



*The Saskatoon Inn's botanical gardens set the scene for
your magical beginnings.*

*We add years of expertise, attention to detail and the utmost
care as we serve you... making this truly the happiest, most
memorable day of your life!*

Our 2011 Wedding Package includes:

- ☞ Complimentary beautifully appointed ballrooms (with minimum dinner guests)*
- ☞ Your choice of exquisite plated or buffet-style dinners (subject to gratuity and GST)*
- ☞ Complete set up with linens, gift table, guest book table, cake table and raised head table
including podium & microphone*
- ☞ Complimentary non-alcoholic punch during the cocktail hour*
- ☞ Complimentary Inn The Mood Package provided for the bride and groom (see following page)*
- ☞ Complimentary family gathering room the evening before (based on availability)*
- ☞ Complimentary gift opening room the following day (based on availability)*
- ☞ Use of our beautiful botanical gardens for your wedding photographs*
- ☞ Special room rates for your out of town guests*
- ☞ Complimentary parking for all of your guests*
- ☞ Free shuttle service to and from the airport for your out of town guests staying at the
Saskatoon Inn*
- ☞ Special children's meals and prices are available; Children 6 to 11 years of age receive a 33%
discount and children 5 and under eat free*



Banquet Room Rental Capacities & Rates

The following Function Rooms will be reserved for your wedding reception subject to the purchase of the minimum number of **adult dinners**:

<i>Room</i>	<i>Maximum</i>	<i>Minimum</i>
<i>Saskatchewan Ballroom "A"</i>	<i>175</i>	<i>150</i>
<i>Saskatchewan Ballroom "B"</i>	<i>300</i>	<i>200</i>
<i>Saskatchewan Ballroom "C"</i>	<i>150</i>	<i>120</i>
<i>Canadian Room</i>	<i>120</i>	<i>80</i>

Bridal Packages

Your Bridal Package will include wedding night accommodation for the bride and groom (with pre-registration) and an Inn The Mood Package upon arrival.

Based upon the number of guests for dinner, you will receive your Inn The Mood Package as our gift to you as well as a complimentary upgrade to one of our Jacuzzi Suites.

Type of Room:

Deluxe Queen Room

Jacuzzi Suite

Minimum # of People Required:

50 -99 people

100 or more people



“Who Invited Uncle Ted?”

Buffet

Rolls & Butter

Chef's Selection of Four Assorted Salads

Fresh Vegetables with our House Dip

Relish Tray

Choice of One Hot Entrée
(from list below)

Chef's Selection of Potato
Seasonal Fresh Vegetables

Selection of Premium Desserts & Fresh Fruit
Display

Coffee and Tea

\$30.99 per person

**An additional Hot Entrée can be added*
at \$3.99 per person

Two Hearts Premiere

Buffet

Rolls & Butter

Chef's Selection of Six Assorted Salads

Fresh Vegetables with our House Dip

Deluxe Cheese Tray

Relish Tray

Carved Baron of Beef
With Pan Jus

Choice of One Hot Entrée
(from list below)

Chef's Selection of Potato
Seasonal Fresh Vegetables

Selection of Premium Desserts & Fresh Fruit
Display

Coffee and Tea

\$34.49 per person

Entrée Selections

Fresh Herb Salmon Loin with a Fire Roasted Red Pepper Cream Sauce

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*Cardamom Spice Rubbed Oven Roasted Pork Loin with an Orange & Fig Jus*

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Herb Encrusted Chicken Breast accompanied with a Field Mushroom Hunter Sauce

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*Cabbage Rolls with Tomato Sauce & Perogies with Sour Cream*

*\*\*Specialty Menus available upon request\*\**

### ***Enhancements***

*Chocolate Fondue Station with Fresh Fruit featuring our Chocolate Fountain*  
***\$3.99 per person***

*(Fountain subject to availability)*

*~ All prices are subject to gratuity and GST ~*



## Plate Service Dinner

Dinner includes choice of soup or salad, entrée, and dessert.

Also included are fresh rolls & butter, coffee & tea.

\*If you wish to have a 4 course dinner (soup and salad) please add \$2.99 per person\*

### Choice of Soup

or

### Choice of Salad

#### Roasted Red Pepper & Tomato Bisque

With Spiced Crème Fraiche Swirl

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Three Onion & Wild Mushroom Soup

Garnished with Parmesan Crouton & Fried Leeks

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#### Chilled Gazpacho Soup

A Refreshing Cold Soup of Tomatoes, Peppers  
And Fresh Herbs Garnished with Crème Swirl

#### Mandarin Orange & Fennel Salad with Toasted Almonds

On a bed of Spring Mix Salad Greens, Red Onions, Cherry Tomatoes  
with a Citrus Ginger Vinaigrette

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Watermelon & Feta Cheese Salad

With Fresh Mint & Pistachios accompanied with Fresh Cracked
Pepper & a Balsamic Reduction

