

Wedding Information Package 2016



WATERTON PARK, ALBERTA
www.bayshoreinn.com

The wedding of your dreams will become a reality in one of the most beautiful places on earth.... Waterton Lakes National Park.

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, mini-fridges, coffee machines, in-room safes and down filled comforters. The hotel also has romantic suites with king size beds, Jacuzzi tubs and lakefront patios.

Our Lakeside Chophouse provides exquisite cuisine prepared by our Executive Chef and his culinary team. We also offer quick meals and cappuccinos in the quaint and informal atmosphere of the Glacier Bistro, proudly serving Starbuck's Coffee. 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 most evenings, 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 wedding reception facilities in the park, which can accommodate up to 220 people. Our extensive dining menus allow you to ensure all of your guests will be satisfied and impressed.

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 day of hiking in the Park or prepare for your special day with one of our qualified therapists.

Waterton Glacier Suites is the highest rated property in the Park, situated at the heart of the town, overlooking the remarkable Rocky Mountains and is open year round. Their well appointed 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, flat screen TVs, DVD players, a/c, in room safes and coffee makers. Guests can enjoy any dining or entertainment services at the Bayshore Inn.



We are happy to host your ceremony only reception only or both ceremonies and receptions...

Outdoor Ceremonies

Outdoor ceremonies are held on our lawn area with magnificent lower Waterton Lake as a backdrop. We can accommodate up to 300 people.

The cost is: \$350 for up to 50 people
 \$400 for 51 to 300 people

This includes set-up/tear down, flower stands and an archway. White chair covers are an additional charge. As per Parks Canada rules, no confetti or rice is permitted.

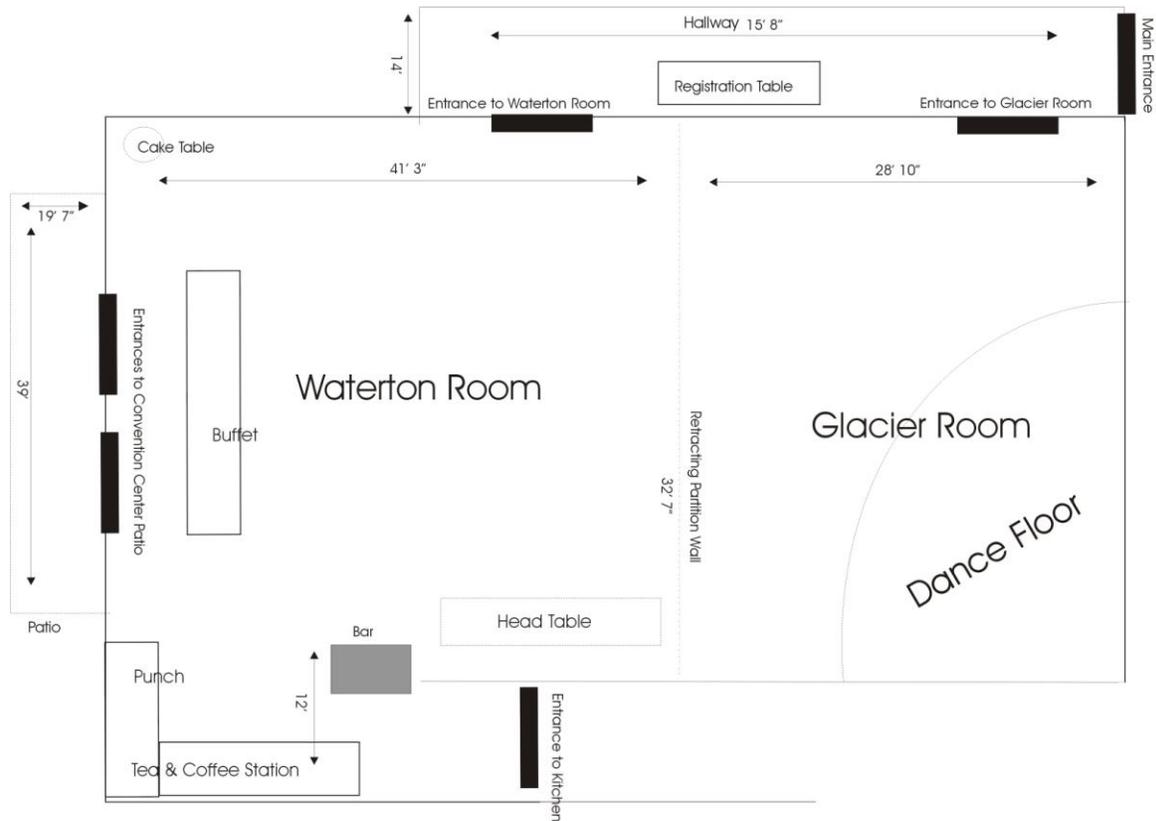
Outdoor weddings are dependent on the weather and cannot be guaranteed. An indoor weather alternative may be provided by the hotel, depending upon room availability. A decision for an indoor or outdoor ceremony will be made by the hotel 2 hours prior to the scheduled ceremony. All charges will still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



Reception Room Rentals

Room	Seating Capacity	Rate
Waterton Room	Up to 120	\$495.00
Glacier Room	Up to 100	\$395.00
Waterton/Glacier Room	Up to 220	\$795.00

Please note that Saturday night bookings can only be made for the Waterton Glacier Room combined.



