

Catering Package



Saskatoon Inn
& CONFERENCE CENTRE

Welcome to the Saskatoon Inn & Conference Centre!

It is a pleasure to host your group here at one of Saskatoon's most iconic hotels. From our lush, tropical Courtyard to our wide variety of meeting and event spaces, we can customize any event or meeting to suit your needs.

At the Saskatoon Inn & Conference Centre, the health and safety of our guests and associates has always been, and always will be, our top priority. COVID-19 has changed every facet of our world and the way we do business. In an effort to ensure the safety of our guests and staff members, we have updated our already thorough cleaning guidelines and implemented additional processes and procedures to ensure your health, safety and comfort as part of the new "Saskatoon Inn Safe & Clean" initiative.

As it pertains to Meetings, Events and Food and Beverage, you will see that we are taking the measures to ensure you can meet and enjoy our food safely.

For the foreseeable future, you will see many measures put in place, such as altered room configurations to adhere to social distancing, as well as the removal of all buffets, as we transition primarily to plated options.

If you have any specific questions about the measures we are taking at the hotel, please feel free to reach out and we would be happy to address them.

*Yours Truly,
Alex Fleischhacker
Director of Sales & Marketing*



All-Day-Meeting Package

Our all-inclusive meeting packages start from \$ 60.00 per person. Minimum 10 people.

INCLUDES:

- Three services of Starbucks® Coffee & Teavana® Teas and bottled water throughout the day
- One Plated Breakfast Selection
- One Morning Break Selection
- One Plated Lunch Selection
- One Afternoon Break Selection

Select one of the following Plated Breakfasts:

FRESH START

House-made Muffins, Individual Yogurts and Fruit Salad

BREAKFAST PAN SCRAMBLER

Layers of Hashbrowns, Scrambled Eggs, and Shredded Cheese with Fresh Fruit Garnish

BAKERY'S FINEST

House-made Croissants, Danishes and Sliced Fruit

Select one of the following Morning Breaks:

BERRIES & CREME ANGLAIS WITH HOUSE-MADE DONUTS

CHEESEBOARD WITH WHOLE GRAIN CRACKERS AND FRUIT

FRIED CHIPS WITH ONION DIP AND PICO DE GALLO SALSA

add canned soft drinks and juice to your meeting for \$6.50/person

upgrade your breakfast to Courtyard's Own Breakfast for \$5/person

Select one of the following Plated Lunches:

SOUP & SANDWICH

1st course - Tossed Salad with a cup of soup and two compound salads

2nd course - Choice of Beef, Turkey, or Ham Sandwiches with a side of Kettle Chips & Dip

3rd course - Selection of dessert squares & dainties

PAN ASIAN

1st course - Cup of Wonton Soup with Asian Noodle Salad

2nd course - Choice of Chicken Chow Mein or Sweet and Sour Chicken Balls accompanied by Stir Fry Vegetables and Steamed Rice

3rd course - Sweet Dessert Selection with Fortune Cookies

ITALIAN

1st course - Trio of salads with Mediterranean salad, Antipasto salad, Caponata and Focaccia bread

2nd course - Chicken Cacciatore and Fusilli Alfredo

3rd course - Sweet Dessert Selection

Select one of the following Afternoon Breaks:

COOKIES

WHOLE FRUIT AND FRUIT SALAD

CRUDITE AND DIP



Plated Breakfast

Minimum 10 attendees for plated breakfast selections.

CONTINENTAL BREAKFAST /\$16.00 per person

Bottled Fruit Juices
Selection of Freshly Baked Breakfast Pastries
Seasonal Fruit Cup
Starbucks® Coffee, Teavana® Teas and bottled water

THE CEREAL BELT /\$16.50 per person

Bottled Fruit Juices
Selection of Freshly Baked Breakfast Pastries
Choice of Cereal and 2% Milk
Yogurt and Fruit Salad
Starbucks® Coffee, Teavana® Teas and bottled water

HEALTHY BREAKFAST PLATE /\$14.00 per person

Bottled Fruit Juices
Sliced melons, pineapple, berries, oranges and grapefruit
Yogurt
Starbucks® Coffee, Teavana® Teas and bottled water

