

A romantic scene featuring a bride and groom. The bride, with long blonde hair, wears a light pink, strapless, floor-length gown and is smiling at the groom. The groom, with short brown hair, wears a dark blue suit and is looking back at her. They are standing in front of a large, ornate stone fountain with multiple tiers and cascading water. To the left, a decorative wrought-iron railing is visible. The background consists of a rustic stone wall. The overall lighting is warm and intimate.

# Save the Date

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



**Saskatoon Inn**  
& CONFERENCE CENTRE



# 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.



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# Wedding Package



## 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 Jetted-Tub suite with our Romance Package for your wedding night with a minimum of 60 adult guests for dinner.



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# 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	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 2021 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](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca).



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# So Many Questions, So Little Time



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

The 2021 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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# Traditional Buffet



## TRADITIONAL /\$39 per person

- » Artisan Rolls & Butter
- » 2 Salads
- » Crudités and Dip
- » 2 Entrées
- » 2 Dishes
- » 1 Dessert Selection
- » Starbucks® Coffee & Tazo® Tea

## SALAD SELECTION

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

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

**Sweet Onion Pasta** - Rotini Pasta  
Tossed with Cheese and Diced Vegetables  
in a Sweet Onion Vinaigrette

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

## ENTREE SELECTION

**Spicy Ginger Chicken** - Ginger Marinated  
Chicken Supreme with a Soy Glaze Topped  
with Scallion and Sesame Seeds

**Spinach Tenderloin** - Pan Seared Pork Tenderloin  
Pan served with a Spinach and Artichoke Cream Sauce

**Beef Roulade** - Thinly Sliced Beef Eye of Round  
Rolled with Bacon, Dijon Mustard and Herbs.

**Parmesan Pork Cutlet** - Thin Sliced Sirloin  
Tenderized and Coated in a Garlic Parmesan Breading

## SIDE DISH SELECTION

**Roast Potatoes Flavored with Lemon and Rosemary**

**Green Pea Rice Pilaf**

**Scallion Basmati Rice**

**Roasted Vegetable Mélange**

**Steamed Vegetable Medley**

## DESSERT SELECTION

**New York Cheesecake** - Served with  
Whipped Cream and Fruit Garnish

**Red Velvet Cake** - With Cream Cheese  
Icing and Chocolate Garnish

**Chocolate Eclipse** - With a Fudge  
Filling and Chocolate Frosting

GF = Gluten-free. Prices are subject to change.

17% service charge, 5% GST, 6% PST.

Buffet Dinners are served over the course of one hour.

Children ages 0-5 enjoy complimentary meals. Children ages 6-11 receive 33% off meals.

Vegetarian or dietary specific meals available upon request.



**Saskatoon Inn**  
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# Upscale Buffet



## **UPSALE** /\$43 per person

- » Artisan Rolls & Butter
- » 3 Salads
- » Pickle Tray
- » Crudités and Dip
- » 2 Entrées
- » 2 Dishes
- » 1 Dessert Selection
- » Starbucks® Coffee & Tazo® Tea

## **SALAD SELECTION**

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

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

**Sweet Onion Pasta** - Rotini Pasta Tossed with Cheese  
and Diced Vegetables in a Sweet Onion Vinaigrette

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

**Greek** - Diced Tomato, Cucumber, Onion, Black Olive,  
and Bell Pepper Tossed in Mediterranean Vinaigrette on  
a Bed of Crisp Romaine with Crumbled Feta Cheese

## **ENTREE SELECTION**

**Mushroom Rosemary Chicken** - Rosemary  
Marinated Natural Chicken Breast Pan Seared  
and Served with a Mushroom Cream Sauce

**Spinach Tenderloin** - Pan Seared Pork Tenderloin  
Pan Served with a Spinach and Artichoke Cream Sauce

**Beef Roulade** - Thinly Sliced Beef Eye of Round  
Rolled with Bacon, Dijon Mustard and Herbs

**Maple Salmon** - Baked Salmon Brushed with an Orange  
and Maple Glaze Garnished with Lemon Slices and Parsley

## **SIDE DISH SELECTION**

**Roast Potatoes** flavored with  
lemon and rosemary

**Green Pea Rice Pilaf**

**Scallion Basmati Rice**

**Roasted Vegetable Mélange**

**Steamed Vegetable Medley**

## **DESSERT SELECTION**

**New York Cheesecake** - Served with  
Whipped Cream and Fruit Garnish

**Red Velvet Cake** - With Cream  
Cheese Icing and Chocolate Garnish

**Chocolate Eclipse** - With a Fudge  
Filling and Chocolate Frosting

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# Romantic Plated

Plated Dinners include Dinner Rolls and Butter Starbucks® Coffee & Teavana® Teas

## 3 COURSE PLATED /\$39 per person

- » Soup or Salad
- » Entrée
- » Starch
- » Vegetable
- » Dessert

## 4 COURSE PLATED /\$43 per person

- » Soup
- » Salad
- » Entrée
- » Starch
- » Vegetable
- » Dessert

### SALAD SELECTION

**Greek** - Diced Tomato, Cucumber, Onion, Black Olive, and Bell Pepper Tossed in Mediterranean Vinaigrette on a Bed of Crisp Romaine with Crumbled Feta Cheese

