



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



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
HOLI CANNOLI • CALGARY
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



MINIMUM OF 8 PEOPLE • \$13 PER PERSON
SERVED WITH COFFEE AND TEA

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 EACH

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT, BREAKFAST POTATOES, COFFEE AND TEA
MINIMUM OF 8 PEOPLE

• \$17 ½ PER PERSON

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 PEOPLE

OPTION #1 •

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

\$18 ½ PER PERSON

OPTION #2 •

Avocado toast with breakfast potatoes and seasonal fresh fruit

\$19 ½ PER PERSON

OPTION #3 •

Eggs Benedict, breakfast potatoes, and seasonal fruit

\$19 ½ PER PERSON





COFFEE BREAKS



SHARE MORNING COFFEE BREAK • \$4 PER ITEM, PER PERSON

- Seasonal Fresh Fruit •
- Assorted Bagels and Cream Cheese • (1 PER PERSON)
- Assorted Pastries • mini danishes, butter (2 PER PERSON)
- Assorted Muffins • (2 PER PERSON)
- Assorted Mini Quiche • (3 PIECES EACH)

SHARE AFTERNOON COFFEE BREAK • \$4 PER ITEM, PER PERSON

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 • (2 PER PERSON)
- Seasonal Fresh Fruit •
- Cannoli • (1 PER PERSON)

BEVERAGES

- Pop/Juice/Bottled Water • \$3 EACH
- Coffee and Tea (2 CUPS PER PERSON) • \$3 PER PERSON
- All Day Coffee and Tea • \$5 PER PERSON





BREAKFAST BUFFETS

BREAKFAST BUFFET

\$19 ½ PER PERSON
MINIMUM OF 20 PEOPLE

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

DELUXE BREAKFAST BUFFET

\$21 PER PERSON
MINIMUM OF 20 PEOPLE

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

BRUNCH BUFFET

\$25 PER PERSON • MINIMUM OF 35 PEOPLE
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 1 SANDWICH AND 1 SALAD FOR THE GROUP, INCLUDES COFFEE AND TEA

\$18 ½ PER PERSON • MINIMUM 8 PEOPLE

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 peppe, 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

SALADS • CHOOSE 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 PER PERSON

PLATED SALADS • \$18 ½ PER PERSON

MINIMUM 8 PEOPLE

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 PERSON



LUNCH SANDWICH BUFFET • \$20 ½ SERVED WITH SALAD, DESSERT, COFFEE AND TEA • MINIMUM 24 PEOPLE

SANDWICHES • CHOOSE 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

SALADS • CHOOSE 2

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

DESSERT • CHOOSE 1

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



THEMED LUNCH BUFFETS

EASTERN TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

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

ITALIAN TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

- Garlic Bread
- Caesar Salad
- Table Salad
- Table Carbonara Chicken Penne
- Chef's Themed Dessert
- Coffee and Tea

EUROPEAN TABLE • \$24 PER PERSON
MINIMUM OF 20 PEOPLE

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Chef's Themed Dessert
- Coffee and Tea

SOUTHWEST TABLE • \$24 PER PERSON
MINIMUM OF 20 PEOPLE

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

BACKYARD BBQ • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Herb Roasted Potatoes
- Chef's Themed Dessert
- Coffee and Tea

SPICE TABLE • \$23 PER PERSON
MINIMUM OF 20 PEOPLE

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

TRADITIONAL LUNCH BUFFET

MINIMUM 35 PEOPLE
\$25 PER PERSON FOR LUNCH

- Artisan Bread and Butter
- Table Salad
- Caesar Salad
- Pickled Vegetable Tray
- Roasted Vegetables
- Basil Mascarpone Mashed Potatoes
- Roast Beef • demi-glacé
- Seasonal Fresh Fruit
- Assorted Squares
- Coffee and Tea

