Welcome to the

Days Inn Camrose Norsemen!

Are you planning a convention, wedding reception or banquet? Let us make your job easier. Whether your group is small or large, we are happy to host your event.

Located in the friendly community of Camrose, just a short distance from major highways and airports, the Days Inn Camrose Norsemen has everything you need to make your function a success.

It is truly our pleasure to serve you!

Hotel and Food Services

Odin Dining room

Our lovely dining room offers a relaxed but formal atmosphere for your meal-time comfort. The evening menu features everything from seafood to hearty Alberta beef, plus a complete soup and salad bar.
If your group is over 15people, please consult with a catering representative to select a pre-set menu.

Hagar's Café

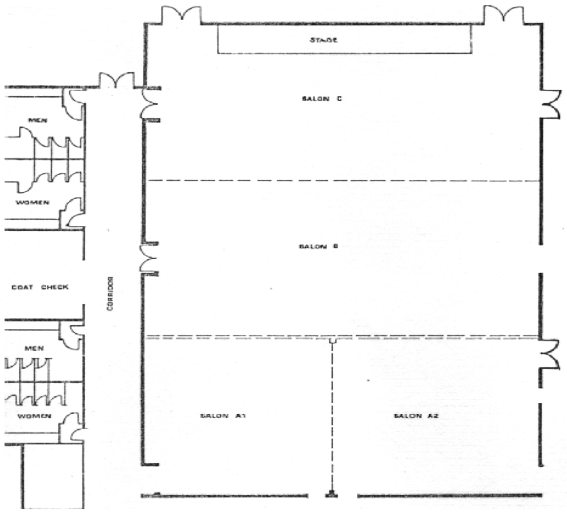
Hagar's café will lift your spirits with its cheery décor and prompt service. The café has a variety of menu choices, daily specials and a complete soup and salad bar. Special dietary requests can be accommodated.

Banquet and Conference

Chandeliers and hardwood floors create an elegant atmosphere in which to hold your special function. Whether buffet or plated service, we offer a variety of menus to choose from.
Black cushioned chairs, white tablecloths and skirting and black or white napkins (if applicable) are included for banquets and meetings in our salons.

Guest Rooms

Our newly renovated guest rooms will satisfy your every need. We are happy to block rooms at 10% off the rate of the day, based on availability. A guest code will be provided for your guests to use when calling or booking online. Please consult with a hotel representative to establish availability.



Salon A1 and A2 (44x70 feet) ($225 each/$450 full)

Adaptable spaces suitable for gatherings from 30 to 150 people or for groups that want to divide into two sessions.

Salon B (26x70 feet) ($450)

For groups up to 100 in size depending on room set up. Perfect for smaller groups who would like a meeting area and an eating area in the same room.

Salon C (32x70 feet) ($450)

For groups of up to 200 people, depending on layout. This space features a stage, perfect or presentations, DJ and bands.

Combinations (102x 70 feet)

All 3 salons can be combined to make space for a gathering up to 400 people. When all walls are open, 60 crystal chandeliers light the space and hardwood floors add to the elegance of the room. This large room is ideal for weddings and conventions as it also has a stage for a head table or entertainment.
Each salon has access to catered meal service, washroom facilities and emergency exits.

Room 202 ($95)

Formal boardroom that will accommodate groups up to 16 people. This room features a boardroom table with leather chairs, washroom, built-in white board, flipchart and access to Wi-Fi.

Catering Terms and Conditions

Deposit

A $500 deposit is required to confirm and hold your booking. The deposit will be applied to your final bill and is non-refundable in case of cancellation unless we are able to rebook the space for equivalent value.

Cancellation

Cancellation fees are as follows:
-Less than a month before function: discounted room rental and half of the meal cost.
-Less than one week before function: discounted room rental and full cost of food service.

Payment

Payment is required in full no later than the day after your event. Direct billing will only be granted to companies who have established credit with the Days Inn in advance.

Decorating

Decorating must take place on the day of your event unless the Salons have not been booked for other groups on the day before your function. If the space is available, we will be happy to have the room ready for you at an agreed upon time.
When decorating, please use only masking tape and remove these with your other decorations. All decorations must be taken down by your party after your event, if garbage, decorations, tape on walls, strings, fishing wire, etc. are left behind in the room, you may be subject to a $200 cleaning fee.
When using candles, please be aware that the base must be stable and fire-retardant for safety reasons.

