

# Catering Package



**HOME**

MEETING PACKAGES

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

GENERAL INFORMATION

MEETING ROOMS

CONTACT US



**Saskatoon Inn**  
& CONFERENCE CENTRE

# All-Day-Meeting Package

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Our all-inclusive meeting packages start from just \$70.00\* per person.

### THE COMPLETE RETREAT MEETING PACKAGE

#### PACKAGE INCLUDES:

- Food and Beverages
- All Food and Beverage Service Charges
- Water Service
- High Speed Internet
- Flipchart

#### THE CEREAL BELT

- Assorted Juice
- Freshly Baked Fruit Pastries, Muffins and Croissants
- Variety of Cereals with Milk
- Yogurt and Fruit Salad - **GF**
- Starbucks® Coffee & Tazo® Teas

#### CHOICE OF MORNING AND AFTERNOON BREAKS

- Mid-Morning Energy Break
- Apple Harvest
- We've Gone Bananas
- Death by Chocolate
- Afternoon Power Break

### BUFFET LUNCHEON

Your choice of one of the following from our Buffet Luncheon section:

- Express It
- Unique Boutique
- Farm Harvest
- Little Italy
- Taste of Ukraine
- Texas BBQ
- The Boss
- Hot Sandwich Melt

### ENHANCE YOUR PACKAGE

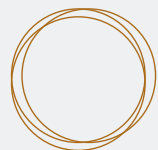
Upgrade to Courtyard's Own Breakfast / \$4.50 per person

*\*Based on a minimum group of 15 people.*

*For groups of 10-14 people, add a \$3.00 surcharge per person. For groups under 10, please see our plated menus or ask about service in our Garden Café restaurant.*

**continued >**

*It is our pleasure to help you get down to business quickly, easily and in very good taste.*



**Saskatoon Inn**  
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# Executive Meeting Package

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**EXECUTIVE PACKAGE**

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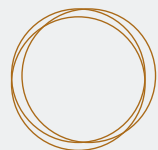
## **CELEBRATE THE EXECUTIVE COMPLETE RETREAT MEETING PACKAGE**

Discover our Executive Boardrooms & experience our Communal Break Area.

This all inclusive meeting package is \$99.00 per person plus taxes. Service charges included.

## **ALL-INCLUSIVE MEETING PACKAGE INCLUDES:**

- Dedicated Executive Boardroom
- Deluxe Continental Breakfast
- Mid-Morning Break
- Buffet Lunch in our Garden Cafe or a Plated Lunch in the boardroom includes appetizer, entrée & dessert
- Afternoon Break
- High Speed Internet
- In-house LCD Monitor complete with HDMI & SVGA Cables, or Data Projector & Screen Package
- One Flipchart complete with paper and markers
- All service charges



**Saskatoon Inn**  
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# Breakfast Buffets

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## BREAKFAST BUFFETS

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*No minimum number of attendees for the Continental Breakfast. Minimum 15 attendees for hot breakfast buffets. For groups of 10-14 people, add a \$3.00 surcharge per person. For groups under 10, please ask about service in our Garden Café restaurant.*

### CONTINENTAL BREAKFAST / \$16.00 per person

Assorted Juice

Freshly Baked Pastries, Muffins and Croissants

Fresh Fruit Platter - **GF**

Starbucks® Coffee & Tazo® Teas

### THE CEREAL BELT / \$17.50 per person

Assorted Juice

Freshly Baked Fruit Pastries, Muffins and Croissants

Variety of Cereals and 2% Milk

Yogurt and Fruit Salad - **GF**

Starbucks® Coffee & Tazo® Teas

### COURTYARD'S OWN / \$19.00 per person

Assorted Juice

Fresh Fruit Platter - **GF**

Scrambled Eggs - **GF**

Bacon and Sausage - **GF**

Hash Brown Potatoes

Freshly Baked Fruit Pastries, Muffins and Croissants

Starbucks® Coffee & Tazo® Teas

### RISE & SHINE BREAKFAST BUFFET / \$23.00 per person

#### FRUIT, JUICES AND SMOOTHIES

Collection of Whole Fruit

Seasonal Sliced Fresh Fruit Tray

Orange, Carrot, Grapefruit, Ginger Juice

Fruit Smoothies

#### CEREALS AND DAIRY

Selection of Cereals and Granola

Dried Fruit, Nuts and Fruit Chips

Low Fat Yogurt, Low Fat Milk and Soy Milk

Cottage Cheese

#### FROM THE BAKERY

Assorted Pastries, Muffins, Gluten Free Bread and Pumpernickel Bread

Preserves

#### HOT STATION

Egg White Omelettes

Mushrooms

Steamed Asparagus

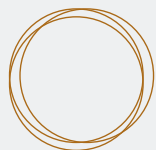
Turkey Sausage

Sweet Potatoes

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Starbucks® Coffee & Tazo® Teas

