

Group Breakfast Menus (Minimum of 15 guests)

All breakfasts are served buffet style and include coffee, tea and fruit juice.

The Continental

\$12 per person

An assortment of fresh baked pastries, muffins, croissants, cinnamon buns, fresh cut fruit, berries and yogurt granola parfait.

The Healthy Quick Start

\$13 per person

Our heart healthy breakfast featuring low fat high fiber muffins, hot oatmeal with skim milk, yogurt granola parfait, cottage cheese, variety of seeds, berries and fresh cut fruit.

Breakfast Sandwich

\$15 per person

An assortment of breakfast style sandwiches featuring an array of fillings that include eggs, sausage, ham bacon, tomato and cheese. Vegan, vegetarian and gluten free options are also available.

Traditional Eggs Benedict

\$18 per person

Enjoy perfectly poached eggs nestled in smoked honey ham on a toasted English muffin and smothered in rich buttery hollandaise sauce. Served with our breakfast potatoes, assorted pastries and fresh cut fruit.

The Alberta Classic Breakfast

\$20 per person

Crisp smoked bacon, browned pork sausage, cheese infused scrambled eggs, golden French toast, hash browns, assorted pastries and fresh cut fruit.

Denham Signature Brunch

\$30 per person

A bountiful feast featuring fresh tossed greens, creamy coleslaw, broccoli salad, crisp vegetable platter assortment of cheeses, assorted pickles, fresh carved ham, smoked bacon, sausage, eggs benedict, scrambled eggs, chicken supreme, seafood penne pasta, blueberry pancakes, oven roasted potatoes and assorted pastries. Included are fresh cut fruit and our signature dessert display.

Inquire about adding flambé or omelette stations!

Additional Breakfast Enhancements

French toast or pancakes	\$3 per person
Hot oatmeal	\$3 per person
Yogurt/Granola parfaits	\$3 per person
Muffins/Pastries/Croissants	\$3 each
Hard Boiled Eggs	\$2 each
Stuffed Breakfast Pastry	\$5 per person
Breakfast Monte Cristo	\$5 per person
Breakfast Flatbread	\$5 per person
Pretzel Slider	\$5 per person

All food items are subject to a 17% service charge and 5% GST.

Prices are subject to change without notice



Theme Coffee Breaks

Citrus Break \$10 per person

Lemon Tarts
Grapefruit and Orange Segments
Lime Jell-O Parfaits
Lemon Iced Tea and Orange Juice
Fresh Brewed Coffee & Assorted Teas

Chocolate Lovers \$14 per person

Chocolate Dipped Strawberries
Double Chocolate Cookies
Brownies
Chocolate Mousse
Fresh Brewed Coffee & Assorted Teas

Winter Warm Up \$10 per person

Fresh Baked Assorted Cookies
Hot Chocolate
Hot Apple Cider
Fresh Brewed Coffee & Assorted Teas

Keep Fit \$12 per person

Fruit & Yogurt Parfaits
Granola Bars
Fresh Fruit and Fresh Fruit & Cheese Kabobs
Assorted Fruit Juice
Fresh Brewed Coffee & Assorted Teas

The Mexican \$14 per person

Tortilla Chips & Salsa
Cajun Snack Mix
Non Alcoholic Lime and Strawberry Margaritas
Fresh Brewed Coffee & Assorted Teas

Afternoon at the Movies \$10 per person

Hot Buttered Popcorn
Twizzlers
M & M's
Assorted Pop
Fresh Brewed Coffee & Assorted Tea

All food items are subject to a 17% service charge and 5% GST.
Prices are subject to change without notice



Coffee Breaks

Hot Beverages

Fresh Brewed Seattle's Best Coffee

12 cups carafe	\$25
24 cups urn	\$50
36 cups urn	\$65
Tazo Tea [each]	\$3

Cold Beverages

Assorted Fruit Juice [each]	\$3
Soft Drinks [cans]	\$3
Soft Drinks [jugs]	\$10
Bottled Water [each]	\$3

