



ITALIAN
TABLE ESTD 2018



OKI · WELCOME · BIENVENUE

LET US CATER YOUR NEXT EVENT. FRESH INGREDIENTS MADE IN HOUSE WITH CARE AND EXPERTISE. OUR EXPERIENCED CATERING TEAM CAN ENHANCE YOUR NEXT EVENT FOR BREAKFAST, LUNCH OR DINNER. CHEF INSPIRED FOOD THAT WILL HELP CREATE THE STORIES AND MEMORIES AS YOU SOCIALIZE AND SHARE. WE ARE EXCITED TO CREATE A MENU PACKAGE THAT MEETS YOUR VISION AND YOUR BUDGET. PLEASE CONTACT INFO@PRIMECATERING.CA OR CALL 403.331.6921

A handwritten signature in black ink, reading "Michael Marcotte".

MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE CATER PRIVATE PARTIES AND CELEBRATIONS AT MANY OTHER LOCATIONS ACROSS SOUTHERN ALBERTA. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE BARS AND COCKTAIL PARTIES, THE POSSIBILITIES ARE ENDLESS.

LET US KNOW WHAT YOU HAVE IN MIND.

CONTACT OUR CATERING CONSULTANTS:

INFO@PRIMECATERING.CA CALL **403.331.6921** OFFICE HOURS: 9:00 AM- 4:30 PM



PRIME CATERING IS PROUD TO WORK WITH ALBERTANS PRODUCING QUALITY INGREDIENTS AND ALSO PURCHASE SUSTAINABLY, INCLUDING BIODEGRADABLE OR REUSABLE TAKE-OUT CONTAINERS.

LET'S PASTA · LETHBRIDGE
STRONGHOLD BREWING CO. · FORT MACLEOD
MAD BUTCHER · LETHBRIDGE
THEORETICAL BREWING CO. · LETHBRIDGE
CUPPERS · LETHBRIDGE

- OUR SEAFOOD IS CERTIFIED OCEAN-WISE
- WE SERVE 100% CANADIAN BEEF
- OUR EGGS AND POULTRY ARE FREE-RUN



BREAKFAST ENTREES



SERVED WITH COFFEE AND TEA
MINIMUM OF 8 GUESTS
• \$13^{3/4} PER GUEST

Granola Parfait •

In-house granola, vanilla yogurt, seasonal fruit with banana bread

Avocado Toast •

Avocado, bruschetta, poached eggs, bocconcini, arugula and balsamic glaze

Continental •

Bagel with cream cheese, pastries, seasonal fresh fruit, assorted yogurt

BEVERAGES

• Bottled Juice/Water • \$3^{1/4} EACH

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT,
BREAKFAST POTATOES, COFFEE AND TEA
MINIMUM OF 8 GUESTS
• \$18^{3/4} PER GUEST

Breakfast Burrito •

Scrambled eggs, flour tortilla, peppers, mozzarella, red onion, salsa, sour cream

Ham & Cheese Frittata •

Baked egg, prosciutto cotto, cheddar

Broccoli & Cheddar Frittata •

Baked egg, broccoli, cheddar, mozzarella

Breakfast Sandwich •

Fried egg, english muffin, provolone, Canadian back bacon

Buttermilk Pancakes & Bacon •

Maple syrup, butter

Strawberry French Toast •

Maple syrup, whipped cream

EXECUTIVE BREAKFAST

SERVED WITH COFFEE AND TEA
MINIMUM OF 8 GUESTS

OPTION #1 •

Scrambled Eggs, bacon and/or sausage, breakfast potatoes, and seasonal fresh fruit

\$19^{1/4} PER GUEST

OPTION #2 •

Avocado toast with breakfast potatoes and seasonal fresh fruit

\$20^{1/2} PER GUEST

OPTION #3 •

Eggs Benedict, breakfast potatoes, and seasonal fruit

\$20^{3/4} PER GUEST





COFFEE BREAKS



SHARE MORNING COFFEE BREAK

\$4¹/₂ PER ITEM, PER GUEST

- Seasonal Fresh Fruit •
- Assorted Bagels and Cream Cheese •
- Assorted Pastries • mini danishes, butter
- Assorted Muffins •
- Assorted Mini Quiche •

CHOOSE 2 ITEMS

\$6¹/₂ PER ITEM, PER GUEST

CHOOSE 3 ITEMS

\$10¹/₂ PER ITEM, PER GUEST

BEVERAGES

- Pop/Juice/Bottled Water • **\$3¹/₂ EACH**
- Coffee and Tea (2 CUPS PER PERSON) • **\$3¹/₂ PER GUEST**
- All Day Coffee and Tea • **\$5¹/₂ PER GUEST**