Gratuity

An 18% gratuity will be added to all meals.

Smoking/Vaping

Provincial law prohibits smoking/vaping in any indoor public area.

Salon/Meeting Room Rental Fees

When a full course meal is served, we will reduce the rental fee by 50%
Should you require a Salon to be reset in a different style on the same day, a labor fee of $200 will be charged.
Additional staging rents for $75.
Flip charts and markers $10
Backdrop rental white or black available $100

SOCAN fee

The Days Inn is required to collect Resound/SOCAN (Society of Composers, Authors and Music Publishers of Canada) license fees from all users of this facility that play music. If you have arranged music for your event, the Days Inn will assess the fees payable by you according to the number of people at your event and whether you will be having a dance.

Late Lunch

Many different food trays and buffets are available for your reception, and we are happy to provide all your coffee and punch services.

Audio/Visual Equipment

Microphones, podiums, screens and extension cords are available at no charge; please request the equipment you may require.
Projectors are available to rent at $25 per day (in house only).

Meal Information

The menus included are suggestions of what we have to offer. If you do not find a meal on our banquet menu to suit your taste, our chef will create a special dinner menu tailored to your specifications. If you can dream it, we can make it!
Special dietary requests can be accommodated. Please advise if any guests have special dietary requirements.
Banquet prices are subject to change due to fluctuating food costs. Prices for all meals will be guaranteed three months prior to an event.
For the protection of our guests, the Days Inn Camrose Norsemen will be the sole provider of food for meals.
Please submit your menu no less then 2 weeks in advance and confirm your final attendance figures 48 hours before your event.
Buffet meals will be displayed for a maximum of 1 ½ hours from the time stated on the even order to ensure the quality and integrity of the product.
We will allow a 5% leeway above or below your confirmed meal count when determining your bill.
If you would like to serve a dinner buffet, but have less than 50 people, the meal price per person will go up $2 for every 10 people below 50. For example, with 40-49 people, add $2 each, for 39-30 people, add $4 each, and so on.
Children ages 6-12 will receive a 25% discount on their meals whether buffet or plated service. Children 5 and under will not be charged when a buffet is served and will receive a 25% discount and smaller portion for plated meals. Please submit the number of children attending as well as the age breakdown when you call to confirm your final attendance numbers.
All meals include white linens, dinnerware, and flatware.
If additional small wares are required for your function, a rental fee may be incurred.

Breaks and Refreshments

Beverages

Coffee (includes Hot Water and Red Rose tea bags)

- $22.95per 10 cups (with Herbal Tea selections & honey $22.95)
- $61.95per 50 cups (with Herbal Tea selections & honey $70)
- $119.95per 100 cups (with Herbal Tea selections &honey $125)

Juice $31.95 per pitcher (approximately 10 glasses)

- Orange, Pink Grapefruit, Apple, Cranberry, Tomato, Iced Tea

Milk (White or Chocolate)

- $23.95 per pitcher (approximately 10 glasses)

Canned Soft Drinks $4.95 each

Bottled Juice $5.95 each

Bottled Water $4.95 each

Punch (Cranberry)

- $52.95 Litres (approximately 40 glasses)

Baked Treats

Muffins $37 per Dozen

Cookies $32 per Dozen

Doughnuts $32 per Dozen

Croissants $20.95 per Half Dozen

Banana, Carrot or Lemon Loaf $37 each

Rice Krispie or Puffed Wheat Squares $21.95 per Dozen

Plain Bagels $20.95 per Half Dozen

Squares Tray

- $61.95 per 50 Pieces
- $41.95 per 25 Pieces

Fruit, Vegetables and Cheese

Fresh Fruit Tray (In Season)

- $115.95 Large Tray (serves approximately 40-50 people)
- $105.95 Medium Tray (serves approximately 25-30 people)
- $95.95 Small Tray (serves approximately 10-15 people)

Fruit Skewers $84.9550 Pieces

Vegetable Tray with House Dip

- $115.95 Large Tray (serves approximately 40-50 people)
- $105.95 Medium Tray (serves approximately 25-30 people)
- $95.95 Small Tray (serves approximately 10-15 people)

Cheddar, Swiss and Mozzarella Cheese Tray (Crackers and Olives)

- $115.95 Large Tray (150 Portions)
- $105.95 Medium Tray (100 Portions)
- $95.95 Small Tray (50 Portions)

Breakfast Buffet Options (Minimum 20 people)

Breakfast #1 $22.95

Bacon, Ham or sausage, scrambled eggs, hash brown potatoes, muffins and biscuits.