Breads, Pastries, and More

Fresh Fruit Plate [per person]	\$4
Vegetable Platter and Dip [per person]	\$4
Assorted Loaves [slices]	\$2
Cinnamon Buns [each]	\$3
Muffins/Danish/Croissants [each]	\$3
Fresh Baked Cookies [each]	\$2
Granola Bars [each]	\$3
Assorted Dainties [each]	\$3

Beverage Enhancements

Sparkling Flavored Water	\$5.50 each
Flavored Vitamin Water	\$5.50 each
Starbucks Frappuccino	\$5.50 each

Unique Snack Options

Build Your Own Trail Mix Bar	\$5 per person
Fruit Kebabs & Honey Yogurt Dip	\$5 per person
Kettle Cooked Seasoned Chips	\$3 per person
Seasoned Popcorn	\$3 per person

All food items are subject to a 17% service charge and 5% GST.

Prices are subject to change without notice



LUNCH PLATE SERVICE SELECTIONS

Served from 11:00 am – 3:00 pm

All plate service lunches are three courses including a pre-selected starter, entrée, and dessert for your group. Coffee, tea and fresh artisan rolls and butter are also included.

Starter

Fresh Tossed Greens with House Dressing
Classic Caesar Salad with Fresh Shaved Parmesan Cheese
Prairie Beef & Barley Soup or Chef's Soup du Jour

Entrées

Slow Roasted AAA Alberta Beef with Horse Radish, Creamy Whipped Potatoes, Red Wine Infused Pan Gravy and Baby Carrots	\$35 per person
Roasted Pork loin with Apple Chutney, Garlic Mashed Potato, Garlic Roasted Asparagus	\$30 per person
Country Style Fried Chicken, Oven Roasted Potato, Sweet Kernel Corn	\$25 per person
Beer Battered North Atlantic Haddock with Tartar Sauce, Creamy Coleslaw and Golden Potato Wedges	\$20 per person
Spaghetti and Meatballs Baked with Mozzarella and Parmesan Cheese Served with a Garlic Bread	\$20 per person
Three Cheese Tortellini with Roasted Red Pepper Sauce and Parmesan Cheese	\$18 per person

Desserts

Lemon Tart with Seasonal Berry Compote
Rich Chocolate Bread Pudding with Vanilla Sauce
Home Baked Apple Pie with Caramel Drizzle
Vanilla Crème Brulée with Fresh Berries
Cho-Co-Late with Coconut Mousse & Caramel Drizzle

All food items are subject to a 17% service charge and 5% GST.
Prices are subject to change without notice



One Day Meeting Package

All inclusive package featuring . . . Continental Breakfast on arrival . . . Luncheon of your choice . . . Afternoon Energy Break . . . All Day Seattle's Best Coffee & Tazo Tea Service...Pop with your lunch

Continental Breakfast

Fruit Juices | Miniature Danish Pastries | Fresh Fruit Kabobs with Vanilla-Yogurt Dip
Granola Yogurt Parfaits (choice of Vanilla Strawberry or Blueberry Honey) and Whole Fruit

Luncheon Options

Classic Soup and Sandwich

\$28 per person

A unique assortment of Fresh Sandwiches | Buns | Wraps | Coleslaw | Fresh Vegetables and dip |
Chef's Soup du Jour or Our Famous Prairie Beef & Barley Soup | Decadent Miniature Mousses

Hot Sandwich Luncheon

\$29 per person

Choose one- Philly Cheese Steak | BBQ Pulled Pork | Meatballs with Marinara
Fresh Sliced French Bread | Panini Rolls | Classic Potato Salad | Greek Goddess | Fresh Vegetables
and Dip | Soup du jour or Our Famous Prairie Beef & Barley Soup | Decadent Miniature Mousses

Slider Bar

\$29 per person

Signature sliders – Beef | Chicken | BBQ Pulled Pork | Baskets of fries (Regular, Sweet
Potato or Natural Cut) Crisp Vegetables and Dip | Decadent Miniature Mousses

