



Recognition

| *Comfort*

| *Reliability*



Catering Information

Thank you for considering the Blackfoot Inn to host your upcoming event. We, in the Catering Department, are eager to assist with every detail to ensure complete success. We ask that you review the following standard guidelines and policies:

Food & Beverage

The Blackfoot Inn shall be the sole provider of food and beverage items. Any special items (e.g. food samples) must be approved by the Food & Beverage Manager and/or the Executive Chef and may be subject to an additional charge. The customer is to indemnify and hold harmless the Blackfoot Inn, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.

Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products will be displayed for a maximum of one and a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one and a half (1 1/2) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied.

Charges will apply for any dietary substitutions requested on the day of the function.

Meal functions of less than 15 guests are subject to a \$75.00 labour charge.

The service of alcoholic beverages is subject to the inclusion of food. The Blackfoot Inn must provide all liquor and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:30 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.

Deposits, Credit & Guarantees

A deposit of \$1000.00 is required in order to confirm the event reservation, in either the Blackfoot Ballroom or the Heritage room. A deposit of \$500.00 is required in order to confirm the event in any other banquet rooms. We ask any new clients requesting billing privileges to submit a credit application to our Accounting Department a minimum of two weeks prior to the event.

To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests confirmed to attend, 72 hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted at the time of the reservation. In case of a discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. The Blackfoot Inn may provide an alternate room and appropriate services, suitable for the size of your group.

Meeting functions without reserved guestrooms and without food & beverage will not be confirmed until 30 days prior to function date.

Payment Procedure

Meeting: Full payment is due upon completion of the function unless company credit has been approved. It is agreed that should payment not be received within 30 days of the date of the final statement, interest charges in the amount of 2.25% per month will be applied to your account. If credit has not been arranged, please provide a credit card number.

Wedding/Party: Payment is required 72 hours prior to event date, based on guaranteed numbers provided to the Blackfoot Inn. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

Labour Charges

If the alcoholic beverage sales total less than \$500.00, a bartender fee of \$20.00 per hour will apply, for a minimum of three hours. If required for cash bars, a ticket seller charge of \$10.00 per hour will be applied.

If room set-up has to be changed with less than 24 hours notice, a labour fee of \$20.00 per hour, per porter will apply.

Cancellation

Meeting: In the event you should need to cancel your meeting or function with the Blackfoot Inn, please call the Catering Department at 259-1709. When cancelling a function, the following cancellation schedule will apply:

- less than one week (7 days) out: full day meeting room set-up fee will apply to all reserved dates.

Wedding/Party: Deposits shall be forfeited if a function is cancelled within the parameters of the following guidelines:

- Deposit is not refunded if cancellation is within 120 days or less to the date of the event, unless the room is re-scheduled with a function of similar size and service requirements.

- 50% of deposit is refunded if cancellation is more than 120 days prior to the date of the event and the remainder of the deposit to be refunded if the room is re-scheduled with a function of similar size and service requirements.

Power

Extension cords and power bars are available for \$5.00 each. A charge will be assessed for electrical requirements above and beyond normal usage.

Boxes, Shipping and Storage

The Blackfoot Inn is pleased to accept delivery of materials from the event Convener, with prior arrangements and space permitting. The Blackfoot Inn cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Material requiring storage of more than three days prior to a function and more than three days after a function will be subject to additional charges of \$25.00 per day.

Personal belongings and equipment should be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. The Blackfoot Inn cannot accept liability for articles left in the function room.

Signage

The Blackfoot Inn reserves the right to move any signage that is not prepared in a professional manner or is deemed unsightly and untidy. No signage is permitted in the Hotel lobby area.

Smoking

All banquet rooms and public areas of the Blackfoot Inn are non-smoking. Please contact the Hotel directly for more information.

So-Can Fee

A performing rights license is required when renting a facility for a private function such as a wedding reception, dinner, fashion show, etc. if music will be performed during the event, whether the music is live or pre-recorded. The license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada and then distributed to the copyright owners in the form of a royalty. If you are holding an event with dancing, the fee is \$59.17. If you are holding an event without dancing, the fee is \$29.56. Please note that G.S.T. is applicable.

