







2026 CATERING MENU



Holiday Inn Lethbridge Lethbridge, Alberta 2375 Mayor Magrath Drive South Lethbridge, AB. T1K 7M1 (P) 403.359-5602

WWW.HOLIDAYINN.COM/LETHBRIDGE-AB

OUR HOTEL

Holiday Inn Lethbridge

Meeting Room	Size	Theatre	Classroom	Reception	Banquet	U Shape	Board Table
Chinook	450 sq.ft 28x16 ft	n/a	n/a	n/a	n/a	n/a	10
Magrath	625 sq.ft 25x25 ft	50	25	50	40	15	20
Crossroads	1200 sq ft 50x24 ft	100	40	75	65	NA	40
Scenic or Coulee	1000 sq.ft 30x33 ft	70	35	75	50	25	30
Scenic & Coulee	2000 sq.ft 30x66 ft	140	70	120	90	50	50



Our Meeting Rooms Include:

Complimentary WiFi
Black & White Tablecloths
Burgundy Napkins
Black Table Skirting
Access to sound system

ALL FOOD & BEVERAGE SERVICES BY



Macgrath, Crossroads, and Scenic rooms all have Natural Light

WAKE UP! IT'S BREAKFAST

Cheesy Scrambled Eggs Hashbrowns, Choice of: Bacon, Ham or Sausage,

Choice of: French Toast or Pancakes, Seasonal Fresh Fruit Platter,

Chilled fresh orange Juice, Coffee & Tea

\$21 per person

LIGHT SIDES

Assorted Breakfast Pastries & Gourmet Muffins, Assorted Yogurts, Fresh Fruit Tray, Chilled Fresh Orange Juice, Coffee and Tea \$17 per person



COFFEE BREAKS

FRESH FROM THE BAKERY

Assorted Muffins \$3.00 EACH Assorted Donuts \$3.00 EACH Cinnamon Buns \$3.00 EACH Assorted Cookies \$2.25 EACH

ADDITIONAL SNACK ITEMS

Assorted Whole Fruit	\$2.50 PER PERSON
Assorted Yogurt	\$2.50 EACH
Assorted Potato Chips	\$2.00 EACH
Fresh Sliced Fruit with Dip	\$5.00 PER PERSON
Fresh Vegetables with Dip	\$5.00 PER PERSON

Granola Bars \$2.50 EACH



All Food & Beverage Services provided by Tony Romas. Gluten Free, Vegan and Vegetarian and any other dietary restrictions options are available and must be pre-ordered. Guaranteed numbers are due 72 business hours in advance Above prices do not include 5% GST or 18% Gratuity

CLASSIC WORKING LUNCH

Chef's Soup of the Day

Assorted Sandwiches on a Selection of Breads

Choice of 3- (Ham, Turkey, Roast Beef, Egg Salad, Tuna or Vegetarian)

Assorted Dessert Squares

Coffee & Tea

\$21 per person

GOURMET LUNCH BUFFET

Chef's Soup of the Day

Choice of 1: Traditional Caesar Salad or Mixed Greens with a variety of dressings

Assorted Sandwiches on a selection of breads

Choice of 3: Ham, Turkey, Roast Beef, Tuna, Egg Salad, Vegetarian

Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$24 per person

DELUXE DELI BAR

Chef's Soup of the Day

Traditional Caesar Salad

Mixed Greens with a Selection of Dressings

Vegetable tray with Dip

Build your own Sandwich with Artisan Breads

Choice of 3: Ham, Turkey, Roast Beef, Tuna, Egg Salad or Chicken Salad.

Toppings: Cucumbers, Tomatoes, Lettuce, Onions, Pickles, Sliced Cheese,

Assorted Condiments

Seasonal Fresh Fruit & Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

\$24 per person











HOT SLICED ROAST BEEF

Mixed Greens with house dressing
Hot Sliced Roast Beef, Rolled and Served
Choice of 1: Mashed Potatoes with Gravy or Rice and Garlic Toast
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas
\$26 per person

FROM THE SEA

Tender Haddock Fillets
-2 pieces per person)
French Fries
Coleslaw
Served with Tartar Sauce
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas
\$26 per person