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**MORNING SHINES** / \$27.00 per person  
*(Minimum 30 attendees)*

Fresh Melons and Seasonal Fruit - **GF**

Variety of Cereals and 2% Milk

Toast Station with Mixed Breads

Assortment of Muffins, Danishes and Cinnamon Buns  
Served with Whipped Butter and Preserves

Mixed Fruit Yogurts Served with Fresh Berries and Granola

Buttermilk Biscuits

**Choice of:** Plain or Green Onion and Cheddar

Spinach and Ham Frittatas & Mini Assorted Quiches - **GF**

Eggs Benedict with Canadian Back Bacon and House Made Hollandaise

Breakfast Sausage and Bacon - **GF**

Hash Brown Potatoes

Carved Breakfast Ham (Chef Attended Station)

Freshly Squeezed Orange Juice Bar (Chef Attended) - **GF**

Starbucks® Coffee & Tazo® Teas



*GF = Gluten-free. Prices are subject to change. 17% service charge, 5% GST, 6% PST. October 2018*

**CHOICE OF CHEF ATTENDED STATIONS**

*Minimum 15 attendees*

*Enhance your breakfast buffet with one of the following Chef Attended Stations.*

**EGG SANDWICH STATION** / \$5.00 per person

Fluffy Egg Patties Over Toasted English Muffins with Sliced Cheddar & Mozzarella Cheese, Your Choice of Breakfast Sausage Patties, Bacon or Canadian Back Bacon, and a Selection of Fresh Sliced Tomatoes, Lettuce and Condiments

**WAFFLE STATION** / \$6.00 per person

**OMELETTE STATION** / \$6.00 per person

**PANCAKE STATION** / \$6.00 per person

**STRAWBERRY CREPE STATION** / \$6.00 per person

**HEALTHY BREAKFAST BAR** / \$6.00 per person - **GF**

French Vanilla Yogurt, 2% Milk, Strawberries, Blueberries, Blackberries, Oranges, and Watermelon

**BURRITO BREAKFAST STATION** / \$5.00 per person

Fresh Tortilla Wraps Filled with Scrambled Eggs, Sautéed Sweet Peppers, Onions, Cheddar Cheese, Crumbled Sausage or Bacon, Diced Tomato Cilantro Salsa, and Lettuce

*A delicious, healthy breakfast is sure to get your meeting off to a great start!*

# Breaks

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## WET YOUR WHISTLE

Starbucks® Coffee (10 cup carafe)	\$30.00/carafe
Starbucks® Decaffeinated Coffee (10 cup carafe)	\$30.00/carafe
Tazo® Teas (10 cup carafe)	\$30.00/carafe
Individual Juice	\$3.75/bottle
Soft Drinks	\$3.75/bottle
Bottled Water	\$3.50/bottle
Juice and Milk by the Pitcher - <b>GF</b>	\$22.00/pitcher
Red Bull (assorted flavours)	\$4.95/can
Non-Alcoholic Punch	\$35.00/gallon

## FROM OUR BAKERY

Assorted Loaves (10 slices)	\$22.00/loaf
<b>Choice of:</b> Banana, Orange Cranberry, Chocolate Chip or Lemon Poppy Seed	
Buttermilk Biscuits	\$4.75 each
<b>Choice of:</b> Plain or Green Onion and Cheddar	
Freshly Baked Fruit Pastries, Muffins, and Croissants	\$4.00 each
Cinnamon Buns and Whipped Butter	\$4.50 each
Baked Bannock with Jam	\$3.50/person
Assorted Cookies	\$22.00/dozen
Rice Krispies Squares - <b>GF</b> or Cocoa Puffed Wheat Squares	\$24.00/dozen

*Prices are per person unless otherwise indicated.*

*Take a break from working hard and enjoy a selection that will keep everyone energized.*

## NUTRITIOUS AND DELICIOUS

Individual Yogurt - <b>GF</b>	\$4.00 each
New York Style Bagels	\$4.50/person
<b>Choice of:</b> Plain, Whole Wheat and Cinnamon Raisin with Regular, Strawberry or Herb Cream Cheese	
Cheese Board with Crackers	\$8.50/person
Crudité and Dip - <b>GF</b>	\$5.00/person
Maple Granola Clusters	\$3.50 each
Sliced Fresh Fruit - <b>GF</b>	\$8.00/person
Gluten Free Brownie - <b>GF</b>	\$4.00 each
Gluten Free Blueberry Muffin - <b>GF</b>	\$4.00 each
Yogurt Bar - <b>GF</b>	\$8.50/person