New York Deli Luncheon

\$28 per person

Sliced Ham | Roasted Turkey Breast | Shaved Roast Beef | Salami | Tuna Salad | Provolone | Swiss | Cheddar
Marble Cheeses | Lettuce | Sliced Tomato | Red Onions | Sliced Peppers | Dill Pickles | Horseradish
Mustard | Dijon Mustard | Garlic Aioli | French bread | Artisan Rolls | Marble Rye | Classic Potato Salad
Pesto Pasta Salad | Fresh Vegetables and Dip | Decadent Miniature Mousses

South Western Buffet

\$30 per person

Chicken or Beef Fajitas- Warmed Tortillas | Salsa | Cheddar Cheese | Sour Cream
Spanish Rice | Re-fried Beans | Corn Tortilla Chips | Classic Potato Salad | South West Citrus Shrimp Salad
Decadent Miniature Mousses

Italian Buffet

\$30 per person

Choose One Pasta- Homemade Baked Lasagna | Mushroom Ravioli | Chicken Alfredo | Cheese Flatbread
Bocconcini Skewers | Pesto Pasta Salad | Mighty Caesar Salad | Decadent Miniature Mousses

Hot Lunch Buffet

\$35 per person

Choose One Entree

Dijon Crusted Pork loin with Honey Mustard Sauce | Herb Roasted Chicken | Braised Beef Ribs
Steamed Cod with Ginger-Garlic Sauce | Chicken Breast with Sweet and Sour Cherry Glaze
Whipped Potato or Rice Pilaf | Sweet Peas & Glazed Carrots | Fresh Garden Greens & Dressings
Classic Potato Salad | Coleslaw | Broccoli Raisin Salad | Fresh Vegetables & Dip
Fresh Baked Rolls and Butter | Homemade Apple Crisp

Choose Fresh Carved Roast Beef for an additional \$3 per person



One Day Meeting Package [continued]

Energy Break Choices (choose one)

- Fresh Baked Cookies
- Build Your Own Trail Mix Bar
- Fresh Fruit Kebabs & Honey Yogurt Dip
- Kettle Cooked Seasoned Chips
- Granola & Power Bars
- Seasoned Popcorn

One Day Meeting Package Enhancements

Breakfast Enhancements

Stuffed Breakfast Pastry (Bacon and Eggs)	\$5 per person
Breakfast Flat Bread (Beef, Egg & Hollandaise)	\$5 per person
Pretzel Slider (Sausage Patty, Egg & Cheese)	\$5 per person
Turkey and Bacon Monte Cristo	\$5 per person
Full Breakfast Buffet	\$15 per person
Omelette Station	\$15 per person

Beverage Enhancements

Assorted Soft drinks	\$3 each
Flavored Vitamin Water	\$5.50 each
Monster Energy Drinks	\$5.50 each
Starbucks Frappuccino	\$5.50 each

Luncheon Enhancements

Four-Cheese Flatbread	\$5 per person
Vegetable Flatbread	\$4 per person
Carved Alberta Roast Beef <i>(For a minimum of 25 guests)</i>	\$3 per person
Flambé Dessert Station	\$5 per person

All food items are subject to a 17% service charge and 5% GST.
Prices are subject to change without notice



Buffet Style Luncheons

Classic Soup and Sandwich

A unique assortment of Fresh Sandwiches | Buns | Wraps | Classic Potato Salad | Coleslaw
Fresh Vegetables and Dip | Chef's Soup du Jour or Our Famous Prairie Beef & Barley Soup
Decadent Miniature Mousses

\$20 per person

Hot Sandwich Luncheon

Choose one- Philly Cheese Steak | BBQ Pulled Pork | Meatballs with Marinara | Fresh Sliced
French Bread | Panini Rolls | Classic Potato Salad | Greek Goddess | Fresh Vegetables and Dip
Soup du jour or Our Famous Prairie Beef and Barley Soup | Decedent Miniature Mousses

\$22 per person

Slider Bar

Signature sliders – Beef | Chicken | BBQ Pulled Pork
Baskets of fries –Regular | Sweet Potato | Natural Cut
Crisp Vegetables and Dip | Decedent Miniature Mousses