Decorations

The Catering Department of the Blackfoot Inn shall advise the guest, one week prior to the function, as to the exact date the room can be decorated. Use of confetti is not permitted in the function room. Any candles being used must have a protective covering, to prevent accidental contact with the flame.



Set Up Fees

Room	8:00 am - 5:00 pm or 6:00 pm - Midnight	24 Hours
Blackfoot Ballroom	700.00	1000.00
Heritage	500.00	800.00
Sundance 1 and 2	350.00	500.00
Sundance 2	250.00	400.00
Sundance 1	250.00	400.00
Macleod	250.00	400.00
Sierra	225.00	300.00
Nakoda	225.00	300.00
Kanata	225.00	300.00

A complete selection of audio-visual equipment is available at time of booking, on a rental basis, including: Overhead Projectors, Slide Projectors, Sound Projectors, Sync & Sound Projectors, Television Monitors and VCR's.

Additional Specialized equipment requirements can be leased, on your behalf, and charged to your function.

The Catering Department is committed to the successful operation of your function and is pleased to assist in obtaining the various services and equipment that may be required for your event.

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Refreshments / Coffee Breaks

Coffee (<i>regular or decaf</i>).....	10 cup silex	10.95
Coffee (<i>regular or decaf</i>).....	50 cup urn	55.00
Assorted Teas (<i>regular or herbal</i>)	10 cup silex	10.95
Milk	60 ounce pitcher	9.50
Juice	60 ounce pitcher	10.95
<i>- orange, apple, pineapple, cranberry, tomato, V8, lemonade</i>		
Soft Drinks.....	each	1.75
Bottled Juice.....	each	2.50
Bottled Water	each	2.50
San Pellegrino.....	each	2.50

Fresh from the Bakery

Mini Banana Bread.....	each	1.75
Fresh Baked Muffins.....	each	1.25
Fresh Bagels with Cream Cheese	each	1.95
Buttery Croissants	each	1.50
Assorted Breakfast Danish	each	1.50
Assorted Fresh Baked Cookies	each	1.00
<i>- chocolate chip, double chocolate, chocolate pecan, oatmeal raisin, sugar, white chocolate macadamia nut</i>		
Assorted Squares.....	each	1.00
<i>- nanaimo, fudge brownie, carrot, butter tart</i>		

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Great Beginnings

Continental

Selection of Chilled Fruit Juices

Assorted Breakfast Pastries Include:
Croissants, Muffins, Banana Bread & Danish

Fresh Fruit Selection

Butter and Preserves

Coffee and Tea

8.95 per person

Sunrise

Selection of Chilled Fruit Juices

Assorted Breakfast Pastries:
Croissants, Muffins, Banana Bread & Danish

Butter and Preserves

Cheddar Scrambled Eggs with Chives

Homestyle Hashbrown Potatoes with Peppers & Scallions

Choice of Applewood Smoked Bacon, Ham or Sausage

Coffee and Tea

12.95 per person Served

13.95 per person Buffet

(minimum 20 people)

Breakfast Add-Ons

Yogurt

Mini Cereal

Cinnamon French Toast & Quebec Maple Syrup

Fresh Fruit Platter

Omelette Station

Waffle Station - *seasonal berries, cream & Quebec Maple Syrup*

Blackfoot Benedict - *peameal back bacon, Hollandaise sauce & English muffin*

2.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Theme Breaks

Healthy Retreat

Seasonal Whole Fruit
Granola Bars & Mini Banana Bread
Assorted Low Fat Fruit Yogurts
Herbal Teas, Coffee, Juice, Bottled Water
8.95 per person

Snack Attack

Tri Colour Tortilla Chips with Salsa
Potato Chips
Assorted Chocolate Bars
Buttered Popcorn
Assorted Candies
Assorted Sodas and Bottled Water
7.50 per person