SHARE AFTERNOON COFFEE BREAK

\$4¹/₂ PER ITEM, PER GUEST

HOT AND COLD SELECTION

- Chicken Wings • assorted flavors
- Vegetable Tray with Dip •
- Pasta Chips and Dips •
- Bruschetta •
- Cheese Board •
- Roast Beef Slider •
- Chicken Salad Slider •
- Assorted Cookies •
- Seasonal Fresh Fruit •
- Cannoli •

CHOOSE 2 ITEMS

\$6¹/₂ PER ITEM, PER GUEST

CHOOSE 3 ITEMS

\$10¹/₂ PER ITEM, PER GUEST

BEVERAGES

- Pop/Juice/Bottled Water • **\$3¹/₂ EACH**
- Coffee and Tea (2 CUPS PER PERSON) • **\$3¹/₂ PER GUEST**
- All Day Coffee and Tea • **\$5¹/₂ PER GUEST**





BREAKFAST BUFFET

\$20¹/₂ PER GUEST
MINIMUM OF 20 GUESTS

- Selection of Pastries
- Scrambled Eggs
- Bacon or Sausage
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

DELUXE BREAKFAST BUFFET

\$22 PER GUEST
MINIMUM OF 20 GUESTS

- Eggs Benedict
- Bacon or Sausage
- Strawberry French Toast
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Chilled Orange Juice
- Coffee and Tea

BRUNCH BUFFET

\$26³/₄ PER GUEST
MINIMUM OF 35 GUESTS
SERVED 11AM TO 2PM ONLY

- Assorted Appetizers
- Eggs Benedict
- Strawberry French Toast
- Bacon or Sausage
- Breakfast Potatoes
- Caesar Salad
- Table Carbonara
- Seasonal Fresh Fruit
- Tiramisu
- Chilled Orange Juice
- Coffee and Tea



SANDWICH ENTREES

PLATED GOURMET SANDWICHES

CHOOSE ONE (1) SANDWICH AND ONE (1) SALAD FOR THE GROUP

INCLUDES COFFEE AND TEA

\$19^{1/4} PER GUEST • MINIMUM OF 8 GUESTS

COLD SELECTION

Chicken Salad • green onions, celery, olive oil mayo

Shaved Roast Beef • horseradish aioli, cheddar, lettuce

Vegetarian Wrap • mushrooms, carrots, cucumber, red pepper, lettuce, hummus, olive oil mayo

Prosciutto Cotto and Provolone • arugula, dijon mustard aioli

Egg Salad • shredded lettuce, olive oil mayo

HOT SELECTION

Philly Cheese Steak • roast beef, garlic aioli, provolone, onion, bell pepper, gravy

Roasted Vegetable • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta

Italian Farm • assorted cured meats, arugula, provolone, garlic aioli

Chicken Parmigiana • prosciutto cotto, provolone, Italian ranch, red sauce, panko

SIDES • CHOOSE ONE (1)

Panzanella • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette

Caesar • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing

Italian Table • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

Daily Soup • ask for details

ADD ASSORTED SQUARES • **\$3^{1/4}** PER GUEST

LUNCH SANDWICH BUFFET • **\$21^{3/4}** PER GUEST • MINIMUM OF 24 GUESTS

SERVED WITH COFFEE AND TEA

SANDWICHES • CHOOSE THREE (3)

COLD

- Chicken Salad
- Shaved Roast Beef
- Vegetarian Wrap
- Prosciutto Cotto and Provolone
- Egg Salad

HOT

- Philly Cheese Steak
- Roasted Vegetable
- Italian Farm
- Chicken Parmigiana

PLATED SALADS • **\$19^{3/4}** PER GUEST

MINIMUM OF 8 GUESTS

Panzanella • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette

Caesar • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing

Italian Table • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

BLTE Salad • mixed greens, bacon, tomatoes, boiled egg, cheddar, Italian ranch

Greek Pasta • baby tomatoes, red peppers, cucumber, kalamata olives, red onion, penne, feta, Greek dressing

ADD PRAWNS OR CHICKEN BREAST • **\$5** PER GUEST



SIDES • CHOOSE TWO (2)

- Panzanella
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Greek Pasta
- Daily Soup
- Seasonal Fruit

DESSERT • CHOOSE ONE (1)

- Assorted Cookies
- Seasonal Pie
- Mini Cupcakes
- Assorted Squares

GLOBALLY-INSPIRED LUNCH BUFFETS

EASTERN TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Asian Noodle Salad
- Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Jasmine Rice
- Chef's Themed Dessert
- Coffee and Tea

ITALIAN TABLE

\$25 PER GUEST

MINIMUM OF 20 GUESTS

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Chicken Penne
- Tiramisu
- Coffee and Tea

EUROPEAN TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Assorted Squares
- Coffee and Tea

