

Nestled within the surrounding mountains of Waterton Lakes National Park are our two properties, the Bayshore Inn Resort & Spa and Waterton Glacier Suites.

The majestic richness of the surrounding National Park, being the first International Peace Park in the world, offers charming park trails leading to hidden mountain retreats. The Bayshore Inn overlooks the lake itself, offering breathtaking views from either our lakefront dining room or your own private balcony, while being only minutes away from shopping, tennis courts, boat cruises, bicycle rentals, stables and golfing.

The Bayshore Inn is a newly renovated full service hotel offering seventy comfortable and spacious rooms and suites. Each room offers satellite TV DVD players, air-conditioning, a coffee machine, hairdryer, in-room safes, down filled comforters and telephones. The hotel also has romantic suites with king size beds, Jacuzzi tubs and lakefront patios.

Our Lakeside Chophouse provides gourmet cuisine prepared by our world renowned Chef. We also offer quick meals and cappuccinos in the quaint and informal atmosphere of the Glacier Bistro. You can also enjoy a drink in the intimate setting of our Fireside Lounge and Wine Bar, that contains big screen satellite TV's and live music on weekends, or for a more lively source of entertainment, the Thirsty Bear Saloon provides pool tables, games & live music.

The Bayshore Inn also offers the largest conference facilities in the park, which can accommodate up to 240 people, or we have smaller meeting rooms for a more personal setting. We can also provide you with any technical equipment to enhance your group needs. Our extensive group menu allows you to ensure all of your guests will be satisfied. If you are interested in booking with us, we do require a \$1,000.00 deposit (no refunds – deposit may vary for large functions), payable by certified cheque or credit card, to guarantee all room and meal reservations. 50% of the function cost is due 30 days prior to the function and the balance of payment is due two weeks prior to the function date. A rate sheet of our services is attached.

The new Serenity Spa is pleased to offer full service spa facilities that include, massage, aromatherapy, esthetic and beauty services as well as a wide range of other relaxation therapies. Unwind after a board meeting or prepare for your special day with one of our qualified practitioners.

Waterton Glacier Suites is situated at the heart of the town, overlooking the remarkable Rocky mountains and is open year round. Their luxurious 26 suites offer a cozy setting with king or queen size beds, a fireplace and jetted tub in all of the suites. Each suite also contains a microwave, mini fridge, hairdryer, TV/DVD, a/c, in room safes and coffee makers. Guests can enjoy any dining or entertainment services at the Bayshore Inn.



WATERTON PARK, ALBERTA
www.bayshoreinn.com

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Toll Free: 1-888-527-9555
www.bayshoreinn.com
email: info@bayshoreinn.com



WATERTON
GLACIER SUITES

Box 51, 107 Windflower Avenue
Waterton Lakes National Park
Alberta, Canada, T0K 2M0
Tel: (403) 859-2004
Fax: (403) 859-2118
Toll Free: 1-866-621-3330
www.watertonsuites.com
email: info@watertonsuites.com

General Notes and Policies

BOOKINGS AND CONFIRMATIONS

- ◆ A deposit of \$1,000.00 is required immediately to confirm a room for the booking. Space will not be considered confirmed until the full deposit is received. Deposit amount may vary for large functions.
- ◆ 50% of the estimated cost is due 30 days prior to the function date; the balance is due two weeks prior to the function date
- ◆ A credit card pre authorization must be on file for incidental charges.
- ◆ **All deposits are non-refundable.** If an event is cancelled after confirmation, the Hotel reserves the right to charge a rental fee for revenue lost.
- ◆ All polices and prices listed are current and subject to change. Firm prices will be quoted 3 months prior to your function date.
- ◆ A gratuity of 16% as well as G.S.T. (5%) will be added to the total invoice.

A guaranteed number of guests must be received by the Hotel 14 days prior to the function. This number will be used for the final invoice unless the actual number is higher.

All food and beverage items must be supplied by the Hotel with the exception of a wedding cake.

No food can be removed from the hotel.

Any food that is not consumed will be disposed of by the hotel.

ROOM RENTALS

Room	Seating Capacity	Meeting Rate	Function Rate
Waterton Room	120	\$250.00	\$350.00
Glacier Room	100	\$150.00	\$350.00
Waterton/Glacier Room	240	\$375.00	\$500.00

Public address systems are available for the Waterton/Glacier Rooms at no extra charge for speeches only.