BEVERAGES • \$3 PER PERSON
BOTTLED JUICE OR BOTTLED WATER





ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND CHOICE OF MASHED POTATO OR WILD RICE
SERVED WITH COFFEE AND TEA • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM 20 PEOPLE
YOUR CHOICE OF SALAD OR DESSERT (2 COURSE MEAL)
ADD SALAD OR DESSERT (3 COURSES) • +\$3 PER PERSON

CHICKEN

| | 5 OZ | 7.5 OZ |
|---|------|--------|
| Chicken Parmigiana • red sauce, provolone, asiago, pankò | \$23 | \$26 |
| Marsala Chicken • marsala wine and cream, rice flour | \$23 | \$26 |
| Teriyaki Chicken • teriyaki glaze, rice flour | \$23 | \$26 |
| BBQ Chicken • grilled, inhouse bbq sauce | \$23 | \$26 |
| Chicken with Mushroom Sauce • cream, portabello, rice flour | \$23 | \$26 |
| Chicken with Lemon Pan Sauce • lemon, cream, rice flour | \$23 | \$26 |
| Citrus Chicken • red sauce, orange, gremolata, basil, rice flour | \$23 | \$26 |

SEAFOOD

| | 6 OZ |
|---|------|
| Teriyaki Salmon • teriyaki glaze | \$28 |
| Salmon with Lemon Pan Sauce • arugula, gremolata | \$28 |
| Blackened Salmon • blackening spice, fresh fruit salsa | \$28 |
| Maple Dijon Glazed Salmon • dijon, maple, mayo | \$28 |

BEEF

| | 5 OZ | 7 OZ |
|---|------|------|
| Roast Beef • demi-glacé | \$25 | \$28 |
| Sirloin Steak Sandwich • one preparation | \$28 | \$33 |

VEGETARIAN • \$25

- 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 1)

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

DESSERT (CHOOSE 1)

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

PASTA • SERVED INDIVIDUALLY OR SHARE STYLE MINIMUM OF 24 PEOPLE PER ITEM • \$25 PER PERSON

- 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

PRIME ENTREES

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

STUFFED CHICKEN • \$32

- 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 Ragù** • 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 • \$30 5 OZ • \$36 7 OZ

- Honey Garlic Sirloin** • honey, garlic, shallots
- Peppercorn Sirloin** • demi glaze, green peppercorn, onion, cream
- Short Rib Ragù** • red sauce, shallots, wine, au jus
- Prime Rib** • demi glaze • \$45 8 OZ • \$49 10 OZ

BEEF TENDERLOIN • \$38 5 OZ • \$48 7 OZ

- 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 Glace** • gorgonzola, demi glaze, butter, port, shallot
- Portabella Marsala Wine Sauce** • mushrooms, marsala, cream, demi glaze, shallot

DUETS • \$48 5 OZ • \$58 7 OZ

- Tenderloin Truffle Burro Bianco and Prawns**
- Tenderloin and Chicken Mushroom Ragù**
- Tenderloin Chasseur and Corden Bleu**
- Tenderloin and Tuscan Garlic Chicken**
- Salmon and Lemon Pan Prawns**

VEGETARIAN • \$32

- Vegetable Wellington** • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
- Stuffed Portabella** • quinoa, bell pepper, butternut squash, tomato, grana padano
- Portabella Steak** • garlic aioli, tomato, pickled vegetables



SALAD • CHOOSE 1

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

STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1

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

APPETIZERS • +10 PER PERSON

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



THEMED DINNER BUFFETS

EASTERN TABLE • \$28 PER PERSON
MINIMUM OF 20 PEOPLE

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

ITALIAN TABLE • \$28 PER PERSON
MINIMUM OF 20 PEOPLE

- Garlic Bread
- Caesar Salad
- Table Salad
- Chicken Carbonara Penne
- Chicken Parmigiana
- Chef's Themed Dessert
- Coffee and Tea

EUROPEAN TABLE • \$29 PER PERSON
MINIMUM OF 20 PEOPLE

- Red Cabbage Coleslaw
- Country Potato Salad
- Smokies
- Perogies
- Cabbage Rolls
- Chef's Themed Dessert
- Coffee and Tea