Cookie Monster's Dream

Assorted Cookies including:
Chocolate Chip, Chocolate Pecan, Double Chocolate,
White Chocolate Macadamia, Oatmeal Raisin
& Sugar Cookies
White and Chocolate Milk
Coffee and Tea
6.50 per person

Pizza Delivery

Assorted Pizzas Including:
Pepperoni, Hawaiian, Vegetarian & The Works
Assorted Sodas and Bottled Water
9.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Business Luncheon

Soup and Sandwich Buffet

Chef's Daily Soup

Relish Tray

Tossed Salad with Saskatoon Berry, Sundried Tomato, Fat-Free Raspberry Vinaigrette
and Peppercorn Ranch Dressings

Delicious Variety of Sandwiches Served on White and Brown Bread

Rosé Roast Beef with Horseradish Mayonnaise

Montréal Smoked Meat

Farm Fresh Egg Salad with Chives

Cucumber, Tomato and Red Onion

Tuna Salad with Scallions and Celery

Roast Turkey with Mango Chutney

Black Forest Ham and Aged Cheddar

Assortment of Cookies and Pastries

Coffee and Tea

12.95 per person

Build Your Own Deli Counter

Chef's Daily Soup

Relish Tray

Baskets of Breads:

Rye, Ciabatta, French and Multigrain Baguettes, Good Hearth, Focaccia and Marble Rye
Garden Salad with Saskatoon Berry, Sundried Tomato, Fat-Free Raspberry Vinaigrette
and Peppercorn Ranch Dressings

Smoked Gouda, Applewood Smoked Cheddar and Gruyere Cheeses

Cucumber and Tomato Slices

Platter of Cold Cuts:

Genoa Salami, Prosciutto, Capicola

Condiments

Assortment of Cookies and Pastries

Coffee and Tea

13.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Business Luncheon

Scandinavian Open-Face and California Wrap Buffet

Chef's Daily Soup

Relish Tray

Tossed Salad with Saskatoon Berry, Sundried Tomato, Fat-Free Raspberry Vinaigrette
and Peppercorn Ranch Dressings

French and Multigrain Baguettes with:

Brie and Prosciutto

Roast Chicken, Cilantro and Curry Wrap

Smoked Salmon Bagel with Capers, Cream Cheese and Chives

Vegetarian Wrap with Sweet Chili Mayo

Baby Shrimp with Fresh Dill on Crostinis

Black Forest Ham with Aged Cheddar Cheese in a Tomato Wrap

Grilled Vegetables with Smoked Gouda

Assortment of Cookies and Pastries

Coffee and Tea

14.95 per person

Buffet Enhancements

Vegetable Tray or Cheese or Fruit Tray or Caesar Salad or Pasta Salad or Potato Salad

1.75 per item

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Business Luncheon

Plate Service

Priced Per Person

Luncheons Include the following:

- Medley of Seasonal Greens with a Peppercorn Ranch Dressing
- Freshly Baked Rolls and Butter
- Chef's Choice of Potato or Rice
- Sautéed Garden Vegetables
- Choice of Entrée
- Choice of Dessert
- Coffee and Tea

Choice of Entrée

Penne tossed with Tomato Sauce and Spolumbo, Calabrese Sausage	12.95
Tender Breast of Chicken Grilled with Light, Lemon Pepper Sauce	14.95
Roast Hot Turkey Breast Sandwich, Gravy and Cranberry Sauce	14.95
English Cut Roast Beef Au Jus with Yorkshire Pudding.....	15.95
Country Roast Pork with Blueberry Confit.....	15.95
Chicken Vol Au Vent with Mushrooms Veloté	14.95
Miso Glazed Salmon	16.95

Choice of Dessert

- Chocolate Mousse Cake, Raspberry Coulis
- Banana Chocolate Cake, Warm Caramel Sauce
- Lemon Swirl Cheesecake, Blueberry Coulis
- Peach and Apple Crumb Flan
- Fresh Fruit Cup