SOUTHWEST TABLE

\$25 PER GUEST

MINIMUM OF 20 GUESTS

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- Fire Roasted Tomato Rice
- Chef's Themed Dessert
- Coffee and Tea

BACKYARD BBQ

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Assorted Pies
- Coffee and Tea

SPICE TABLE

\$24 PER GUEST

MINIMUM OF 20 GUESTS

- Tossed Salad
- Chana Chaat Salad
- Butter Chicken
- Basmati Rice
- Chef's Themed Dessert
- Coffee and Tea

TRADITIONAL LUNCH BUFFET

MINIMUM OF 35 GUESTS

\$26¹/₄ PER GUEST

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Roast Beef • demi-glaze (carved for groups >50)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

BEVERAGES

- Pop/Juice/Bottled Water • \$3¹/₄ EACH



PLATED ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND CHOICE OF MASHED POTATO OR WILD RICE
SERVED WITH COFFEE AND TEA • MINIMUM OF 20 GUESTS
YOUR CHOICE OF SALAD AND DESSERT

CHICKEN

Chicken Parmigiana • red sauce, provolone, asiago, panko
Marsala Chicken • marsala wine and cream, rice flour
Teriyaki Chicken • teriyaki glaze, rice flour
BBQ Chicken • grilled, inhouse bbq sauce
Chicken with Mushroom Sauce • cream, portabello, rice flour
Chicken with Lemon Pan Sauce • lemon, cream, rice flour
Citrus Chicken • red sauce, orange, gremolata, basil, rice flour

5 OZ	7.5 OZ
\$26 ³ / ₄	\$29 ¹ / ₄
\$26 ³ / ₄	\$29 ¹ / ₄
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\$26 ³ / ₄	\$29 ¹ / ₄
\$26 ³ / ₄	\$29 ¹ / ₄

SEAFOOD

Teriyaki Salmon • teriyaki glaze
Salmon with Lemon Pan Sauce • arugula, gremolata
Blackened Salmon • blackening spice, fresh fruit salsa
Maple Dijon Glazed Salmon • dijon, maple, mayo

6 OZ
\$31
\$31
\$31
\$31

BEEF

Roast Beef • demi-glaze
Sirloin Steak Sandwich • one preparation

5 OZ	7 OZ
\$27 ¹ / ₄	\$31
\$29 ¹ / ₂	\$36 ³ / ₄

VEGETARIAN • \$26³/₄

Zucchini Parmigiana • red sauce, provolone
Teriyaki Tofu Stir Fry • tofu, teriyaki glaze, mixed vegetables
Falafel • stuffed pepper, chickpea, zucchini, carrot, mushroom, garlic, basil
Portabella Steak Sandwich • garlic bread, mushroom, tomato, garlic aioli, pickled vegetables



SALAD CHOOSE ONE (1)

- Panzanella
- Caprese
- Italian Wedge
- Caesar
- Italian Table

DESSERT CHOOSE ONE (1)

- Olive Oil Cake
- Gelato
- Tiramisu
- Seasonal Pie
- Cannoli

PASTA • SERVED INDIVIDUALLY OR SHARE STYLE

ALL MEALS SERVED WITH ARTISAN BREAD, YOUR CHOICE OF SALAD AND DESSERT, COFFEE AND TEA •
MINIMUM OF 24 GUESTS PER ITEM • \$26³/₄ PER GUEST

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
Penne Carbonara • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
Penne Bolognese • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano

PLATED PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT
SERVED WITH COFFEE AND TEA • MINIMUM OF 24 GUESTS

STUFFED CHICKEN • \$33^{3/4} PER GUEST

Roulade • asparagus, prosciutto, shallots, truffle beurre blanc

Tuscan Garlic • roasted red pepper, prosciutto, cream cheese, garlic sauce, panko

Sundried Tomato • spinach, sundried tomato, mushroom, provolone, pesto cream, panko

Mediterranean • spinach, peppers, olives, shallot, cream cheese, wine, red sauce, panko