\$22 per person

New York Deli Luncheon

Sliced Ham | Roasted Turkey Breast | Shaved Roast Beef | Salami | Tuna Salad | Provolone | Swiss
Cheddar | Marble Cheeses | Lettuce | Sliced Tomato | Red Onions | Sliced Peppers | Dill Pickles
Horseradish | Mustard | Dijon Mustard | Garlic Aioli | French bread | Artesian Rolls | Marble Rye
Fresh Vegetables and Dip | Classic Potato Salad | Pesto Pasta Salad | Decedent Miniature Mousses

\$25 per person

South Western Buffet

Chicken or Beef Fajitas- Warmed Tortillas | Salsa | Cheddar Cheese | Sour Cream
Spanish Rice | Re-fried Beans | Corn Tortilla Chips | Classic Potato Salad | South West Citrus
Shrimp Salad | Decadent Miniature Mousses

\$26 per person

Italian Buffet

Choose One- Homemade Baked Lasagna | Mushroom Ravioli | Chicken Alfredo | Cheese Flatbread
Bocconcini Skewers | Pesto Pasta Salad | Mighty Caesar Salad | Decedent Miniature Mousses

\$26 per person

Hot Lunch Buffet

Choose One Entree
Dijon Crusted Pork loin with Honey Mustard Sauce | Herb Roasted Chicken | Braised Beef Ribs
Steamed Cod with Ginger-Garlic Sauce | Chicken Breast with Sweet and Sour Cherry Glaze
Whipped Potato or Rice Pilaf | Sweet Peas & Glazed Carrots | Fresh Garden Greens & Dressings
Classic Potato Salad | Coleslaw | Broccoli Raisin Salad | Fresh Vegetables & Dip
Fresh Baked Rolls and Butter | Homemade Apple Crisp

\$30 per person

Choose Fresh Carved Roast Beef for an additional \$3 per person

All food items are subject to a 17% service charge and 5% GST.
Prices are subject to change without notice



Receptions

Whether to compliment cocktails prior to dinner or as a stand-alone event our culinary team can assist in creating a memorable experience!

Traditional Platters (price per person)

Fresh Vegetable & Dip	\$4
Cheese and Cracker	\$5
Fresh Fruit	\$4
Deli Meat and Cracker	\$6

Hot Hors d' oeuvres \$18 per dozen

Vegetable Spring Rolls
Bacon Wrapped Water Chestnuts
Sweet Chili Pork Ribs
Assorted Flavored Chicken Wings
Stuffed Mushroom Caps

Cold Hors d' oeuvres \$16 per dozen

Chef's Canapé Creations
Shrimp Cocktail
Devilled Eggs
Bruschetta on Croustades

Dips for 25 to 30 people \$45 each

Roasted Pepper served with Parmesan Bread Sticks
Spinach Dip with Sour Dough Bread
Crab and Avocado Dip with Tostados

Live Food Stations

Seafood Flambé	Prawns and scallops flambéed in Sambuca	\$7 per person
Pasta	Pasta with Creamy Alfredo or Meaty Bolognese	\$6 per person
Dessert Flambé	Bananas sautéed in Brown Sugar & Brandy	\$5 per person
Potato Bar	Whipped potato/Yams/braised beef/grated cheese Chives/bacon curls/sour cream/homemade salsa	\$5 per person
Slider Station	Classic Beef/Spicy Chicken/BBQ Pulled Pork	\$7 per person
Fresh Carved Alberta Beef	with rolls and condiments	\$10 per person

Traditional Platters (price per person)

Seafood Platter	\$7
Assorted Sandwiches	\$8
Assorted Pickles	\$4
Trio of Dips with Naan Bread	\$5

Deluxe Hors d' oeuvres \$20 per dozen

Phylo Shrimp with Mango Salsa
Jack Daniel's Beef Lollipops
Apple Brie Tartlets
Fig & Brie Canapés
Bacon Wrapped Scallops

Premium Hors d' oeuvres \$25 per dozen

Beef or Chicken Skewers -Teriyaki-Sesame Dip
Mini Chicken Quesadillas
Mini Yorkshire's stuffed with Shaved Prime Rib finished with Dijon-Horseradish Dip
Mini Beef Wellington

All food items are subject to a 17% service charge and 5% GST.
Prices are subject to change without notice

Enhance your package with any of the following:

Assorted Dainties	\$3 per person
Assorted Mousse and Fruit Parfaits	\$4 per person



Bar Services

Host Bar

The host is charged for consumption on a per drink basis. Host bars are subject to a 17% gratuity and 5 % GST. If bar sales are over \$750 there is no charge for the bartender.