*Be creative while cruising through our yogurt bar*

- Sliced Strawberries - **GF**
- Raspberries - **GF**
- Blueberries - **GF**
- Diced Cantaloupe - **GF**
- Diced Honeydew - **GF**
- Diced Pineapple - **GF**
- Dried Cranberries - **GF**
- Dried Sour Cherries - **GF**
- Almonds - **GF**
- Walnuts - **GF**
- Pecans - **GF**
- Sunflower Seeds - **GF**
- Chocolate Chips - **GF**
- Sprinkles - **GF**
- Shredded Coconut - **GF**
- Crushed Smarties - **GF**
- Granola

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# Break Up Your Day

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## **APPLE HARVEST / \$10.00 per person**

Apple Cinnamon Turnovers  
Apple Raisin Strudel  
Mini Toffee Apples  
Apple Tartlets  
Starbucks® Coffee & Tazo® Teas

## **WE'VE GONE BANANAS / \$10.00 per person**

Banana Walnut Cake  
Banana Chocolate Muffins  
Banana Caramel Trifle  
Banana Meringue Pie  
Banana Chips  
Starbucks® Coffee & Tazo® Teas

## **HEALTHY / \$10.00 per person**

Sparkling Mineral Water  
Natural Bottled Water  
Fresh Assorted Sushi  
Fresh Fruit Juices  
Fresh Fruit Smoothies Served in Mason Jars  
Fresh Fruit Cup Assortment: Strawberries, Cantaloupe, Grapes, Kiwi, Pineapple, Watermelon  
Carrot Cake  
Selection of Dried Fruit and Nuts  
Mixed Energy Bars  
Starbucks® Coffee & Tazo® Teas

## **MID-MORNING ENERGY BREAK / \$10.00 per person**

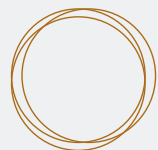
Assorted Juice  
Assorted Baked Loaves  
Cheese Board with Crackers  
Berries with Crème Anglaise - **GF**  
Starbucks® Coffee & Tazo® Teas

## **AFTERNOON POWER BREAK / \$10.00 per person**

Assorted Soft Drinks  
Crudité and Dip - **GF**  
House Trail Mix - **GF**  
Assorted Cookies  
Buttermilk Biscuits  
Starbucks® Coffee & Tazo® Teas

## **DEATH BY CHOCOLATE / \$10.00 per person**

Chocolate Brownies  
Double Chocolate Chip Cookies  
Dark Chocolate Chip Muffins  
Collection Chocolate Mousse Dark and White  
Starbucks® Coffee & Tazo® Teas



**Saskatoon Inn**  
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# Buffet Luncheons

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*Minimum 15 attendees. For groups of 10–14 people, add a \$3.00 surcharge per person. For groups under 10, please see our plated menus or ask about service in our Garden Café restaurant.*

## **EXPRESS IT** / \$23.50 per person

Soup of the Day  
 Three Chef Inspired Salads  
 Crudité and Dip  
 Gourmet Sandwich and Wrap Selection  
 Kettle Chips and Dip  
 Nachos and Salsa  
 Sweet Dessert Selection  
 Starbucks® Coffee & Tazo® Teas

## **UNIQUE BOUTIQUE** / \$24.50 per person

*Build your own fabulous sandwich and salad*  
 Soup of the Day  
 Assorted Breads  
 Assorted Fresh Greens - **GF**  
 Assorted Salad Dressings and Toppings - **GF**  
 Assorted Pickle Tray - **GF**  
 Sliced Tomatoes, Lettuce, Shaved Red Onion - **GF**  
 Sliced Deli Meat  
 Canadian Cheese - **GF**  
 Chicken, Egg, and Tuna Salads - **GF**  
 Condiments  
 Sweet Dessert Selection  
 Starbucks® Coffee & Tazo® Teas



## **FARM HARVEST** / \$25.50 per person

Assorted Dinner Rolls  
 Chef's Choice of Two Assorted Salads  
 Assorted Fresh Greens - **GF**  
 Assorted Salad Dressings and Toppings  
 Assorted Pickle Tray - **GF**  
 Blackened Julienne Chicken Breast - **GF**  
 Salt and Pepper Julienne Chicken Breast - **GF**  
 Sweet Dessert Selection  
 Starbucks® Coffee & Tazo® Teas