DVD players and 8 foot screens are available at a cost of \$35.00 per day.

Multimedia projectors are available for a cost of \$125 per day.

Tents (40x40) are available for use on the deck at an additional cost of \$3,000.00 per day.

White Linens available at \$1.50 for each napkin, \$6.00 per table cloth and \$3.50 per chair cover. There will be a charge of \$1.50 per chair cover if they are used for both the ceremony and reception. If you provide your own chair covers and require us to put them on, there will be a fee of \$1.50 per chair cover. There is no charge if you will put on and remove your own (provided) chair covers.

Linens must be supplied by the hotel (exceptions may be made if we cannot provide a certain color; any provided linens must be given to the hotel 72 hours prior to the function date – a minimum handling fee of \$50 is applicable – handling fees will increase if napkins are required to be folded.)

Smaller functions can be held in the Dining Room at no room rental charge. Dining Room functions will not have access to audio equipment for speeches and are subject to certain conditions.

HOTEL POLICIES

1. Bookings for Saturday will only be made for the Waterton/Glacier Room (combined) and must include a full meal (for a minimum of 50 persons). Bookings for Friday nights will be a minimum of \$20 per person.
2. Function rooms are assigned by the guaranteed maximum number of people anticipated. We reserve the right to relocate groups due to changes in numbers, set up requirements or service times.
3. All arrangements must be finalized fourteen (14) days prior to the date of the function.
4. The hotel will only prepare 5% over the guaranteed number.
5. A piano is available for the Ballroom floor only at a rate of \$50.00
6. Liquor service is available during the following hours: Monday thru Sunday 11:00am to Midnight
7. Music & Dancing must end at 12:30am and the room must be vacated by 12:45am
8. Boardroom functions must end by 11:00pm.
9. The rented convention room will be available for decoration at 7:00am the day of the function or the night before the function (provided no other function is booked into the room). No outside food or alcohol is permitted during the decoration/rehearsal.
10. The hotel reserves the right to refuse the booking of a function.
11. **No outside food or beverages are permitted** (with the exception of a wedding cake) due to Provincial Health Regulations. Wedding cakes that are brought on to the premises are the responsibility of the supplier. The Hotel accepts no liability for damage, set-up, storage, care or repair of wedding cakes. In accordance with Health and Safety Regulations, the Hotel prohibits guests from removing any food or beverage products after a function.
12. For any Wedding Cakes provided, there will be a **mandatory** cake cutting fee of \$1.50 per person, which will include cutting, plating and serving. Cupcakes are no charge.
13. The presence/consumption of homemade wine is not permitted as it is against the Alberta Gaming and Liquor Control Board regulations.
14. The Hotel reserves the right to terminate or refuse the service of alcoholic beverages at any time if the service would not be in accordance with Alberta Gaming and Liquor Control Board policies.
15. **Damage Deposit:** In the event of loss of revenue or damage to the Hotel or property thereof, the Hotel will withhold your confirmation deposit as a damage deposit.
16. Please note that check-in time for guest rooms is 4pm. Please notify all your guests that they will not be able to check in before this time. Those guests who plan to arrive on the day of your ceremony, will need to make arrangements to get ready in another guest's room.

17. All musical entertainment is subject to S.O.C.A.N. (Society of Composers, Authors and Music Publisher of Canada). DJs and bands are required to adhere to Hotel policies and staff with regards to music volumes. 50 guests and under \$50.00 - 50- 150 guests \$75.00 – over 150 guests \$100.00.
18. The Bayshore Inn will not be responsible for the loss of, or damage to, any articles shipped to or left on the Hotel property prior to, during or following any function. Please ensure that any precious items are removed from the convention center immediately after the function.
19. No open flame candles are allowed. All candles must be enclosed in a glass casing.
20. No confetti of any kind is allowed on the tables or in the convention center.
21. The kitchen will prepare food to be served at the pre-designated time on the Event Order and will not be responsible for food quality if functions are not on time.
22. The patio will only be available until 11pm unless a tent is rented.

OUTDOOR WEDDINGS

Outdoor weddings, on the lawn, are \$350.00 + \$1.00 per person for chairs. This includes set-up/tear down, flower stands and an archway. White chair covers are an additional charge. White floor runner not included.