RIBLING LUNCH

Mixed Greens with House Dressing
Pork Rib Tips Basted in Tony Roma's World Famous BBQ Sauce
(approximately 2 per person)
Chefs Signature Selection of Desserts
Freshly Brewed Coffee and Assorted Teas
\$24 per person

TONY'S TABLE

Garlic Bread
Traditional Caesar Salad or
Mixed Greens with Italian Dressing
Choice of 1: Chicken Linguine with Alfredo Sauce
or Linguine with Meatballs (95-100 oz per serving))
Selection of Desserts
Freshly Brewed Coffee and Assorted Teas
\$25 per person



DINNER BUFFETS

HALF RACK ORIGINAL BACK RIBS

Tony Roma's World Famous Lean Pork Back Ribs Basted with Tony Roma's Original BBQ Sauce \$31 per person

BBQ 1/2 CHICKEN

A juicy half chicken basted with Tony Roma's Original Sauce and Charbroiled \$30 per person

GRILLED SALMON

8oz Grilled Atlantic and finished with Garlic Butter \$37 per person

The above meals are served with Garlic Toast and Your Choice of Rice,

Garlic Mashed Potatoes, Baked Potato, Garden Tossed Salad or Caesar Salad.

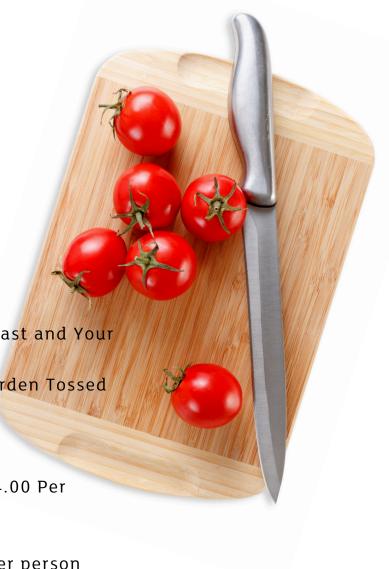
Ranch Style Beans or Green Beans.

Add White Cheddar Mac and Cheese for \$4.00 Per

Person

Add Coffee and Tea \$4 per person

Add Coffee, Tea and Dessert Squares \$6 per person



BAR SERVICES

CASH or HOST BARS

Standard spirits, Domestic Beer, House Wine \$9 - \$10
Bottle of house wine \$48 - \$50
Premium spirits, imported beer, coolers, standard liqueurs \$10.50
Premium liqueurs \$10.50



- For both host and cash bars, there will be a bartender fee of \$25 per hour, applicable for at least four hours if total sales fall below \$500.
- Alcoholic services will conclude at midnight, allowing for consumption until 1 am.
- We encourage you to consult your event specialist for additional alcoholic or non-alcoholic selections that might interest you.

AUDIO VISUAL SERVICES

AUDIO VISUAL SERVICES

Projector (Full Day Over 6 Hours) \$150.00

Projector (Half Day Under 6 Hours) \$75.00

Microphone & Podium - \$25.00

Flip Chart & Markers - \$25.00

Dance floor & Setup - \$150.00

Stage & Setup - \$150.00

8ft Screen - Complimentary



CATERING & BANQUET POLICIES

- All food and beverage charges are subject to applicable taxes and an 18% gratuity. Prices are subject to change without notice. Prices are guaranteed for three (3) months before the function.
- If billing privileges are requested, all new accounts must submit any required credit information to the Hotels Accounting Office before the function, or pre-payment of event charges will be required.
- In the case of a private function, a deposit is required at the time of booking and the full amount of the estimated cost is due seventy-two (72) hours before the event.
- The hotel requires three (3) business days' notice of the confirmed number of guests attending the function. If a guaranteed number is not received by this time, the last number submitted will be considered the guarantee. Billing will be based on either the actual or guaranteed number, whichever is greater. After receiving receipt of confirmed numbers, if the numbers increase, additional charges may be incurred to cover the costs of last-minute labor and supply needs. Menus and all final arrangements should be in place one (1) month before the function date.
- Changes to the set-up of the function room received within twenty-four (24) hours of the event date will be subject to labor charges of \$35 per hour with a minimum of three (3) hours.
- The Hotel Reserves the right to provide an alternate function room appropriate to the function requirements.
- The Hotel assumes no responsibility for property and equipment brought into the hotel.
- All property and equipment must be removed from the function room at the end of each day,
- The Hotel does not accept liability for any loss or damage to goods stored before arrival or during the stay of your event.
- Please ensure all materials leaving the hotel are appropriately marked and shipping arrangements have been made with our Receiving Department.
- The Hotel reserves the right to levy charges for handling and storage of materials.
- Except for wedding cakes, All food and beverages for events must be supplied by the Hotel
- Start and finish times of functions are to be strictly adhered to.
- Space is only booked for the time indicated. Set-up and tear-down times are to be specified at the time of booking.
- Additional charges to apply for functions after 1:00 am.
- Charges will be assessed for cleaning rooms required beyond normal levels.
- Any cost of repairs for damages due to quests' actions will be charged to the event billing.