## **LITTLE ITALY** / \$25.50 per person

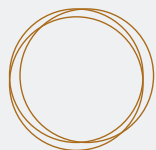
Focaccia Bread  
 Mediterranean Salad - **GF**  
 Cucumber and Spinach Salad - **GF**  
 Eggplant Caponata Style Salad  
 Antipasto Tossed Salad

### **Choice of two of the following:**

Traditional Beef Lasagna  
 Spinach & Cheese Cannelloni  
 Chicken Cacciatore - **GF**  
 Vegetarian Meatloaf  
 Baked Tortellini in Meat Sauce  
 Chicken Mushroom Alfredo Rotini  
 Italian Style Cassoulet – Sausage, Beans, Carrots, Celery, and Mushrooms - **GF**

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 Sweet Dessert Selection  
 Starbucks® Coffee & Tazo® Teas

**continued >**



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# Buffet Luncheons (continued)

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## **HOT SANDWICH MELT / \$24.50 per person**

Chef's Choice of Soup

Potato Salad

Broccoli and Bacon Salad

Egg Salad

Pasta Salad

**Baked Pasta** – Rotini Pasta Tossed in a Creamy Alfredo Sauce with Chicken and Broccoli then Topped with Mozzarella Cheese and Baked in the Oven

## **HOT SANDWICHES**

**Chicken Parmesan** – Lightly Dusted Chicken Cutlet Topped with Tomato Sauce and Cheese

**German Schnitzel** – Breaded Chicken Cutlet Pan Fried Topped with Lettuce, Onion, Tomato and Mayonnaise

**Grilled Cheese** – Crisp Bacon and Cheddar Cheese, Melted Between Fresh Rye Bread

**Philly Cheese Steak** – Steak Flash Fried and Topped with Green Peppers, Onions, Mushrooms and Cheese

**Reuben Sandwich** – Montreal Smoked Meat Topped with Sauerkraut, Russian Dressing and Swiss Cheese Between Rye Bread

**Vegetarian** – Sautéed Mixed Vegetables with Melted Cheddar Cheese, Folded in Flat Bread

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Sweet Dessert Selection

Starbucks® Coffee & Tazo® Teas

## **TASTE OF UKRAINE / \$25.00 per person**

Assorted Dinner Rolls

Ukrainian Cabbage Meat Soup

Cucumber Spring Salad - **GF**

Beet Salad - **GF**

Russian Salad - **GF**

## **Choice of two of the following:**

**Fried Garlic Sausage** with Onions and Peppers

**Beef and Rice Cabbage Rolls** Stuffed with Onions and Peppers

**Chicken Kiev** – Fresh Chicken Breast Tenderized and Rolled in a Dill Herb Butter, Lightly Breaded, and Pan Fried Golden Brown, Topped with a Wild Mushroom Sauce.

**Ukrainian Goulash** – Beef Cubes Sautéed with Onions, Garlic, Paprika and Herbs. Served Over Egg Noodle Pasta and Topped with Sour Cream

## **Cheddar Cheese and Potato Stuffed Perogies**

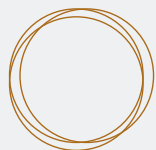
Tossed with Bacon and White Onion

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Sweet Dessert Selection

Starbucks® Coffee & Tazo® Teas

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# Buffet Luncheons (continued)

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**TEXAS BBQ** / \$26.00 per person  
House Made Biscuits, Corn Bread and Mini Tortillas  
Tossed Green Salad with Dressings - **GF**  
Pasta Salad  
Potato Salad - **GF**  
Buttermilk Coleslaw - **GF**  
Crudit  and Dip - **GF**  
Assorted Pickle Tray - **GF**  
Texas Style Corn - **GF**  
Chips and Salsa - **GF**  
**Choice of two of the following:**  
Braised Beef Brisket - **GF**  
Pulled Pork - **GF**  
Texas Chicken Adobo - **GF**  
Soft Shell Rolled Tacos with Ground Beef, Salsa, Cheese, Green Onion, Diced Tomatoes and Sour Cream  
Chicken or Beef Quesadilla  
Southern Fried Chicken  
Buttermilk Waffles Served with Syrup, Whipped Cream and Toppings  
Creamy Bacon Three Cheese Baked Macaroni  
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Sweet Dessert Selection  
Starbucks® Coffee & Tazo® Teas