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Business Luncheon

Buffet Service

Minimum of 40 People

Luncheon Buffets Include the following:

Medley of Seasonal Greens with Assorted Dressings

Freshly Baked Rolls and Butter

Italian Pasta Salad with Sun-Dried Tomatoes or Two Chef's Choice Salads

Fresh Vegetable Platter with Dill and Herb Dip

Seasonal Fruit Tray

Chef's Choice of Potatoes or Rice Pilaf

Sautéed Garden Vegetables

Choice of Entrée

Assortment of Cookies and Pastries

Coffee and Tea

Entrées

Roast Baron of Alberta Beef au Jus.....	17.95
Grilled Breast of Chicken Rubbed with a Blend of Three Herbs.....	15.95
Chicken or Beef Stir-Fried in Orange Teriyaki Glaze	14.95
Pasta Buffet - Three Kinds of Pasta served with Tomato and Alfredo Sauce and Garlic Toast.....	14.95
Roast Pork Loin with Jamaican Rum Glaze.....	15.95
Poached Salmon served in a Lemon Butter Cream Sauce.....	17.95

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Luncheon Barbecue

By the Pool or on the Patio

Tomato and Onion Salad with Fresh Basil and Balsamic Vinaigrette
Medley of Seasonal Greens with Saskatoon Berry and Maple Vinaigrette

Focaccia Garlic Toast

Potato Salad

Vegetable Crudites with Peppercorn Ranch Dressing

Entree Selections - Choice of Two

Blackened Salmon with Lime Butter

New York Steak (7 oz.)

Chef's Burger with all the Trimmings

Mediterranean Roasted Vegetable Brochettes

Marinated Thai Chicken Breast with Pineapple Kiwi & Serrano Salsa

Tijuana Taco Bar

Lamb Souvlaki & Tzatziki

Dessert

Seasonal Berries and Stone Fruit

Lemon Meringue Tartlets

Key Lime Tartlets

23.95 per person

(minimum 25 people)

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Dinner Plate Service

Salad Choices

- Tossed Salad with Saskatoon Berry Vinaigrette
- Spinach and Prosciutto Salad with Citrus Mascarpone and Balsamic Vinaigrette
- Baby Heart of Romaine Salad with Parmesan Wafer

Starch Choices

- Roasted Baby Red Potatoes
- Roasted Garlic Mashed Potatoes
- Saffron Basmati Rice
- Stuffed Baked Potato

Seasonal Vegetables

Choice of Entrée

- Prime Rib of Alberta Beef (8 oz.) in Rosemary Cabernet Jus with Yorkshire Pudding 25.95
- English Cut Roast Beef with Black Peppercorn Sauce..... 22.95
- Chicken Supreme Filled with Pistachio Brandy Stuffing and Veloute Crème 22.95
- Sliced Turkey with Cranberry Sage Dressing 21.95
- Chicken Cordon Bleu with Braised Red Cabbage 22.95
- Veal Scallopini with Lemon Capers Beurre Blanc 23.95

Choice of Dessert

- Peach Melba with Raspberry Confit and Toasted Almonds
- Pears Helene with Chocolate Sauce
- New York Style Cheesecake with Seasonal Coulis
- Pecan Pie

- Chocolate Mousse with Dark Chocolate Ganache
- Tiramisu
- Sour Cherry Black Forest Cake with Kirsch
- Strawberries Romanoff (seasonal)

Fruit and Cheese Plate or Chocolate Swan with Grand Marnier Mousse
Add 1.75 per person

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Dinner Buffet

All Dinner Buffets Include the Following:

Relish Tray

Assortment of Garden Salads

Prepared Salads

Fresh Rolls and Butter

Vegetable Crudite with Creamy Peppercorn Ranch Dip

Fresh Fruit Display

Imported and Domestic Cheese Board

Choice of Potatoes: Mashed, Roast, Scalloped, or Rice

Sautéed Garden Vegetables

Entrée Selections - Choice of Two

Sliced Turkey with Cranberry Sage Stuffing

Almond Chicken Breast with Ginger Orange Sauce

Honey Baked Ham with Pan Drippings

Alberta Roast Pork with Apple Cider Sauce

Roast Baron of Alberta Beef Au Jus with Yorkshire Pudding

Roasted Herb Chicken Pieces with Lemongrass

Tri Colour Tortellini in Pesto Cream Sauce

Mizo Glazed Salmon

Dessert

From the Blackfoot Inn Pastry Shop.

