



2019 Convention & Meeting Package

We will endeavour to make your meeting or corporate retreat a tremendous success...

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, 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, Brian Long, 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 SocialHouse has an amazing fresh look and outside patio.

The Bayshore Inn also offers the largest convention 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, a/c, in room safes and coffee makers. Guests can enjoy any dining or entertainment services at the Bayshore Inn.



Meeting Room Rentals

- ◆ All meeting rooms have free access to Wi-Fi
- ◆ Complimentary water station, notepads and pens
- ◆ Screens, easels, whiteboards and flipcharts available
- ◆ Public address system is available for the Waterton Glacier Room at no charge, for speeches only
- ◆ Multi-media projector \$125.00 per day
- ◆ Black linens included in room rental
- ◆ Onsite conference planner

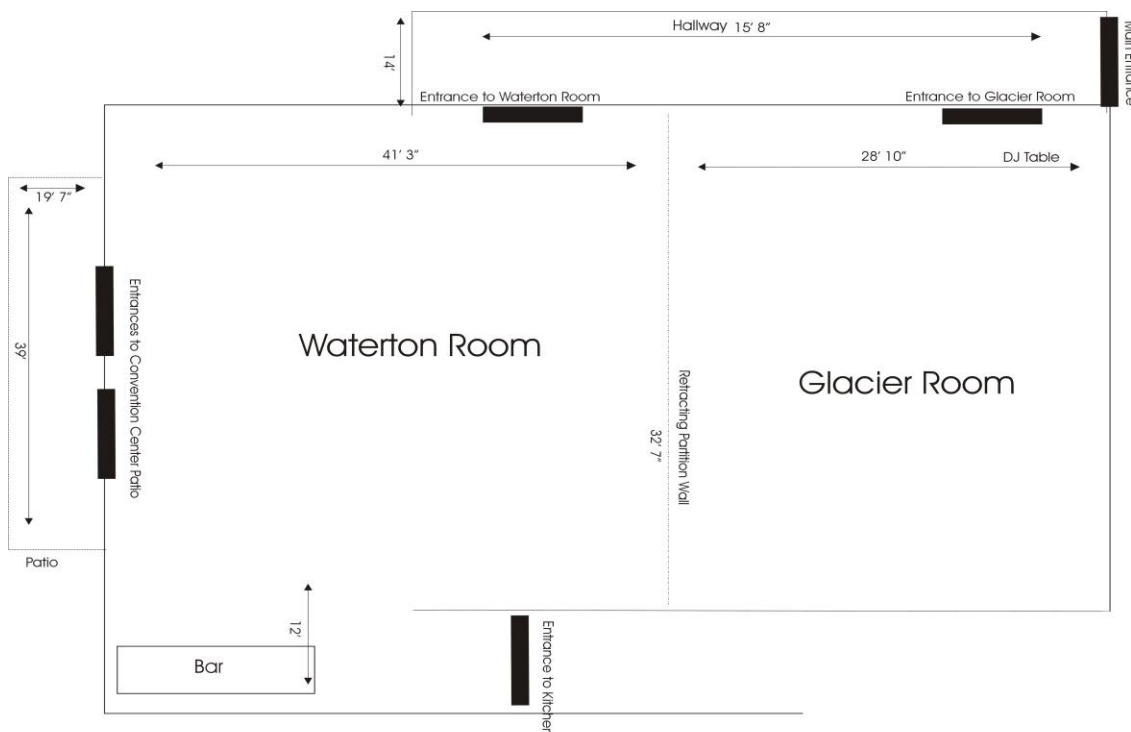


Meetings Only

Room	Seating Capacity	Rate
Waterton Room	Up to 100	\$295.00
Glacier Room	Up to 40	\$195.00
Waterton/Glacier Room	Up to 220	\$395.00

Functions, Receptions & Dinners

Room	Seating Capacity	Rate
Waterton Room	Up to 100	\$595.00
Waterton/Glacier Room	Up to 220	\$895.00



Hotel Policies

1. In order to confirm your booking, we will require a **non-refundable deposit** of \$2,500.00. 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 a bar, if applicable.
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 hotel reserves the right to refuse the booking of a function.
13. **No outside food or beverages are permitted** due to Provincial Health Regulations. 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.
14. The presence/consumption of homemade wine is not permitted as it is against the Alberta Gaming and Liquor Control Board regulations.
15. 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.
16. Please note that check-in time for guest rooms is 4pm.

