

Save the Date

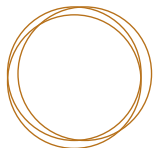
Congratulations

We are delighted that you have shown an interest in the Saskatoon Inn & Conference Centre. It is our pleasure to be a part of your journey by helping you create a Wedding Day that is all you have ever dreamed of and more.

We have uniquely appointed ballrooms that will suit your ceremony, reception or both.

At the Saskatoon Inn we offer a wide array of menu choices that will satisfy everyone on your guest list. Our associates are dedicated to providing you with the best possible service to ensure your day is one to be remembered.

Our Wedding specialists are here to support you through each and every step of the planning stage. Please contact us for more information or to make an appointment.



Saskatoon Inn
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Wedding Package

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WEDDING PACKAGE

BANQUET ROOMS

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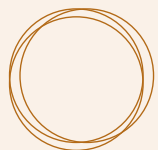
BEVERAGE SERVICE

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OUR WEDDING PACKAGE INCLUDES

- Complimentary ballrooms (with a minimum number of dinner guests)
- Chef-inspired plated or buffet-style dinners.
- Complete set-up of your ballroom with linens, gift tables, guest book table, cake table, and a podium with microphone.
- Complimentary two gallons of non-alcoholic punch during your cocktail hour.
- Complimentary bridal dressing room.
- The use of our tropical garden oasis for your pictures.
- Special guestroom rates for your out-of-town guests with a late checkout of 1:00 pm.
- Complimentary parking for all your guests.
- Complimentary shuttle service to and from the airport for your guests staying at the Saskatoon Inn & Conference Centre.
- A complimentary Jacuzzi Suite with our Romance Package for your wedding night is provided with a minimum of 60 adult guests for dinner.

Allow the Saskatoon Inn & Conference Centre help you create and celebrate a memory of a lifetime...



Saskatoon Inn
& CONFERENCE CENTRE

Banquet Room Capacities

Based on the chart below, the following ballrooms will be reserved for your wedding reception, subject to the purchase of a minimum number of adult dinner guests.

ROOM	Maximum	Minimum Required
Saskatchewan Ballroom A	175	150
Saskatchewan Ballroom B	300	200
Saskatchewan Ballroom C	150	120
Canadian Ballroom	120	80
Courtyard Room	80	60

LIABILITY

The Saskatoon Inn & Conference Centre is not responsible for the loss or damage of any articles shipped to or left on the property prior to, during, or following any function.

PAYMENT

An initial non-refundable deposit of \$1,000.00 is due with your signed contract to confirm your booking. The advance payment of the remaining balance for all known charges is due no later than 3 business days prior to your wedding.

PRICES

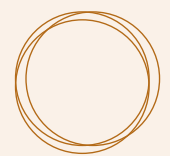
All prices stated within this package are confirmed for 2019 wedding receptions only. Quoted prices are guaranteed for 60 days. All food, beverage, and audio visual services are subject to a 17% service charge and applicable taxes.

SOCAN & RESOUND

Any live or recorded music is subject to SOCAN and Re:Sound fees. For more information, please ask your wedding specialists for the applicable fees or visit www.socan.ca and www.resound.ca.



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So Many Questions, So Little Time

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Can we use this Wedding Package if we are not having the dinner?

The 2019 Wedding Package is designed for groups of 60 adults or more. Please contact our Wedding Specialists for ceremony or reception only information

As payment is required in advance, what happens if we need something onsite?

A credit card will be required prior to your wedding. It will be kept on file for any additional charges that may occur onsite.

How long can our reception last?

You will have access to your ballroom(s) until 1:00 am. Last call is at 12:00 am and your bar closes at 12:30 am.

Can we provide our own linens and chair covers? What colours does the hotel provide?

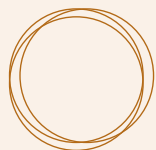
The Saskatoon Inn & Conference Centre provides white linen tablecloths. We also offer overlays of black and burgundy at no additional cost. Any linen you choose to rent will be your responsibility.