Breakfast #2 $22.95

Fresh seasonal fruit tray, ham and cheese quiche, hash brown potatoes, croissants, muffins, and biscuits.

Breakfast #3 $22.95

Fresh seasonal fruit tray, eggs benedict, hash brown potatoes, muffins, biscuits and croissants.

Breakfast #4 $22.95

Milk, hot oatmeal, brown sugar, raisins, slivered almonds, fresh seasonal fruit tray, bagels and muffins, and individual yogurts.

Additional sides

Fruit yogurt (125ml cup) $4.95 per person
Toast station (white, brown & rye) $2.00 per person
Turkey gravy or Beef gravy $2.95 per person
French toast or pancakes $5.95 per person

Regular tea, coffee and fruit juice is provided and included in the base charge. All relevant condiments will be available for selected sides such as jams, butter and syrup.

Prices are subject to change and do not include 5% GST or 18% gratuity.

Mid-Day Buffet Menus (Minimum 20 people)

Buffet #1 $24.95
Soups of the day (One cream based and One broth based) Assorted sandwiches on white and 60% whole wheat bread (ham, cheese & tomato, roast beef, turkey, egg salad, tuna salad and tomato with lettuce)
Potato salad, coleslaw, and dessert table

Buffet #2 $26.95
Soups of the day (One cream based and One broth based) Assorted wraps (Turkey Caesar, Ham & Swiss with lettuce, Chicken salad with pickle and green onion, falafel red pepper & onion, hummus and goat cheese) Fresh fruit tray, potato chips, assorted pickle tray, and dessert table

Buffet #3 $24.95 Add seasoned Chicken Breast strips to Alfredo $5
Caesar salad, Greek salad
Fettuccini with Alfredo & meat sauce OR Lasagna
Grated parmesan cheese, chili peppers, garlic bread sticks, fresh fruit tray and assorted squares

Buffet #4 $27.95 Full soup and salad bar:
Soups of the day (One cream based and One broth based) Freshly baked dinner buns and butter, crisp tossed salad, potato salad, fresh vegetable tray with house dip, seashell pasta salad. Sliced cold meat tray (turkey breast, roast beef, deli ham, corned beef, salami, and pepperoni)
Fresh fruit tray, cottage cheese, jellied salad, assortment of pickles, and dessert table

Buffet #5 $28.95
Protein on a bun (Carved Alberta Beef, Smoked in house Pulled Pork, pulled chicken, or Brisket) Kaiser rolls, mayonnaise, horseradish, barbeque sauce, and mustard
Caesar salad, pasta salad, vegetable marinade, potato chips, and dessert table

Buffet #6 $25.95

Tossed salad, homemade cabbage rolls, perogies, sausage, sauerkraut, and fresh fruit tray

Buffet #7 $28.95

Smoked in house ½ chicken or ½ rack of ribs, French fries, steamed California mixed veggie, Baked beans, and fresh baked cornbread.
Tossed salad, coleslaw, fresh fruit tray and squares.

Carvery Buffet Menu (Minimum 50 people)

Carved Protein selection

Sterling silver roast Alberta beef with horseradish & gravy $37.95
Sterling silver Alberta prime rib with horseradish & gravy $49.95
Roast Alberta turkey & gravy $36.95
Roast ham & honey mustard sauce $34.95

Starch: choose 1

Seasoned rice GF
Mashed potato GF
Roasted potato GF
Baked potato GF (sour cream, bacon bits & green onions) +$2
Scallop potato +$3

Salads: choose 1

Caesar salad
Tossed salad GF

Specialty salads: choose 1

Broccoli Mandarin GF
Spinach salad GF
Greek salad GF
Broccoli salad GF

Vegetable selection: choose 1

Roasted squash and red peppers GF
Broccoli and cauliflower au gratin with cheese sauce
California mix (cauliflower, broccoli & baby carrots) GF

Dessert: choose 3

Chocolate pudding
Berry or cherry cheesecake
Tuxedo cake
Chocolate brownies

Strawberry layer cake
Carrot cake
Assorted desserts (if you can't decide)
GF Desserts available

