

# 2021 Catering & Venue Rentals



Lloydminster  
Agricultural  
Exhibition  
Association

Rental Events Coordinator  
306-825-5571

[banquetsales@lloydexh.com](mailto:banquetsales@lloydexh.com)

Box 690, 5521-49th Ave, Lloydminster, AB S9V 0Y7

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# Venue Options

## WLS Stockade Convention Centre - 13,100 sq. ft.

Round tables – maximum banquet of 560 people (70 tables of 8)

Rectangle tables – maximum banquet of 800 people (100 tables of 8)

Maximum theatre seating of 1200 people

Basic rent for 8 hours use:

Less than 200 people .....	\$775
200 – 299 people .....	\$950
300 – 399 people .....	\$1,125
400 – 499 people .....	\$1,250
500 – 599 people .....	\$1,375
600 – 699 people .....	\$1,510
700 – 799 people .....	\$1,650
800 – 899 people .....	\$1,860
900 – 999 people: theatre style seating only .....	\$2,060
1000 – 1099 people: theatre style seating only .....	\$2,230
1100 – 1199 people: theatre style seating only .....	\$2,450
Gift opening .....	\$425

## Nissan Wild Rose Pavilion - 7,200 sq. ft.

Round tables – maximum banquet of 240 people (40 tables of 6)

Rectangle tables – maximum banquet tables of 400 people (50 tables of 8)

Maximum theatre seating of 650 people

Basic rent for 8 hours use:

Less than 200 people .....	\$595
200 – 299 people .....	\$700
300 – 399 people .....	\$810
400 – 499 people .....	\$925
500 – 599 people .....	\$1,020
Gift opening .....	\$325

## Prairie Room - 4,590 sq. ft.

Round tables – maximum banquet of 224 people (28 tables of 8)

Rectangle tables – maximum banquet of 304 people (38 tables of 8)

Maximum theatre seating of 350 people

Basic rent for 8 hours use .....	\$770
Hourly rental .....	\$110
Gift opening .....	\$350

## Prairie Willow Room or Prairie Sage Room - 2,250 sq. ft. each

Round tables – maximum banquet of 104 people (13 tables of 8)

Rectangular tables – maximum banquet of 152 people (19 tables of 8)

Maximum theatre seating of 160 people

Basic rent for 8 hours use .....	\$445
Hourly rental .....	\$75

## Aspen Room – 720 sq. ft. approximately

Basic rent for 8 hours use .....	\$280
Hourly rental .....	\$70

### RJ Nelson President's Room - 480 sq. ft. approximately

Basic rent for 8 hours use .....	\$280
Hourly rent .....	\$70

### JM Sidoryk Board Room - 640 sq. ft. approximately

Basic rent for 8 hours use .....	\$280
Hourly rent .....	\$70

### Ranch Room - 1,880 sq. ft. approximately

Round tables – maximum banquet of 80 people (10 tables of 8)  
Rectangular tables – maximum banquet of 96 people (12 tables of 8)  
Maximum theatre seating of 125 people

Basic rent for 8 hours use .....	\$395
Hourly rent (per hour) .....	\$70

### Serving Room – 1,584 sq. ft. approximately

Round tables – maximum banquet of 88 people (11 tables of 8)  
Rectangular tables – maximum banquet of 104 people (13 tables of 8)  
Maximum theatre seating of 125 people

Basic rent for 8 hours use .....	\$260
Hourly rent (per hour) .....	\$70

**The above room rentals include:** the initial setup of tables and chairs and the tear down.  
LAEA Event Staff are onsite throughout the event: to open and close the venue, keep up washrooms, garbage, floor, and maintain corkage services

### Additional Room Rental Fees:

Setup Day (after 5:00pm) ..... \$110 per hour

***No charge between 8:00 am and 5:00 pm, if the room is available***

The rental goes longer than 8 hours or past 2:00 a.m. .... \$110 per hour

Requires extensive clean-up..... \$110 per hour

***I.e. The venue is left in a mess or the floor is very sticky***

All events playing music will be invoiced a SOCAN and ReSound Fee

## Campsites

We have campsites available to rent in the designated campsite area only. We have 15 amp and 30 amp sites available. Keep in mind campsites may not be available during major LAEA events and the rest of the year will be pending availability, as the campsites are on a first-come, first-served basis. There are no washroom facilities at the campsite.

Talk to our Banquet Sales Coordinator for more details.

# Décor & Rental Options

All rentals are onsite for the Exhibition Grounds only

(Additional Fees for offsite Rentals can be provided upon request)

## **Linens are available for rent:**

72' x 72' Linen (round tables – white, black or ivory) (each).....	\$5.25
54' x 120' Linen (rectangle tables – white, black or ivory) (each) .....	\$6.35
Table Skirting (black or white) (per table) .....	\$25
Linen Napkins - white, black or color (limited selection) (each) .....	\$0.95

## **Other Table Coverings:** White Plastic (Premium Grade) Table Covering

Per rectangle table.....	\$3.50
Per round table .....	\$4

## **Audio and Visual Equipment:**

8' x 8' Screen.....	\$55
10.5' x 14' Front Projection Screen.....	\$145
10.5' x 14' Rear Projection Screen .....	\$165
Data Projector.....	\$140
Standard Sound System (2 Speakers, 1 Mixing Board, 1 Microphone) .....	\$140
Additional Speakers (per set of two) .....	\$60
Additional Microphones (each) .....	\$40
Additional Podium .....	\$40
Flat Screen Television 32", 42", 50" .....	\$50
DVD Rental.....	\$20