**THE BOSS** / \$27.00 per person  
Assorted Dinner Rolls  
Tossed Green Salad with Dressings - **GF**  
Three Chef Inspired Salads  
Crudit  and Dip - **GF**  
Assorted Pickle Tray - **GF**  
Chef's Steamed Vegetables - **GF**  
Chef's Choice of Potato  
**Choice of two of the following:**  
**House Made Chicken Cannelloni** – Our House Made Pasta Rolled and Stuffed with Fresh Ground Chicken, Parsley, Ricotta, Parmesan and Baked with our Chef's Signature Tomato Basil Sauce  
**Tuscan Chicken** – Pan Seared and Finished in the Oven, Topped with Sundried Tomato Artichoke Cream Sauce - **GF**  
**Pork Loin Medallions** – Pan Seared and Topped with a Wild Mushroom Cream Sauce and Garnished with Chopped Green Onion - **GF**  
**Chicken or Pork Kabobs** with Tzatziki Sauce - **GF**  
**Beef Bourguignon** – Beef Chuck, Mushrooms, Onions and Red Wine - **GF**  
—  
Sweet Dessert Selection  
Starbucks® Coffee & Tazo® Teas

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# Plated Lunch

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## THREE-COURSE PLATED LUNCHEON SERVICE

*All luncheons include assorted dinner rolls and Starbucks® Coffee & Tazo® Teas.*

### STARTERS

**Choice of one of the following:**

Soup of the Day

Mixed Green Salad with Dressings

### MAIN COURSE

**Herb Roasted Pork Loin** / \$22.00

With Mushroom Pan Sauce, Oven Roasted Potatoes and Steamed Vegetables

**Mild Coconut Curry Chicken** / \$22.00 - GF

Served with Braised Vegetables and Basmati Rice

**Italian Herbed and Parmesan Encrusted Chicken Breast** / \$22.00

With Lemon Roasted Potatoes and Steamed Vegetables

**Shaved Roast Beef** / \$22.00 - GF

With Kentucky Barbeque Sauce, Oven Roasted Potatoes and Steamed Vegetables

**Sirloin Steak Sandwich** / \$25.00

On Focaccia, with Mushroom Ragout, Oven Roasted Potatoes and Steamed Vegetables

### DESSERTS

**Choice of one of the following:**

Vanilla Cream Tart with Seasonal Fresh Fruit

New York Cheesecake with Berry Coulis

Strawberry Shortcake with Whipped Cream

Chocolate Fudge Brownie with Berry Coulis and Whipped Cream

## TWO-COURSE PLATED LUNCHEON SERVICE / \$19.00

### Grilled Chicken Caesar Salad

#### Vegetarian Lasagna

Served with Caesar Salad and Garlic Toast

#### Traditional Lasagna

Served with Caesar Salad and Garlic Toast

#### BBQ Beef on a Bun

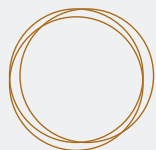
With Oven Roasted Potatoes

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Includes Plate of Dainties & Squares

Starbucks® Coffee & Tazo® Teas

*Our lunches provide a great opportunity to share a mid-day break and discuss ideas informally.*



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# Reception – Mix & Mingle

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## COLD HORS D'OEUVRES

<b>Assorted Dip Station</b>	\$7.00/person
Tomato Bruschetta, Spinach Dip, Hummus with Assorted Breads	
<b>Chips &amp; Dip</b>	\$8.00/person
Tortilla Chips with Salsa and Sour Cream, House Fried Potato Chips with a Trio of Dips	
<b>Insalata Caprese Brochettes - GF</b>	\$7.00/person
Skewered Cherry Tomato, Mozzarella, Fresh Basil with Balsamic Drizzle	
<b>Pinwheel Presentation</b>	\$8.00/person
Ham and Basil, Prosciutto and Parmesan, Red Pepper, Cream Cheese and Spinach	
<b>Cured Fish Presentation</b>	\$15.00/person
Cured Salmon, Trout Gravlax, Smoked Salmon and Mackerel, Crackers and Crostini	

## HOT HORS D'OEUVRES

<b>Boneless Pork Ribs</b>	\$8.00/person
<b>Fried Mozza Sticks</b> with Dip	\$20.00/dozen
<b>Vegetable Samosas</b> with Peach Chutney	\$20.00/dozen
<b>Chicken Wings</b>	\$22.00/dozen
Choice of Hot, BBQ or Honey Garlic	
<b>Satay Skewers</b>	\$24.00/dozen
Choice of Chicken, Beef or Pork	
<b>Coconut Encrusted Shrimp</b>	\$26.00/dozen
<b>Bacon Wrapped Scallops</b>	\$20.00/dozen

