

The Albatross Hotel Weddings



2020 *Bridal Decorating Packages*

Superior package

\$1,300.00

- Chair covers (Black or White)
- Chair Sashes
- Table Runners
- Table linen (Black or White)
- Head Table back drop
- Ceiling drapery only
- Chandelier for ceiling drapery
- Swag for Head table
- Cake table back drop
- Gift table back drop
- Centerpieces

Deluxe Package

\$1,500.00

- Beads for back drops
- Lights behind back drops
- 2 hanging Columns for the head table back drop
- Light Bases for Centerpieces

Extras:

- Candy table back drop, glassware & lettering (Love is Sweet) \$100.00
- Sash - for colors not stocked \$1.25 each and up
- Napkins - for colors not stocked \$0.75 each and up
- Table Runners - for colors not stocked \$2.25 each and up

*Subject to 15% HST



The Albatross Hotel

Wedding Dinner Menu 2020

Appetizers:

Garden Salad 4.95
Orange Mandarin Salad 5.95
Seafood Cocktail 5.95
Soup 3.95

Main Course:

Roast Turkey Dinner

\$21.95

Traditional Stuffed Cod

\$21.95

Chicken Supreme with Blueberry Sauce or Cranberry Salsa

\$24.95

Oven Roasted Salmon with Hollandaise Sauce topped with Asparagus

\$22.95

Roasted Garlic and Fresh Herb Stuffed Pork

\$22.95

Roast Prime Rib

\$32.95

All main course meals are served with your choice of starch, mashed potatoes, baby oven roasted potatoes or rice.

Chef's choice vegetables.

Freshly baked dinner rolls and tea and coffee.

Desserts:

Carrot Cake 3.95
Strawberry Cheese Cake 4.95
Coconut Cream 3.95

All prices are exclusive of 15% gratuity, 15% HST and are subject to change without notice.
Guaranteed numbers are required 72 hours prior to your function

The Albatross Hotel

Wedding Buffets 2020

Salad

(Your choice of Three)

Tossed/ Caesar/ Potato/ Mustard/ Coleslaw/ Pasta Salad

Buffet #1

Cold Meat Platter

Choice of Turkey, Ham or Beef

2 Entrees from Choices below

Vegetable Medley

\$28.95

Buffet #2

Cold Meat Platter

Roast top Sirloin with au jus

3 Entrees from Choices below

Vegetable Medley

\$40.95

Entrees

Stuffed Porkloin

Cod au Gratin

Beef Tips in Wine Sauce

BBQ Chicken

Sweet & Sour Meatballs

Breaded Scallops

Baked Ham with Raisin Sauce

Lasagna

Starch

(Your Choice of One).

Baked/ Mashed/ Oven Roasted / Scalloped/ Wild Rice

Dessert

Chef's Assortment of Desserts

All Dishes Served with a Homemade Dinner Roll, Tea & Coffee.

*All prices are exclusive of 15% gratuity, 15% HST and are subject to change without notice.
Guaranteed numbers are required 72 hours prior to your function.*

Wedding General Information

- * Maximum number of people we can accommodate is **150**.
- * Our wedding season is the last weekend in June to the First weekend in September.
- * Round tables of 8 are normally used; however banquet style tables are also available.
- * We provide black or white napkins & table cloths, guest book table, cake table and gift table. (Please arrange for your own cake knife and guest book/pen)
- ** Note ** Regular open flame candles are not permitted due to fire regulations***
- * It is a NL Liquor Corporations' policy that wine and/or other alcoholic beverages may not be brought into the banquet room, but must be purchased at our licensed establishment.
- * We offer a complimentary standard bedroom for the bride & groom on the night of the reception. Should you desire to book a suite, arrangements can be made but there will be a cost of **\$100.00**.
- * Special bedroom rates are also available for your guests who would like to overnight at The Albatross Hotel.
- * We provide a Salon free of charge for a Bridal Shower or Gift Opening depending on availability of said room.
- * Decorating is normally done the morning of the reception. If however, the reception room is not in use the previous day and/or night special arrangements can be made that day to decorate the day/night before.
- * When decorating only masking tape or scotch tape is permitted. No nails, tacks or staples are permitted. Confetti will not be permitted or chewing gum for candy table. Any damage caused by decorating will be the responsibility of the bride and groom. Decorator is required to meet with management before decorating
- * Your guaranteed number of guests and final payment is required **72** hours prior to your reception and this is the number that we charge you for.
- ** For Health & Safety reasons food or beverages are not permitted to be taken from the premises.
- * Food quality becomes an issue when events are delayed. We ask that you keep this in mind when choosing meal service times.

FEES

Hall Rental Fee - \$500.00 if under 125 people

\$250 if over 126-150 people

Bartender Fee - \$75.00 if bar is less than \$500.00

Payment Plan

\$500.00 Non-refundable deposit is required to confirm booking.

Another **\$500.00** deposit is required 6 months before your reception day.

The remainder of your food and beverage cost is required **72** hours prior to your reception.

Payment can be

made in person or via telephone at 1-800-563-4900 or 709-256-3956

There is a **15%** gratuity on all food and beverages and **15% HST**.