BREAKFAST SANDWICHES /\$14.00 per person

Bottled Fruit Juices
Steamed Egg on toasted English Muffin with Cheddar Cheese and Sausage Rounds
Hashbrowns
Starbucks® Coffee, Teavana® Teas and bottled water

BREAKFAST BURRITO /\$15.00 per person

Bottled Fruit Juices
Freshly made Tortilla wraps filled with Scrambled Eggs, Bell Peppers, Green Onion, crumbled Chorizo Sausage, served with Tomato Salsa and Sour Cream
Hashbrowns
Starbucks® Coffee, Teavana® Teas and bottled water

COURTYARD'S OWN /\$19.75 per person

Bottled Fruit Juices
Selection of Freshly Baked Breakfast Pastries
Scrambled Eggs
Bacon and Sausage
Hashbrowns
Starbucks® Coffee, Teavana® Teas and bottled water

MORNING SHINES /\$25.50 per person

Bottled Fruit Juices
Choice of Cereal with 2% Milk or Yogurt
Selection of Freshly Baked Breakfast Pastries
Scrambled Eggs with Ham and Green Onion
Bacon and Sausage
Hashbrowns
Starbucks® Coffee, Teavana® Teas and bottled water





Breaks

All breaks are served plated style.

THEATRE /\$10.75 per person

- Popcorn
- Chocolate Bar
- Canned Soft Drinks and Bottled Water
- Starbucks® Coffee and Teavana® Teas

HEALTHY /\$12.00 per person

- Crudite and Dip
- Mixed Berry Yogurt Smoothie
- Bottled Fruit Juice and Water
- Starbucks® Coffee and Teavana® Teas

DONUT SHOP /\$9.25 per person

- Chocolate Chip Cookies
- Cinnamon Sugar Beignets
- Home-made Donuts
- Starbucks® Coffee and Teavana® Teas

FROM THE BAKERY /\$9.50 per person

- Apple Tartlet
- Chocolate Chip and Orange Cranberry Loaves
- Starbucks® Coffee and Teavana® Teas

MAKE YOUR BREAK

prices by the each, unless otherwise noted

Cookies (dozen)	\$18.00
Loaves (10 slices per loaf)	\$18.00
Choice of: Banana, Chocolate Chip, Orange Cranberry or Lemon Poppy Seed	
Yogurt Fruit Smoothie	\$6.50
Gluten Free Brownie	\$5.00
Cinnamon Bun	\$4.50
Freshly Baked Danishes or Muffins	\$4.50
Rosemary Maple Bannock	\$3.00
Whole Fruit	\$2.50
House Made Donuts	\$3.75
Rice Krispies Squares	\$3.75
Individual Fruit Yogurt	\$2.00

WET YOUR WHISTLE

Starbucks® Regular or Decaffeinated Coffee or Teavana® Teas - all day service	\$4.00
Bottled Fruit Juice	\$3.25
Canned Soft Drinks	\$3.25
Bottled Water	\$2.00
Red Bull® (assorted flavors)	\$5.00





Plated Sandwich & Salad Lunches

Minimum 10 attendees for plated lunch selections.

SOUP AND SANDWICH /\$24.50 per person

Choice of White, Whole Wheat or Flour Tortilla

Choice of Turkey, Ham, Roast Beef, Tuna or Egg Salad

Sandwiches will be garnished with Green Leaf Lettuce, Tomato, Shaved Red Onion and will be accompanied by a Soup, Garden Salad and two Compound Salads with a Kettle Chip garnish

Sweet Dessert selection

Starbucks® Coffee, Teavana® Teas and bottled water

PLATED SALAD /\$22.50 per person

Bread Roll and Butter

Choice of Garden Salad or Caesar Salad plated with two Compound Salads

Grilled Chicken Breast

Sweet Dessert Selection

Starbucks® Coffee, Teavana® Teas and bottled water

HOT SANDWICH /\$25.50 per person

Choice of:

Chicken Quesadilla with chicken breast, julienne Bell Peppers, Onions, Salsa and Cheese

Philly Cheese Steak with flash fried Steak, topped with Bell Peppers, Onions and Cheese

Vegetarian Sandwich with flame kissed Vegetables folded into a Flatbread

Sandwiches are accompanied with a Garden Salad and two Compound Salads
Sweet Dessert selection

Starbucks® Coffee, Teavana® Teas and bottled water





Themed Plated Lunches

Minimum 10 attendees for plated lunch selections.

