



SUNDAY MORNING GALA BRUNCH

Royal Alexandra Hall



Catered by **Munro's at the Prestige** 250-417-0425

Munro's has extensive experience in catering many events at the Royal Alexandra Hall since it opened in April, 2004

11:00 AM - Brunch Begins *(seating begins at 10:45)*

- * **Advance tickets are required**, and seating is at tables for 8 on a first-come first-serve basis, so early bookings are recommended, particularly for groups.
- * A Hostess will seat you upon your arrival as per the traditional custom of 1906
- * The brunch is set up as a buffet in the Reception Hall, and food service will end at 12:00 noon, with beverage service continuing until 12:30.
- * **Period entertainment** will be provided for your enjoyment, and the catering staff will be assisted by museum volunteers dressed in 1912 tea-gowns.

PASTRIES

- * Croissants * Danish * Mini Bagel . . . with butter (or butter substitute) & jam
- * French Toast * Grand Marnier flavoured whipped cream * Maple Syrup

EGGS - MEAT

- * Scrambled Eggs * Eggs Benedict * Sausages * Canadian Back Bacon
- * Grilled Tomato

FRUIT

- * Melons * Grapes * Strawberries * Blueberries * Cheese Slices * Vanilla Yogurt

JUICE

- * Apple * Orange * Cranberry

TEA/COFFEE

- * Your choice & served at your table

PRICE FOR BRUNCH DETAILED ON TICKET ORDER FORM INSERT



Brunch in the Royal Alexandra Hall

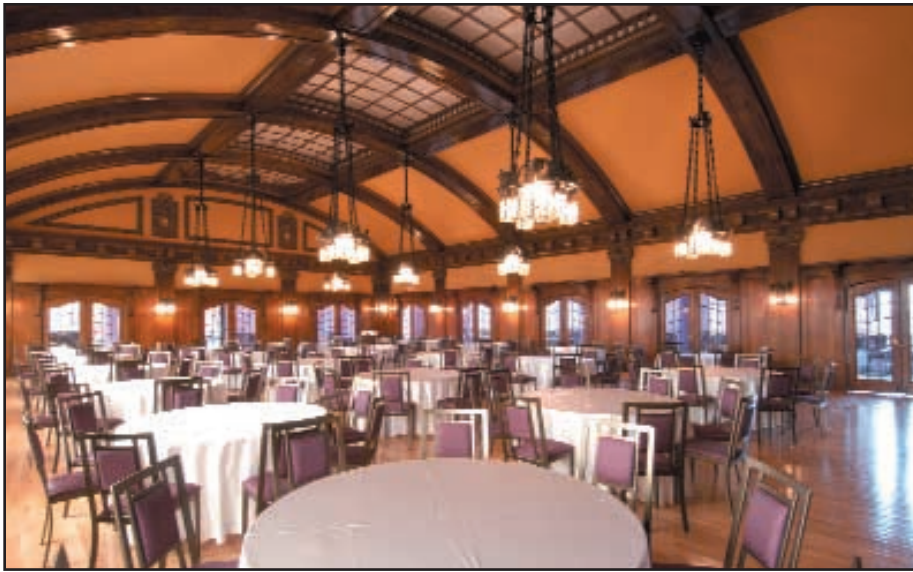
Printed by Kootenay Kwik Print - Aug. 06

BACK OF BROCHURE



This decorative border was found in the Cranbrook Herald newspaper, circa 1907.

FRONT OF BROCHURE



Enjoy an extraordinary evening in the ambience of the 1906 Royal Alexandra Hall.
- Celebrating it's Centennial -

* After many successful gala dinners from 1983 to 2001 held in the dining car "Argyle" at the former museum site, the museum relocated in 2002 and the new site and facilities were not able to be prepared for a dinner until 2005. From a former maximum of 36 in the dining car, we are now able to seat between 100 & 200 in the Hall at tables of 8, while also leaving room for the magnificent **1864 Concert Grand Piano**, which will accompany local entertainers during the dinner.

* **Groups or businesses** may want to book a table for their staff, at a special corporate rate. Or, you may want to give a gift to someone, or yourself. Formal & Semi-formal wear is encouraged.

* A portion of each ticket is a **charitable donation** with an income tax deductible receipt that helps raise funds for the annual operations of the Museum.



EVENING GALA DINNER SCHEDULE

Royal Alexandra Hall

Catered by **Heidi's Restaurant** 250-426-7922

Heidi's has extensive experience in catering "plated" events at the Royal Alexandra Hall since it opened in April, 2004

6:00 pm PRE-DINNER "*Champagne Reception*"

* A traditional social time in the Palm Court and Reception Hall, accompanied by music to begin your evening in the grace and style of the period of 1906.

* The no-host bar with beer and wine will be available until 6:45 pm.

COURSE #1 - SAVOURY CANAPES

- With a GLASS OF CHAMPAGNE - President's "Grand Reserve"

Dinner details continued on next page

7:00 pm DINNER

- * Served in the Royal Alexandra Hall along with **entertainment throughout the evening.**
- * The catering staff will be assisted by museum volunteers dressed in 1912 evening gowns.
- * Seating is at tables for 8. Advanced tickets are required.