Mushroom Ragu • portabella duxelles, mushroom cream, smoked cheddar, panko

Italian Sausage • provolone, carrot, onion, celery, panko, chicken velouté

Chicken Cordon Bleu • prosciutto cotto, provolone, mushroom sauce, panko

BEEF • \$31^{1/2} 5 OZ • \$38^{3/4} 7 OZ PER GUEST

Honey Garlic Sirloin • honey, garlic, shallots

Peppercorn Sirloin • demi glaze, green peppercorn, onion, cream

Short Rib Ragu • red sauce, shallots, wine, au jus

Prime Rib • demi glaze • \$48 8 OZ • \$52 10 OZ

BEEF TENDERLOIN • \$42^{1/2} 5 OZ • \$52 7 OZ PER GUEST

Chasseur • demi glaze, red sauce, red wine, garlic, shallot

Deconstructed Wellington • puffed pastry, mushrooms, shallot, demi glaze, cream

Puttanesca • red sauce, olives, shallot, garlic

Peppercorn • green peppercorns, demi glaze, red wine, butter, cream, shallot

Truffle Burro Bianco • butter, wine, cipollini onions, shallot, white sauce

Gorgonzola and Port Demi Glaze • gorgonzola, demi glaze, butter, port, shallot

Portabella Marsala Wine Sauce • mushrooms, marsala, cream, demi glaze, shallot

DUETS • \$49 5 OZ • \$59 7 OZ PER GUEST

Tenderloin Truffle Burro Bianco and Prawns

Tenderloin and Chicken Mushroom Ragu

Tenderloin Chasseur and Cordon Bleu

Tenderloin and Tuscan Garlic Chicken

Salmon and Lemon Pan Prawns

VEGETARIAN • \$33 PER GUEST

Vegetable Wellington • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice

Stuffed Portabella • quinoa, bell pepper, butternut squash, tomato, grana padano

smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto

Portabella Steak • garlic aioli, tomato, pickled vegetables



SALAD • CHOOSE ONE (1)

- Orange Fennel
- Roasted Vegetable & Quinoa
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE ONE (1)

- Mashed Potato
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE ONE (1)

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +\$10 PER GUEST

CHOOSE ONE (1)

- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Lobster and Crab Ravioli

GLOBALLY-INSPIRED DINNER BUFFETS

EASTERN TABLE

\$29³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef & Vegetable Stirfry
- Sweet & Sour Pork
- Jasmine Rice
- Chef's Themed Dessert
- Coffee and Tea

ITALIAN TABLE

\$30³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Penne
- Chicken Parmigiana
- Tiramisu
- Coffee and Tea

EUROPEAN TABLE

\$29³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Cabbage Rolls
- Assorted Squares
- Coffee and Tea

SOUTHWEST TABLE

\$30³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Quinoa, Corn & Black Bean Salad
- Tossed Salad
- Chicken Enchiladas
- BBQ Pulled Pork Stuffed Poblano
- Fire Roasted Tomato Rice
- Chef's Themed Dessert
- Coffee and Tea

BACKYARD BBQ

\$29³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Honey Garlic Chicken Thighs
- Herb Roasted Potatoes
- Assorted Pies
- Coffee and Tea

SPICE TABLE

\$29³/₄ PER GUEST

MINIMUM OF 20 GUESTS

- Tossed Salad
- Chana Chaat Salad
- Butter Chicken
- Tandoori Chicken
- Basmati Rice
- Chef's Themed Dessert
- Coffee and Tea



DINNER BUFFETS

TRADITIONAL BUFFET

MINIMUM OF 35 GUESTS

\$32¹/₂ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE THREE (3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Mashed Potato
- Main Entrée CHOOSE ONE (1)
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

CLASSIC BUFFET

MINIMUM OF 35 GUESTS

\$35³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FOUR (4)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Assorted Desserts and Squares
- Coffee and Tea

PRIME BUFFET

MINIMUM OF 50 GUESTS

\$39³/₄ PER GUEST

- Artisan Bread and Butter
- Gourmet Salad CHOOSE FIVE (5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch CHOOSE ONE (1)
- Pasta Entrée CHOOSE ONE (1)
- Main Entrée CHOOSE TWO (2)
- Seasonal Fresh Fruit
- Signature Desserts and Squares
- Coffee and Tea

CHICKEN ENTRÉE

Chicken Parmigiana • red sauce, provolone, asiago, panko

Marsala Chicken • marsala wine and cream, rice flour

Teriyaki Chicken • teriyaki glaze

BBQ Chicken • grilled, inhouse bbq sauce

Chicken with Mushroom Sauce • cream, portabello, rice flour

Chicken with Lemon Pan Sauce • lemon, cream, rice flour

Citrus Chicken • red sauce, orange, gremolata, basil, rice flour

Tandoori Chicken • tandoori spice, lemon, garlic

Butter Chicken • butter, cream, spices, garlic

BEEF ENTRÉE

Lasagna • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano

Roast Beef • with demi glaze (carved for groups >50)

Prime Rib • with demi glaze +\$7³/₄

PASTA ENTRÉES (V)

Penne Alfredo • white sauce, white wine, shallots, garlic, basil, grana padano

Penne Arrabiata • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano

Penne Primavera • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano

Penne Rose • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano

Penne Pesto Cream • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SEAFOOD ENTRÉE