When can we decorate?

We understand that decorating is important; however, we are not able to guarantee your decorating time until two weeks prior to your day. The Saskatoon Inn & Conference Centre will do everything we can to ensure that maximum decorating time is available.

What if some of our guests have dietary or allergy restrictions?

Our kitchen team has extensive experience accommodating all types of allergies and dietary restrictions. We are happy to ensure that all guests will enjoy a meal that suits their needs.



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Buffet Dinners (option 1)

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THE ADVENTURE BEGINS / \$40.00 per person

Artisan Rolls & Butter

Choice of Four Salads

Crudités & Dip Display

Assorted Pickle Tray - **GF**

Imported & Domestic Cheese Tray - **GF**

Choice of Two Entrées

Choice of One Side Dish

Fresh Vegetables Tossed in Extra Virgin Olive Oil

Chef's Assorted Dessert Display

Starbucks® Coffee & Tazo® Tea

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- Buffet Dinners take approximately one hour to complete service.
- Children ages 0-5 enjoy complimentary meals. Children ages 6-11 receive 33% off meals.
- Vegetarian or dietary specific meals available upon request.
GF = Gluten-free options,

ENTREE SELECTIONS (Select Two)

Stuffed Pork Tenderloin – Pork Tenderloin Rolled and Stuffed with Mozzarella Cheese, Fennel, Italian Sausage, and Spinach. Topped with a Mushroom Sauce - **GF**

Black Cod – Seared Black Cod Topped with Fresh Tomato Cilantro Chutney - **GF**

Tuscan Chicken – Pan Seared and Topped with Sundried Tomato and Artichoke White Wine Cream Sauce - **GF**

Beef Bourguignon – Cubed Beef, Mushrooms, Onions and Red Wine Reduced Into a Rich Sauce - **GF**

Lamb Shank – Roasted Lamb Shank with a Red Wine Demi-Glace Reduction

Tuscan Tenderloin – Fresh Pork Tenderloin Pan Seared and Topped with a Spinach and Sundried Tomato Cream Sauce - **GF**

Chicken Milanese – Fresh Chicken Breast Tenderized and Lightly Breaded with Herbed Bread Crumbs, Fried Golden and Topped with a Mushroom Sauce

Pisa Stuffed Haddock – Fresh Atlantic Haddock Stuffed with Cheese, Garlic Crouton and Spinach. Baked in the Oven and Topped with a Chive Cream Sauce

Chicken Cannelloni – Rolled Pasta Stuffed with Ground Grilled Chicken, Cheese, Spinach and Baked in a Tomato and Cream Sauce

Beef Brisket – AAA Beef Brisket Slow Roasted Overnight with Our Chef's Dry Rub - **GF**

Bacon Wrapped Sirloin Steak – AAA Sirloin Steak Wrapped with Bacon, Pan Seared and Topped with a Rich Red Wine Demi-Glace Sauce (Served Medium Temperature) - **GF**

Chef's Signature Chicken – Fresh Chicken Breast Stuffed with Brie Cheese, Shrimp and Broccoli. Lightly breaded and topped with a Mushroom Cream Sauce

SIDE DISH SELECTIONS (Select One) - ALL GF

Lemon Infused Roasted Potatoes

Roasted Baby Potatoes Tossed with herbs and Extra Virgin Olive Oil

Double Stuffed Potato Stuffed with Bacon, Chives, and Sour Cream

Scalloped Potatoes Baked with Cheese and Cream

Green Pea Rice Pilaf

SALAD SELECTION (Select Four)

Mixed Greens – Organic Spring Mix Baby Lettuces with Assorted Dressings - **GF**

Strawberry Kale Salad – Fresh Strawberries, Kale, Mixed Greens, Candied Pecans and Shallots with Balsamic Vinaigrette - **GF**