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

Multimedia projectors for slideshow presentations are available for a cost of \$125 per day (laptop not included).

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

Black linens are included in the room rental.

Upgrades to white linens for:

- ◆ \$1.50 for each napkin
- ◆ \$6.00 per table cloth
- ◆ \$3.50 per chair cover. There will be a charge of \$1.50 per chair cover if they are used for both the ceremony outside and reception inside.
- ◆ 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.
- ◆ All 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 Venues

We are happy to host receptions for up to 40 guests in our Lakeside Chophouse. Please ask for more details and personalized menu options.



Hotel Policies

1. In order to confirm your booking, we will require a **non-refundable deposit** of \$1,500.00. This amount will be held as a damage deposit until after your function and applied to your final invoice. If an event is cancelled after confirmation, the Hotel reserves the right to charge a rental fee for revenue lost.
2. **Payment terms:** 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. function – a credit card guarantee must be made prior to the opening of the bar.
3. A standard gratuity of 18% as well as G.S.T. (5%) will be added to the total invoice.
4. All polices and prices listed are current and subject to change. Firm prices will be quoted 3 months prior to your function date.
5. 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 \$25 per person.
6. 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.
7. All arrangements must be finalized fourteen (14) days prior to the date of the function.
8. The hotel will only prepare 5% over the guaranteed number.
9. A piano is available for the Ballroom floor only at a rate of \$50.00
10. Liquor service is available during the following hours: Monday thru Sunday 11:00am to Midnight
11. Music & Dancing must end at 12:30am and the room must be vacated by 12:45am
12. The rented convention room will be available for decoration at 8:00am 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 and must be completed by 10:00pm.
13. The hotel reserves the right to refuse the booking of a function.
14. **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. Any food that is not consumed during the function will be disposed of by the hotel.

15. 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 or placement on side buffet for self service. Cupcakes are no charge.
16. The presence/consumption of homemade wine is not permitted as it is against the Alberta Gaming and Liquor Control Board regulations.
17. 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. Last call will not be announced.
18. 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.
19. All musical entertainment is subject to S.O.C.A.N. fee of \$59.17 (Society of Composers, Authors and Music Publisher of Canada) and a Re-Sound fee of \$26.63. Please refer to their websites for more information: www.socan.ca and www.resound.ca .DJs and bands are required to adhere to hotel policies and staff with regards to music volumes and shut off times.
20. 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, this includes any wedding cakes.
21. No open flame candles are allowed. All candles must be enclosed in a glass casing.
22. No rice or confetti of any kind is allowed on the hotel grounds, on tables or in the convention center. There will be a cleaning charge if the convention room is left extra dirty or if linens are damaged or stained. 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.
23. 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 begun on time.
24. The patio will only be available until 11pm unless a tent is rented.
25. Smoking is not permitted in any hotel buildings or on the patio. Please ask your guests to respect our National Park and use the provided receptacles for their cigarette butts.



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!



The Fireside Lounge & Wine Bar

Enjoy winding down in the warm, cozy and relaxing atmosphere of the Fireside Lounge. The Lounge offers the same menu as the Chophouse with a great selection of shared plates. You will be surrounded by large screen, plasma televisions showing all major sporting events and live music most evenings, showcasing local and international talent.



Lakeside Chophouse

The Chophouse is open for breakfast, lunch and dinner every night. Enjoy the ambience created with beautiful views of the lake and surrounding mountains as you feast on the Chef's signature dishes or take pleasure in dining outdoors beside the fountain on the lakeside terrace. We are happy to arrange for your rehearsal dinner or after wedding brunch in a semi-private area of the restaurant.



The Thirsty Bear Saloon

Dance the night away at the Thirsty Bear, open until 2:00am Monday to Saturday, featuring live music on most weekends. Ask about reserving a section of the bar for your bachelor or bachelorette party!



Serenity Spa

Full service spa facilities that include, massage, aromatherapy, esthetic and beauty services as well as a wide range of other relaxation therapies. Book one of our specialty wedding packages for a day of beauty with your bridal party.





