



Wedding

RECEPTION PACKAGES

Cameron Lake

Wedding Reception Package*

Includes:

- 2 Hors d'oeuvres of your choice
- Buffet Dinner
- Dessert Table and Coffee Station
- Choice of Late Night Lunch or Chef Attended Alberta AAA Beef Carving Station
- Cake Cutting Service
- Special Room Rates for your guests
- Sweet Dreams Romance Package

Includes:

- One Night Stay in our Jacuzzi Suite
- Fresh Rose Pedals on the bed
- Bottle of Chilled Sparkling Wine with glassware
- Double Chocolate Dipped Strawberries
- Breakfast for two at the Farmer's Table Restaurant
- Late Checkout at 2 pm

\$89 per person

Horseshoe Lake

Wedding Reception Package*

Includes:

- 3 Hors d'oeuvres of your choice
- Buffet Dinner
- Dessert Table and Coffee Station
- Choice of Late Night Lunch or Chef Attended Alberta AAA Beef Carving Station
- Cake Cutting Service
- Special Room Rates for your guests
- 2 Standard Drink Tickets per person
- Sweet Dreams Romance Package

Includes:

- One Night Stay in our Jacuzzi Suite
- Fresh Rose Pedals on the bed
- Bottle of Chilled Sparkling Wine with glassware
- Double Chocolate Dipped Strawberries
- Breakfast for two at the Farmer's Table Restaurant
- Late Checkout at 2 pm

\$115 per person

Luxe Lake

Wedding Reception Package*

Includes:

- 3 Hors d'oeuvres of your choice
- Buffet Dinner
- Chef Attended Carving Station
- Late Night Lunch Selection
- Dessert Table and Coffee Station
- Cake Cutting Service
- Special Room Rates for your guests
- 3 Standard Drink Tickets per person
- 1 Bottle of Wine at each table
- Sweet Dreams Romance Package

Includes:

- One Night Stay in our Jacuzzi Suite
- Fresh Rose Pedals on the bed
- Bottle of Chilled Sparkling Wine with glassware
- Double Chocolate Dipped Strawberries
- Breakfast for two at the Farmer's Table Restaurant
- Late Checkout at 2 pm

\$159 per person

*Reception packages include all bartender fees, food tasting for 2 prior to the event, and a dance floor

Minimum 40 adults

Please note the Sweet Dreams Romance Package is for only 1 jacuzzi suite



Warm hors d'oeuvres

REGULAR

Vegetable Spring Rolls : Sweet Chili
Cauliflower Pakora : Mango Chutney
Breaded Mozzarella Sticks : Marinara Sauce
Cocktail Chicken Samosas : Sweet Chili
Vegetable Gyoza : Hoisin Ginger
Spinach Spanakopita : Tzatziki Sauce
Tempura Vegetables : Soy Sauce

DELUXE (add +4 per hors d'oeuvre)

Jerk Chicken Skewers
Brazilian Beef Skewers
Sweet and Sour Korean Meatballs
Seafood Cake Sliders
Roast Beef Crostini

Chilled hors d'oeuvres

REGULAR

Brie & Strawberry on Naan
Grape Tomato & Mozzarella Brochette
Basil Pesto: Cream Cheese on Naan
English Tea Sandwiches
Fruit Kabobs : Yogurt Dressing

DELUXE (add +4 per hors d'oeuvre)

Smoked Salmon Lox Naan
Coconut Shrimp : Cocktail Sauce
Beef Carpaccio : Horseradish Cream
Prawn & Cucumber Canapés

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All prices are exclusive of applicable taxes and 18% service charge. Valid January 1, 2024 to December 31, 2024. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas.