Chef's Selection of Cakes, Flans, Pies, Tartlets and Pastries.

Coffee & Tea

23.95 per person

(minimum of 40 guests)

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Gourmet Buffet

Caesar Salad, Tossed Garden Salad, Spinach Salad

Fresh Rolls and Butter

A Selection of Prepared Salads

Seafood Display

Imported and Domestic Cheese Board

Vegetable Platter with Peppercorn Ranch Dip

Fresh Fruit Display with Poppyseed Dip

Sliced European Deli Meats

Spanish Olives and Marinated Vegetables

Herb Roasted Potatoes or Saffron Basmati Rice

Chef's Choice of Sautéed Garden Vegetables

Prime Rib of Alberta Beef Au Jus with Yorkshire Pudding

Entree Selections - Choice of Two

Roast Turkey with Cranberry Sage Stuffing

Roast Pork with Apricot Shallot Demi Glaze

Seafood Medley of Shrimp and Scallops Sautéed in Lemon Butter & Saffron

Leg of Lamb Grand Veneur

Hickory Smoked Salmon with Mango Peach Salsa

Chicken Penne Primavera with Alfredo Sauce

Grilled Chicken Breast topped with Tomato Salsa and Baked Brie

Dessert

From the Blackfoot Inn Pastry Shop.

Chef's Selection of Cakes, Flans, Pies, Tartlets and Pastries.

Coffee & Tea

29.95 per person

(minimum of 40 guests)

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Reception Alternatives

Cold Hors D'Oeuvres & Canapés

Pacific Smoked Salmon Canapés.....	16.95 per dozen
California Rolls with Wasabi and Pickled Ginger	8.95 per dozen
Prosciutto Coronets with Fresh Cantaloupe and Honeydew	15.00 per dozen
Devilled Eggs with Caviar.....	8.95 per dozen
Shrimp Cocktail	16.50 per dozen

Hot Hors D'Oeuvres

Barbecue Meatballs	8.25 per dozen
Spiced Sausage in Puff Pastry	8.25 per dozen
Salt and Pepper Chicken Wings	10.95 per dozen
Shrimp and Crab Spring Rolls.....	8.95 per dozen
Pork Pot Stickers with Chili Oil and Red Vinegar	10.95 per dozen
Shrimp and Scallop Skewers with Citrus Salsa.....	17.95 per dozen
Breaded Fantail Shrimp	13.95 per dozen
Phyllo Pastry Triangles stuffed with Spinach and Feta Cheese.....	14.95 per dozen
Chicken Satays with Spicy Thai Peanut Sauce	14.95 per dozen
Lamb Souvlaki with Tzatziki.....	15.95 per dozen
Marinated Dry Pork Ribs	11.95 per pound

Savoury Snacks

Tortilla Chips with Salsa	3.95 per basket
Dry Snacks - Chips, Pretzels, Cheezies, Popcorn.....	3.95 per basket
Spanish Olive Tray	2.50 per person

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Sandwich Platter and Wraps

A Delicious Selection of Rosé Roast Beef with Horseradish Mayonnaise, Montréal Smoked Meat, Farm Fresh Egg Salad with Chives, Cucumber, Tomato and Red Onion, Tuna Salad with Scallions and Celery, Roast Turkey with Mango Chutney, Black Forest Ham and Aged Cheddar (6 pieces per person)