17. 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.
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. 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.
20. The patio will only be available until 11pm unless a tent is rented.
21. 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.



We are happy to assist you in planning your corporate activities, such as guided hikes, golf tournaments, boat cruises and more....





Menus



COFFEE BREAKS & SNACKS

The morning kick start.....\$12.95 per person
 Coffee, assorted herbal and de-caFFEinated teas, chilled fruit juices, freshly baked Danishes & muffins

The healthy start.....\$14.95 per person
 Coffee, assorted herbal and de-caFFEinated teas, chilled fruit juices, fresh fruit platter

Coffee and tea only.....\$5.95 per person

Afternoon indulgence.....\$11.95 per person
 Coffee, assorted herbal and de-caFFEinated teas, assortment of juices, cookies and Nanaimo bars

Afternoon health break.....\$10.95 per person
 Hummus, pita chips, veggies & dip, assortment of juice

Platters

Sliced Fresh Fruit Platter *with wild honey yogurt* \$5.25 per person

Assorted Fresh Vegetables with Dip *with roasted red pepper dip* \$4.95 per person

Artisan Cheese Display *served with an assortment of crackers & crostini* \$8.95 per person

Assorted Deli meats and Italian buns *served with grainy mustards and* \$8.95 per person

Breakfast & Brunch

Continental Buffet

\$14.95 per person

- ◆ Chilled fruit juices
- ◆ Assorted Danishes, pastries & muffins
- ◆ Fruit bowl
- ◆ Assorted cereals
- ◆ Coffee & assorted herbal and de-cafeinated teas

Hot Breakfast Buffet

\$22.95 per person

- ◆ Chilled fruit juices
- ◆ Assorted Danishes, pastries or muffins
- ◆ Fruit bowl
- ◆ Scrambled eggs
- ◆ Ham, bacon or breakfast sausage
- ◆ Hash brown potatoes
- ◆ Pancakes or French toast
- ◆ Coffee & assorted herbal and de-cafeinated teas

Bayshore Brunch

\$38.95 per person

- ◆ Chilled fruit juices
- ◆ Salmon Lox
- ◆ Assorted cold cuts & cheeses
- ◆ Assorted bagels and cream cheese
- ◆ Waffles & fruit topping
- ◆ Fruit bowl
- ◆ Coffee & assorted herbal and de-cafeinated teas



Lunch

Soup, Salad, Sandwich Buffet

\$24.95 per person

Two of the following:

- ◆ 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
- ◆ Baby potato and fresh dill salad
- ◆ Creamy cabbage & carrot coleslaw

One of the following Chef's Soup Creations:

- ◆ Tomato Garden Vegetable
- ◆ Tomato Bisque with Basil
- ◆ Signature Minestrone
- ◆ Cream of Wild Mushroom

Three of the following:

- ◆ Roasted turkey with cranberry mayo
- ◆ Roast beef and Swiss with horseradish aoli
- ◆ Grilled eggplant and zucchini with Mozzarella
- ◆ Ham & Swiss with grilled peppers
- ◆ Mediterranean vegetable wrap on sun-dried tomato tortillas
- ◆ Classic tuna salad

Pasta Buffet

\$24.95 per person

One of the following:

- ◆ 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

Two of the following:

- ◆ Lasagna Bolognese with herbed garlic bread
- ◆ Vegetarian three cheese lasagna with herbed garlic bread
- ◆ Roasted vegetable primavera with Italian rolls
- ◆ Chicken and mushroom fettuccine Alfredo with Italian rolls

Lunch buffets also served with Chef's choice of dessert but do not include coffee or tea.

