cranberry Rosemary Au Jus

Atlantic Salmon | Bearnaise Sauce

Roasted Turkey | Herb & Spice Turkey Breast and Thighs | Stuffing & Cranberry Sauce

Sweet Chilli Shrimp | Aioli with Arugula

CHOICE OF ONE CHEF ATTENDED CARVED ITEM

Angus Prime Rib | Peppercorn Au Jus | Creamy Horseradish Aioli | Mini Yorkshire Pudding

(Add \$10 per person)

Alberta AAA Roast Beef | Wild Mushroom Ragout | Creamy Horseradish Aioli

Smoked Pork Leg Ham | Honey Glazed | Pineapple Peach Chutney

Porchetta | Slow Roasted Italian Pork | Fresh Herbs, Garlic & Fennel

DESSERTS

Seasonal Fruit Arrangement | Assorted Mini Cheesecake & Square Cake | Carrot Cake (GF)

Chocolate Fountain | Marshmallows | Fresh Fruit | Pretzels

\$43 per person (Two Entrees)

\$48 per person (Three Entrees)

\$5 per Person Surcharge for Groups under Minimum People

All Prices are Subject to 18% Gratuity & 5% GST

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Cocktail Receptions

All hot or cold Cocktail Selections must have a minimum of 2 - 3 items per selection | Minimum 30 People

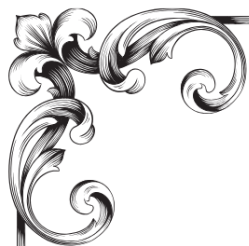
COCKTAIL PLATTERS

Artisan Cheese | Cured Meats | Olive Skewer \$5 per person
Cold Poached Shrimp | Cocktail Sauce | Served On Sliced Cucumber \$6 per person
Smoked Salmon | Crostini With Cream Cheese \$6 per person
Mini Crab Cakes | Hollandaise Sauce \$6 per person
Crudite Platter | Celery | Carrots | Cucumber | Blue Cheese Dip | \$6 per person
Mediterranean Mezze | Hummas | Diced Cucumber & Tomato | Olives | Mini Pita Bread | \$6 per person
Caprese Skewers | Cherry Tomatoes | Bocconcini | Fresh Basil | \$4 per person
Mini Sliders | Mini Beef Patty | Cheese | Pickles | Onions | Burger Sauce | Slider Bun | \$4 per person
Stuffed Mushrooms | Bite Sized Mushrooms filled with Herbs & Cheese | \$4 per person
Yorkshire Pizza | Baked Yorshires | Pizza Sauce | Mozzarella | Pepperoni | \$4 per person
Delightful Confections | Mini Cheesecakes & caramel Sauce or Chocolate Dipped Strawberry Skewer | \$4 per person



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Appitizer Packages

Serves 30 people

BEEF WELLINGTON BITES \$120

Savory Beef wrapped in puff pastry and baked until golden brown | Served with horseradish & chives

SMOKED SAUSAGE & CREAM CHEESE \$130

Tender Smoked Sausage | Cream Cheese | Savory Bite Sized Portions

MEATBALL MARINARA \$120

Savory Mini Meat Balls | Served in a Flavourful Marinara Sauce

CHICKEN TACO CUPS \$135

Tender Seasoned Chicken | Fresh Salsa & herbs | Served in Crisp Tortilla Cups

BEEF OR CHICKEN SLIDERS \$105

Alberta Beef Patty or Crispy Chicken | Aged Cheddar | Pickle | Homemade Dressing | Slider Bun

SCOTCH EGG WITH HOLLANDAISE \$140

Boiled Egg wrapped in Seasoned Sausage | Fried until crispy | Served with Herb Hollandaise Sauce

PROSCIUTTO FRUIT SKEWER \$120

Seasonal Fruit | Thin Sliced Cured Ham | Savory Prosciutto | Sweet & Savory Treat on a Skewer

CRAB CAKE BITES \$135

Tender Flaked Crab Meat | Pan Fried to Perfection | Drizzled with Herb Hollandaise

SWEET CHILI SHRIMP WRAP \$135

Fresh Shrimp | Tossed in Sweet Chili Aioli Sauce | Wrapped in Fresh Crisp Lettuce

POTATO MARTINI BAR \$15 PER PERSON

Whipped Chive & Sweet Potato | Sour Cream | Blue Cheese Crumble | Bacon Bits | Scallions | Cheese