## **Decorative Rental items:**

Ceiling Décor with Tulle and White Lights (includes Installation Charge) .....	\$250
Wrought Iron Gazebo includes Setup Charge .....	\$170
Park Bench .....	\$22
Victorian Lamp .....	\$45
White Lattice Archway.....	\$22
Assorted Vases (each).....	\$3.50
Easels (each) .....	\$22
Pillars 2 sets (grey and white).....	\$40
Rustic Cabin Setting (includes Cabin Front, Bench, Table) .....	\$250
Rustic Backdrop with White Lighting (8 sections x 10ft of Barn board Slab Fencing) .....	\$250
Per section (10ft) .....	\$35
Wishing Well.....	\$35

## **Stage Options:**

Staging (Incl.1 set of Steps) 4' x 8' section on 8", 16", 24", 32" legs..\$30/section...on 48" legs..\$40/section	
8' Drape (black only) (per foot) .....	\$6
12' Drape (black only) (per foot) .....	\$8

## **Specialty Rentals:**

Popcorn Machine includes popcorn, bags and butter topping (approx. 200 servings) .....	\$150
Ice Cream Machine includes chocolate or vanilla with assorted toppings (cones, bowls and spoons) ....	\$170
Ice Cream Top Up - Chocolate or Vanilla – approx. 200 servings .....	\$130

**Please Note: ONLY ice cream mix provided is to go into the ice cream machine.**

# Breakfast Buffet Selection

*Each breakfast includes paper plates, plastic cutlery, and paper napkins.*

**Morning Express** ..... \$9.45 per person

Chef's Selection of Muffins, Croissants, Danishes, Fruit, Juice, Coffee and Tea.

**Farm House** ..... \$12.95 per person

Toast, Scrambled Eggs, Hash Brown Potatoes, choice of 1 meat: Bacon, Ham or Sausage; Juice, Coffee and Tea.

**Chef's Favorite Breakfast** ..... \$14.95 per person

Toast, Scrambled Eggs, Hash Brown Potatoes, choice of 2 meats: Bacon, Ham or Sausage; Juice, Coffee and Tea.

**Canadian Morning** ..... \$16.45 per person

French toast, Scrambled Eggs, Hash Brown Potatoes, choice of 2 meats: Bacon, Ham or Sausage  
Assorted Muffins, Fruit Salad, Juice, Coffee and Tea.

## Available Additions

Cinnamon Bun (per dozen) .....	\$26.00
Bagels (per dozen) .....	\$26.00
Cookies (per dozen) .....	\$16.00
Croissants (per dozen) .....	\$16.00
Donuts (per dozen) .....	\$16.00
Muffins (per dozen) .....	\$16.00

China Plates & Cutlery .....	per person.....	\$1.85
Water Goblets .....	per person.....	\$0.55
China Coffee Cups .....	per person.....	\$0.55
Linen Napkins (white, black, ivory or color) .....	per person.....	\$0.95
Linen Tablecloths Round 72x72 .....		\$5.25
Linen Tablecloths Rectangle 54x120 .....		\$6.35

## Omelets, Eggs Benedict, Breakfast Sandwiches, Frittatas, Quiche, Breakfast Burritos And other Specialty Breakfast Items are available.

*If you would like to offer specialty or Gluten Friendly breakfast items at your event please inquire for current pricing and availability.*

## Refreshments

Coffee Breaks..... \$6.00 per person

Coffee, Tea, Juice, assorted Muffins or Cookies

Coffee and Tea

½ Urn (40 cups)..... \$65.00

Per Urn (80 cups)..... \$130.00

Fruit Juice (Apple or Orange)

Per Pitcher ..... \$9.00

Juice Mix

Per Thermos (100 cups)..... \$60.00

Bottled Soft Drinks 500 ml (Coke products) ..... \$2.75 each

Bottled Water 591 ml ..... \$2.75 each

Bottled Juice 450 ml ..... \$2.50 each



# Lunch Buffet and Casual Meal Selections

*All Lunch Buffet and Casual Meal Selections include paper plates, plastic cutlery and paper napkins.*

## **Soup & Sandwich \$13.95**

Assorted Cold Cuts & Sandwich Toppings, assortment of Buns and Homemade Soup

## **Soup and Salad \$13.95**

Your choice of two salads: Greek Salad, Tossed Salad, Spinach Mandarin Salad, Caesar Salad, Marinated Veggie or Four Bean Salad and Homemade Soup with a choice of: assorted buns, biscuits or multigrain croissant

## **It's a Wrap \$13.95**

Variety of Tortilla Wraps with Fillings, Your Choice of Tossed Salad with assorted Dressings OR Caesar Salad and Vegetables with Dip

## **Chuck wagon Stew \$13.95**

Beef Stew, Coleslaw and assorted Buns

## **Italian Meatballs \$15.95**

Beef Meatballs in Italian Tomato Sauce, Fettuccine Noodles, Italian Vegetable Blend and Garlic Bread

## **Country Kitchen \$15.95**

Fried Chicken, Herb-Roasted Baby Potatoes, Corn

## **Country Riblets \$15.95**

Sweet & Sour Riblets, Long Grain and Wild Rice Pilaf, with Carrots

## **Western Beef on a Bun \$15.95**

BBQ Beef or Plain Beef with Kaiser Buns, Potato Salad, coleslaw and assorted Vegetables and Dip

## **Taste of Italy \$15.95**

Lasagna, Garlic Bread, Caesar Salad or Tossed Salad with assorted Dressings

## **Sausage & Perogies \$16.95**

Ukrainian Sausage, Perogies, Cabbage Rolls (Meat with Tomato Sauce OR Rice with Butter and Onion OR Onion and Bacon)

## **Premier Exhibition Classic \$18.95**

Greek Lemon Chicken Breast, Long Grain Rice, PEI Mixed Medley with Hollandaise Sauce and Tossed Salad with assorted Dressings