Teriyaki Salmon • soya sauce, onion, pineapple, brown sugar

Salmon with Lemon Pan Sauce • cream, wine, gremolata

Maple Dijon Glazed Salmon • maple syrup, dijon, mayo

PORK ENTRÉE

Bacon Wrapped Pork Loin • with bacon jam or mushroom sauce

Slow Roasted Ham • with honey mustard glaze

SALAD

- Panzanella
- Italian Table
- BLTE
- Caprese
- Caesar
- Country Potato
- Waldorf
- Sweet Spinach

- Asian Noodle
- Macaroni
- Greek Pasta

STARCHES

- Herb Roasted Potatoes
- Mashed Potato
- Wild Rice
- Jasmine Rice



COCKTAIL PARTIES

MINIMUM OF 35 GUESTS • YOU CHOOSE 7 ITEMS **\$30¹/₄** PER GUEST • WE CHOOSE 7 ITEMS **\$27³/₄** PER GUEST

COLD SECTION • CHOOSE FOUR (4)

- | | | |
|-------------------------------|-------------------------|------------------------|
| • Prosciutto and Melon | • Caprese Skewers | • Assorted Squares |
| • Fruit Skewer and Yogurt Dip | • Mosaic Canapes | • Antojitos |
| • Chicken Salad Sliders | • Smoked Salmon Canapes | • Pesto Hummus |
| • Vegetarian Sliders | • Pasta Chips and Dips | • Bruschetta |
| • Mediterranean Skewers | • Deviled Eggs | • Kettle Chips & Ranch |

HOT SECTION • CHOOSE THREE (3)

- | | | |
|--------------------------------|------------------------------|-------------------|
| • Mini Crab Cakes | • Spring Rolls | • Steak Bites |
| • Buffalo Chicken Bites | • Tempura Shrimp | • Chicken Sliders |
| • Roasted Olives and Hummus | • Stuffed Mushrooms | • BBQ Meatballs |
| • Lobster & Crab Ravioli Bites | • Pot Stickers | • Mini Corn Dogs |
| • Sweet Chili Pork Bites | • Mini Quiche | |
| • Beef Sliders | • Teriyaki Cauliflower Bites | |

REPLACE ANY INDIVIDUAL ITEM WITH THE FOLLOWING • ADD \$5 PER PERSON

- | | | |
|-------------------------|---------------------|---------------------|
| • Oyster Bar (seasonal) | • Selection of Maki | • Prawn Cocktail |
| • Sambuca Prawns | • Tuna Carpaccio | • Prime Charcuterie |



ADD ON ITEMS

MINIMUM OF 35 GUESTS

COLD SECTION • \$5³/₄ PER GUEST

HOT SECTION • \$5³/₄ PER GUEST

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT MUNCH

MINIMUM OF 35 GUESTS • \$17 PER GUEST

AVAILABLE AFTER 9PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE THREE (3)

- Antojitos
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers
- Roasted Olives and Hummus
- Caprese Skewers
- Mosaic Canapes
- Smoked Salmon Canapes
- Pasta Chips and Dips
- Assorted Squares
- Kettle Chips & Ranch
- Bruschetta
- Deviled Eggs

HOT SECTION • CHOOSE TWO (2)

- Spring Rolls
- Buffalo Chicken Bites
- Beef Sliders
- Pot Stickers
- Tempura Shrimp
- Mini Corn Dogs
- Sweet Chili Pork Bites
- BBQ Meatballs

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT PACKAGES

MINIMUM OF 35 GUESTS •

ALL PACKAGES INCLUDE ASSORTED SQUARES, COFFEE AND TEA

NACHO BAR • \$15 PER GUEST

Cheese Sauce, Bacon, Sour Cream, Green Onions, Tomatoes, Jalapeños, Green and Red Peppers, Salsa
Vegetable Tray with Dip

PEROGIES • \$15 PER GUEST

Onion Tangles, Green Onions, Bacon, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream
Vegetable Tray with Dip

TRADITIONAL • \$15 PER GUEST

Assorted Cold Meat and Cheese Platters
Pickled Vegetable Tray
Assorted Buns and Condiments

CHEESEBURGERS

WITH KETTLE CHIPS • \$17 PER GUEST

Hamburger buns, cheddar cheese, mustard, ketchup

GOURMET SMOKIES

WITH KETTLE CHIPS • \$17 PER GUEST

Hot dog buns, cheddar cheese, mustard, sauerkraut

BAR OPTIONS

PRIME DOMESTIC BAR

PRIME CATERING PROVIDES LIQUOR

- Domestic Beer 12 OZ & Highballs 1 OZ
- House Coolers 12 OZ
- House Wine 5 OZ
- Pop & Juice

HOSTED TICKETS • \$7½ EACH

HOUSE BOTTLES OF WINE • \$35*

WHITE

White blend
De-alcoholized Chardonnay

HOST/CASH*

- \$7 EACH
- \$8 EACH
- \$8 EACH
- \$3¼ EACH

RED

Red blend

PRIME PREMIUM BAR

PRIME CATERING PROVIDES LIQUOR

- Premium Highballs 1 OZ
- Import Beer 12 OZ
- Craft Beer 16 OZ **TALL BOYS**
- House Coolers 12 OZ
- Premium Wine (CHOOSE 3) 5 OZ
- Pop & Juice