Add to your buffet:

Smoked Ribs +$14
Smoked Brisket +$12
Smoked Pulled Pork +$12
½ Chicken Smoked +$12
Fresh baked Cornbread +$2
Perogies +$5
Cabbage rolls +$5
Chicken in mushroom wine sauce GF +$8
Teriyaki chicken breast GF +$8
Roasted pork loin GF +$6
Lasagne +$5
Chicken curry (mild or hot) GF +$6
Garlic butter baked salmon GF +$9
Charcuterie board +$8
Salad /pickle selection +$3
- Beets GF
- Banana peppers GF
- Sweet baby pickles GF
- Mixed bean salad GF
- Crudité (fresh veg platter) GF
- Pasta salad veg GF

All gravies are GF, upon request GF dinner buns are available as well as desserts. Special dietary requirements will be catered for given we receive exact numbers and sufficient notice to cost and create dishes. Buffets include our house dinner rolls and butter with all selections.

All buffets include regular tea and coffee.

Prices are subject to change and do not include 5% GST or 18% gratuity

Served Dinner Suggestions

We believe that each dinner is best prepared according to the specifications of the event. For a more personal touch to your dishes please make an appointment with catering so we can create plated packages to your liking. We try our best to cater to all specialty and dietary requirements.

All plated options are served with fresh dinner rolls and butter, your choice of tossed salad or Caesar salad

Protein Options:

7oz. Beef Tenderloin with Creamy Mushroom Sauce $45
6oz. Salmon Fillet with White Wine Dijon Cream Sauce $45
Breaded Pork Cutlet with Apple Sauce $29.95
Roast Loin of Pork with Apple Sauce $29.95
Breaded Veal Cutlet with Brown Gravy $32.95
Roast Prime Rib of Beef with Yorkshire Pudding, au Jus and Horseradish $42.95
Roast 8oz Striploin of Beef with Country Gravy and Horseradish $42.95
Roast Turkey with Sage Dressing and Cranberry Sauce $33.95
Chicken Cordon Bleu with Mushroom Wine Sauce $32.95
Chicken a la Kiev stuffed with Butter & Herbs with Mushroom Wine Sauce $32.95

Starch Options: (pick one)

Baked, Mashed, Oven Roasted, Stuffed Potatoes, or Rice.

Vegetable Options: (pick one)

Maple glazed carrots
Asparagus
California mix (carrots, broccoli, cauliflower)

Dessert Options: (pick one)

Lemon lavender cheesecake
Berry or cherry cheesecake

Triple chocolate mousse
Strawberry layer cake
GF Chocolate Lava Cake

All meals include regular tea and coffee.

Prices are subject to change and do not include 5% GST or 18% gratuity

Appetizer Menu

Take your pick from our appetizers. Build your own combinations. Select 4 of the following for $12 per person. If you would like to select more, every additional is charged at $4 per person.

-Watermelon, feta, mint and balsamic drizzle
-Pepperoni, pickled onion, cherry tomato and cheddar skewers
-BLT skewers
-Honey BBQ meatball skewers with sesame seeds
-Smoked salmon, cream cheese, cucumber and dill
-Cherry tomato, bocconcini and basil skewers
-Wings (10 flavour varieties) with crudité and house made ranch

Late Lunch Menu

Fancy sandwich tray 50 pieces $100.95
Cold sandwich tray (Roast beef, turkey breast, egg salad and deli ham with dill pickles and carrot sticks)
50 Quarter sandwiches $89.95
30 Quarter sandwiches $70.95
Open face bun tray $90.95
50 half buns with roast beef, ham, and egg salad topped with a dill pickle spear
Cheddar, Swiss and mozzarella cheese tray (crackers and olives)
$100.95 large tray (150 portions)
$80.95 medium tray (100 portions)

$50.95 small tray (50 portions)

Hot hors d'oeuvres trays

50 shrimp: battered deep fried $92, garlic or Cajun black tiger $142.95, breaded deep fried $120.95

50 meatballs with plum, ranch, and BBQ dipping sauces $40.95

50 satays: chicken or beef $70.95

50 crispy chicken bites with plum, BBQ and honey mustard dipping sauces $50.95

50 chicken wings with blue cheese, teriyaki, honey garlic and hot dipping sauces $60.95