**Each Lunch Buffet Meal includes your choice of one Dessert from the following options:**

Apple Crumble  
Deep Chocolate Cake  
Carrot Cake *(contains nuts)*

Fruit Crumble  
Fruit Salad  
Cheesecake *(Strawberry or Blueberry)*

**Gluten Friendly Options available**

- \$3.50 per serving requested- Ask for options available

**\*Add Salad \$1.95/ Add Veggies and**

**Dip \$1.95/ Add Homemade Soup \$3.95 to any meal listed above\***

## School Lunch Selection

*A \$5.00 fee is added to each meal, as they include plastic cutlery, paper napkins, some a lid, paper bowl or paper plate.*

### Spaghetti with Meat Sauce

*Served with sauce or no sauce option served with garlic bread*

with sauce .....	\$5.00
no sauce .....	\$4.00
add tossed Salad with Ranch, Italian or Thousand Island dressing .....	\$1.95

### Chicken and Rice Soup

<i>Served with a Biscuit</i> .....	\$5.00
add Veggies and dip .....	\$1.95

### Taco in a bag

<i>Served in a Doritos bag with Lettuce, Sour cream, Cheese, Ground Beef and Salsa</i> .....	\$5.00
no Ground Beef .....	\$4.00

### Beef on a Bun

<i>Served on a bun with bbq sauce</i> .....	\$5.00
add Tossed Salad with Ranch, Italian or Thousand Island dressing .....	\$1.95
add Veggies and Dip .....	\$1.95

### Chicken Fingers and Caesar Salad

<i>Served with your choice of Honey Mustard, plum or BBQ sauce</i> .....	\$5.00
add Veggies and Dip .....	\$1.95
add Garlic Bread .....	\$1.00

### Mac and Cheese

Hearty Mac and Cheese .....	\$5.00
add Salad with dressing Ranch, Italian or Thousand Island .....	\$1.95
add Garlic Bread .....	\$1.00

### Chili

<i>Served with Garlic Bread</i> .....	\$5.00
add Salad with dressing Ranch, Italian or Thousand Island .....	\$1.95

**\*Note: Complete classroom orders must be received 1 week in advance.**

### China & Cutlery Options:

China & Cutlery .....	per person .....	\$1.85
Water Goblets .....	per person .....	\$0.55
Linens Round 72 x 72 .....		\$5.25
Linens Rectangle 54 x 120 .....		\$6.35
Linen Napkins (white, black, ivory or color) .....	per person .....	\$0.95

**Pickup times to be communicated upon booking. No delivery available at this time.**



# Off Site Catering/Lunch Selection

*Each meal includes plastic cutlery, paper napkins, some a lid, paper bowl or paper plate.*

## Soup and Sandwich

Served with your choice of Ham, Turkey, Roast Beef, Egg Salad or Chicken Salad

Soup of the day served with a biscuit.....\$12.95

## Lasagna

Served with Garlic Bread .....\$15.95

## Pulled Pork or BBQ Beef on a Bun

Served with a tossed Salad and Dressing (Ranch, Italian or Thousand Island).....\$15.95

## Chuck wagon Beef Stew

Served with a Biscuit and tossed Salad and Dressing (Ranch, Italian or Thousand Island) .....\$12.95

## Fettuccini Alfredo

Served with Caesar Salad and Garlic Bread .....\$15.95

## Sausage and Perogies

Served with Sour Cream, Bacon bits and Garlic Bread .....\$16.95

## Beef Burger with Cheese

Served with a tossed Salad and Dressings (Ranch, Italian or Thousand Island) .....\$12.95

## Chicken Burger

Served with Coleslaw and Garlic Bread .....\$13.95

Add Veggies and Dip..... \$1.95

Add Salad (Coleslaw, Potato, Mixed Green, Pasta or Caesar)..... \$1.95

Add Desserts (Cheesecake, Triple Chocolate Fudge, Carrot Cake or Fruit Salad ..... \$2.00

### Gluten Free Dessert:

(Cheesecake, Carrot Cake, Chocolate Avalanche or Turtle Cheesecake) ..... \$3.50

*Gluten friendly meal options are available.*

**\*Note: orders must be received 1 week in advance. Pickup times to be communicated upon booking.**

**No delivery available at this time.**

## Platters & Snacks

(Serves approximately 20 people)

<b>Pickle Platter</b> .....	\$24.95
Sweet Mix, Dill Pickle, Gherkins, Pickled Onions, Olives	
<b>Fruit Platter</b> .....	\$54.95
Seasonal Fruits with Dip	
<b>Vegetable Platter</b> .....	\$54.95
Broccoli, Cauliflower, Cucumber, Cherry Tomatoes and assorted Seasonal Vegetables with Dip	
<b>Cheese Platter</b> .....	\$74.95
Cheddar, Marble and assorted Deluxe Cheeses	
<b>Bread and Cheese Platter</b> .....	\$54.95
Assorted Breads, Gouda and Spinach Dip	
<b>Specialty Cheese Platter</b> .....	\$84.95
Olives, Pickled Onion, Gherkins and Grapes, Gouda and assorted Specialty Cheeses	
<b>Cold Meat Platter</b> (1/3lb per person) .....	\$74.95
Choice of three meats: Ham, Turkey, Roast Beef, Salami and Buns with Condiments	
<b>Sweet Platter</b> .....	\$64.95
Assorted Cakes, Cookies and Squares	
<b>Charcuterie Platter</b> .....	\$94.95
Gouda, Assorted French and Specialty Cheeses, Chorizo Sausage, Antipasto, Premium Crackers	

## Appetizers

(Price per dozen)