HOSTED TICKETS • \$8½ EACH

ADD TWO VINTAGE COCKTAILS \$8 EACH*
OR ZERO-PROOF POURS \$8 EACH*

PREMIUM BOTTLES OF WINE • \$40*

WHITE

ROSE

Ask your sales specialist for varietals

HOST/CASH*

- \$8 EACH
- \$8 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$3¼ EACH

RED

PROSECCO

PRIME ZERO PROOF BAR

PRIME CATERING PROVIDES LIQUOR

- Zero-proof Paloma 1 OZ
- Zero-proof Bellini 1 OZ
- Non-Alcoholic Beer 12 OZ
- De-alcoholized Chardonnay 5 OZ
- Pop & Juice

HOSTED TICKETS • \$8½ EACH

HOST/CASH*

- \$8 EACH
- \$8 EACH
- \$8 EACH
- \$9 EACH
- \$3¼ EACH

*Host prices do not include 15% service charge or applicable government taxes on all food and beverage.

VINTAGE COCKTAILS

ADD TO PREMIUM OR DOMESTIC BAR

Old Fashioned • bourbon, amaro nonino, bitters, orange peel, brown sugar syrup

Negroni • gin, red vermouth, bruto americano, orange peel

Strawberry Bellini • frizzante, creme de fraise, strawberry puree

Raspberry Ginger Mimosa • limoncello, frizzante, ginger beer, fresh lime juice, raspberry puree

Blackberry Gin Bramble • gin, blackberry infused syrup, lemon juice, simple syrup

Rosemary Paloma • tequila, rosemary simple syrup, fresh lime juice, grapefruit soda

NON ALCOHOLIC

ADD TO PREMIUM OR DOMESTIC BAR

Punch • \$60 50 SERVINGS

Cans of Pop/ Bottled Water • \$3¼ EACH

Sparkling Water (500ml) • \$9½ EACH

San Pellegrino Sodas • \$6½ EACH

ZERO-PROOF POURS

ADD TO PREMIUM OR DOMESTIC BAR

Zero-Proof Paloma • n/a smokey mezcal, lime, rosemary syrup, grapefruit soda

Zero-Proof Bellini • strawberry puree, de-alcoholized chardonnay

STANDARD BAR INCLUDES •

Includes coca-cola, diet coke, sprite, ginger ale, tonic, soda water, cranberry juice, orange juice, clamato juice, lime wedge, lemon wheel

For all host or cash bars, a bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$500. Liquor service will terminate at 12am with consumption until 1am. Please ask your event specialist for other alcoholic or non-alcoholic options you may be interested in.

MORE BAR OPTIONS

PRIME BAR IN A CAN • CHOOSE SIX (6)

MINIMUM OF 50 GUESTS •

PRIME CATERING PROVIDES CANNED LIQUOR

- Domestic Beer 12 OZ
- Craft Beer 16 OZ **TALL BOYS**
- Canmore Stampede Gin & Tonic 12 OZ
- Let R Buck Wild Mule 12 OZ
- Eighty Eight Pretty in Pink 12 OZ
- Crown & Cola 12 OZ
- Bacardi & Cola 12 OZ
- Motts Caesar 12 OZ
- Coolers 12 OZ
- House Wines (Red and White) 8 OZ
- Pop & Juice

HOST/CASH*

- \$8 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$9 EACH
- \$12 EACH
- \$3¹/₄ EACH

A bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$500. Liquor service will end at 11pm with consumption until 12am.

*Host prices do not include 15% service charge or applicable government taxes on all food and beverage.



FULL CORKAGE BARS

HOST PROVIDES LIQUOR

MINIMUM OF 75 GUESTS

- Corkage \$7¹/₂ PER GUEST

includes standard pop, juice, glassware, garnishes, straws, ice

- Bartender Fee \$25 PER HOUR

+ (minimum 3hrs + 1hr set up & teardown)

Client must get their own 3rd party host liability insurance and liquor license

PARTIAL CORKAGE

HOST PROVIDES WINE (SET ON TABLES)

\$4¹/₄ PER GUEST

- Additional fee for wine to be poured for guests \$3 PER GUEST

SEE RULES AND REGULATIONS



AUDIO & VISUAL EQUIPMENT RENTALS

PROJECTION EQUIPMENT

Advancer	\$30
Projector	\$150
6'x9' Fast Fold, front or rear projector with dress kit.....	\$220
9'x12'Fast Fold, front or rear projector with dress kit.....	\$320
Screen – 6 ft -small meeting rooms	NC
Hanging Screen – 8'-12'- ballrooms.....	NC