Regular Highballs	\$5.50	House Wine	\$6.50
Premium Highballs	\$6.50	Coolers	\$6.50
Domestic Beer	\$5.50	Liqueurs	\$7.50
Imported Beer	\$6.50	Soft Drinks/Juice	\$3

Cash Bar

Individuals pay for their own drinks on a cash basis. Cash bar prices include GST. If sales are over \$750 there is no charge for the bartender.

Regular Highballs	\$6.50	House Wine	\$7.50
Premium Highballs	\$7.50	Coolers	\$7.50
Domestic Beer	\$6.50	Liqueurs	\$7.50
Imported Beer	\$7.50	Soft Drinks/Juice	\$3

Corkage Bar

For groups who would like to supply their own liquor, a corkage fee per person will be charged. This fee covers all mix, ice, glasses and condiments. A liquor license is required and must be delivered with the liquor. Please note that homemade wine and beer are not allowed. All corkage bars will be charged for each bartender.

Full Corkage	\$12.50
Wine Corkage	\$7 [per 750 ml bottle]
Non-alcohol corkage	\$5

Bartender

All beverage service must be provided by a professionally trained bartender employed by the hotel. A bartender will be provided for bar service at \$20.00 per hour [Subject to 17% gratuity and 5% GST with a minimum 3 hour charge]. For functions over 100 people, two bartenders will be supplied. One hour for set-up and take down will be charged.

Additional Enhancements

Non-Alcoholic Fruit Punch	\$35 per Bowl
Fruit Punch with alcohol included	\$75 per Bowl

Wine list available upon request

All food and beverage items are subject to a 17% service charge and 5% GST.

Prices are subject to change without notice



Premier Dinner Buffet Minimum of 25 guests

Cold Selections

Tossed Salad with Assorted Dressings | Caesar Salad

Includes

Classic Potato Salad | Broccoli and Raisin | Creamy Coleslaw | Greek Goddess Cheddar | Swiss | Marble | Monterey Jack Cheese | Assorted Pickles | Stuffed Olives
Fresh Artisan Breads | Whipped Butter

Carved Entrees (choose one)

Carved Slow Roasted AAA Alberta Beef | Sage Rubbed Turkey Breast with Walnut Stuffing
And Savory Pan Gravy | Grilled Blackened Striploin with Onion & Black Pepper Au Jus
Herb Crusted Pork Loin in Apple Port Reduction | Brown Sugar Glazed Ham with Pineapple-Rum Sauce
Slow Roasted Prime Rib with Yorkshire Pudding with Garlic Infused Au Jus (Add \$5 per person)

Additional Entrée Selections

Garlic Sautéed Breast of Chicken in Marsala Mushroom Sauce | Coconut Crusted Chicken Thigh
In Orange-Ginger Buerre Blanc | Petite Beef Tips in Shitake and oyster Mushroom Jus Lie
Tender Pork Loin with Mushrooms in Burgundy Wine Reduction | St. Louis BBQ Ribs
Pan Seared Fillet of Alaskan Salmon in Lemon Chive Buerre Blanc | Cabbage Rolls and Perogies

Starch (choose one)

Garlic Whipped Potato | Potato Au Gratin | Herbed Roasted Potato | Confetti Rice Pilaf | Steamed Jasmine Rice

Vegetables (choose two)

Honey Glazed Baby Carrots | Roasted Root Vegetables | Baby Squash | Steamed Broccoli and Cauliflower
Seasonal Steamed Vegetables | Green String Beans | Cheese Sauce [add \$1 per person]

Desserts

Mini Mousses | Cheesecakes | Tortes | Fresh Fruit | Other Decadent Desserts

\$35 per person {2 Entrees}

\$38 per person {3 Entrees}

Includes Coffee and Tea

Buffet Enhancements

Live Pasta Station	Ask your catering consultant for details	\$6 per person
Potato Bar	Whipped potato yams braised beef grated cheese chives bacon curls sour cream homemade salsa	\$5 per person
Seafood Bar	Shrimp Mussels Crab Smoked Salmon	\$10 per person
Midnight Lunch	Deli meats cheeses potato salad coleslaw pickles breads	\$10 per person

All food items are subject to a 17% service charge and 5% GST.