<i>Dry Ribs (Breaded or Salt and Pepper)</i> .....	\$10.95
<i>Spring Rolls (Veggie or Pork)</i> .....	\$13.95
<i>Samosa (Meat or Vegetarian)</i> .....	\$13.95
<i>Mozza Sticks</i> .....	\$13.95
<i>Meatballs (Sweet and Sour, Italian, or BBQ)</i> .....	\$13.95
<i>Mini Quiche</i> .....	\$15.95
<i>Spanakopita</i> .....	\$15.95
<i>Shrimp Ring with Cocktail Sauce</i> .....	\$15.95
<i>Tortilla Pinwheels</i> .....	\$15.95
<i>Deep Fried Pickles</i> .....	\$15.95
<i>Chicken Wings (Hot, Plain or Salt and Pepper)</i> .....	\$17.95
<i>Shrimp (Garlic or Breaded) (Seasonal Increases)</i> .....	\$20.95
<i>Devilled Eggs (Traditional or Curried)</i> .....	\$20.95
<i>Bacon Wrapped Scallops (Seasonal Increases)</i> .....	\$26.95

**All Appetizers & Platters come with paper plates and napkins**

# Western Standard Dinner Buffet

**\$21.95/person**

## **Bread** (choice of one)

Assorted Dinner Rolls  
Multi Grain Croissant

Crusty Baguette  
Garlic Bread

## **Entrée** (choice of one)

Roast Hip of Beef

Baked Ham

## **Accompaniment** (choice of one)

Mashed Potatoes and Gravy  
Scalloped Potatoes

Long Grain Rice  
Herb Roasted Potatoes

## **Hot Vegetable** (choice of one)

Buttered Corn  
Dilled Carrots  
Seasoned Peas  
Romanesco Style Vegetable Mix  
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce

## **Salads** (choice of one)

Caesar Salad  
Oriental Noodle Salad  
Pasta Salad  
Three Bean Salad  
Spring Green Salad with Assorted Dressings

Potato Salad  
Coleslaw  
Bean Fusion  
Apple Cabbage Salad

## **Desserts** (choice of one)

Deep Chocolate Cake  
Chocolate Avalanche  
Fruit Crumble  
Carrot Cake (contains nuts)

Triple Chocolate Fudge Cake  
Apple Crumble  
Fruit Salad

*Gluten Friendly available: \$3.50 extra per serving requested (2 weeks' notice required)*

## **Additional Available Buffet Items:** *cost per person*

<i>Cabbage Rolls</i> .....	<i>\$2.95</i>
<i>Perogies</i> .....	<i>\$2.50</i>
<i>Additional Meat (as above)</i> .....	<i>\$4.95</i>
<i>Additional Accompaniment</i> .....	<i>\$2.50</i>
<i>Additional Salad or Hot Vegetable</i> .....	<i>\$1.95</i>
<i>Additional Dessert</i> .....	<i>\$3.95</i>
<i>Additional Specialty Dessert</i> .....	<i>\$4.95</i>
<i>(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, and Assorted Cheesecakes - \$3.50)</i>	

# Stockade Signature Dinner Buffet

**\$24.50/person**

## **Bread** (choice of one)

Assorted Dinner Rolls  
Multi Grain Croissant

Crusty Baguette  
Garlic Bread

## **Entrée** (choice of one)

Roast Hip of Beef  
Roast Turkey with Stuffing  
Herb-Roasted Chicken Breasts

Roast Ham  
Italian Parmesan Chicken

## **Accompaniment** (choice of one)

Mashed Potatoes and Gravy  
Herb-Roasted Baby Potatoes  
Long Grain Rice

Scalloped Potatoes  
Fettuccine Noodles

## **Hot Vegetable** (choice of one)

Buttered Corn  
Seasoned Peas  
Romanesco Style Vegetable Mix  
Dilled Carrots  
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce

## **Salads** (choice of two)

Caesar Salad with Roasted Chickpeas  
Oriental Noodle Salad – Rice or Wheat  
Caesar Salad  
Potato Salad  
Spring Green Salad with assorted Dressings

Broccoli Salad  
Greek Salad  
Marinated Vegetable Salad  
Apple Cabbage Salad  
Pasta Salad

## **Desserts** (choice of two)

Deep Chocolate Cake  
Triple Chocolate Fudge Cake  
Carrot Cake (contains nuts)  
Fruit Salad

Triple Tiger Dessert  
Apple Crumble  
Chocolate Avalanche

Strawberry, Cherry or Blueberry Cheesecake (choice of one)

*Gluten Friendly available: \$3.50 extra per serving requested (2 weeks' notice required)*

## **Additional Available Buffet Items: cost per person**

<i>Cabbage Rolls .....</i>	<i>\$2.95</i>
<i>Perogies .....</i>	<i>\$2.50</i>
<i>Additional Meat (as above) .....</i>	<i>\$4.50</i>
<i>Additional Accompaniment .....</i>	<i>\$2.50</i>
<i>Additional Salad or Hot Vegetable.....</i>	<i>\$1.95</i>
<i>Additional Dessert.....</i>	<i>\$3.95</i>
<i>Additional Specialty Dessert .....</i>	<i>\$4.95</i>

*(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, Tiramisu and Assorted Cheesecake)*

# Heritage Gourmet Dinner Buffet

**\$29.95/person**

## **Bread** (choice of one)

Assorted Dinner Rolls  
Multi Grain Croissant

Crusty Baguette  
Garlic Bread

## **Entrée** (choice of one)

Garlic Roasted Prime Rib  
Chicken Cordon Bleu (8oz)  
Poached Salmon with Dill Sauce  
Red Wine-Braised Short Ribs

Carved Striploin (add \$4.50)