COURSE #2 - HOT APPETIZER

- **Alsatian Baked Brie**, with raspberry/strawberry compote
- accompanied by a glass of APERITIF WINE - Sauvignon Blanc (Sonora Ranch)

COURSE #3 - SOUP

- **Consommé "Celestine"**- beef consommé with julienned crepes

COURSE #4 - SALAD

- **Baby Spinach Salad** with roasted garlic and sun-dried tomato dressing, topped with double smoked bacon and diced egg
- a top up to your glass of APERITIF WINE

COURSE #5 - PALATE CLEANSER

- **Ruby Red Grapefruit Sorbet** in a Brandy snap basket

COURSE #6 - ENTREE

- **Tri-Colour Pepper-Crusted Medallions of Beef Tenderloin**
- accompanied by: Chanterelle Mushrooms Jus, Yukon Gold Potato, and Roasted Vegetables
- accompanied by 2 glasses of DINNER WINE - Cabernet Shiraz (Jackson Triggs)

COURSE #7 - DESSERT

- **White and Dark Chocolate Profiteroles** with Bavarian Cream
- accompanied by a glass of DESSERT WINE - Sauvignon Blanc "Late Harvest" (Concha Y Toro)

COURSE #8 - FRUIT & CHEESE PLATTER

- Served at your table before you proceed to the Reception Hall & Palm Court

10:30 pm (approx) AFTER DINNER RECEPTION

* held in the Palm Court and Reception Hall accompanied by period music to continue your evening until midnight. The no-host bar will again be available until 11:30 pm.

COURSE #9 - TEA/COFFEE

- with **chocolate mint sticks**
- **Kahlua & Bailey's** will be available with a bar ticket
- Museum volunteers will help serve the beverages

DINNER PRICES ON TICKET ORDER FORM INSERT

Brunch details continued over page



CANADIAN MUSEUM OF RAIL TRAVEL
ROYAL ALEXANDRA HALL



2006 Centennial Gala Christmas DINNERS and BRUNCH

TICKET ORDER FORM

2006 Christmas Gala Receptions & Dinner

** comes with \$29 income tax deductible receipt/person, or one \$152 receipt for a table of 8*

Friday, Nov. 24 6:00 pm

@ \$115/ person incl. all tips/gratutities

X # persons = \$

@ \$840/ table of 8 incl. all tips/gratutities

X # tables = \$

Name for receipt

Saturday, Nov. 25 6:00 pm

@ \$115/ person incl. all tips/gratutities

X # persons = \$

@ \$840/ table of 8 incl. all tips/gratutities

X # tables = \$

Name for receipt

2006 Christmas Gala Brunch

** comes with \$8 income tax deductible receipt/person, or one \$44 receipt for a table of 8*

Sunday, Nov. 27 11:00 am

@ \$25/ person incl. all tips/gratutities

X # persons = \$

@ \$180/ table of 8 incl. all tips/gratutities

X # tables = \$

Name for receipt

TOTAL TICKET ORDER (GST EXEMPT)

\$

Names in Party:

Address:

Phone: Email:

CASH OR CHEQUE OR CREDIT CARD

Credit Card type #

Expiry/..... Signature

* Seating is at tables for 8, and advanced tickets are required, so early bookings are recommended, particularly for groups at tables of 8.

* Mail to Box 400, Cranbrook, BC V1C 4H9 www.trainsdeluxe.com

* After Nov. 15, please do not mail this form. Email: mail@trainsdeluxe.com

Or drop off at the museum or fax this form 250-489-5744

Or phone 250-489-3918 for credit card and other arrangements

★ **Special Accommodation Packages on reverse** ★



2006 GALA CHRISTMAS DINNERS & BRUNCH

SPECIAL ACCOMMODATION PACKAGES

The Prestige Rocky Mountain Resort and Convention Centre

* Located adjacent to the Railway Museum by pathway through "Van Horne Park", this 4 1/2 star hotel was built on the Museum Development Zone of the City, and carries a "railway history" character. It works in partnership with the museum in promoting the railway history of Cranbrook and area.

* Full service: Spa, Pool, Gym, Hair Salon, Dining Room, Lounge, Coffee Shop.

* The Hotel is offering a special Gala rate of \$ 69.50 per room.

* Phone 250-417-0444 or 1-800-737-8443.

The "Cranbrook Premier Residence" (CPR House) Bed & Breakfast

* Located at 117-12th Ave. in the heart of the historic "Baker Hill Residential Heritage Area", and adjacent to the downtown area, this heritage B&B is within a reasonable walking distance of the Railway Museum.

* Built in 1900 as the "Railway Superintendent's Home", this 4,000 sq.ft. heritage home was beautifully restored and upgraded to modern standards of comfort over the past 4 years, opening on July 1 of this year.

* The CPR House is offering a special Gala rate of \$85/room.

* Phone 250-417-2987.



The historic 1864 "John Broadwood & Sons" Concert Grand Piano

*for exclusive use in the Royal Alexandra Hall,
and entertainment for the dinners & brunch.*

* The Hall has excellent acoustics for music and other performing arts. A variety of other uses include weddings, luncheons, dinners, dances, meetings, etc.

* The Grand Piano is available for specialized concert use at the Hall. This is an original instrument, with original action and ivories, and is finished in rosewood. It has the sound of a mid-19th century grand piano, more mellow and quite distinct from more contemporary instruments, and was donated by concert pianist Helmut Brauss and Kuniko-Furuhata-Brauss of Victoria. This historic piano will assist future generations of young aspiring musicians to learn from visiting performers, perfect their art through performance on this unique piano, and provide a more comprehensive music instruction in the region.

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