Prices are subject to change without notice



Plated Dinner Selections

All dinners include fresh baked rolls and butter, coffee and Tazo tea

Starters

Soups

Cream of Asparagus Soup with truffle Cream
Butternut Squash Soup with balsamic infusion
Wild and Portabella Mushroom Soup

Salads

Tomato and Boccioni balsamic vinaigrette
Caesar Salad with fresh Parmesan Curls
Spring and Micro Greens with Vinaigrette

Entrees

Alberta Prime Rib Roast with Yorkshire Pudding and Rosemary Au-Jus
Prosciutto Wrapped Pork Tenderloin with Wild Mushroom Sauce
Traditional Roast Turkey with Savory Sage Stuffing and Cranberry Sauce
Chorizo Stuffed Chicken Breast with Balsamic Mushroom Sauce
Fillet Mignon 8 oz. Charbroiled and Topped with Peppercorn Demi-Glace
Maple Glazed Wild North Atlantic Salmon Fillet

Vegetarian Options

Stuffed Portobello Mushroom or Roasted Peppers Stuffed with Wild Rice
Three Cheese Tortellini or Vegetable Stir Fry [no potato or vegetable option]

Potato

Roasted Fingerling, Duchess, Parisian
Garlic Whipped or Roasted Baby Red

Vegetables

Root Vegetable Medley, Broccoli & Cauliflower
Green Bean Almandine or Honey Glazed Carrots

Dessert Selection

Crème Brulee | Fresh Strawberries in Grand Marnier |
Fresh Fruit in Cream | White and Dark Chocolate Mousse |
Mile High New York Cheese Cake with Strawberry Compote

All food items are subject to a 17% gratuity and a 5% GST tax.
Prices are subject to change without notice



CONFERENCE & MEETING SERVICES

Welcome to the Denham Hospitality Group, offering 2 full service locations. The Best Western PLUS Denham Inn & Suites, a 95-room hotel and The Days Inn Edmonton Airport, a 116 room hotel both located 5 minutes from the Edmonton International Airport and Nisku Industrial Park. We offer over 10,000 square feet of first class meeting space - ideal for corporate training seminars, board meetings, and sales and marketing presentations, or any important meeting where the utmost in comfort and flexibility is essential. Whether you need to accommodate 10 or 100, our meeting rooms offer everything you need to make your meeting a success.

Accommodations

Business Plus Mini-Suites - exclusively designed for the business traveler and feature a King bed, separate sleeping & sitting areas, high speed Internet access, large work desk with ergonomic chair, microwave and mini-fridge

Serenity Suites featuring pillow top King bed, fireplace, 42" LED flat screen television, whirlpool hot tub - essential

Executive accommodations

Extended Stay Suites [Days Inn Edmonton Airport only]

Standard amenities include room service, guest laundry, data ports, coffee / tea makers

Iron & ironing board, hair dryer, in-room movies & video games and voice mail

Earn rewards points with every stay

Complimentary deluxe Hot Breakfast and courtesy airport shuttle service

Area Information

Located in the heart of Leduc with a movie theatre, outdoor swimming pool and several downtown restaurants and shops are all within walking distance of the hotels

Convenient access to Leduc Golf & Country Club, Red Tail Landing Golf & Country Club and the LRC

26 kilometers from the City of Edmonton

5 minutes from the Edmonton International Airport

Catering

We offer an extensive catering menu, including our convenient One Day Meeting Packages to assist you in your planning. Should your group want to have lunch outside your meeting surroundings, the fresh carved Alberta Beef Lunch Buffet served in O'Brians Restaurant and Grill at the Best Western offers the ideal option. When your meeting adjourns, delight in the fine spirits and comfortable surroundings of Slate or Jonathan's Lounge or refresh yourself in our fitness room and whirlpool.