Outdoor weddings are dependent on the weather and cannot be guaranteed. An indoor weather alternative may be provided by the hotel, depending upon room availability. A decision for an indoor or outdoor ceremony will be made by the hotel 2 hours prior to the scheduled ceremony. All charges will still be applicable for the setup and use of chairs indoors.

PAYMENT AND BILLING

- ◆ 50% of the estimated cost is due 30 days prior to the function date; the balance is due two weeks prior to the function date.
- ◆ Payment of any remaining balances (bar & liquor costs, etc) are due on the day following the function – a credit card guarantee must be made prior.
- ◆ Any billing privileges must be first approved by the General Manager 60 days in advance of the function.
- ◆ **A standard customary 16% gratuity will be added to all prices.**
- ◆ **GST is not included except where noted.**
- ◆ There will be a cleaning charge if the convention room is left extra dirty. No confetti or rice can be thrown in either the convention rooms or on the front lawn or a charge of **\$250.00** for cleaning will apply.

COSTING & ESTIMATES

For your budgeting purposes please anticipate the following:

- ◆ One bottle of wine (750ml) serves 5 glasses
- ◆ One bottle of sparkling wine or champagne services 6 champagne flutes
- ◆ Estimate a minimum of ½ bottle of wine per person for dinner
- ◆ Estimate a minimum of 5 pieces of hors d'oeuvres per person, based on a one hour reception before the main meal
- ◆ Estimate 2 drinks per person for the first hour of a reception, then 1 drink per hour for each hour after that
- ◆ Allow 1 ½ hour to 1 hour and 45 minutes for a 4-course dinner

We can also accommodate your bridal shower, rehearsal dinner and gift opening. Don't forget to book your bachelor or bachelorette party in the Thirsty Bear Saloon or treat your bridesmaids to a day at the Serenity Spa!

If you have any special needs or requests, please do not hesitate to ask. We will do everything in our power to make your function a complete and overwhelming success.



Bar and Beverage Information

BEVERAGE SERVICE

15 Cup pot of coffee or tea	\$19.50
Pitcher of Juice	\$17.50
Glass of Juice or Milk	\$ 3.25
Assorted soft drinks (600ml bottles)	\$ 3.25
Bottled juice	\$ 3.50
Bottled water	\$ 2.50
Fresh fruit punch (per bowl – serves 35)	\$90.00
Coffee & Tea (per person)	\$ 5.95
Jugs of Soda	\$14.50

BAR INFORMATION

Host Bar: A host bar is one which is paid for entirely by the individual or group hosts.

No-Host Bar: A No-Host bar is one in which every person pays cash for their drinks.

Toonie or Loonie Bar: Host pays Host Bar prices. All loonies/toonies collected will be taken off master bill.

Cash Bar / No-Host Prices (includes GST)

Premium Highball	\$7.50
Bar Stock Highball	\$6.50
Premium Beer	\$7.50
Domestic Beer	\$6.50
House Wine	\$7.00
Pop	\$3.00
Juice	\$4.00

Host Prices Per Bottle (Bar Stock)

Liquor	\$ 5.00
Premium Liquor	\$ 6.50
Domestic Beer	\$ 5.00
Imported Beer	\$ 6.50
Coolers	\$ 6.50
House Wine	\$29.95
House Champagne	\$30.95

- ◆ All of the above include ice, mix, glasses and garnish.
- ◆ \$25per hour will be charged for a bartender (min. 2 hours) if the bar tab is less than \$250.
- ◆ The hotel reserves the right to close the bar if enough business is not generated. Liquor service will terminate at 12:00. "Last call" will not be announced.

BREAKFAST / BRUNCH

Glacier Breakfast

(Plate Service Maximum 15)

Two Pieces of French toast
Served with a Fruit Bowl
Coffee/Tea

\$9.95 per person

Breakfast Buffet

(Convention center requires min. 15)

Scrambled Eggs
Ham, Bacon or Sausages
Hash brown Potatoes
Muffins or Danishes
Fruit Bowl
Pancakes or French toast
Butter & Jams
Chilled Fruit Juice
Coffee/Tea

\$13.95 per person

Continental/Buffer

Chilled Fruit Juice
Danish pastry and Muffin
Coffee/Tea
Fruit Bowl/Assorted Cereal
(available in convention center only)

\$10.95 per person

Bayshore Brunch

(20 Person Minimum)