SOUND SYSTEM EQUIPMENT

Podium with Wired Microphone	NC
Wireless Lapel/Hand-Held/Headset Microphone.....	\$55
Microphone Stands (Table Top, Boom, Straight Stands).....	\$15
4 Channel Mixers	\$30
16 Channel Mixers	\$80
Digital Input Box	\$15

ACCESSORIES

Flip Chart with Paper & Markers.....	\$25
Whiteboard with Markers	\$20
Podium.....	NC
Extension Cord/ Power Bar.....	NC

TECHNICAL PERSONNEL (minimum two (2) hours labour charged) \$55/hr

PACKAGES

POPLAR HYBRID MEETING PACKAGE

Ideal for groups up to 22 people

Laptop (if requested)	\$100
HD Video Camera	\$150
55" Monitor	NC
Link for Microsoft Teams or Zoom (if requested)	\$15

BALLROOM BASIC HYBRID MEETING PACKAGE

Ideal for groups of 15 to 40 people

Laptop (if requested)	\$75
HD Video Camera	\$150
External Microphone	\$45
Projector	\$150
2 hour technical personnel.....	\$110
Link for Microsoft Teams or Zoom (if requested, 72 hours notice required).....	NC
For hybrid meetings with multiple microphones or cameras, please speak with your catering specialist.	

DJ EQUIPMENT PACKAGE (does not include DJ) \$400

Just plug in your device and party

• 2 TOPS, 2 SUB SPEAKERS, MIXER, WIRELESS HAND-HELD MICROPHONE, LIGHTS

Prices are guaranteed for three (3) months and are subject to change.

Prices listed do not include GST.

For additional audio visual requirements, please speak to your catering specialist.

RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING TO HOST YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

FOOD SERVICE- CORPORATE

Prices do not include 15% service charge or applicable government taxes on all food and beverage.

All catered food and beverages served in the hotel are to be provided by Prime Catering. In compliance with health regulations, no food or beverage may be brought into or removed from the banquet area unless previously arranged with your Catering Specialist. Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

We are pleased to offer special dietary menus. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. While we take allergies very seriously, we do not have a separate kitchen to prepare allergen-free items. Thus, It is possible for an allergen to be introduced inadvertently during food preparation, handling or service. **Life threatening or severe allergens must be identified 14 days in advance so additional care can be taken.** Please speak to your Catering Specialist if you require additional information.

FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event, with a 10% variance up to three (3) business days without penalty. If the number of guests served exceeds the guarantee, billing will be adjusted accordingly. Prime Catering reserves the right to provide alternative function space suited to the group's requirements, if the total number of guests drops below 20% of forecasted guest count.

Unplanned allergy meals that are requested at the event will be charged additionally at the price of \$25.00 each.

START AND FINISH TIMES

The space is only booked for the time indicated on your function contract. Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance. Bands and DJ specific entertainment cannot commence until 9:00pm and must be completed by 12:30am.

PAYMENT AND CANCELLATION ON CORPORATE ACCOUNTS

Credit arrangements must be made at least 30 days prior to the event and require a credit approval document to be filled out and approved.

Confirmed cancellation less than 1 week in advance will be charged a \$200 administration fee or 10% of the total event cost, whichever is less.

PAYMENT AND CANCELLATION ON NON- PRE APPROVED ACCOUNTS

- A deposit of \$500.00 is due to reserve your date.
- Full balance is due 14 days prior to your event.
- A valid credit card will be required and will be pre-authorized prior to the event based on the guarantee for any additional charges incurred or damages.

Deposits are refundable on written cancellation of at least (1) month prior to the function, however, Prime Catering will retain a \$200 administration fee.

LIABILITY

- Prime Catering reserves the right to inspect and control all private functions, including the conduct and performance of guests, entertainers, and audible level of music played.
- Prime Catering does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts, or any tools which could mark the floors, walls, or ceilings is prohibited. No confetti, rice, glitter bombs or smoke bombs are permitted at the venue. Prime Catering will hold the organization and the organization's guests responsible for any and all damage to hotel property.
- Any signage used on the convention floor should be of professional quality. Requests to place promotional materials, signage etc. in the main lobby should be directed to your Catering Specialist.
- If you plan to include any live or recorded music during your function, a fee will be applied to your final bill. This fee will be submitted to SOCAN and RE:Sound in compliance with copyright law, which states that royalties must be paid to the original composers and authors of recorded music. For functions with music and dance, a SOCAN fee of \$63.49 plus GST and a Re:Sound fee of \$55.52 plus GST will be charged. For functions playing only music a SOCAN fee of \$31.72 plus GST and a Re:Sound of \$27.76 plus GST will be charged. For more information visit www.socan.ca and www.resound.ca.
- Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.

