

SASKATOON INN

HOTEL AND CONFERENCE CENTRE



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 2012 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*

Our Catering Menu

Prices are Subject to 17% Gratuity and 5% GST. Prices listed are for 2012 only

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**:

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

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

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Buffet Dinners

"Happily Ever After"

Assorted Freshly Baked Dinner Rolls and Butter
Mixed Green Salad with Dressing
Pasta Salad
Carved Roast Beef with Aus Jus
¼ Roasted BBQ Chicken Pieces
Roasted Potatoes
Seasonal Vegetables
Fresh Fruit Platter
Chef's Choice of Assorted Desserts
Freshly Brewed Coffee & Tea

\$31.99 per person

Prime Rib Cut available for \$38.00

"Prairie Sunset"

Assorted Freshly Baked Dinner Rolls and Butter
Mixed Green Salad with Dressing
Potato Salad
Pork Roast with Mustard Maple Sauce
Perogies and Sour Cream
Cabbage Rolls
Roasted Potatoes
Seasonal Vegetables
Chef's Choice of Assorted Desserts
Freshly Brewed Coffee & Tea

\$27.99 per person

"The Adventure Begins"

Assorted Freshly Baked Dinner Rolls and Butter
Mixed Green Salad with Dressing
Domestic and Imported Cheeses
BBQ Pork Back Ribs
¼ Honey Garlic Roasted Chicken Pieces
Pan Fried Pickerel Fillets with Herb Citrus Butter
Roasted Potatoes
Seasonal Vegetables
Chef's Choice of Assorted Desserts
Freshly Brewed Coffee & Tea

\$33.99 per person

"The Royalty"

Assorted Freshly Baked Dinner Rolls and Butter
Tomato Pickerel Chowder
Grilled Tiger Shrimp and Dip
Pate Maison
Artichoke Spinach Dip
Domestic and Imported Cheese Platter
Tossed Garden Greens
Steamed Mussels in White Wine
Pan Seared Pickerel with Citrus Butter
Beef Strip Loin
Grilled Chicken and Sweet Pepper Salsa
Seasonal Vegetables
Au Gratin Potatoes
Chef's Choice of Assorted Desserts
Freshly Brewed Coffee & Tea

\$43.99 per person

Our Catering Menu

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Plated Dinners

To ensure a smooth dinner service the menu you choose will be the same for each guest, unless dietary restrictions

"New York Steak"

*Assorted Freshly Baked Dinner Rolls and Butter
Caesar Salad
10 oz New York Steak with Merlot Butter
Baked Potatoes
Seasonal Vegetables
Choice of 1 Dessert (See List on next page)
Freshly Brewed Coffee & Tea*

\$28.99 per person

"Prime Rib"

*Assorted Freshly Baked Dinner Rolls and Butter
Mixed Green Salad with House Vinaigrette
Prime Rib with Au Jus and Yorkshire Pudding
Au Gratin Potatoes
Seasonal Vegetables
Choice of 1 Dessert (See List on next page)
Freshly Brewed Coffee & Tea*

\$32.99 per person

"Roasted Striploin of Beef"

*Assorted Freshly Baked Dinner Rolls and Butter
Mixed Garden Greens with House Vinaigrette
Sliced Beef Tenderloin Roast with Wild Mushroom
Sauce
Duchess Potatoes
Seasonal Vegetables
Choice of 1 Dessert (See List on next page)
Freshly Brewed Coffee & Tea*

\$30.99 per person

"Chicken Parmigiana"

*Assorted Freshly Baked Dinner Rolls and Butter
Garlic Bread
Greek Salad
Chicken Parmigiana with Herb Tossed Pasta
Seasonal Vegetables
Choice of 1 Dessert (See List on next page)
Freshly Brewed Coffee & Tea*

\$25.99 per person

Want to Enhance Your Dinner Even more? Speak to our Wedding Coordinator about:

Cocktail Reception Hot and Cold Hors D'Oeuvres

OR

Chocolate Fondue Station with Fresh Fruit

additional costs apply

Our Catering Menu

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Plated Dinners Continued.....