7.95 per person

Scandinavian Open Face Sandwiches and Wraps

Brie and Prosciutto, Roast Chicken and Cilantro Curry Wrap,
Smoked Salmon Bagel with Capers, Cream Cheese and Chives,
Vegetarian Wrap with Sweet Chili Mayonnaise, Baby Shrimp with Fresh Dill on Crostinis,
Black Forest Ham with Provolone Cheese in a Tomato Wrap, Grilled Vegetables and Smoked Gouda

9.95 per person

Chef Attended Stations

(minimum of 40 guests)

Shrimp Flambé Provencale (4 pieces per person) 5.00 per person
Carved Roast Baron of Beef on Dollar Buns (2 per person) 5.00 per person
Bloody Mary Oyster Bar (3 per person) 7.50 per person

Cold Displays

Shrimp Tower (100 pieces) 150.00
Side of Atlantic Smoked Salmon 65.00
Garden Vegetable Tray with Creamy Peppercorn Ranch Dressing 3.95 per person
Seasonal Fresh Fruit Display - seasonal fruit tray 3.95 per person
Deli Meat Platter - with fresh baked buns and condiments 4.95 per person
Cheese Tray with Crackers 4.95 per person

Desserts

Chocolate Dipped Strawberries Rolled in Almond Roca (in season) 11.95 per dozen
Profiteroles Filled with Pastry Cream and Raspberry Coulis 8.95 per dozen
Petit Fours - handmade, individual French Pastries 31.50 per dozen
Cookies and Squares 11.95 per dozen

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Bar Service

Spirits and Punches

The service of alcoholic beverages is subject to the inclusion of food.

The Blackfoot Inn must provide all liquor and wine served in public function rooms, licensed by the AGLC.

Alberta liquor laws do not permit beverage service before 10:30 am (11:00 on Sundays and Holidays).

All persons must be 18 years of age or older to consume alcoholic beverages.

Host Bar

This arrangement is recommended when the convener hosts the reception. If beverage sales total less than \$750.00,

a bartender fee of \$20.00 per hour will apply, for a minimum of three hours.

Cash Bar

This arrangement is recommended when guests of the party purchase cocktails on an individual basis.

If the beverage sales total less than \$750.00 a bartender fee of \$20.00 per hour will be applied for a minimum of three hours.

If a ticket seller is required, a fee of \$15.00 per hour will be applied, for a minimum of three hours.

Standard Bar

All standard bars are equipped with the following products:

Rye, Scotch, Vodka, Gin, White Rum, Dark Rum, Red and White House Wine, Domestic Beer and Light Beer

Prices

	Host	Cash
Regular Brands (1 oz.).....	4.50	4.75
Premium Brands (1 oz.).....	5.00	5.50
Domestic Beer.....	4.50	4.75
Imported Beer (including Big Rock).....	5.00	5.50
Premium Liqueurs (1 oz.).....	5.00	5.50
Cognac VSOP (1 oz.).....	6.00	7.00
Red or White House Wine (5 oz.).....	4.50	5.50
Soft Drinks, Juices.....	1.25	1.50
Bottled Water, Sparkling Water (San Pellegrino).....	2.25	2.50

Cash Bar Prices Include G.S.T.









Punch

Fruit Punch (serves 50 guests)	35.00
Rum Punch (serves 50 guests)	75.00
Mulled Wine (serves 50 guests)	75.00

Prices subject to change. All prices subject to a 17% gratuity and 6% G.S.T.



Room Specifications

Room Name	Square Feet	U-Shape	Theatre	Boardroom	Classroom	Hollow Square	Dinner	Dinner Dance	Reception
									
Blackfoot Ballroom	3196	80	260	80	168	80	225	200	350
Heritage	2184	60	250	60	125	60	150	130	300
Sundance 1 and 2	1565	50	100	40	60	40	72	72	100
Sundance 2	945	30	60	30	40	32	48	40	70
Sundance 1	620	18	30	25	20	24	32	-	40
Macleod	1375	30	70	40	40	40	72	62	60
Sierra	890	20	40	30	30	-	32	-	50
Nakoda	690	20	40	25	24	16	40	-	50
Kanata	750	18	30	25	20	-	32	-	40

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