SOUTHWEST TABLE • \$29 PER PERSON
MINIMUM OF 20 PEOPLE

- 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 • \$28 PER PERSON
MINIMUM OF 20 PEOPLE

- Caesar Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef
- Honey Garlic Chicken Thighs
- Herb Roasted Potatoes
- Chef's Themed Dessert
- Coffee and Tea

SPICE TABLE • \$28 PER PERSON
MINIMUM OF 20 PEOPLE

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



DINNER BUFFETS

TRADITIONAL BUFFET

MINIMUM 35 PEOPLE
\$30 PER PERSON

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

CLASSIC BUFFET

MINIMUM 35 PEOPLE
\$33 PER PERSON

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

PRIME BUFFET

MINIMUM 50 PEOPLE
\$38 PER PERSON

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 5)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 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 +\$7

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
- Greek Pasta
- Sweet Spinach
- Caprese
- Country Potato
- Asian Noodle
- BLTE

- Caesar
- Waldorf
- Macaroni

STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Wild Rice
- Jasmine Rice



COCKTAIL PARTIES

MINIMUM OF 35 • YOU CHOOSE 7 ITEMS \$28 PER PERSON • WE CHOOSE 7 ITEMS \$25 PER PERSON

COLD SECTION • CHOOSE 4

- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Chicken Salad Sliders
- Vegetarian Sliders
- Mediterranean Skewers

- Caprese Skewers
- Mosaic Canapes
- Smoked Salmon Canapes
- Pasta Chips and Dips
- Deviled Eggs

- Assorted Squares
- Antojitos
- Pesto Hummus
- Bruschetta
- Kettle Chips & Ranch

HOT SECTION • CHOOSE 3

- Mini Crab Cakes
- Buffalo Chicken Bites
- Roasted Olives and Hummus
- Lobster & Crab Raviolo Bites
- Sweet Chili Pork Bites
- Beef Sliders

- Spring Rolls
- Tempura Shrimp
- Stuffed Mushrooms
- Pot Stickers
- Mini Quiche
- Teriyaki Cauliflower Bites

- Steak Bites
- Chicken Sliders
- BBQ Meatballs
- Mini Corn Dogs

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

- Oyster Bar (seasonal)
- Sambuca Prawns

- Selection of Maki
- Tuna Carpaccio

- Prawn Cocktail
- Prime Charcuterie



ADD ON ITEMS

MINIMUM 35 PEOPLE

COLD SECTION • \$5 PER PERSON

HOT SECTION • \$5 PER PERSON

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS





LATE NIGHT MUNCH

MINIMUM OF 35 PEOPLE • \$17 PER PERSON
AVAILABLE AFTER 9:00PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE 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 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

ALL PACKAGES INCLUDE CHEF'S SIGNATURE SELECTION OF SQUARES, COFFEE AND TEA

NACHO BAR • \$15 PER PERSON

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

PEROGIES • \$15 PER PERSON

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

TRADITIONAL • \$15 PER PERSON

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

CHEESEBURGERS

WITH KETTLE CHIPS • \$17 PER PERSON

Hamburger buns, cheddar cheese, mustard, ketchup

GOURMET SMOKIES

WITH KETTLE CHIPS • \$17 PER PERSON

Hot dog buns, cheddar cheese, mustard, sauerkraut



BAR OPTIONS

PRIME DOMESTIC BAR

PRIME CATERING PROVIDES LIQUOR

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

HOSTED TICKETS • \$7 EACH

HOST

- \$6 ½ EACH*
- \$6 ½ EACH*
- \$7 EACH*
- \$7 ½ EACH*
- \$2 EACH*

CASH

- \$7 ½ EACH
- \$7 ½ EACH
- \$8 EACH
- \$8 ½ EACH
- \$2 EACH

HOUSE BOTTLES OF WINE • \$35*

WHITE

White blend

RED

Red blend

PRIME PREMIUM BAR

PRIME CATERING PROVIDES LIQUOR

- Premium Highballs 1 OZ
- Craft Beer 16 OZ **TALL BOYS**
- House Coolers 12 OZ
- Premium Wine (CHOOSE 3) 5 OZ
- Vintage Cocktails 1 ½ OZ (CHOOSE 2)
- Pop & Juice