Plated Lunch Options

\$24.95 per person

Served with house fresh market greens with house-made balsamic vinaigrette and Chef's choice of dessert. Coffee and tea are not included in prices.

Choice of two plus one vegetarian option:

- ◆ Prime Rib Burger with Cheddar, vine ripened tomato, red onion and roasted red pepper aioli. Served with sea salt fries.
- ◆ 6oz Alberta Beef Sirloin Steak Sandwich on freshly baked baguette. Served with sea salt fries.
- ◆ Chicken and mushroom fettuccine Alfredo. Served herbed garlic bread.
- ◆ Hearty lasagna Bolognese served with herbed garlic bread.
- ◆ Vegetarian three cheese lasagna served with herbed garlic bread.
- ◆ Cajun chicken cheddar sandwich with vine ripened tomato, lettuce and mayonnaise on a toasted Ciabatta bun. Served with sea salt fries.
- ◆ Old English style fish & chips served with house-made tartar and fresh coleslaw.

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 \$46.95

Alberta Raised New York Steak (8 oz)

Grilled and topped with a brandy peppercorn sauce \$46.95

Beef Medallions and Jumbo Prawns Combo

Tender medallions of beef served with garlic sautéed jumbo prawns \$49.95

Herb & Rosemary Crusted Chicken Breast

Served with pan jus \$35.95

Braised Short Rib

Slow roasted and braised to perfection in a red wine reduction \$39.95

Pistachio Crusted Grilled Salmon

With a lemon dill sauce \$36.95

Traditional Roasted Turkey (min 20)

Sliced and served with sage dressing, cranberry sauce and gravy \$35.95

Stuffed Mediterranean Chicken

Stuffed with goat's cheese and sun dried tomatoes and topped with a basil cream sauce \$35.95

Wild Mushroom Risotto

Risotto of mixed wild mushrooms and seasonal vegetables, topped with a balsamic reduction \$30.95

Provencal Vegetable Tart

Roasted vine tomatoes, eggplant, portabella mushrooms, goat's cheese and pesto with a roasted red pepper sauce \$30.95

Dessert Choices:

- ◆ Locally made Pies (ask for our selection)
- ◆ 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 selection of two entrees plus vegetarian option.
All place settings must be marked with guest's menu choice.
*If you don't see what you like, we can create it!***

Buffet Dinners

Buffet Options will require a minimum of 25

Bayshore Buffet

\$49.95 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

STARCH

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



Pasta Buffet

\$41.95 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

\$55.95 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
- ◆ 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 Pies (ask for our selection)
- ◆ 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.*

Receptions

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
\$22.95 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
\$29.95 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

BAR INFORMATION – only the following choices are available:

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 Bar: Host pays Host Bar prices. All toonies collected will be taken off master bill (there must be a minimum of 50 guests for a Toonie Bar)

Cash Bar / No-Host Prices (includes GST)

Premium Highball	\$8.50	House Wine	\$8.00
Bar Stock Highball	\$7.00	Soda	\$4.00
Premium Beer	\$8.50	Juice	\$5.00
Domestic Beer	\$7.50		

Host Prices Per Bottle (Bar Stock)

Liquor	\$ 6.00	Soda	\$2.50
Premium Liquor	\$ 7.50	Juice	\$3.50
Domestic Beer	\$ 6.50	House Bubbly	\$30.95
Premium Beer	\$ 7.50	House wine	<i>Ask for our wine list</i>
Coolers	\$ 7.50		

- ◆ 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	\$24.50
Pitcher of Juice	\$18.50
Bottled water	\$ 3.00
Fresh fruit punch (per bowl – serves 50)	\$90.00
Jugs of Soda	\$15.50



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