While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Dinner Buffet

Includes Freshly Brewed Coffee & Assorted Premium Teas
Selection of Freshly Baked Rolls

COMPOSED SALADS

Select 2 of the following:

Traditional Caesar Salad : Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese, Garlic Croutons, Bacon Bits

Penne Pasta Salad : Mini Penne Pasta, Truffle Oil, Broccoli, Parmesan Cheese, Cherry Tomatoes, Onions, and Italian Dressing

Spinach Pecan Salad : Baby Spinach, Roasted Pecans, Strawberries, Red Onions and Raspberry Vinaigrette

Thai Vegetable Salad : Gluten Free Rice Noodles, Carrots, Bell Peppers, Green Onion, Cilantro, Cabbage, Sesame Seeds, Tangy Sweet Chili Vinaigrette

Garden Salad : Gathered Greens, Peppers, Tomatoes, Radishes, Cucumbers, Lemon Basil, Vinaigrette Dressing

Italian Chopped Salad : Gathered Greens, Red Onion, Fresh Grapes, Tomatoes, Roasted Chickpeas, Mozzarella, Provolone Cheese, Oregano, Lemon Vinaigrette

ENTRÉES

Select 2 of the following:

Add a third choice for \$7

AAA Alberta Slow Roasted Beef with Peppery Port au jus

Chicken Marsala with a Creamy Mushroom Sauce

Baked Tilapia with Capers, Black Olives and Basil Tomato Sauce

Roasted Pork Loin with Caramelized Apples & Onions

Curried Butter Chicken with Garlic Naan Bread

Baked Salmon with Tomato Salad and Lemon Herb Vinaigrette

Beef Stroganoff with Egg Noodles, Onions, and Creamy Mushroom Sauce

Truffle Chicken & Asparagus with Sautéed Onions, Garlic and Herbs, and a Creamy Truffle jus

Baked Vegetable Lasagna with Roasted Tomato Sauce, Grilled Vegetables, and Ricotta Cheese

Roasted Vegetable Curry with Chickpeas, Coconut Milk, Curry Spices and Basmati Rice

CHEF'S SIDES

Select 2 of the following:

Herb and Garlic Mashed Potatoes

Penne Pasta Carbonara with Bacon

Herb Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Vegetable Rice Pilaf

Perogies with Sautéed Onions

Chef's Selection of Decadent Dessert Display

Includes : Bite Sized Cakes, Cheesecakes, Tortes, and Pies

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Late Night Lunch

Chicken Wings

Choice of: Salt & Pepper, Hot Sauce, & Honey Garlic
Chicken Wings served with Blue Cheese Dip

Build your own Taco Station

Taco Beef or Chicken
Shredded Lettuce, Tomato, Onion, Mixed Cheeses,
Salsa, Sour Cream, and Guacamole

Poutine

Fresh Fries, Cheese Curds, and Chicken Gravy

Pizza Station

Assortment of Freshly Baked Pizza

Mini Grilled Cheese Sandwiches

Mixed Cheeses and Bacon squished in
Fresh Sourdough
Served with Marinara Sauce

Chef Attended Carving Station

Slow Roasted AAA Prime Rib of Beef :

Add \$5
Chef Carved, Sea Salt, and Black Pepper crusted,
slow roasted, certified AAA Alberta Prime Rib of
Beef served with horseradish, Dijon mustard, and
au jus

AAA Roast Beef

Chef Carved, Slow Roasted Certified AAA
Baron of Beef served with au jus

Fountains

Semi Sweet Milk Chocolate Fountain

Add \$8
Fresh Strawberries, Pineapple, Grapes,
Orange Wedges, Marshmallows, and mixed Melons

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Boards and Displays

Priced per person

Charcuterie Board \$9
Domestic & Imported Cheese, Prosciutto, Salami,
Soppressata, Olives, Sliced Baguette, and Crackers

Smoked Salmon Platter \$11
Smoked Salmon with Pickled Red Onions, Artisan
Crackers, and Honey Mustard Sauce

Gourmet Cheese Display \$8
An exclusive selection of Gourmet Cheeses with
Sliced Baguettes and Artisan Crackers

Poached Shrimp Cocktail \$10
(based on four shrimp per person)
with Yellow Pepper Cocktail Sauce

Kids ala Carte

\$20 per little guest (12 & under)
Free for children under 2

Mac n Cheese with Mozzarella Sticks
Grilled Cheese Sandwich with Veggie Sticks

Chicken Fingers and Fries

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HOST BAR

Standard Bar

STANDARD HI-BALLS (1oz)	\$7
Titos Handmade	
Bacardi	
Canadian Club	
Gordon's	
DOMESTIC BEER	\$7
Coors Original	
Coors Light	
Budweiser	
Kokanee	
SHOOTERS	\$7
House Tequila	
Butter Ripple	
Sambucca	
WINE	\$7
House Red by the Glass	
House White by the Glass	
COOLERS	\$7
White Claw	
Strongbow Cider	
Mike's Hard Cranberry	
NON-ALCOHOLIC	\$7
Heineken 0.0	
Corona Sunbrew	
SOFT DRINKS	\$3.5