Super Salad – Spinach, Figs, Apples, Red Onions, Cucumbers and Toasted Almonds with a Blueberry Ginger Vinaigrette - **GF**

Mediterranean Salad – Fresh Cucumbers, Red Onion, Black Olives, Green Peppers, Red Peppers, Tomatoes all Tossed in a Mediterranean Dressing and Topped with Feta Cheese - **GF**

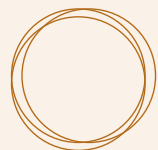
Caesar Salad – Crisp Romaine, Bacon Bits, Parmesan, Garlic Croutons with a Classic Chef Made Dressing

Pasta Salad – Italian Pasta Tossed with Vegetables in a Chef Inspired Dressing

Potato & Apple Waldorf Salad – Potato, Granny Smith Apples, Celery, and Grapes Tossed in a Creamy Mustard Seed Dressing - **GF**

Potato Salad – Fresh Cubed Red Potatoes with Sliced Egg in a Creamy Dressing - **GF**

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Buffet Dinners (option 2)

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FOREVER & ALWAYS / \$45.00 per person

Artisan Rolls & Butter
 Choice of Six Salads
 Crudités & Dip Display
 Assorted Pickle Tray - **GF**
 Imported & Domestic Cheese Tray - **GF**
 Choice of One Carving Station
 (Carved Baron of Beef **OR** Carved Hip of Beef **OR** Carved Porketta)
 Choice of Two Additional Entrées
 Choice of One Side Dish
 Fresh Vegetables Tossed in Extra Virgin Olive Oil
 Chef's Assorted Dessert Display
 Starbucks® Coffee & Tazo® Tea

-
- Buffet Dinners take approximately one hour to complete service.
- Children ages 0-5 enjoy complimentary meals. Children ages 6-11 receive 33% off meals.
- Vegetarian or dietary specific meals available upon request.
 GF = Gluten-free options,

ENTREE SELECTIONS (Select Two)

Stuffed Pork Tenderloin – Pork Tenderloin Rolled and Stuffed with Mozzarella Cheese, Fennel, Italian Sausage, and Spinach. Topped with a Mushroom Sauce - **GF**

Black Cod – Seared Black Cod Topped with Fresh Tomato Cilantro Chutney - **GF**

Tuscan Chicken – Pan Seared and Topped with Sundried Tomato and Artichoke White Wine Cream Sauce - **GF**

Beef Bourguignon – Cubed Beef, Mushrooms, Onions and Red Wine Reduced Into a Rich Sauce - **GF**

Lamb Shank – Roasted Lamb Shank with a Red Wine Demi-Glace Reduction

Tuscan Tenderloin – Fresh Pork Tenderloin Pan Seared and Topped with a Spinach, Sundried Tomato Cream Sauce - **GF**

Chicken Milanese – Fresh Chicken Breast Tenderized and Lightly Breaded with Herbed Bread Crumbs, Fried Golden and Topped with a Mushroom Sauce

Pisa Stuffed Haddock – Fresh Atlantic Haddock Stuffed with Cheese, Garlic Crouton and Spinach. Baked in the Oven and Topped with a Chive Cream Sauce

Chicken Cannelloni – Rolled Pasta Stuffed with Ground Grilled Chicken, Cheese, Spinach and Baked in a Tomato and Cream Sauce

Beef Brisket – AAA Beef Brisket Slow Roasted Overnight with Our Chef's Dry Rub - **GF**

Bacon Wrapped Sirloin Steak – AAA Sirloin Steak Wrapped with Bacon, Pan Seared and Topped with a Rich Red Wine Demi-Glace Sauce (Served Medium Temperature) - **GF**

Chef's Signature Chicken – Fresh Chicken Breast Stuffed with Brie Cheese, Shrimp and Broccoli. Lightly Breaded and Topped with a Mushroom Cream Sauce