## **Accompaniment** (choice of one)

Mashed Potatoes and Gravy  
Baked Potatoes with Assorted Toppings  
Long Grain Rice  
Herb-Roasted Baby Potatoes  
Fettuccine Noodles

Scalloped Potatoes  
Jasmine Rice  
Homemade Spätzle Noodles  
Long Grain and Wild Rice Pilaf

## **Hot Vegetable** (choice of one)

Buttered Corn  
Dilled Carrots  
Whole Peas with Mushrooms  
Romanesco Style Vegetable Mix  
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce  
Cauliflower, Broccoli, Zucchini Medley with Seasoned Butter Sauce

Mixed Bean Fusion  
Seasoned Peas  
Herb-Roasted Root Vegetables

## **Salads** (choice of two)

Tropical Fruit Salad with Arugula  
Thai Salad with Rice Noodles  
Greek Salad  
Spinach Mandarin Salad  
Blueberry Quinoa Salad  
Spring Green Salad with Assorted Dressings  
Oriental Noodle Salad (wheat noodle or rice noodles)

Shredded Carrot Ginger Salad  
Marinated Vegetable Salad  
Broccoli Salad  
Caesar Salad  
Caesar Salad with Roasted Chickpeas  
Coleslaw  
Pasta Salad

## **Desserts** (choice of two)

Deep Chocolate Cake  
Carrot Cake (contains nuts)  
Apple Crumble  
Fruit Salad  
Triple Chocolate Fudge Cake  
Chocolate Avalanche  
Strawberry, Cherry, or Blueberry Cheesecake (choice of one)

Fruit Crumble  
Chocolate Cheesecake  
Triple Tiger Dessert  
Assorted Cookies  
Assorted Trifles

***Gluten Friendly available: \$3.50 extra per serving requested (2 weeks' notice required)***

## **Additional Available Buffet Items: cost per person**

<i>Cabbage Rolls</i> .....	\$2.95
<i>Perogies</i> .....	\$2.50
<i>Additional Meat (as above)</i> .....	\$6.50
<i>Additional Accompaniment</i> .....	\$2.50
<i>Additional Salad or Hot Vegetable</i> .....	\$1.95
<i>Additional Dessert</i> .....	\$3.95
<i>Additional Specialty Dessert (as per list below) in place of listed dessert</i> .....	\$4.95

*(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, and Assorted Cheesecakes)*

# Off Site Catering/Dinner Buffet

\$22.95/person

## Entrée (pick one)

Roast Hip of Beef  
Chicken Cordon Blue  
Roasted Ham  
Roasted Turkey  
Red Wine Braised Short Ribs

## Accompaniment (pick one)

Mashed Potatoes and Gravy  
Roasted Baby Potatoes  
Long Grain Rice  
Fettuccini Noodles  
Scalloped Potatoes

## Hot Vegetable (pick one)

Buttered or Cream Cheese Corn  
Dilled Carrots  
Seasoned Peas  
PEI Medley with Hollandaise Sauce  
Cauliflower, Broccoli and Zucchini Medley

## Salads (pick one)

Pasta Salad  
Potato Salad  
Broccoli Salad  
Apple Cabbage Salad  
Coleslaw  
Mixed Spring Green Salad

## Desserts (pick one)

Deep Chocolate Cake  
Carrot Cake  
Triple Chocolate Fudge Cake  
Cheesecake (cherry, strawberry, blueberry)

Fruit Salad  
Apple Crumble  
Chocolate Avalanche  
Assorted Cookies

***Gluten Friendly available: \$3.50 extra per serving requested (2weeks notice required)***

## **Additional Available Buffet Items: cost per person**

<i>Cabbage Rolls .....</i>	<i>\$2.95</i>
<i>Perogies .....</i>	<i>\$2.50</i>
<i>Additional Meat (as above) .....</i>	<i>\$4.95</i>
<i>Additional Accompaniment .....</i>	<i>\$2.50</i>
<i>Additional Salad or Hot Vegetable.....</i>	<i>\$1.95</i>
<i>Additional Dessert.....</i>	<i>\$3.95</i>
<i>Additional Specialty Dessert .....</i>	<i>\$4.95</i>
<i>(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, Tiramisu and Assorted Cheesecakes - \$3.50)</i>	

**\*Note: All off site catering orders must be picked up at the agreed time.  
Prices include plastic cutlery, paper plates, paper napkins, Salt and Pepper.  
Customized orders must be made at least 7 days in advance.  
No delivery available at this time.**



# Midnight Lunch Selection

*Midnight Lunches will be left out for one hour  
Each option includes disposable tableware, Coffee and Tea with Cream and Sugar*

## Canadian Midnight Lunch

*(ONLY available if a catered evening meal has been booked)*

### **\$6.95 per person**

Sliced Cold Meat (1 meat from supper) (based on 1/3lb/person)  
Cold Pickle Bar (Dill, Sweet Mix, and Olives), assorted Buns with Condiments  
1 type of cheese – mozzarella or cheddar

## Chocolate Fountain

### **\$ 6.95 per person**

Melted Chocolate with assorted Seasonal Fruits, Pretzels and Marshmallows

## Taco in a Bag/Loaded Nacho Bar

### **\$7.95 per person**

Dorito Chips or Tortilla Chips with Grated Cheese or Hot Cheese Sauce  
Guacamole, Sour Cream, Ground Beef, Salsa and Hot Sauce, Jalapenos, Diced Tomatoes and Lettuce

## BBQ Pulled Beef Buns

### **\$9.95 per person**

Beef or Pork in BBQ Sauce and assorted Buns  
Coleslaw or Potato Salad *(additional salad \$1.95 per person)*  
Veggies and Dip