CHICKEN WINGS (Bone In) 250PCS \$400 | 500PCS \$815

Dry Rub | Salt & Pepper | Served with Honey Garlic & Hot Sauces | Comes with Breaded Shrimp with Cocktail Sauce | Vegetable & Pork Spring Rolls with Plum & Sweet Chilli Sauces

SUSHI ROLL PLATTER 120PCS \$144 | 200PCS \$240

Assorted Sushi & Maki Rolls | Vegetable Sushi Rolls

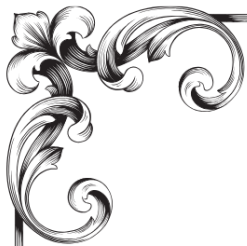
SEAFOOD PLATTER | Based on current market prices

Marinated Mussels | Poached Shrimp | Breaded Calamari | Served with Cocktail Sauce & Lemon

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Appitizer Stations



Minimum 30 people

STREET TACO STATION \$270

Choice of Two Proteins:

Shredded Chicken | Pulled BBQ Pork | Beef Carne Asada | Pollock Fish

Served With:

Warm Corn & Flour Tortillas | Pico de Gallo | Guacamole | Salsa & Sour Cream
Cheese Blend | Lettuce

SLIDER STATION \$285

Choice of One Protein:

Alberta Ground Seasoned Beef | Crispy Chicken | BBQ Pulled Pork

Served With:

Creamy Coleslaw | Cheddar Cheese | Pickles | Condiments | Fries | All On Fresh Mini Buns

PIZZARIA \$290

14" Round Pizza's | 2 Vegetable | 4 Buffalo Chicken | 4 Pepperoni | 2 Classic Cheese
Gluten Free Pizza's are available. Please ask your Catering Coordinator.

POUTNE BAR \$360

Crispy Fries | Bacon Bits | Fresh Scallions | Cheese Curds | Mixed Shredded Cheese | Beef Gravy

THE ULTIMATE HOT DOG BAR \$240

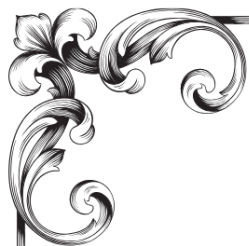
Classic Hot Dogs & Sausage | Fresh Hot Dog Buns | Sauerkraut | Shredded Cheese
Refried Beans | Condiments



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Bar Service



HOST BAR

The event host covers all bar costs. Guests enjoy complimentary drinks, billed to the host at the end. Hotel will provide a professionally trained Bartender, all Bar supplies & condiments.

Highballs	Regular \$7 Premium \$8	Caesars	\$10 Each
Beer & Coolers	Domestic \$7 Imported \$8	Mimosas	\$10 Each
House Wine	Glass \$9 Bottle \$32	Signature Cocktails	\$12 Each
Soft Drinks	Can \$5	Premium Liquor	\$12 Each (1oz)

Host Bars are subject to 15% Gratuity & 5% GST.

CASH BAR

Guests purchase their own drinks. Prices are posted & each guest pays per beverage. Hotel will provide a professionally trained Bartender, all bar supplies and condiments.

Highballs	Regular \$8 Premium \$9	Caesars	\$11 Each
Beer & Coolers	Domestic \$8 Imported \$9	Mimosas	\$11 Each
House Wine	Glass \$9 Bottle \$32	Signature Cocktails	\$13 Each
Soft Drinks	Can \$5	Premium Liquor	\$13 Each (1oz)

TWOONIE BAR

Guest pay a flat \$2 per drink, with the host covering the remaining balance at the end. Hotel will provide a professionally trained Bartender, all bar supplies and condiments.

Highballs		Caesars	\$11 Each
Beer & Coolers		Mimosas	\$11 Each
House Wine		Signature Cocktails	\$13 Each
Soft Drinks		Premium Liquor	\$13 Each (1oz)

Twoonie Bars are subject to 15% Gratuity & 5% GST.

CORKAGE BAR

Host supplies the alcohol while the Hotel provides Bartenders, mixers, glassware & service. A corkage/service fee applies per bottle or per person.

Full Corkage	\$15 per person	Please note that homemade wine and beer is not allowed. All corkage bars will be charged for each bartender at \$40/hour per bartender.
Wine Corkage	\$9 per Bottle	
Minors Under 18 yrs	\$6 per person	

BARTENDERS

We charge a Bartender Fee of \$40/hour for events per bartender (with a minimum charge of 4hrs). For functions over 100 people, 2 Bartenders are required. One hour for set up & one hour for take down will be charged. There will be no charge for Bartender if Bar Sales exceed \$750. If a ticket seller is required, this must be provided by the Hotel as per AGLC regulations at a fee of \$40/hour.