Premium Bar

PREMIUM HI-BALLS (1oz)	\$9
Grey Goose	
Crown Royal	
Captain Morgan	
Bombay Sapphire	
IMPORT & SPECIALTY BEER	\$8
Corona	
Stella Artois	
Miller	
Guinness	
Alexander Keith's IPA	
Original 16 Copper Ale	
PREMIUM LIQUEURS	\$8
Jagermeister	
Kahlua	
Malibu	
Bailey's	
Fireball	
DELUXE WINE	\$9
Featured Red by the Glass	
Featured White by the Glass	
COCKTAILS	\$8
Caesar	
Paralyzer	
Screwdriver	
SINGLE MALT SCOTCH	\$9
The Glenlivet 12 Year	

Host Bar Service:

Beverage Charges will be automatically billed to the organizer's account.

Organizers can choose to prepay for drink tickets to provide to their guests or can choose for all drinks to be recorded and the organizer will be billed for total beverage consumption following the event.

Wedding Packages include a set number of drink tickets per person.

Once drink tickets are depleted, a cash bar will commence and guests will purchase their own beverages throughout the balance of the event.

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CASH & CORKAGE BAR

Standard Bar

STANDARD HI-BALLS (1oz)	\$8
Titos Handmade	
Bacardi	
Canadian Club	
Gordon's	
DOMESTIC BEER	\$8
Coors Original	
Coors Light	
Budweiser	
Kokanee	
SHOOTERS	\$8
House Tequila	
Butter Ripple	
Sambucca	
WINE	\$8
House Red by the Glass	
House White by the Glass	
COOLERS	\$8
White Claw	
Strongbow Cider	
Mike's Hard Cranberry	
NON-ALCOHOLIC	\$8
Heineken 0.0	
Corona Sunbrew	
SOFT DRINKS	\$4.5

Premium Bar

PREMIUM HI-BALLS (1oz)	\$10
Grey Goose	
Crown Royal	
Captain Morgan	
Bombay Sapphire	
IMPORT & SPECIALTY BEER	\$9
Corona	
Stella Artois	
Miller	
Guinness	
Alexander Keith's IPA	
Original 16 Copper Ale	
PREMIUM LIQUEURS	\$9
Jagermeister	
Kahlua	
Malibu	
Bailey's	
Fireball	
DELUXE WINE	\$10
Featured Red by the Glass	
Featured White by the Glass	
COCKTAILS	\$9
Caesar	
Paralyzer	
Screwdriver	
SINGLE MALT SCOTCH	\$10
The Glenlivet 12 Year	

Corkage Bars:

Organizer supplies liquor, beer, wine and permit from AGLC. The Radisson supplies glasses, ice, soft drinks, condiments, stir sticks and napkins.

Corkage: \$20 per person

Labour Charges:

All bars require a Radisson Bartender. Bartender fees are waived with Wedding Packages.

Cashier: \$20 per hour

Alberta liquor laws prohibit bar service without the inclusion of food.

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WINE LIST

White Wines

HOUSE WINE

Beringer Main & Vine Sauvignon Blanc USA	\$34
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SPECIAL SELECTION WHITE WINES

Oyster Bay Pinot Grigio New Zealand	\$44
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Wolf Blass Yellow Label Chardonnay Australia	\$44
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Gunderloch Fritz Riesling Germany	\$44
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Les Jamelles Sauvignon Blanc France	\$48
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Sumac Ridge Gewürztraminer Canada	\$48
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Mission Hill Reserve Pinot Gris USA	\$64
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Louis Jadot Bourgogne Chardonnay France	\$64
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Pink

Beringer M&V White Zinfandel USA	\$34
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Woodbridge Rose USA	\$38
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Les Jamelles Clair De Gris France	\$38
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Jacob's Creek Moscato Rose Lower Sugar Australia	\$38
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Mission Hill Reserve Rose Canada	\$64
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Red Wines

HOUSE WINE

Beringer Main & Vine Cabernet Sauvignon USA	\$34
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SPECIAL SELECTION RED WINES