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#### Garden Crisp Salad in a Cucumber Ring

A Fresh Mixture of Salad Greens wrapped in a ring of Cucumber

### Entrées

All Entrées are accompanied by Chef's choice of seasonal vegetables

#### Fresh Herb Encrusted Filet of Salmon

On a bed of Saffron Basmati Rice with Wild Mushroom Ragout

**\$31.49** per person

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Tri-Colour Peppercorn & Garlic Butter Basted Grilled

8oz Tenderloin of Beef

Served with Truffle-scented Mashed Potatoes and a Leek &
Shallot Compote

\$39.99 per person

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#### Pork Tenderloin marinated in Shallots & Rosemary

Resting on a Bed of Red Wine Braised Cabbage accompanied  
with Oven Roast Potatoes & port jus

**\$25.99** per person

#### Supreme Breast of Chicken marinated in Fresh Basil & Citrus Fruit

With a Coconut Tomato Compote accompanied with  
Oven Roast Potatoes

**\$29.99** per person

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8oz Prime Rib of Beef with Yorkshire Pudding

With Horseradish Mashed Potatoes & a Garlic Jus

\$33.49 per person

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#### Vegetarian Option –

#### Portabella Mushroom Caponata with Goat Cheese

Tomatoes, Red Onions, Red & Green Peppers, Garlic &  
Zucchini sautéed with Extra Virgin Olive Oil garnished  
with Balsamic Reduction

**Substituted at Entrée Price**

### Choice of Dessert

#### Star Anise Chilled Bread Pudding

With Calvados Poached Pear Caramel Sauce & Crème Anglaise

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Saskatoon Inn “Triple Threat”

Pistachio Chocolate Pate, White Chocolate Truffle & Milk Chocolate Mousse with a Balsamic Raspberry Coulis

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#### House Made Strawberry Short Cake

Grand Marnier macerated Strawberries within a Homemade Citrus Shortcake Biscuit with a Vanilla Whipped Cream

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Creamy New York Cheese Cake

With a Saskatoon Berry Sauce

~ All prices are subject to gratuity and GST ~



Late Luncheon Options

“The Wedding Crasher”

*Mini Kaiser Buns
Assorted Sliced Deli Meat Tray
Assorted Sliced Cheese Tray
Vegetable and Dip Platter
Relish Tray
Condiments
Coffee and Selection of Tazo Teas*

\$12.99 per person

Fruit & Chocolate Fondue

(Minimum 75 people)

*Chocolate Fondue Station with Fresh Fruit featuring our **Chocolate Fountain***

\$8.99 per person

{Please advise your catering consultant well in advance to secure availability of the fountain.}

~ Late lunch prices are subject to gratuity and GST ~



Food & Beverage From Outside The Hotel

You are welcome to supply your own dainties to supplement the late lunch. We do ask that the dainties be sliced & pre-trayed. Left over dainties will be packaged by the hotel staff for you to take home.

Wedding cakes can be brought in from a third party outside of the hotel. The hotel does not handle or store wedding cakes. The set up of all wedding cakes is the responsibility of the wedding. The hotel staff will slice your wedding cake after your official cake cutting ceremony & place in room at your specified time. Left over wedding cake will be packaged by the hotel staff for you to take home.

Due to health and safety regulations we do not allow anyone to supply their own late lunch. With health & safety concerns in mind, we will leave the late lunch in the function room for 2 hours (maximum) and for the same reason will not permit the hotel food to be taken off hotel property or used the following day at your gift opening.



Beverage Services

Hotel Operated Bar

**Domestic Beer,
Standard Liquor,
House Wine (by glass)**
\$5.75 per glass

**Import Beer,
Premium Liquor,
Liqueurs**
\$6.50 per glass

Coolers
\$7.25 per glass

above prices include applicable taxes

House Wine (by bottle)
~Wine list available upon request~

When selecting a hotel host or cash bar with your wedding package, the hotel will provide all the alcohol under our liquor license and provide bartenders at no additional charge. Drink prices may be subsidized where the guest will purchase drinks at a set amount (determined by the host) and the host pays for the remainder of the drink price on their invoice. **Soft drinks & juices will be extended on a complimentary basis for weddings choosing the hotel operated (alcoholic) bar option.**



Permit Bar with Wedding Package

The permit bar is when the host of the wedding provides ALL alcohol. A Saskatchewan Special Occasion Permit and bill of sale must accompany your liquor upon delivery to the hotel. Special Occasion Permits must be purchased at a Saskatchewan Liquor Store. We recommend contacting Saskatchewan Liquor & Gaming (SLGA) a minimum of 15 days prior to your wedding in order to ensure permit is in place. Please contact SLGA's Liquor Licensing Branch at www.saskliquor.com for complete information.