SIDE DISH SELECTIONS (Select One) - ALL GF

Lemon Infused Roasted Potatoes

Roasted Baby Potatoes Tossed with Herbs and Extra Virgin Olive Oil

Double Stuffed Potato Stuffed with Bacon, Chives, and Sour Cream

Scalloped Potatoes Baked with Cheese and Cream

Green Pea Rice Pilaf

SALAD SELECTION (Select Six)

Mixed Greens – Organic Spring Mix Baby Lettuces with Assorted Dressings - **GF**

Strawberry Kale Salad – Fresh Strawberries, Kale, Mixed Greens, Candied Pecans and Shallots with Balsamic Vinaigrette - **GF**

Super Salad – Spinach, Figs, Apples, Red Onions, Cucumbers and Toasted Almonds with a Blueberry Ginger Vinaigrette - **GF**

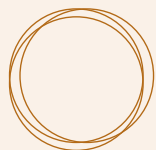
Mediterranean Salad – Fresh Cucumbers, Red Onion, Black Olives, Green Peppers, Red Peppers, Tomatoes all Tossed in a Mediterranean Dressing and Topped with Feta Cheese - **GF**

Caesar Salad – Crisp Romaine, Bacon Bits, Parmesan, Garlic Croutons with a Classic Chef Made Dressing

Pasta Salad – Italian Pasta Tossed with Vegetables in a Chef Inspired Dressing

Potato & Apple Waldorf Salad – Potato, Granny Smith Apples, Celery, and Grapes Tossed in a Creamy Mustard Seed Dressing

Potato Salad – Fresh Cubed Red Potatoes with Sliced Egg in a Creamy Dressing - **GF**



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ENTRÉE SELECTION (Select One)

Pisa Stuffed Haddock / \$38 per person
Fresh Atlantic Haddock Stuffed with Cheese, Garlic Crouton and Spinach. Baked in the Oven and Topped with a Chive Cream Sauce.

Lamb Shank / \$38 per person
Roasted Lamb Shank in a Red Wine Demi-Glace Reduction

Bacon Wrapped Sirloin Steak / \$35 per person - **GF**
AAA Sirloin Steak Wrapped with Bacon, Pan Seared and Topped with a Rich Red Wine Demi-Glace Sauce. (Served Medium)
Add a 4 oz. Lobster Tail for \$5

Chicken Supreme / \$38 per person
Grain-Fed Supreme Chicken Stuffed with Sundried Tomatoes, Garlic Crouton, Roasted Red Peppers and Mozzarella Cheese

Prime Rib of Beef / \$40 per person - **GF**

Chicken Parmesan / \$35 per person
Fresh Chicken Breast Tenderized and Lightly Breaded with Herbed Bread Crumbs, Fried Golden and Topped with a Tomato Sauce and Mozzarella Cheese

Tuscan Tenderloin / \$36 per person - **GF**
Fresh Pork Tenderloin, Pan Seared and Topped with a Spinach, Sundried Tomato Cream Sauce.

SOUP SELECTION (Select One Soup OR One Salad)

Roasted Red Pepper Bisque with Sour Cream Drizzle

Corn Chowder with Boar Bacon Bits and Chili Oil

Cream of Wild Mushroom

Pumpkin Soup with Parmesan Crisp and Cream Fraiche

Italian Minestrone Soup with Potatoes, Onion, Celery, Pasta Shells, Navy Beans and Stewed Tomatoes

SALAD SELECTION (Select One Soup OR One Salad)

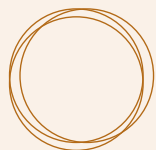
Bouquet Salad – Mixed Greens and Arugula Topped with Raspberries, Blueberries, Candied Pecans and Crumbled Goat Cheese Wrapped in a Carrot Ribbon with a Poppy Seed Dressing - **GF**