Salmon Lox
Assorted Cold Cuts & Cheeses
Assorted Bagels & Cream Cheese
Waffles & fruit topping
Scrambled Eggs
Fresh Fruit
Assorted Fruit Juices
Coffee/Tea

\$33.95 per person

LUNCH

Buffet Style Luncheons *(20 person min.)*

1. Chicken with Mushroom Marsala
2. Meat and/or Vegetarian Lasagna
3. Soup, Assorted Salads, Assorted Sandwiches, Condiments

\$16.95 per person -

Includes house salad & Dessert

Lunch Plate Service *(maximum 2 choices)*

1. Grilled Teriyaki Chicken Breast
2. Meat and/or Vegetarian Lasagna
3. Bayshore Burger with Fries
4. Steak Sandwich & Fries
5. Vegetarian Mediterranean Salsa Wrap
6. Chicken Penne Pesto
7. Cajun Chicken Burger & Fries
8. Old English Style Fish & Chips

\$15.95 per person - Includes house salad & Dessert

DINNER

Plated Three Course Dinners

All plated dinners include your choice of fresh market greens with dressing or Chef's soup creation, your choice of Demi roasted fingerling potatoes or Basmati rice or Yukon gold whipped potatoes, seasonal vegetables and appropriate condiments. Also to compliment your meal choice, we serve fresh dinner rolls, coffee and tea and your choice of dessert.

Prime Rib of Alberta Beef (min 20)

Slow roasted and garlic infused, served with traditional Yorkshire pudding and pan au jus \$36.95

Alberta Raised New York Steak (8 oz)*

Grilled and topped with a brandy peppercorn sauce \$32.95

Chicken Cordon Bleu

Black forest ham & Swiss Cheese wrapped in panko breading and oven roasted to a golden brown, napped with a wild mushroom ragout \$26.95

Pistachio Crusted Grilled Salmon

With a lemon butter beurre blanc \$28.95

Baked Halibut

Napped with a saffron cream sauce and garnished with roasted tomatillo \$36.95

Stuffed Mediterranean Chicken

Stuffed with goat's cheese and sun dried tomatoes and topped with a basil cream sauce \$29.95

Chicken Marsala

Lightly floured and seared to a golden brown; served with a wild mushroom Marsala demi glace \$24.95

Pasta Primavera (Vegetarian)

Penne noodles and fresh garden vegetables tossed in a rich Alfredo sauce and served with garlic toast \$21.95

Pasta Primavera with Chicken

\$26.95

Provençal Vegetable Tart

Roasted vine tomatoes, eggplant, portabella mushrooms, goat's cheese and pesto with a roasted red pepper sauce \$22.95

Dessert Choices:

- ◆ Chocolate mousse
- ◆ Assorted pies
- ◆ Assorted squares

(Upgrades to all meal options are available upon request at an additional cost).

If you don't see what you like, we can create it!

For plate service dinners, only one meal option may be picked (in addition to one vegetarian option). If you would like to pick more than one meal option, (maximum two choices) each place setting must be marked as to what the guest is having.

*All steaks will be cooked to medium.

Buffet Options

Bayshore Buffet – Fresh market greens, fresh dinner rolls, potato salad, corn on the cob (seasonal), mashed potatoes or rice, seasonal steamed vegetables and your choice of sirloin steaks and either chicken or salmon & Chef's choice of dessert.
\$38.95 per person

Italian buffet – garlic bread, Italian dinner rolls, Caesar salad, pasta salad and your choice of two of the following pastas: Lasagna Bolognese, Vegetable Béchamel and Three Cheese Lasagna, Pasta Arabbiata, Roasted Vegetable Primavera, Fettuccine Alfredo or Chicken Mushroom Fettuccine & Chef's choice of dessert.
\$33.95 per person

Rocky Mountain Buffet – fresh dinner rolls and seasonal vegetables as well as your choice of:

Two of the following:

Fresh Market Greens
Spinach Salad
Caesar Salad
Pasta Salad
Fresh veggies & dip
Greek Salad

Two of the following:

Roast Sirloin of Beef
Chicken Cordon Bleu
Pistacchio Crusted Salmon
New York Steak
Chicken Marsala
Stuffed Mediterranean Chicken
Penne Primavera with Chicken

One of the following:

Yukon gold whipped potatoes
Demi roasted fingerling potatoes
Basmati rice

Two of the following:

Chocolate Mousse
Assorted pies
Assorted squares

\$41.95 per person

Dessert Options

Milk Chocolate Fountain – served with fresh seasonal fruit \$15.95 per person

A selection of specialty desserts are available for to upgrade \$5.95 per person

RECEPTION / SNACKS / MEETINGS

Bakery

- ◆ Assorted Danishes
- ◆ Assorted Muffins
- ◆ Assorted Squares
- ◆ Bagels & Cream Cheese
- ◆ Assorted Cookies

\$7.95 per person

Coffee Breaks

Coffee / Tea / Assorted Juices / Muffins & Danishes

\$8.95 per person (\$5.95 per person for coffee and tea only)

Hot and Cold Hors D'Oeuvres

Traditional shrimp cocktail with a peppery cocktail sauce

Vegetarian spring rolls with a sweet plum dipping sauce

Golden crispy chicken wings – Thai or Hot

Assorted petite quiches – Spinach, Lorraine, Cheese & Mushroom

Spinach & Artichoke Dip accompanied with toasted pita chips

\$19.95 per dozen

Assorted samosas – Beef, Chicken & Vegetable

Johnny crab cakes served with a roasted red pepper aioli

Roasted garlic marinated chicken kabobs with mushrooms, peppers & red onions

Beef satay served with forty creek whiskey barbecue sauce

Sea scallops wrapped in peppered bacon

Blackened prawns with a grilled lemon & Creole dip

\$24.95 per dozen

Platters

Sliced Fresh Fruit Platter *with wild honey yogurt* \$3.75 per person

Assorted Fresh Vegetables with Dip *with roasted red pepper dip* \$3.25 per person

Deluxe Cheese Display *served with an assortment of crackers* \$6.25 per person

Assorted Cold Cuts & Buns Platter *served with appropriate condiments* \$6.25 per person



WATERTON PARK, ALBERTA
www.bayshoreinn.com

Waterton's Lakefront Resort & Spa

Kids Meals Options – Available for Children 12 and Under

Option 1: Smaller portion of the adult plated or buffet meal at ½ price.

Option 2: Chicken Fingers & Fries, Fish & Chips, Child's Penne Pesto or Hamburger & Fries - \$14.95



If you require any further information or have questions about planning your event, please do not hesitate to contact us.

CONTACT INFORMATION FOR WEDDINGS

Wedding Coordinators & Decorators

Elegant Events

Contact: Natasha Schiebelbein
(403) 488-3080
www.elegantevents-mh.com

McBride & Groom

Contact: Shannon
(403) 329-6322
www.mcbrideandgroom.com

Hair & Beauty

Serenity Spa at the Bayshore Inn

(403) 859-2211
www.bayshoreinn.com

Evolutions Salon

Pincher Creek, AB
(403) 627-2610
www.evolutionssalon.net

Music & DJs

Simply Strings (Harp, Cello & Piano)

Contact: Karin E. Barg
(403) 327-9495
www.simplyharp.com

Mark Rodgers (Cellist)

(403) 327-4800
Mark&susan@telus.net

Pyramid Entertainment (DJ Service)

Contact: Thom Heggie
(403) 315-0707
www.pyramidentertainment.ca

Florists

Laura's Secret Garden

Contact: Laura Barrus
(403) 653-3445
www.secretgardencardston.com

C & D Floral

Contact: Nicki Schoening
(403) 627-4704

Bakeries / Cakes

Crazy Cakes Bakery

Contact: Roberta
(403) 327-4990
www.crazycakes.ca

Photographers / Videographers

Raindrop Images
Contact: Jeff Yee
(403) 210-1943
www.raindropimages.com

Madison Avenue Productions

Contact: Steve Hirlehey
(403) 327-2268
madisonavenueprod@shaw.ca

Wedding Commissioners

Deirdre Schoening
(403) 627-5309
deirdreschoening@hotmail.com

Dr. Alex Lawson
(403) 328-9277

Grant McLean
(403) 339-3500
gmgclean@telus.net

Local Churches

Church of Jesus Christ of Latter Day Saints
102 Clematis Ave (403) 859-2464

Our Lady of Mount Carmel Roman Catholic Church
Fountain Avenue (403) 627-3071

United Church of Canada
108 Clematis Avenue (403) 859-2242