A corkage charge of **\$7.99** per person will apply (price is subject gratuity and GST). This charge covers the ice, all glassware, soft drinks, juices and garnish provided by the hotel for your permit bar. Bartenders and ticket sellers must be provided by the hotel for all permit bars at a charge of \$20 per bartender/ticketseller per hour (minimum 3 hours). This charge will also apply to bar setup and tear down times.

Corkage charges are subject to function room minimums and will not be applied to children 5 and under.

The *maximum price* you can charge for drinks is \$2.00 per drink (as per SLGA).

The Saskatoon Inn will comply with the conditions of your permit. The hotel may not exchange alcohol on the permit nor is it allowed to sell additional alcohol to the permit holder to be added to the permit.



Wine Service, etc.

Wine service for dinner will be provided at no additional charge. This will include chilling, opening and pouring of wine for dinner. Wine not provided by the hotel must be listed on a Special Occasion Permit.

In the event you are expecting more guests for the dance, if the extra guests exceed 75 persons, the hotel will arrange for an additional bartender at \$20 per hour.

ALL Saskatchewan Liquor and Gaming Laws will be adhered to by the Saskatoon Inn Associates.

Frequently Asked Questions

- ❧ **Can I use this wedding package even if I'm not having a dinner?**
No, this wedding package is only designed for groups of 50 or more adults which are planning to have a dinner as part of their reception. **Please note that this wedding package and prices therein apply for the year 2011 only.**
- ❧ **How much is the deposit to book my wedding?**
A \$750.00 non-refundable deposit is required within 30 days following the booking. Please note the estimated payment in full will be required a minimum of 2 weeks prior to the wedding date (an estimate of the wedding costs will be calculated when finalizing your wedding details). A credit card pre-authorization or additional deposit of \$250 will be required prior to the wedding to cover any unexpected costs. If there is a credit on your account after the wedding, we will issue the refund the next business day.
- ❧ **How long can my reception last?**
The Bar must close no later than 12:30am with a 1/2 hour tolerance period (please ensure your liquor permit extends to 1:00am). The Music must end at 1:00am.
- ❧ **Can I provide my own linens and/or chair covers?**
Yes. If you are providing tablecloths and/or napkins, the hotel will set these out at no extra charge. If you are providing table runners, an additional labour fee of \$25 per hour will apply. The wedding will be responsible for setting up and tearing down of any additional items such as centrepieces, light curtains, chair covers, etc.
- ❧ **When can we decorate?**
We are unable to guarantee your decoration time until 2 weeks prior to your wedding day. Please note that decorations cannot be hung from the ceilings and tacks or nails cannot be used to hang decorations from the walls (masking tape or sticky tack are permitted). Please note that a of \$25.00 per hour charge will apply for weddings requiring extensive clean up of sparkles, confetti, etc.
- ❧ **Is there a minimum requirement for late lunch?**
No, however we recommend estimating for 1/2 the number of your dinner guests plus any additional guests. With an alcohol bar, additional guests attending the wedding dance only, must have food provided as a part of SLGA laws.
- ❧ **How long should I estimate for the service of my dinner?**
For a buffet, estimate approximately 1 1/2 hours for dinner service. For a plate dinner service, estimate one 1/2 hour per course.
- ❧ **What if some of my guests have dietary needs or allergies?**
Our Kitchen team has extensive experience handling dietary restrictions and is able to prepare specialized items/meals for your guests. Please provide advance notice for any special dietary requests.
- ❧ **When budgeting, what gratuities and taxes apply?**
All food & beverage prices in our package are subject to gratuity and GST. Bartender & ticketseller charges are subject to GST only.
- ❧ **What about guestrooms for my out-of-town guests?**
We can set aside a block of guestrooms at a special wedding rate which will be held until 1 month prior to the wedding. At this time, if there are any rooms that have not been reserved by your out-of-town guests, they will be released back into the hotel's general inventory. No penalties will apply to you for guestrooms not reserved for your wedding.
- ❧ **What is the SOCAN fee?**
SOCAN is an organization which represents the Society of Composers, Authors, and Music Publishers of Canada. They collect music royalty fees for events where music is played including dances. The fees are based on the number of people attending the function as follows: 1-300 people = \$59.17; 301 or more people = \$123.38 (fees are subject to GST). The SOCAN fee is collected by the hotel on your behalf and will appear on your hotel invoice.
Prices are subject to change as per SOCAN
- ❧ **When do we finalize the details for the wedding?**
Six weeks prior to the date, one of our catering consultants will contact you to discuss set-up details, menu and estimated number of guests. Your catering consultant can email a wedding details questionnaire to you in order to assist you with your wedding planning. A pre-wedding meeting will also be scheduled one week prior to review all final arrangements with our banquet personnel and your catering consultant.

We at the Saskatoon Inn, hope that the information provided in this package will help you plan your special day with us and we promise to do our utmost to make it a memorable one.