## Classic Midnight Lunch

### **\$10.45 per person**

Assorted Sliced Cold Meat (3 Meats) (based on 1/3lb/person)  
Supper Meat plus two others (if applicable)  
Cheese Tray (3 types of cheese (2oz/person)  
Assorted Buns, Cold Pickle Bar (Dill, Sweet Mix, and Olives) with Condiments

## Burger Bar

### **\$11.95 per person**

French Fries & gravy  
Bun, Patties, Cheese, Onion, Tomato, Lettuce and all the condiments

## Poutine Stop

### **\$11.95 per person**

French Fries with all the Poutine Fixings  
Ground Beef, Cheese, Green Onion, Bacon Bits, Sour Cream and Gravy  
Veggies and Dip

## Gourmet Midnight Lunch

### **\$13.45 per person**

Assorted Sliced Cold Meat (5 meats) (based on 1/3lb/person)  
Supper Meat plus four others (if applicable)  
Cheese Tray (3 types of cheese (2oz/person)  
Potato Salad  
Assorted Vegetables and Dip  
Assorted Buns, Cold Pickle Bar (Dill, Sweet Mix, and Olives)

# Beverage Selection

## Coffee and Tea

Half Urn/ **\$65** (40 Cups) Full Urn/ **\$130** (80 Cups)

Fruit Juice (Apple or Orange)/ **\$9** per Pitcher

Juice Mix (100 Cups)/ **\$60**

## Wine

House White or Red Wine...**\$6 per glass/ \$25 per bottle**  
(Lindeman's, Pinot Grigio, Sauvignon Blanc, Moscato, Merlot or Shiraz)

Barefoot Creek Moscato...**\$5 per glass/ \$25 per bottle**

Jackson Triggs White Merlot (Blush)...**\$30 per bottle**

Baby Canadian Champagne...**\$25 per bottle**

Beringer Chardonnay or Cabernet Sauvignon...**\$35 per bottle**

Barefoot Sangria...**\$30 per bottle**

Arbor Mist Sangria...**\$30 per bottle**

## Beer

We carry Molson products only

Coors Light, Coors Banquet, MGD, Canadian or Pilsner...**\$6**

## Coolers

Smirnoff Ice, Bellini and Orange...**\$6**

Bacardi Breezers Orange and Strawberry...**\$6**

Twisted Tea...**\$6**

**\*\*\*All Beverages must be poured into a plastic cup\*\*\***

## Cocktail Hour

**\$9.95 per person**

Chocolate Fountain

Seasonal Fruit

Marshmallows

Pretzels

One glass of House Wine per person

(White or Red)

**\*Gratuity optional\***

# Deposit and Payment Procedure

- A. Tentative bookings will be held for a 7 day period. At the end of the 7 day period, the following will be required to confirm your booking;
1. A **non-refundable** deposit of \$500 of the venue rental
  2. A **non-refundable** deposit of \$500 is required toward the estimated catering
  3. A signed contract is required to secure the booking.
- B. 60 days prior to the event another 30% of the total estimated invoice is due.  
(This is a **non-refundable** deposit)
- C. 14 days prior to the event full payment of room rental and estimated catering is due.
- D. A Damage Deposit of \$1,000 is due a minimum of 10 business days prior to your event. It can be paid by certified cheque, credit card, debit or cash. The Damage Deposit will be refunded via cheque within 14 days following event, unless the venue and event inspection prove additional expenses need to be charged for the event. If additional expenses are incurred, the Renter will be notified in writing prior to the refund deadline and the Renter will be responsible to pay any outstanding amount owing prior to receiving back their Damage Deposit.
- E. All rental deposits and catering deposits will be applied against the final total notice which is to be paid on or before the last business day prior to event.

100% of the venue and catering deposits are **non-refundable**.

All prices do NOT include GST. Tax will be calculated on final billing total.

Additional deposits can be made at the Renter's discretion prior to the deposit requirements listed.

These deposits are **non-refundable** and are applied to the final invoice.



# Catering Policies

## Room Décor

We ask that you follow these guidelines:

1. To avoid damage to wallpaper or paint, please refrain from taping, tacking or attaching posters, flyers, or written materials to walls or doors. Consult your Banquet Sales Coordinator for more details and options.
2. To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string and confetti.
3. All materials brought into the facility must be flame resistant. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are 3 inches above the flame.

Use of these items and failure to comply with the above mentioned décor policies will result in additional cleaning fee of \$200 plus the replacement fee of any damaged items.

## Room Rental

The LAEA cannot guarantee the Renter access to the facility the day prior to their rental for decorating or set up purposes. We will contact the Renter if another rental potential arises and you will be given the option to rent the facility for a guaranteed set up day.

If there is no conflict, the Renter can access the venue the day before their event from 8am until 5pm at no charge. If the Renter requires access past 5pm, there is a charge of \$110 per hour.

All Food services on the Lloydminster Exhibition grounds are to be provided solely by the Lloydminster Exhibition Catering Department. Certain specialty items are permitted at the discretion of the Banquet Sales Coordinator.

All quoted prices are subject to review and change without notice. The Renter is responsible for full payment regardless of the original price quoted.

## Final Guarantee

A final number of guaranteed guests is required a minimum of 3 days prior to an event. The Renter agrees to pay for this guaranteed number or the actual meals served, whichever is greater. If a final guarantee is not provided, the greater of the contracted number of guests or the actual meals served will apply.

## Dietary Restrictions

We will gladly accommodate any dietary restrictions such as vegetarian, Celiac, gluten allergies, or lactose intolerant, etc. It is the responsibility of the Renter to inform the Banquet Sales Coordinator of the severity of such restrictions in order to take the appropriate precautions in preparing food items. Dietary restrictions and allergies must be communicated no later than 7 days prior to the event. All guests with dietary restrictions or allergies will need to identify themselves upon arrival to the event.