Caesar Salad – with Crisp Pancetta, Shaved Parmesan and Garlic Croutons (\$1.50 per person extra) - **GF**

Tuscan Salad – Grilled Asparagus with Marinated Artichokes, Prosciutto, Spring Greens and a Balsamic Drizzle - **GF**

Artesian Salad – Artesian Greens Tossed in a Sundried Tomato Vinaigrette, Wrapped in Cucumber and Topped with Carrots, Red Onion and Tomatoes - **GF**

choices continued on next page >



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SIDE DISH SELECTION *(Select One)*

Oven Roasted Potatoes Lemon Infused - **GF**

Roasted Baby Potatoes Tossed with Herbs and Extra Virgin Olive Oil - **GF**

Double Stuffed Potato Stuffed with Bacon, Chives, and Sour Cream - **GF**

Scalloped Potatoes Baked with Cheese and Cream

Basmati Rice with Julienned Vegetables - **GF**

Creamy Mashed Potatoes Infused with Garlic - **GF**

DESSERT SELECTION *(Select One)*

New York Cheesecake – House-Made Topped with Fresh Strawberries

Red Velvet Cake – Topped with Cream Cheese Icing

Italian House-Made Tiramisu

Saskatoon Berry Cheesecake – with a Saskatoon Berry Sauce, and Chocolate Garnish

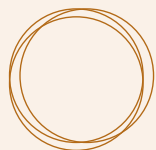
Vanilla Bean Cream Bruleé – Rich vanilla bean custard topped with caramel - **GF**

Chocolate Eclipse – Double layer chocolate cake with a fudge filling and chocolate frosting

Other desserts can be made by our pastry specialists with suitable notice.

[< Return to previous selections](#)

- Plated Dinners take approximately 1½ hours to complete service. To ensure the highest quality of service, all wedding guests will be served the same meal.
- All Plated Dinners include a choice of soup or salad, entrée, and dessert.
- Dinner includes freshly baked artisan rolls, seasonal vegetables, a choice of one side dish, Starbucks® Coffee and Tazo® Tea.
- Upgrade to a 4 course meal for \$4.00 per person
- Children ages 0-5 are complimentary. Children ages 6-11 receive 33% off.
- Chicken Finger meals are available at \$14.99 for children ages 6-11, with the purchase of a plated dinner.
- Vegetarian or dietary specific meals are available upon request.
- GF = Gluten-free options.



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RECEPTION ACTION STATIONS

(Chef Attended Reception Stations)

PASTA STATION / \$12 per person

Penne and Rotini Pasta with Your Choice of Toppings:
Selection of Vegetables, Chicken, Sausage, Shrimp, and
Parmesan Cheese with

Your Choice of the Following Sauces:
Tomato Basil, Alfredo, or Pesto.

POUTINE STATION / \$10 per person

Crisp Fries with Your Choice of Topping:
Butter Chicken, Ground Beef, Bacon, Crumbled Sausage, Chopped
Steak, Mushrooms, Onions, Three Types of Cheese and Our Rich
House Made Beef Gravy

MASHINI BAR / \$15 per person

Fill Your Martini Glass with Whipped Potatoes, and Stroll Down the
Offering Bar to Top Your Potatoes with Locally Sourced Items from
the Bounty of Saskatchewan. Build Your Mashini with Pulled Pork,
Slowly Braised in Our House Barbeque Sauce, Roasted Chicken,
Tender Angus Brisket, Braised in a Beer and Beef Stock, Sautéed
Vegetables, and a Variety of Cheese and Gravies.

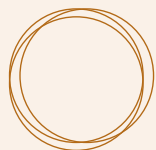
CHOCOLATE FOUNTAIN / \$12 per person

Melted Dark or White Chocolate Cascading from Our Fountain,
Served with a Fresh Cut Fruit, Macaroons, and Pretzels for Dipping.