SHIPPING

Advise your Catering Specialist if you will be shipping boxes to the hotel for your upcoming meeting. Delivered materials can arrive no earlier than 72 hours in advance of events. A storage charge will be applied for each box being stored on-site over 72 hours. You must also provide the name of the meeting room, date of event, and name of the person who is looking after your group. We will not be held responsible for any loss.

LIQUOR SERVICE

RULES, REGULATIONS, LIABILITY

Liquor service for all events ends at 12:00am, with consumption and vacating of premises by 1:00am. Bands and DJ specific entertainment cannot commence until 9:00pm and must be completed by 12:30am.

Prime Catering reserves the right to control all private functions, including the conduct and performance of guests, hosts, entertainers and music levels. As we are located in a hotel and share space with the general public, responsible drinking can and will be managed throughout your event. The safety of our staff and guests is our primary concern. Any form of abuse will not be tolerated. Verbal, physical or displays of racism will be met with a request to leave the premises. Any escalation beyond this will result in police action.

Under responsible liquor service guidelines, clusters of signs of intoxication may result in a guest being refused alcohol service. Signs may include:

- Slurred Speech
- Trouble with Coordination
- Aggressive Behavior
- Yelling or verbal abuse
- Inability to identify social responsibility
- Bringing outside liquor into the venue
- Drug use, smoking or vaping
- Being disrespectful of hotel guests

Throughout an event the following regulations will apply:

- All alcohol must remain in the ballroom. Failure to do so will result in refusal of service and/or being asked to leave the property.
- Due to safety concerns, drinks are not permitted on the dance floor.

BAR CONTACT

In our experience, a guest being refused service will generally take that news in a more effective manner if someone they know tells them. All events with a bar must have a contact that will work with Prime Catering Management to prevent problems before they happen.

- The bar contact should be celebrating dry.
- They should have some maturity and be a calm, responsible voice.
- They need to be in attendance until the bar closes.
- They must check in with the Banquet Captain upon arrival.

CORKAGE BARS

All rules above apply.

Additional Requirements are as follows:

- Beer and coolers will only be accepted in cans, not glass bottles.
- By law, liquor receipts on premise in advance of the event; all liquor must be purchased in Alberta.
- No homemade wine, beer or cider. AGLC approved wine from Wine Brew & You is permitted.
- Liquor License: valid for the day/location of the event
- Special Event License from AGLC: if it is an advertised event
- Host Liability Insurance: As the holder of the liquor license you become personally responsible for the consumption of alcohol as it relates to your guests actions Up to and including wrongful death. You require a minimum of 1 million dollars in host Liability Insurance.
- Delivery will be arranged between 2pm-5pm the day prior to the event; it will not be accepted outside this range.
- Pick up will be arranged between 2pm-5pm, on Sunday or Monday, following the event.

Events with liquor service over 150 guests require security. A fee of \$30 per hour minimum of 3 hours, will be applied and security will be hired.

Prime Catering will supply you with a recommended amount of ounces per guest, based on our experience. You know your guests better than we do, to select the type of alcohol, but the total amount should not exceed our recommendation. We would recommend Andrew Hilton or Wine Cavern as preferred vendors.

Please make arrangements with your Catering Specialist for drop off and pick up of liquor.

ROOM CAPACITY

SANDMAN SIGNATURE LETHBRIDGE LODGE

Room			Capacity* (number of people)				
							
Willow Room	228	19' x 12'	15	–	10	10	20
Poplar Rooms #1 – 4	600	20' x 30'	40	18	40	25	50
Anton's Ballroom	2800	42' x 74'	150	90	120	40	150
Aspen Section (Grand Ballroom)	3190	58' x 55'	300	128	200	50	300
Birch Section (Grand Ballroom)	2610	58' x 45'	250	100	150	50	200
Cedar Section (Grand Ballroom)	2610	58' x 45'	250	100	150	50	200
Grand Ballroom	8400	58' x 145'	850	300	650	50	850
Essies Ballroom	4500	70' x 70'	300	150	200	50	300

SANDMAN HOTEL LETHBRIDGE

Room			Capacity* (number of people)				
							
Lethbridge Room	4000	87' x 46'	150	90	150	50	200
Albertan Ballroom	3570	84' x 42'	400	150	250	100	350
Chinook	1974	47' x 42'	150	60	120	60	175
Henderson	1500	38' x 42'	100	48	80	36	100
Green Lakes	756	18' x 42'	70	24	32	24	50
Harvest	840	20' x 42'	70	24	32	24	50

Room rates include standard set-up. Special set-ups may require additional charges.

Day rate is eight (8) hours, additional charges may apply.

Room rental fees are not published and can be discussed with your sales representative.