"Roasted Herb Chicken"

Assorted Freshly Baked Dinner Rolls and Butter
Mixed Green Salad with House Vinaigrette
½ Roasted Herbed Chicken
Garlic Mashed Potatoes
Seasonal Vegetables
Choice of 1 Dessert (See List Below)
Freshly Brewed Coffee & Tea

\$24.99 per person

"Supreme Stuffed Chicken"

Assorted Freshly Baked Dinner Rolls and Butter
Chicken Breast Stuffed w/Spinach & Brie w/ a Blackberry Demi Glaze
Citrus Roasted Potatoes
Seasonal Vegetables
Choice of 1 Dessert (See List Below)
Freshly Brewed Coffee & Tea

\$28.99 per person

"Pickarel or Pacific Salmon"

Assorted Freshly Baked Dinner Rolls and Butter
Mixed Garden Greens with House Vinaigrette
Fresh Pesto & Sweet Pepper Tossed Pasta Topped with
Pan Seared Pickarel OR Pacific Salmon Fillet
Choice of 1 Dessert (See List Below)
Freshly Brewed Coffee & Tea

\$27.99 per person

"Vegetarian/Dietary Option"

For those guests with Dietary Restrictions or who are Vegetarians the Saskatoon Inn will provide a separate plated meal to these guests.

Please note that advance notice of any allergies, dietary restrictions or vegetarians is required, as well as the names of the guests requiring these.

Meals will be provided at the same price as the Main Entrée Selected.

Dessert Choices

****May have been in contact with Nuts****

New York Cheesecake with Fruit Sauce
Chocolate Cheesecake
Chocolate Layer Cake
Apple Pie
Cherry Pie
Fruit Tartlet
Carrot Cake
Apple Crumble
Chocolate Mousse with Raspberry Coulis
Apple Strudel

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Late Lunch Options

The Saskatoon Inn suggests ordering your late lunch for minimum half the guaranteed dinner and dance guests

"The Wedding Crasher"

Mini Kaiser Buns
Assorted Sliced Deli Meat Platter
Assorted Sliced Cheese Platter
Vegetable and Dip Platter
Relish Platter
Condiments
Freshly Brewed Coffee & Tea

\$12.99 per person

"Perfectly Paired"

3 Assorted Freshly Baked Pizzas (Hawaiian, Pepperoni and Cheese, and Deluxe)
Seasonal Fresh Fruit Platter
Freshly Brewed Coffee & Tea

\$12.99 per person

Gift Opening Brunch

"Just Married"

Assorted Fresh Fruit Juices
Fresh Fruit Muffins & Croissants
Mixed Green Salad with Assorted Dressings
Caesar Salad
Eggs Benedict
Breakfast Potatoes
Bacon
Smoked Salmon Platter
Carved Roast Beef and Maple Canadian Ham
Herbed Vegetables
Potatoes drizzled with Chive Yogurt Dressing
Assortment of Canadian Cheeses
Seasonal Fresh Fruit
Chef's Selection of Desserts
Freshly Brewed Coffee & Tea

\$27.99 per person

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.

Our Catering Menu

Beverage Services

Hotel Operated Bar

**Domestic Beer,
Standard Liquor,
House Wine (by glass)**
\$6.00 per glass

**Import Beer,
Premium Liquor,
Liqueurs**
\$6.75 per glass

Coolers
\$8.00 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 (S.L.G.A) a minimum of 15 days prior to your wedding in order to ensure permit is in place. Please contact S.L.G.A's Liquor Licensing Branch at www.saskliquor.com for complete information.

*A corkage charge of **\$9.99** 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 S.L.G.A).

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.

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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 \$800.00 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 ½ 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 ½ 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 S.L.G.A laws.
- ❧ **How long should I estimate for the service of my dinner?**
For a buffet, estimate approximately 1 ½ hours for dinner service. For a plate dinner service, estimate one ½ 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.

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