## APPETIZER TRIO / \$20.00

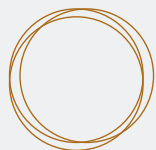
(Minimum 25 attendees)

Based on 6 Pieces per Person  
Your choice of 3 Hot Appetizers:  
Please ask your Consultant for Additional Items

<b>PLATTERS</b>	For 15 People	For 30 People	For 70 People
<b>Deli Meat Platter</b> A Selection of Sliced Deli Meat with Rolls, Butter and Condiments	\$105.00	\$185.00	\$325.00
<b>Deluxe Cheese Platter</b> A Selection of Canadian and Imported Cheese Garnished with Fresh Fruit and Crackers	\$125.00	\$225.00	\$355.00
<b>Fresh Vegetable Platter - GF</b> Assorted Fresh Vegetables Served with Creamy Dill Dip	\$55.00	\$85.00	\$165.00
<b>Fresh Fruit Platter - GF</b> Assorted Sliced Seasonal Fresh Fruit	\$45.00	\$80.00	\$155.00

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*When your group gathers for a reception, your menu choices will help you create just the right mood.*



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# Reception Stations

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*Minimum of 30 attendees. 1.5 hour time limit.*

**POUTINE STATION / \$10.00 per person**

Crispy Fries with Your Choice of Toppings:

Butter Chicken, Ground Beef, Bacon, Crumbled Sausage, Chopped Steak, Mushrooms, Onions, Three Types of Cheese, and Our Rich House Made Beef Gravy

**CHAMPAGNE & SEAFOOD STATION / \$12.00 per person**

Jumbo Scallops Seared and Topped with a Brandy Cream Sauce.  
 Jumbo Shrimp Cocktail Shooters – Chef Attended  
 Served with a Glass of Champagne

**MINI SLIDER STATION / \$14.00 per person**

Selection of Beef, Chicken and Fish Mini Sliders with Your Choice of Toppings, Fresh Veggies, Condiments, Smoked Bacon and More

**SOUTHERN MISSISSIPPI STATION / \$12.00 per person**

Southern Fried Chicken, Buttermilk Waffles and Crispy Fries with all the Southern Garnishes

**PEROGIE STATION/ \$12.00 per person**

Mini Cheese Homestyle Perogies with a Selection of Toppings and Sour Cream – Chef Attended

**SUSHI STATION / \$12.00 per person**

A Variety of Vegetarian and Seafood Sushi – Chef Attended

**PIZZA STATION / \$10.00 per person**

Each Party Size Pizza has 32 Pieces. Choice of 3 Pizzas:  
 Cheese  
 Pepperoni and Cheese  
 All Meat  
 Hawaiian  
 Vegetarian

**GRILLED GOURMET CHEESE STATION / \$10.00 per person**

A Variety of Cheeses with Our Selection of Breads.  
 Grilled to Perfection with Your Choice of Pepperoni, Ham, Roast Beef, Turkey or Bacon.

**ARENA BREAK / \$10.00 per person**

Taco in a Bag  
 Mini Corn Dogs and Mustard  
 House Made Assorted Pizza Squares  
 Popcorn  
 Assorted Soft Drinks  
 Starbucks® Coffee & Tazo® Teas

**STREET FOOD BREAK / \$10.00 per person**

Mini Basket of Fries  
 Mini Hamburgers, Veggie-Burgers, Bacon Cheeseburgers and Mini Grilled Cheese, Packaged in Cardboard Cartons or Wrapped Individually  
 Assorted Soft Drinks & Bottled Water  
 Starbucks® Coffee & Tazo® Teas

**THE EUROPEAN / \$12.00 per person**

Mini Rolls and Focaccia  
 Smoked Salmon and Fresh Dill Cream Cheese  
 Julienne Chicken and Pesto Mayonnaise  
 Roast Vegetables  
 Goat's Cheese & Fine Herbed Mayo  
 Starbucks® Coffee & Tazo® Teas



# Buffet Dinners

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## **RIVER LANDING** / \$38.00 per person

*Minimum 25 attendees. For groups of 15 to 24 people, add a \$3.00 surcharge per person. For groups under 15, please see our plated menus or ask about service in our Garden Café restaurant.*

Assorted Dinner Rolls  
 Mixed Green Salad with Dressings  
 Four Chef Inspired Salads  
 Crudité and Dip  
 Canadian Cheese Platter  
 Assorted Pickle Tray  
 Chef's Choice of Potato  
 Steamed Vegetables