Fresh fruit tray (In season)

$110.95 large tray (serves approximately 40-50 people)

$91.95 medium tray (serves approximately 25-30 people)

$81.95 small tray (serves approximately 10-15 people)

Fruit skewers 50 pieces $86.95

Vegetable tray with house dip

$100.95 large tray (serves approximately 40-50 people)

$80.95 medium tray (serves approximately 25-30 people)

$70.95 small tray (serves approximately 10-15 people)

Cold meat tray served with buns and butter

(sliced turkey breast, corned beef, deli ham and roast beef)

$150.95 large tray (serves 40-50 people)

$100.95 small tray (serves 20-25 people)

Potato salad $60.95 (approximately 25 people)

Coleslaw $50.95 (approximately 25 people)

Pasta salad $60.95 (approximately 25 people)

Pickle tray (dill spears, sweet mixed, hot peppers, and pickled onions)

$100.95 large tray

$67.95 medium tray

$36.95 small tray

Canapes 50 pieces $139.95

Squares tray

$65.95 50 assorted pieces

$45.95 25 assorted pieces

Devilled Eggs $20.95 per dozen

Late Lunch Buffets

Minimum of 25 people, price is per person

Build your own sandwich $19.95

Freshly baked buns, selection of sliced deli meats, assorted cheeses, tomato, lettuce, pickles, and a variety of condiments.
Gluten free buns $1.95

Traditional poutine bar $21.95

French fries, beef gravy, cheese, bacon bits, and green onions.
Add Chili $2.95

Taco bar $20.95

Soft and hard taco shells, ground beef, grilled chicken, salsa, sour cream, guacamole, lettuce, peppers, cheese, and rice.

Burger Bar $20.95

Fresh hamburger buns, beef patty, crispy bacon, selection of sliced cheeses, tomato, lettuce, onions and pickles, and variety of condiments.
Gluten free buns $1.95
Add Chicken breast $4.00
Add French fries $3.00

Banquet and Convention Bar Arrangements

Cash Bar

We will set up a complete bar including bartender, glasses, ice, mix, limes and lemons. A cash bar is recommended when guests will be paying individually. Domestic beer $5.75, HI balls and wine are sold at $6.75. If you wish to include premium liquor and beer at the bar, prices will be $7.75. Coolers are available for $7.75.

Host Bar

The Days Inn will set up a complete bar including bartender, glasses, ice, mix, limes and lemons. A host bar is recommended for functions where the host provides the reception, and all charges will be added to the event tab. Prices are identical to the cash bar.

Corkage Fee

Customers wishing to provide their own alcohol may do so. Non-sale or resale liquor permits must be purchased through the AGLC website and a copy provided to post at the bar. A corkage fee of $8.95 per person will be charged for these functions. The cost covers glassware, ice, mix, limes and lemons. We will include children ages 6years and older in your corkage count as they are welcome to drink the pop and juice throughout the function.
Corkage fee for host wine: $25/bottle
You may choose to purchase your alcohol through the Days Inn: please see our catering department for details.

Bartenders and Ticket Sellers

The Days Inn's bartending fee is $30 per hour. Please add 1 hour before your start time and ½ hour after your end time to accommodate set up and take down of the bar. Ticket sellers are available (but not required) for $30 per hour, or you may choose to provide your own.

The Alberta Gaming and Liquor Commission have dictated that under no circumstance may homemade liquor products be brought into or consumed at permit functions. Persons who appear under the age 25 must present picture identification in order to be served alcoholic beverages. Persons who appear intoxicated will be refused service.

BANQUET SET UP & EVENT FEES

Set Up: Tables, chairs, A/V. dividers $225.

Linens: $13/ round, $25/rectangle + skirting. 50% off with buffet or carve.

Plating/Cutlery: Rental fees are waived for all catering and food services orders. When rental is required, items are offered and invoiced in increments of 25.

Chair Covers: White or Black $2.00 per chair, jeweled bands $1.00 per chair. 50% off with buffet or carve.

Tear Down: Tables, Chairs, A/V, Dividers, etc. $225

Cleaning Fee: $200. Confetti is not allowed. All garbage is to be collected and bagged. Fee waived if clean up is completed.

Deposit Fee: $200 Deposit required if CC not left on file