Menus

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	House Wine	\$7.00
Bar Stock Highball	\$6.50	Soda	\$3.50
Premium Beer	\$7.50	Juice	\$5.00
Domestic Beer	\$6.50		

Host Prices Per Bottle (Bar Stock)

Liquor	\$ 5.50	Soda	\$2.50
Premium Liquor	\$ 6.50	Juice	\$3.50
Domestic Beer	\$ 5.50	House Bubbly	\$30.95
Premium Beer	\$ 6.50	House wine	<i>Ask for our wine list</i>
Coolers	\$ 6.50		

- ◆ All of the above include ice, mix, plastic 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.

BEVERAGE SERVICE

15 Cup pot of coffee or tea	\$19.50
Pitcher of Juice	\$17.50
Bottled water	\$ 2.50
Fresh fruit punch (per bowl – serves 50)	\$90.00
Jugs of Soda	\$14.50

Plated Dinners

Plated Three Course Dinners

All plated dinners include your choice of one of the following:

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made balsamic vinaigrette dressing
- ◆ Classic Caesar salad with Gran Padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette
- ◆ Chef's soup creations: Harvest Butternut Squash, Tomato Bique with Basil, Signature Italian Wedding, Minestrone or Cream of Wild Mushroom

All dinners served with seasonal vegetables, Chef's choice of potato 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 \$41.95

Alberta Raised New York Steak (8 oz)

Grilled and topped with a brandy peppercorn sauce \$39.95

Spring Hill Pork Tenderloin

stuffed with goat cheese, basil & lemon zest and served with a burnt shallot port wine reduction \$34.95

Duet of Beef Medallions and Chicken Marsala

Tender medallions of beef served with our signature Chicken Marsala Mushroom sauce \$44.95

Herb & Rosemary Crusted Chicken Breast

Served with pan jus \$29.95

Braised Short Rib

Slow roasted and braised to perfection in a red wine reduction \$32.95

Pistachio Crusted Grilled Salmon

With a lemon dill sauce \$30.95

Traditional Roasted Turkey (min 20)

Sliced and served with sage dressing, cranberry sauce and gravy \$30.95

Stuffed Mediterranean Chicken

Stuffed with goat's cheese and sun dried tomatoes and topped with a basil cream sauce \$30.95

Wild Mushroom Risotto

Risotto of mixed wild mushrooms and seasonal vegetables, topped with a balsamic reduction \$24.95

Provencal Vegetable Tart

Roasted vine tomatoes, eggplant, portabella mushrooms, goat's cheese and pesto with a roasted red pepper sauce \$24.95

Dessert Choices:

- ◆ Assortment of pastries and cakes
- ◆ Locally made Saskatoon Berry Pie
- ◆ Light & rich chocolate mousse
- ◆ Milk chocolate fountain served with fresh seasonal fruit \$15.95 per person
- ◆ Upgrade to a selection of specialty desserts \$5.95 per person

Maximum two choices plus vegetarian option. If you don't see what you like, we can create it!

Buffet Dinners

Buffet Options will require a minimum of 25

Bayshore Buffet

\$42.95 per person

Served with seasonal vegetables, freshly baked dinner rolls, a selection of pastries, coffee & tea and your choice of two salads, two entrees and two starch options.

SALADS

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran Padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette

ENTREES

- ◆ 6oz Alberta Raised Sirloin Steak
- ◆ Pistachio Crusted Salmon topped with a lemon dill sauce
- ◆ Herb & rosemary crusted chicken breast served with pan jus
- ◆ Spring hill pork tenderloin stuffed with goat cheese, basil & lemon zest

STARCH

- ◆ Demi roasted fingerling potatoes
- ◆ Basmati rice pilaf
- ◆ Yukon gold whipped potatoes
- ◆ Au gratin scalloped potatoes

Pasta Buffet

\$35.95 per person

Served with garlic bread, Italian dinner rolls, a selection of pastries, coffee & tea and your choice of two salads and two entrees.

SALADS

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette

ENTREES

- ◆ Lasagna Bolognese
- ◆ Vegetarian three cheese lasagna
- ◆ Beef & lamb Bolognese with herbed ricotta
- ◆ Roasted vegetable primavera
- ◆ Chicken and mushroom fettuccine Alfredo

Rocky Mountain Buffet

\$47.95 per person

Served fresh dinner rolls, coffee & tea and your choice of two salads, two entrees, one starch, one vegetable and one dessert.