### **Choice of two entrees:**

**Barbeque Chicken - GF**

**Baked Diefenbaker Trout** – Topped with Cilantro Salsa - **GF**

**Beef Bourguignon** – Beef Chuck, Mushrooms, Onions and Red Wine - **GF**

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

**Chicken Parmesan** – Lightly Breaded Pan Fried Chicken Breast, Topped with Tomato Sauce, Parmesan Cheese, and Mozzarella

**Atlantic Halibut** – Fresh Atlantic Halibut Baked in Banana Leaf and Topped with a Light Lemon Cream Sauce - **GF**

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

—

Deluxe Dessert Display  
 Starbucks® Coffee & Tazo® Teas

## **DISCOVER ITALY** / \$38.50 per person

**Antipasto Platter** – Provolone, Asiago, Fontina, Parmigiano, Salami Genoa, Capicola, Prosciutto, Mortadella, Italian Olives, Roasted Red Peppers, Marinated Artichokes and Peperoncini

### **Four Salads:**

Tomato Cucumber Red Onion  
 Caesar Salad  
 Artichoke and Sundried Tomato Pasta Salad  
 Mixed Baby Green Salad with Assorted Dressings  
 Crudité and Dip

### **Choice of two entrees:**

**Stuffed Pasta Shells with Beef & Three Cheeses** – Three Cheese Blend, Mixed with Ground Beef, Topped with a Tomato Basil Sauce

**Chicken Saltimbocca** – Chicken Rolled and Stuffed with Sage, Prosciutto and Cheese, Topped with a White Wine Cream Sauce

**Lobster Filled Ravioli** – Your Choice of Cream or Tomato Sauce

**Tortellini Gigi** – Cheese Tortellini Pasta, Tossed with Mushrooms, Pancetta and Prosciutto in a Tomato Cream Sauce

**Osso Bucco Milanese** – Braised Beef Shank, Baked for Six Hours in Chicken Stock with Celery, Carrots, Onion and Red Wine

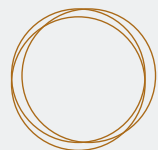
**Veal Saltimbocca** – Veal Scaloppini Sautéed with Sage, Prosciutto and Mushrooms in a White Wine Cream Sauce

**Pollo Piccata** – Chicken Scallopini Sautéed with White Onion and Capers in a Lemon White Wine Sauce

—

House Made Tiramisu  
 Chef's Assorted Desserts  
 Starbucks Coffee® & Tazo® Tea

**continued >**



**Saskatoon Inn**  
 & CONFERENCE CENTRE

# Buffet Dinners

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## **SASKATOON SHINES** / \$40.00 per person

*Minimum 25 attendees. For groups under 25, people please see our River Landing Buffet, plated dinner options, or ask about service in our Garden Café restaurant.*

- Assorted Dinner Rolls
- Mixed Green Salad with Dressings
- Five Chef Inspired Salads
- Crudité and Dip - **GF**
- Canadian Cheese Platter
- Assorted Pickle Tray - **GF**
- Chef's Choice of Potato - **GF**
- Steamed Vegetables - **GF**

### **Choice of one carved entrée:**

- Carved Roast Beef with Pan Jus
- Baked Ham with a Three Mustard Sauce
- Porketta
- Upgrade Carved Option to Prime Rib / \$4.00 per person*

### **Choice of one additional entrée:**

- Panko Crusted Salmon** – Topped with a Creamed Spinach Sauce
- Cabbage Rolls and Perogies**
- Chicken Roulade** – Fresh Chicken Breast, Tenderized then Stuffed and Rolled with Fresh Basil, Spinach, Smoked Bacon, and Herbs. Baked in the Oven, Sliced Thin and Topped with our Chef's Red Wine Demi-Glace Reduction
- Lamb Shank** – Fresh Lamb Shank Roasted for Six Hours with Carrots, Onions, Celery, Red Wine, and Garlic
- Pork Tenderloin** – Stuffed with Chorizo Sausage, Herb and Garlic Croutons, and Topped with a Rich Demi-Glace Rosemary Sauce
- Seafood Cannelloni** – Hand Rolled Pasta Stuffed with Shrimp, Scallops, Cheese, Spinach, and Baked in our Chef's Signature Tomato Basil Sauce
- 
- Deluxe Dessert Display
- Starbucks® Coffee & Tazo® Teas



# Plated Dinners

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## PLATED SERVICE DINNERS

*All dinners include assorted dinner rolls, Chef's vegetable and Starbucks® Coffee & Tazo® Teas.*