CATERING & BANQUET POLICIES

PAYMENT OPTIONS FOR YOUR DIRECT BILLING NEEDS

All direct bill accounts require a completed credit application 20 days before the function. If our
accounting office does not approve your account, for whatever reason, you will be notified so that
other payment arrangements can be made. We may also request a letter from your company or group
authorizing the charges for the prospective function and accepting responsibility for all expenses
incurred during the event.

FOR PAYMENT IN ADVANCE

• If credit has not been established, or if credit is denied, full payment is due three days prior to the function. If a check is being used, it must be paid 10 business days in advance.

DAMAGES AND RESPONSIBILITIES

OUR CLIENT RESPONSIBILITIES:

- · Arrangement and expense of shipping items to or from the hotel
- Payment of bonded security personnel is required for all social events
- · Any damages to hotel property that occur during your event
- Any items left in the hotel prior to or after your event

FOR MISSING OR DAMAGED ARTICLES

• The hotel is unable to assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following a function. However, the Hotels will make every effort to assist you.

PLEASE HELP AVOID DAMAGE

- Delta Hotels Regina does not allow taping, tacking, or attaching posters, flyers, or any
- other materials to walls or doors without prior written consent from the hotel.
- Our banquet manager will assist you upon arrival with the use of banners, posters, and other items that need ceiling or wall attachment.

MISCELLANEOUS SPACE REQUIREMENTS AND MEETING ROOM NAMES

- The Hotel reserves the right to determine the proper amount of space needed
- for your function. Further, we are unable to guarantee any specific meeting room(s) by
- name, as this is subject to change based on the needs of our clients.

MEETING AND BANQUET TIME SCHEDULES

• For best results, the start and finish times should closely follow the times you have given to our staff. Advance notice of schedule changes is greatly appreciated; however, The Hotel cannot be responsible if last-minute alterations conflict with another group.

CONFERENCE MATERIALS AND BOXES

- The hotel will store your conference materials with prior notification at no additional charge if received within one week of your function. Boxes must be sent to the hotel and labeled with the name of the conference, the name of the person in charge, and the date of the function. We are not responsible for any items left at the facility after the function.
- A 100% guarantee on several people to be served is required 72 hours before your function

IHG BUSINESS REWARDS

Earn with IHG Business Rewards

When you make bookings on behalf of others, for business or for pleasure, we're here to reward you. With IHG® Business Rewards, you can earn points every time you book accommodations, meetings, or events at nearly 6,000 participating IHG® Hotels & Resorts worldwide. Here's how it works:



2



Join IHG Business Rewards and earn 3 points per \$1 USD.

Book corporate meetings and events like weddings for your group.

Take advantage of our promotions that can help you earn rewards faster.

The benefits of IHG Business Rewards



Earn points

3 points for every \$1 USD spent on accommodations, meetings and/or events.



Loyalty benefits

Earn Elite status and redeem points for stays, merchandise from the IHG One Rewards catalogue, and more.



Hotel choices

Nearly 6,000 participating hotels worldwide.



Manage just one account

One membership number manages your IHG Business Rewards and IHG One Rewards activity.

Join IHG Business Rewards and earn 3 points per \$1 USD spent on accommodations, meetings and events

Contact us:
Allen Laygo
Group Sales Manager
allen.laygo@whg.com
P. 403.359.5602



Holiday Inn Lethbridge Lethbridge, Alberta 2375 Mayor Magrath Drive South Lethbridge, AB. T1K 7M1 P. 403.380-5050

TAKE A TRUETOUR™