Audio - Visual Equipment & Meeting Accessories

LCD Projector

Polycom Conference Phone

Wireless Lapel Microphone

Flipchart

Computer Speakers

Laptop Computer

Screen-5"

Screen - 8'



Contact: Carol Borovic, Sales & Catering Manager catering@denhaminn.com Direct: 780-612-9836

www.bestwesterndenham.com www.daysinnedmontonairport.com

Best Western Denham Inn and Suites

High Speed Wireless Internet Access

We know that you want to stay connected . . . and fast. With the new Best Western Speed Links program, we offer you High Speed Internet Access in all of our meeting facilities. And better yet - it's free of charge.

Meeting & Conference Rooms [Best Western Denham Inn and Suites]

Denham Boardroom - Prestigiously located on the top floor of our tower, this warm and rich boardroom with seating up to 12 people offers the perfect setting for high-level executive meetings.

Fully equipped with a 72"TV- ready to hook up directly to your laptop and a built in flipchart.

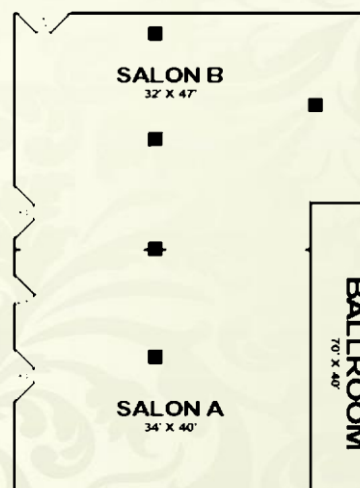
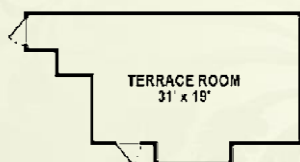
Marquis Room - This elegant and distinguished meeting room with natural lighting provides the ultimate location for important meetings as well as special social occasions.

Terrace Room - Featuring a small outdoor patio, the Terrace Room offers the ideal setting for intimate gatherings and serious training seminars or business meetings.

Discovery Ballroom - This spacious and comfortable venue with the flexibility to suit any occasion offers the right surroundings for corporate meetings and special events. (Comprised of Discovery A & B)

Capacities

Name of Room	Area Size	Theatre	Classroom	Banquet	Reception
Marquis A or B	26' x 27'	55	30	48	60
Marquis Room	52' x 27'	125	70	90	125
Discovery A or B	34' x 40'	125	60	90	125
Discovery	70' x 40'	250	125	200	225
Terrace Room	31' x 19'	55	25	40	50
Denham Boardroom	15' x 26'	Accommodates up to 12 people			



Days Inn Edmonton Airport

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Meeting & Conference Rooms [Days Inn Edmonton Airport]

Denham Room – Located on the second floor overlooking our lobby, this contemporary room features a seating area with fireplace and private washrooms. Comfortably accommodates up to 60 people ,for a reception and it offers the perfect setting for high-level executive meetings.

Explorer Ballroom – Our main floor meeting room offers the ideal setting for serious training seminars or business meetings. Comfortably accommodates up to 120 people in a banquet setting. The Explorer room opens into our lobby with floor to ceiling windows and has convenient access to our front desk & lounge.

Gateway Ballroom – Our largest function room offers 2,600 square feet of comfortable banquet space and is located on our lower level, providing guests the utmost privacy. This spacious meeting room is ideal for large groups up to 150 in a banquet setting and can be set in a variety of configurations. It can also be split into 2 function rooms with a capacity of 80 people each.

Capacities

Name of Room	Area Size	Theatre	Classroom	Banquet	Reception
Denham Room	29' x 30'	55	30	48	60
Explorer A or B	22' x 40'	55	30	48	60
Explorer Room	45' x 40'	150	70	120	150
Gateway A or B	30' x 39'	100	50	75	125
Gateway Room	60' x 39'	190	100	150	225