### **Choice of one salad or soup starter:**

#### **SALAD OPTIONS**

Assorted Fresh Greens with Raspberry Vinaigrette

Roasted Beet Salad

Caesar Salad

#### **SOUP OPTIONS**

Roasted Garlic and Potato Cream Soup

Red Pepper Bisque

Butternut Squash Soup

## **ENTRÉES**

**Italian Chicken Supreme** / \$33.00 per person  
Stuffed with Sundried Tomato, Garlic Crouton, and Cheese,  
Topped with a White Wine Artichoke Cream Sauce

**Herbed Pork Loin** / \$33.00 per person  
With a Mushroom Pan Sauce

**Parmesan and Herb Encrusted Salmon** / \$33.00 per person  
With Creamed Spinach

**Beef Brisket** / \$33.00 per person - **GF**  
With a Rosemary Red Wine Jus

**Prime Rib of Beef au Jus** / \$39.00 per person  
Seasoned and Slow Roasted to Medium

## **SIDES**

### **Choice of one of the following:**

Oven Roasted Potatoes

Stuffed Baked Potatoes

Whipped Potatoes

Rice Pilaf

## **DESSERTS**

### **Choice of one of the following:**

Saskatoon Berry Cheesecake

Chocolate Sinful Cake

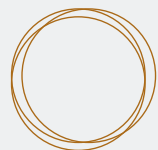
Chocolate Mousse with Balsamic Marinated Strawberries

Deep Dish Apple Pie with Salted Carmel Sauce

Canadian Cheese and Fruit Plate

Chocolate Flourless Torte

### **Upgrade to Four Courses for \$4.00**



**Saskatoon Inn**  
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# Banquet Bar Service

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## HOST BAR

*The Host purchases all 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*

## BARTENDER FEES

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 two bartenders per 100 guests; additional bartenders are available 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)	\$7.00 / drink
Soft Drinks & Juices (bottomless)	\$3.00 / person

*Prices include all taxes*

## WINE LIST AVAILABLE UPON REQUEST

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



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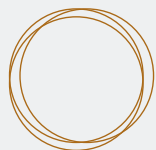
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### CHOICE OF MENU

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 strictly 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.

### SHIPPING

Materials or supplies for your function may be delivered to the hotel up to one (1) week prior to your function (based upon availability of storage space). Boxes must be marked and addressed properly with the name of the event and convener/on-site contact as well as the date of the function clearly indicated on each box. We reserve the right to charge a \$25/day fee for handling and storage of items delivered to the hotel.

### 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. The hotel will be pleased to hang any banners for you.

### AUDIO/VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or through Freeman Audio Visual Canada, 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

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days prior to the function date. Refer to your contract and/or banquet event order for attrition and cancellation clauses.

### GRATUITY/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.**

# Meeting Rooms & Seating Capacities

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MEETING ROOM		APPROX. AREA (SQ.FT.)	THEATRE	U-SHAPE	BOARD ROOM	CLASS ROOM	RECEPTION	DINNER
Mezzanine Saskatchewan	A	4,230	315	40		120	315	175
	B	7,400	577			200	577	325
	C	4,100	300	40		100	315	150
	AB	11,630	815			425	815	525
	BC	11,600	875			400	875	500
	ABC	15,730	1,200			675	1200	800
Provinces	B.C. Room	350	25	n/a	14	10	25	14
	Alberta Room	420	30	n/a	22	12	30	22
	Manitoba Room	1,540	115	30	35	44	115	80
	Canadian Room	3,036	234	42		100	234	120
York Street	Jolly Friar	448	n/a	n/a	14	n/a		
	Old Bowling Green	336	n/a	n/a	10	n/a		12
	Rose & Crown	240	n/a	n/a	10	n/a		10
	Pig & Whistle	165	n/a	n/a	8	n/a		8
	Devonshire	165	n/a	n/a	8	n/a		8
	Round Table	210	n/a	n/a	8	n/a		8
	Brass Lantern	500	40	16	20	20	40	32
	Lobby	Champagnes	920	80				80
	Courtyard Room	1,900	146	40	36	60	146	88

*This chart is a guideline only. Capacities will vary depending on individual requirements.*



# Contact Us

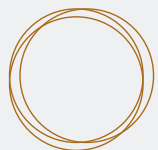
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## CONTACT US

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Toll Free: 1-800-667-8789  
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[www.saskatooninn.com](http://www.saskatooninn.com)



*Celebrate the day.  
Celebrate your stay.*



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