RUSTIC ITALIAN /\$27.75 per person

1st course - Focaccia Bread, Cucumber and Spinach Salad with Eggplant Caponata and Antipasto Salad

2nd course - choice of one:

Traditional Beef or Veggie Lasagna

Spinach and Cheese Cannelloni

Cheese Tortellini tossed in a Rose Sauce

3rd course - Sweet Dessert selection and Starbucks® Coffee, Teavana® Teas and bottled water

FLARE OF ASIA /\$26.25 per person

1st course - Asian Noodle Salad with Sesame Coleslaw and Vegetable Spring Roll

2nd course - choice of one:

Sweet and Sour Chicken Balls

Vegetable Stir Fry

Chicken Chow Mein

3rd course - Sweet Dessert selection with a Fortune Cookie, and Starbucks® Coffee, Teavana® Teas and bottled water

TOUCH OF UKRAINE /\$27.25 per person

1st course - Cucumber Spring Salad with Beet and Russian Compound Salads

2nd course - Perogies tossed with Bacon and Onion, Garlic Sausage, Beef and Rice Cabbage Rolls filled with Onions and Peppers

3rd course - Sweet Dessert selection and Starbucks® Coffee, Teavana® Teas and bottled water

SOUTHERN BBQ /\$27.00 per person

1st course - Garden Salad with Dressing along with Coleslaw and Potato Salad and a House Made Biscuit

2nd course - choice of one:

Braised Beef Brisket

Fried Chicken

Accompanied with Buttered Corn and Three Cheese Macaroni

3rd course - Sweet Dessert selection and Starbucks® Coffee, Teavana® Teas and bottled water



Custom Plated Lunches

Minimum 10 attendees for plated lunch selections.

TWO COURSE PLATED LUNCH /\$24.50 per person

Select either a Starter or a Dessert to accompany your Main Course
Starbucks® Coffee, Teavana® Teas and bottled water

THREE COURSE PLATED LUNCH /\$29.75 per person

Your choice of a Starter, Main Course and Dessert
Includes Bread Rolls and Butter
Starbucks® Coffee, Teavana® Teas and bottled water

STARTER

Choice of one:

- Soup of the Day
- Garden Salad with Dressing
- Caesar Salad
- Greek Salad with Feta Cheese

MAIN COURSE

Choice of one:

Herb Roasted Pork - seasoned Pork Loin roasted and served with Mushroom Pan Sauce served with Garlic Mashed Potato and Steamed Vegetables

Meatloaf - Chef seasoned Meatloaf served with Red Pepper Glaze served with Garlic Mashed Potato and Steamed Vegetables

Chicken Parmesan - tenderized Chicken Breast fried golden and topped with Marinara Sauce, Mozzarella Cheese, served with Penne and Steamed Vegetables

Fish and Chips - Beer battered Cod Loins with Kettle Chips, Coleslaw and Tartar Sauce

DESSERT

Choice of one:

- New York Cheesecake with Berry Coulis
- Strawberry Shortcake with Whipped Cream
- Chocolate Fudge Brownie with Berry Coulis and Whipped Cream





Plated Dinners

Minimum 10 attendees for plated dinner selections.

RIVER LANDING /\$35.50 per person

1st course - Garden Salad with two Compound Salads, Dinner Rolls and Butter

2nd course - choice of one:

BBQ Chicken - Roasted Chicken Supreme with Barbecue Sauce

Pork Tenderloin - filled with a Sage and Garlic Croûton stuffing and topped with a rich Demi Glaze

Chicken Roulade - tenderized Chicken Breast stuffed with fresh Basil, Spinach, smoked Bacon and herbs with our Chef's Red Wine Demi Glaze

The above entrees are served with Seasonal Vegetable Medley and choice of Roasted Baby Potatoes or Garlic Mashed

3rd course - choice of one:

Saskatoon Berry Cheesecake

Triple Layer Fudge Cake

Apple Pie with Salted Caramel Sauce

Flourless Chocolate Torte

SASKATOON SHINES /\$39.75 per person

1st course - Garden Salad with three Compound Salads, Dinner Rolls and Butter

2nd course - choice of one:

Chicken Saltimbocca - tenderized Chicken Breast stuffed with Prosciutto, Sage and Mozzarella

Panko Crusted Salmon - topped with Creamy Spinach Sauce

Tuscan Tenderloin - Pork Tenderloin pan seared and topped with a Spinach and Sun-Dried Tomato Cream Sauce

upgrade your 2nd course to Prime Rib for \$5/person

The above entrees are served with Seasonal Vegetable Medley and choice of Roasted Baby Potatoes or Garlic Mashed

3rd course - choice of one:

Saskatoon Berry Cheesecake

Triple Layer Fudge Cake

Apple Pie with Salted Caramel Sauce

Flourless Chocolate Torte





Banquet Bar Service

HOST BAR

The host purchases all of the drinks for the attending guests

Standard Liquor (1 oz)	\$4.83/drink
Premium Liquor (1 oz)	\$5.20/drink
Glass of House Wine	\$5.20/drink
Domestic Beer	\$4.83/drink
Imported Beer	\$5.57/drink
Coolers	\$5.57/drink
Standard Liqueurs (1 oz)	\$5.20/drink
Soft Drinks & Juices (bottomless)	\$3.00/person

Prices are subject to liquor tax (on alcohol), gratuity and GST

HOST BAR

A bartender fee of \$35.00 per hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$200 per bartender.

The hotel provides one bartender per 75 guests. Additional bartenders are available upon request at \$35.00 per hour (minimum 5 hours).

CASH BAR

The attending guests purchase their own drinks

Standard Liquor (1 oz)	\$6.50/drink
Premium Liquor (1 oz)	\$7.00/drink
Glass of House Wine	\$7.00/drink
Domestic Beer	\$6.50/drink
Imported Beer	\$7.50/drink
Coolers	\$7.50/drink
Standard Liqueurs (1 oz)	\$7.50/drink
Soft Drinks & Juices (bottomless)	\$3.00/person

Prices are subject to liquor tax (on alcohol), gratuity and GST

WINE LIST AVAILABLE UPON REQUEST





General Information

CHOICE OF MENU

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Leader prior to the service commencing.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for serving and billing purposes.

PRICES

Prices quoted are guaranteed for sixty (60) days.

START AND FINISH TIMES

Starting and finishing times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If credit is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

FOOD FROM OUTSIDE THE HOTEL

The Saskatoon Inn does not allow any outside food to be brought in with the exception of wedding cakes. Food provided by the hotel is not allowed off premises. If outside food and beverage is brought into the Saskatoon Inn & Conference Centre's meeting space a charge of \$250 will be applied and the product will be removed from the room.

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks or any other attachments for posters, flyers or written materials to the walls or doors without prior written consent from the hotel.

AUDIO VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or through Encore Events, our in-house audio visual company. Rental fees apply to audio visual equipment. A twenty-four (24) hour cancellation notice is required to avoid rental charges for requested equipment. Prices are subject to 17% service charge, 5% GST and 6% PST.

CANCELLATION POLICY

Refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY AND TAX

All food and beverage pricing is subject to a 17% service charge. All pricing is subject to applicable federal and provincial taxes. The Saskatoon Inn abides by all liquor laws as established by the Saskatchewan Liquor and Gaming Authority.



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Meeting Rooms



MEETING ROOM	APPROX. AREA (SQ.FT.)
Mezzanine Saskatchewan A	4,230
B	7,400
C	4,100
AB	11,630
BC	11,600
ABC	15,730
Provinces	
B.C. Room	350
Alberta Room	420
Manitoba Room	1,540
Canadian Room	3,036
York Street	
Jolly Friar	448
Old Bowling Green	336
Rose & Crown	240
Pig & Whistle	165
Devonshire	165
Round Table	210
Brass Lantern	500
Lobby	
Champagnes	920
Courtyard Room	1,900



Saskatoon Inn
& CONFERENCE CENTRE

Contact Us



SALES & CATERING OFFICE

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