Zonin Ventiterre Chianti Italy	\$44
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Wolf Blass Yellow Label Cabernet Sauvignon Australia	\$44
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Oyster Bay Pinot Noir New Zealand	\$44
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Les Jamelles Syrah France	\$48
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Wolf Blass Yellow Label Shiraz Australia	\$48
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Rodney Strong Cabernet Sauvignon USA	\$64
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Gray Monk Meritage Bordeaux Blend Canada	\$64
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Bubbles

Henkell Trocken Sekt Germany	\$34
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Henkell Blanc de Blancs Germany	\$38
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Moët & Chandon Impérial Brut France	\$74
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Dom Pérignon France	\$298
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Policies and Information

Welcome to the Radisson Hotel & Convention Centre, Edmonton. Our Sales & Catering Team will work with you in order to guarantee that we meet all the needs of you and your guests. We do however ask that you review the following guidelines.

EVENT ROOMS :

The Radisson Hotel & Convention Centre (RHCC) reserves the right to assign event rooms in accordance with the guaranteed guest count or change event rooms as required. All efforts will be made to communicate a change of this nature within a reasonable amount of time prior to your event.

PAYMENT, PRICING, AND CANCELLATIONS :

A non-refundable, non-transferable deposit of \$1000 is due upon booking. Full payment is due within 7 days prior to the event date unless direct billing has been arranged at least 14 days prior to the event. A credit card number must be provided by convener and kept on file. Any balance remaining after the event will automatically be applied to this credit card.

All menu prices are subject to a 18% service charge and 5% GST. All prices are subject to change without notice but will be honoured for 90 days from the date of deposit.

Cancellations must be submitted in writing. Cancellations fees are as follows: 0-3 days: 100%, 4-15 days: 50%, 16-30 days: 25%. Postponing an event is considered a cancellation and a new booking date must be made.

BAR SERVICES :

The Hotel reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the Alberta Gaming and Liquor Commission's regulations.

DECORATIONS AND ENTERTAINMENT :

To avoid damage to wall coverings, we do not allow the use of tape, tacks, or any other attachments to the walls or doors without prior written consent from the hotel. Any damage that occurs as a result of the event will be billed directly to the client.

All entertainment must cease by 1am, and the facilities must be vacated by 2am. After 11pm, the volume must be restricted with sound levels not to exceed 85 decibels. Any deviations from any of the policies will result in additional charges.

DJ's, Bands, & live entertainment are required to provide proof of insurance prior to entering the premises.

If music is played with or without dancing, the hotel is required to charge a SOCAN royalty fee and RE:Sound license fee. Charges will be based on the number of attendees at each event.



Policies and Information

MENU SELECTIONS & EVENT DETAILS :

Please note that the City and Provincial health regulations state that no outside food and beverage is allowed in the banquet room. Additional Charges will be added if outside food or drink is brought in.

All food consumed on the premises must be purchased from the RHCC and served by our staff. Remaining food and beverage from events may not be removed from the premises. Exceptions will be made for wedding and birthday cakes.

Menu selection, event details, and dietary restrictions are required at least 14 days prior to the event. We do our best to accommodate any dietary or allergy restrictions, but we cannot guarantee that any menu item can be completely free of Allergens.

In accordance with the Alberta Health and Safety Act, food can only be left out for a maximum of 1.5 hours.

A final guaranteed number of guests for events with food must be provided 5 full business days prior to the event. All charges will be based on the guaranteed number or the actual attendance, whichever is greater.

DISCLAIMERS :

RHCC reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and audible level of music played.

Client Agrees to conduct the event in an orderly manner in full compliance with applicable laws and regulations. Client assumes full responsibility for the conduct of all persons in attendance at the event and for the damage done to any part of the hotel's premises by client, client agents, invitees, employees, or independent contractor hired by the hotel.

RHCC is not responsible for the loss or damage to items left in the Hotel before, during, or following any event.

Each Party will indemnify, defend, and hold the other party harmless for any loss, liability, costs or damages arising from actual or threatened claims to the extent resulting from negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants.

Neither Party will be liable for consequential, indirect, incidental, special, or punitive damages.

For safety purposes, doorways must not be obstructed in any way at any time prior to or during the event.