BUTLER SERVICE / \$14 per person

(Based on 4 pieces per person)

Chef's assorted passed Hors D'Oeuvres for one hour before your meal
service. Please contact your wedding specialist for more options.



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Late Lunch Options

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THE WEDDING CRASHER / \$17 per person

- Selection of Artisan Breads
- Delicatessen Meat Platter
- Canadian Cheese Tray
- Crudités & Dip Station
- Assorted Pickle Tray
- Assorted Condiments
- Starbucks® Coffee & Tazo® Tea

THE PERFECT PAIR / \$18 per person

- 3 Flavours of Chef Inspired Gourmet Pizzas (Pepperoni, Ham & Pineapple, Cheese)
- Crudités & Dip station
- Starbucks® Coffee & Tazo® Tea

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

The Saskatoon Inn & Conference Centre does not allow guests to bring in their own food. However, weddings are permitted to supply their own dessert dainties to supplement their Late Lunch. We ask that all dessert dainties be pre-trayed and sliced upon delivery to the hotel. Dessert dainties cannot include meat, cheese, fruit or vegetables.

Wedding cakes are permitted to be brought in from a third party outside the hotel. The hotel will not store or handle wedding cakes until after the cake-cutting ceremony. The client is responsible for setting up and delivering the cake. There will be no cake-cutting fee by the hotel.

**Due to health and safety regulations, late lunch will be out for a maximum of 1 hour. Leftovers are not permitted to be taken off the hotel property.*



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HOST BAR

The Host purchases all drinks for the attending guests

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

All host bar items are subject to a 10% Liquor Tax (on alcohol), 17% Service Fees and 5% GST

CASH BAR

The attending guests purchase their own drinks

Standard Liquor (1 oz)	\$6.50 per drink
Premium Liquor (1 oz)	\$7.00 per drink
Glass of Wine	\$7.00 per drink
Domestic Beer	\$6.50 per drink
Imported Beer	\$7.50 per drink
Coolers	\$7.50 per drink
Standard Liqueurs (1 oz)	\$7.00 per drink
Soft Drinks & Juices	Complimentary

Prices include all taxes

*Exactly what your group needs
to quench thirsts and delight taste buds.*

The hotel will provide all the above alcohol and bar supplies at no additional cost.

A bartender fee of \$35.00 per hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$250 per bartender.

The hotel provides 1 bartender per 50 guests. Additional bartenders are available at \$35.00 per hour (minimum 5 hours).

Please ask your Wedding Specialists about subsidized bar options.

SPECIAL OCCASION BAR PERMIT

The permit bar is when the host of the wedding provides all alcohol.

A Saskatchewan special occasion permit and a Saskatchewan bill of sale must accompany your liquor upon delivery to the hotel.

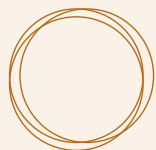
A corkage fee of \$12.00 per person (plus a 17% service fee and 5% GST) will be charged for all guests 6 years of age and over.

The corkage charge will cover bartender(s) fee and bar supplies, including juice and soft drinks.

Special occasion permits for dinner wine only: A corkage fee of \$1.50 for all guests ages 19 and over (plus 17% service fee and applicable taxes) will apply.

A ticket seller is required for all permit bars. Hotel ticket sellers are available at \$35.00 per hour (minimum 3 hours) or the wedding can provide their own, as long as the ticket seller is 19 years of age or over.

The Saskatoon Inn & Conference Centre adheres to all SLGA alcohol service regulations.



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Saskatoon Inn & Conference Centre
2002 Airport Drive
Saskatoon, Saskatchewan, S7L 6M4 Canada

Tel: 306-668-9635

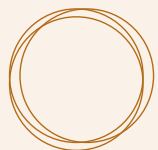
Toll Free: 1-800-667-8789

Fax: 306-244-5672

www.saskatooninn.com

celebrate@saskatooninn.com

*Celebrate the day.
Celebrate your stay.*



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