## Food Regulations

Internal Health and Safety regulations state that the Lloydminster Exhibition Association cannot allow any food to be taken out of the facility by the Renter after the event. No outside food or operators permitted.

## Menu Choice

Although we prefer to have your menu selections well in advance, menu selections must be received no later than 2 weeks prior to the event. All menu items are subject to availability.

# Bar Service

The Lloydminster Exhibition Association is governed by the Saskatchewan Liquor and Gaming Authority (SLGA) and all SLGA Rules and Regulations must be adhered to.

No Homemade Liquor products are permitted. All beverages must be dispensed into plastic cups. No outside beverage product allowed.

All liquor must be purchased from a Saskatchewan Liquor Store and must be listed on the Liquor Permit.

If it is not listed, it cannot be brought to the event.

## **Bar Options:**

1. Permit Bar Services – The Renter may operate their own bar service and must obtain an appropriate liquor permit from SLGA, supply their own liquor and bartenders.
2. Permit Bar Service Plus LAEA Bartenders – The Renter may operate their own bar service and must obtain the appropriate Liquor Permit from SLGA and supply their own liquor. It is your responsibility to find the Rules & Regulations on the ServIt Rite Course. The Renter can hire LAEA Bartenders at a rate of \$40 per hour per Bartender.

## **These rules apply for Option 1 and 2:**

- a. A corkage fee of \$3.75 per person applies and is based on the guaranteed number of guests.
- b. Unconsumed liquor, empty and partial bottles must be removed from the facility at the end of the event.
- c. Party Alcohol Liability (PAL) Insurance is required.

**Please note: It is the Responsibility of the Renter's hired Bartenders to clear the cups from the tables during the event. Where LAEA Bartenders are operating a bar service, they are responsible for clearing the cups from the tables during the event.**

3. **Host Bar Service** – The LAEA will operate a host bar with a \$20 per hour per Bartender fee; providing the liquor, bar supplies, beverage mixes and bartenders. The Renter is then invoiced for all liquor consumed during the event.
4. **Cash Bar Service** – The LAEA will operate a cash bar with a \$20 per hour per Bartender fee; providing liquor, bar supplies, and Bartenders. Patrons pay directly for their drinks.

## **These rules apply for Option 3 and 4:**

- a. There is no corkage charge with these options.
  - b. Under 200 people we will charge the bartender fee, \$20 per hour per bartender
  - c. Over 200 people we will not charge the bartender fee.
  - d. The LAEA reserve the right to ask for ID, restrict or cease bar service to any guest and/or ask patrons to leave.
  - e. PAL Insurance is required.
- 
5. **Corkage fee** – Corkage is based on the total number of guaranteed guests.
    - a. Includes ice, mix, condiments, plastic and glasswares.
    - b. Milk, specialty juices, seasonings and glassware are not included.
    - c. Additional items can be acquired and will be charged directly to the Renter.
    - d. Corkage supplies provided to the Renter that are not consumed are to remain in the facility at the end of the function. Any missing items will be charged to the Renter.

6. **Liquor delivery** – Liquor can be delivered the day prior to the event pending space availability and will be left at the owner's risk and must be accompanied by a permit. All unconsumed liquor, empty and partial bottles must be removed at the end of the event.

## Conditions of Rental

1. The Lloydminster Agricultural Exhibition Association (hereafter known as LAEA) reserves the right to determine the suitability of any event in each facility.
2. **The LAEA requires that all Renters must carry liability insurance**, which includes public liability, liquor liability, fire, theft, vandalism, or any other insurance as required. You are required to provide a certificate of insurance with the LAEA listed as an additional insured for a minimum of **\$2,000,000.00 liability**. Insurance is available from Foster Park Brokers or an insurance agent of your choice. Please contact the Banquet Sales Coordinator at the Lloydminster Exhibition for more information. Foster Park Brokers website is [www.fpb.ca/Specialty-Insurance](http://www.fpb.ca/Specialty-Insurance).
3. The LAEA does not guarantee the Renter access to the facility the day prior to their rental for decorating or set up purposes. (i.e. the facility may be rented to another party).
4. The LAEA will supply for the Renter's convenience an Event Staff member to maintain the washrooms, garbage, floors, corkage service and unlock and lock the hall before and after your event.
5. The Renter is responsible to keep the tables tidy during the event. Where there are Bartenders brought in during an event; they are responsible for removing the cups and garbage from the tables during and after the event.
6. **The Renter is responsible to clean tabletops and remove their own supplies at the conclusion of their event and leave the hall in a respectable, clean condition.** All garbage needs to be placed in the receptacles provided for these purposes inside the venue. If the tabletops are not clean and the hall not left in a respectable manner, there will be a charge incurred to the Renter for extra clean up.
7. The Renter agrees to maintain all fire exits and access to fire equipment. The Renter further agrees to keep all fire lanes clear.
8. No portion of the sidewalks, entries, exits, passages, and stairways of said premises, shall be obstructed by the Renter or used for any purpose other than for ingress and egress from the premises. The doors, windows, radiators, sprinkler heads, fire exit signs and house lighting attachments shall not be covered or obstructed by the Renter.
9. The washrooms or other water apparatus shall not be used for any purpose other than that for which they were constructed, and no sweepings, rubbish, rags, papers or other substances shall be thrown therein. The Renter is responsible for any damage resulting from misuse of any nature or character.
10. The Renter is responsible for **any** damage done to the facility while in their possession and will then be charged for all required repairs.
11. The Renter is responsible for decorating for their event. Tape, pins and tacks cannot be used on the walls or ceilings for any reason. If these items are used, it will be considered as damage and the Renter will be charged for repair.
12. If any event is to include open flame, pyro-technics, sparklers or any type of combustible, a Fire Permit must first be obtained from the Lloydminster Fire Chief.
13. Only candles enclosed with appropriate containers will be permitted. Those containers must be a minimum of 3 inches higher than the flame of the candle and must be made of a non-combustible material.
14. Any Renter requiring additional power requirements must be pre-booked and will be charged the current rate for these services.
15. Wi-Fi is available. Renter requiring access to the Wi-Fi, will need to acquire the password from the Banquet Sales Coordinator.