SALADS

- ◆ A selection of fresh market greens, sun-dried cranberries, brined pumpkin seeds and goat's cheese with house made honey mustard vinaigrette dressing
- ◆ Classic Caesar salad with Gran padano parmesan and slow roasted garlic croutons
- ◆ Fresh pasta and marinated vegetable salad in a sun-dried tomato vinaigrette
- ◆ Mandarin spinach salad with raspberry poppy seed dressing
- ◆ Quinoa salad with market greens, cherry tomatoes, roasted peppers, capers, olive oil and lemon
- ◆ Pear & beet salad with spiced pecans, arugula and feta cheese with Dijon dressing

ENTREES

- ◆ Roast sirloin of Alberta beef, thinly sliced to perfection and served with pan au jus
- ◆ Pistachio Crusted Salmon topped with a lemon dill sauce
- ◆ Stuffed Mediterranean Chicken breast stuffed with goat's cheese, sun-dried tomatoes and spinach, topped with a basil cream sauce
- ◆ Herb & rosemary crusted chicken breast served with pan jus
- ◆ Spring hill pork tenderloin stuffed with goat cheese, basil & lemon zest
- ◆ Penne primavera with chicken and roasted vegetables

STARCH

- ◆ Demi roasted fingerling potatoes
- ◆ Basmati rice pilaf
- ◆ Yukon gold whipped potatoes
- ◆ Au gratin scalloped potatoes

VEGETABLES

- Steamed seasonal vegetables
- Honey glazed carrots
- Broccoli au gratin
- Crispy kale

DESSERT

- ◆ Assortment of pastries and cakes
- ◆ Locally made Saskatoon Berry Pie
- ◆ Light & rich chocolate mousse
- ◆ Assorted cheesecakes

Many of our selections can be made Gluten Free.

*We are happy to accommodate dietary restrictions as well as food allergies and sensitivities.
Please let us know in advance if you or your guests have any special needs.*

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



Hors D'Oeuvres

Passed - Hot Hors D'Oeuvres

Vegetarian spring rolls with a sweet plum dipping sauce

Golden crispy chicken wings – Thai or Hot

Assorted petite quiches – Spinach, Lorraine, Cheese & Mushroom

\$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 prosciutto

Blackened prawns with a grilled lemon & Creole dip

Smoked salmon and cream cheese on a baguette

Assortment of prime rib and pulled pork sliders

Mini lamb meatballs with mint chutney

\$26.95 per dozen

Passed - Cold Hors D'Oeuvres

Traditional shrimp cocktail with a peppery cocktail sauce

Tomato & Goat Cheese bruschetta

Spinach & Artichoke Dip accompanied with toasted pita chips

\$19.95 per dozen

Platters

Sliced Fresh Fruit Platter *with wild honey yogurt*

\$4.75 per person

Assorted Fresh Vegetables with Dip *with roasted red pepper dip*

\$4.50 per person

Artisan Cheese Display *served with an assortment of crackers & crostini*

\$7.50 per person

Assorted Deli meats and Italian buns *served with grainy mustards and*

\$7.50 per person

Preferred Vendors

Wedding Coordinators & Decorators

Create Decorations & Events

Contact: Karen Essex
(403) 360-6655 or (403) 317-3977
createdecorations@hotmail.ca

Hair & Beauty

Serenity Spa at the Bayshore Inn

(403) 859-2211
www.bayshoreinn.com (depending upon availability)

Providence Salon & Spa

673 Main Street, Pincher Creek
(403) 627-5667
www.providencesalonandspa.com

Megan Gurr

Strut Salon, Lethbridge (will travel to Waterton)
(403) 320-6325 or (403) 715-1667

Music & DJs

James Oldenburg

Solo musician / Duo / Trio & full band available
(403) 327-9859
hitit@telusplanet.net

Pyramid Entertainment (DJ Service)

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

Sounds Unlimited (DJ Service)

Contact: Cary
(403) 320-5956
www.soundsunlimitedinc.com

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

Florists

Laura's Secret Garden

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

C & D Floral

Contact: Nicki Schoening
(403) 627-4704

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

Donna Kroeger Photography

(403) 892-7483
asiseeit@telus.net

Stephanie Fieldberg Photography

Contact: Stephanie Fieldberg
(855) 878-4617
www.Stephaniefeldberg.com

Ken Pugh Wedding Photography

Contact: Ken Pugh
(604) 858-0544
www.kenpugh.ca

Wedding Commissioners

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

Grant McLean

(403) 339-3500
ggmclean@telus.net

Dr. Alex Lawson

(403) 328-9277

Local Churches

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

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

License and Registry

Pincher Creek License & Registry
(403) 627-2642

Chaparral Licensing & Registration
(402) 653-3006

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

Parks Canada Contact Information

(403) 859-5133

This page is provided as a courtesy for contact information of local vendors who are familiar with the Waterton area. The Bayshore Inn does not receive any special enticements or deals from any of these vendors and cannot be held responsible for any deficiencies in products or services.



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Fax: (403) 859-2118
Toll Free: 1-866-621-3330
www.watertonsuites.com
email: info@watertonsuites.com*