HOSTED TICKETS • \$8 EACH

HOST

- \$7 EACH*
- \$8 EACH*
- \$7 EACH*
- \$8 ½ EACH*
- \$9 EACH*
- \$2 EACH*

CASH

- \$8 EACH
- \$9 EACH
- \$8 EACH
- \$9 ½ EACH
- \$10 EACH
- \$2 EACH

PREMIUM BOTTLES OF WINE • \$40*

WHITE

Sauvignon Blanc
Chardonnay
Pinot Grigio
Rose
Prosecco

RED

Merlot
Malbec
Cabernet Sauvignon
Sangiovese

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.

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

FULL CORKAGE BARS

HOST PROVIDES LIQUOR

- Corkage \$7 PER GUEST (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)

\$4 PER GUEST

- Additional fee for wine to be poured for guests \$1 PER GUEST

NON ALCOHOLIC

Bud Prohibition • \$6

San Pellegrino Sodas • \$3

Cans of Pop • \$2

Sparkling or Still Water (500ml) • \$7





MORE BAR OPTIONS

PRIME BAR IN A CAN • CHOOSE 6 ITEMS

MINIMUM OF 50 PEOPLE •

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
- Motts Caesar 12 OZ
- Coolers 12 OZ
- House Wines (Red and White) 5 OZ
- Premium Wines (Red and White) 5 OZ
- Pop & Juice

| | HOST | CASH |
|--|-------------|-------------|
| | \$7 EACH* | \$8 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$8 EACH* | \$9 EACH |
| | \$9 EACH* | \$10 EACH |
| | \$2 EACH* | \$2 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.

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



AUDIO & VISUAL EQUIPMENT RENTALS

PROJECTION EQUIPMENT

| | |
|---|----------|
| Advancer | \$30.00 |
| Projector | \$150.00 |
| 6'x9' Fast Fold, front or rear projector with dress kit | \$220.00 |
| 9'x12'Fast Fold, front or rear projector with dress kit | \$320.00 |
| 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 | \$55.00 |
| Microphone Stands (Table Top, Boom, Straight Stands) | \$15.00 |
| 4 Channel Mixers | \$30.00 |
| 16 Channel Mixers | \$80.00 |
| Digital Input Box | \$15.00 |

ACCESSORIES

| | |
|---------------------------------------|---------|
| Flip Chart with Paper & Markers | \$25.00 |
| Whiteboard with Markers | \$20.00 |
| Podium | NC |
| Extension Cord/ Power Bar | NC |

TECHNICAL PERSONNEL (minimum two (2) hours labour charged) \$55.00/hr

PACKAGES

POPLAR HYBRID MEETING PACKAGE

Ideal for groups up to 22 people

| | |
|---|----------|
| Laptop (if requested) | \$100.00 |
| HD Video Camera | \$150.00 |
| 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) | \$75.00 |
| HD Video Camera | \$150.00 |
| External Microphone | \$45.00 |
| Projector | \$150.00 |
| 2 hour technical personnel | \$110.00 |
| 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) \$400.00

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 | Square Feet | Dimensions | Capacity* (number of people) | | | | |
|--------------------------------|-------------|------------|------------------------------|-----------|--------|-----------|-----------|
| | | | Theatre | Classroom | Dinner | Boardroom | Reception |
| 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 | Square Feet | Dimensions | Capacity* (number of people) | | | | |
|-------------------|-------------|------------|------------------------------|-----------|--------|-----------|-----------|
| | | | Theatre | Classroom | Dinner | Boardroom | Reception |
| 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.