SaskTel customers are able to connect automatically.

16. The Renter is responsible for supplying parking attendants, first aid attendants, and other volunteers that are necessary to run the event.
17. The Renter is responsible to provide adequate security for the event and campsite areas. Security personnel must be bona fide bonded security and must comply with the Saskatchewan Justice Rules and Regulations.
18. The LAEA is not responsible for any fees/taxes related to **SOCAN/Resound**. It is the Renter's responsibility to pay all of these fees on their final invoice. More information can be found at [www.socan.ca](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca).
19. All corkage and catering services **must** be provided by LAEA. **No outside catering or beverage/corkage products allowed.**
20. Personal belongings left after the event is finished are done so at the owner's risk. The LAEA is not responsible for any personal belongings left in the facilities; however any found items will be turned in to our main office.
21. The Renter shall remove all belongings, furniture, decorations, posters, streamers, lights and other furniture, appliances or fixtures of whatever kind brought onto the premises upon the expiration of the lease, and shall leave the premises in a like condition to that at the time the Renter entered, in default of which such belongings shall become the property of the LAEA and the Renter shall pay the LAEA its costs of removal or disposal of such chattels and any costs incurred in repairing or restoring the premises to a like condition to that existing when the Renter entered into the premises (reasonable wear and tear and damage from fire not caused by the negligence of the Renter excepted)  
PROVIDED HOWEVER that the LAEA reserves unto itself the exclusive right to designate those places where decorations, posters, streamers and lights may be affixed, placed and erected.
22. The LAEA shall retain the right to cause the interruption of any event/rental in the interests of public safety, and to likewise cause the termination of such performance when in the sole judgment of the LAEA it is necessary to do so, or in the interest of public safety, and the Renter hereby waives any claim for damages or compensation from the LAEA in such an event.
23. In case the said premises or any part thereof shall be destroyed or damaged by fire or any other cause, or if any other causality or unforeseen occurrence shall render the fulfillment of this lease by the LAEA impossible, then and There upon this lease shall terminate and the Renter shall pay rental for such premises only up to the time of such termination and the LAEA hereby waives any claim for damages or compensation should lease be so terminated.
24. Any LAEA equipment (loader, tractor, etc.) or personnel labor required will be at the Renter's expense and charged at current rates.
25. It is agreed that any matters not expressly provided for in this agreement will be decided and dealt with at the sole discretion of the Lloydminster Agricultural Exhibition Association.
26. If the rental requirements exceed LAEA equipment, the Renter agrees to cover the cost of the equipment brought in for the event.
27. All food and beverage is served on/in disposable tableware unless otherwise specified.
28. **The LAEA Board of Directors and Management reserve the right to conduct periodic reviews of all rates, policies and procedures. In addition, market-driven pricing increases may be made from time to time without notice. This may impact final payment pricing. The LAEA will guarantee pricing 60 days prior to the Renter's event. The Renter is responsible for full payment at the guaranteed price**

Photo: Videre by Jason Whiting



## 29. Exclusion of Liability Assumption of Risk, Jurisdiction

As a condition of renting a facility or the grounds of the Lloydminster Agricultural Exhibition Association, the Renter assumes all risk of liquor liability issues, personal injury, death, or property loss resulting from any cause whatsoever including but not limited to the negligence, breach of contract, or breach of statutory duty of care on the part of the Lloydminster Agricultural Exhibition Association Ltd. their Directors, Officers, Volunteers, Employees, Agents, Representatives or Sponsors.

The Renter agrees that the Lloydminster Agricultural Exhibition Association shall not be liable for any such liquor liability issue, personal injury, death or property loss and releases the Lloydminster Agricultural Exhibition Association and waives all claims with respect there to. The Renter agrees that any litigation involving the renters/event shall be brought solely within the Province of Saskatchewan and shall be within the exclusive jurisdiction of the Courts of the Province of Saskatchewan. The Renter further agrees that these conditions and any rights, duties, obligations as between the Lloydminster Agricultural Exhibition Association and the Renter shall be governed by and interpreted solely in accordance with the laws of the Province of Saskatchewan and no other jurisdiction.

## 30. Hold Harmless and Indemnity Clause

That by signing this Agreement the Renter of the facilities or grounds of the Lloydminster Agricultural Exhibition Association, further agree to save harmless and indemnify the Lloydminster Agricultural Exhibition Association Ltd., and their Directors, Officers, Volunteers, Employees, Agents, Representatives, or Sponsors, from any and all liabilities and claims which may occur from renting at the Lloydminster Agricultural Exhibition Association.

## 31. No Smoking Policy

Effective January 1, 2005 it is the Renter's Responsibility to enforce NO SMOKING in all public buildings or facilities, or any part of a public building or facility, which is rented out for private events. Section 11 of the Tobacco Control Act for the Province of Saskatchewan prohibits all persons from smoking or holding lighted tobacco in an enclosed public place. This prohibition applies to everyone within the enclosed public place, including the proprietor, employees and patrons. For the time that you are renting the facilities, you are the proprietor. No smoking or consumption of marijuana in a public place as per the City of Lloydminster. A public place is defined as a general place where the public has access. Renters must abide by the local Municipal, Provincial bylaw and Federal Legislations. It is the Renter's responsibility to govern these policies accordingly.