**Raspberry Cucumber** - Artisan Greens Wrapped in a Cucumber Ring Topped with Julienne Carrots and Red Pepper Curls. Served with Balsamic Marinated Diced Tomato

### SOUP SELECTION

**Roasted Garlic** - A Creamy Potato Soup Infused with Roasted Garlic and Served with Crispy Leek Threads

**Creamy Tomato** - A Herb Infused Tomato Soup Finished with Cream and Garlic Croutons

### ENTREE SELECTION

**Spicy Ginger Chicken** - Ginger Marinated Chicken Supreme with a Soy Glaze Topped with Scallion and Sesame Seeds

**Parmesan Pork Cutlet** - Thin Sliced Sirloin Tenderized and Coated in a Garlic Parmesan Breading

**Beef Roulade** - Thinly Sliced Beef Eye of Round Rolled with Bacon, Dijon Mustard and Herbs.

**Maple Salmon** - Baked Salmon Brushed with an Orange and Maple Glaze Garnished with Lemon Slices and Parsley

### STARCH SELECTION

**Oven Roasted Fingerling Potatoes**

**Creamy Mashed Potatoes**  
Infused with Garlic

**Confetti Rice Pilaf** with Brunoised Vegetables and Wild Rice

### VEGETABLE SELECTION

**Bundled Carrot, Bell Pepper and Zucchini** Tied with a Leek Thread

**Roasted Vegetable Mélange**

### DESSERT SELECTION

**New York Cheesecake** - Served with Whipped Cream and Fruit Garnish

**Red Velvet Cake** - With Cream Cheese Icing and Chocolate Garnish

**Chocolate Eclipse** - With a Fudge Filling and Chocolate Frosting

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. Children ages 0-5 are complimentary. Children ages 6-11 receive 33% off. Vegetarian or dietary specific meals are available upon request.



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# Elegant Plated



Plated Dinners include Dinner Rolls and Butter  
Starbucks® Coffee & Teavana® Teas

## 3 COURSE PLATED /\$45 per person

- » Soup or Salad
- » Entrée
- » Starch
- » Vegetable
- » Dessert

## 4 COURSE PLATED /\$48 per person

- » Soup
- » Salad
- » Entrée
- » Starch
- » Vegetable
- » Dessert

### SALAD SELECTION

**Waldorf Potato Salad** - Creamy Potato Salad with Sweet Grapes Celery and Shredded Apple in a Creamy Mustard Seed Dressing

**Bouquet Salad** - Artisan Greens Bundled with a Carrot Tie and Served with a Pomegranate Balsamic Vinaigrette, Seasonal Berries, and Candied Walnuts

### SOUP SELECTION

**Vichyssoise** - A Classic Leek and Potato Cream Soup Served with Parmesan Crisp

**Roasted Red Pepper** - A Tomato Soup Infused with Roasted Red Pepper Cream and Garnished with Parmesan Chips

### ENTREE SELECTION

**Pacific Chicken** - Natural Chicken Breast Stuffed with Shrimp and Mushroom Risotto Lightly Breaded and Fried Golden

**Chicken Saltimbocca** - Prosciutto and Sage Stuffed Chicken Breast Rolled and Pan Fried with a Lemon Cream Sauce

**Beef Short Rib** - Braised in a Red Wine and Roasted Stock, Served with a Thickened Rosemary Jus

**Grilled Pork Chop** - Marinated in Fresh Herbs and Topped with a Cinnamon Apple Chutney

### STARCH SELECTION

**Scalloped Potatoes**

**Double Baked Stuffed Potatoes**

**Wild Mushroom Risotto**

### VEGETABLE SELECTION

**Bundled Carrot, Bell Pepper and Zucchini Tied with a Leek Thread**

**Grilled Citrus Broccolini with Red Pepper**

### DESSERT SELECTION

**Saskatoon Berry Cheesecake** - Garnished with Fresh Cream and Chocolate

**Vanilla Crème Brûlée** - Torched to a Crispy Finish

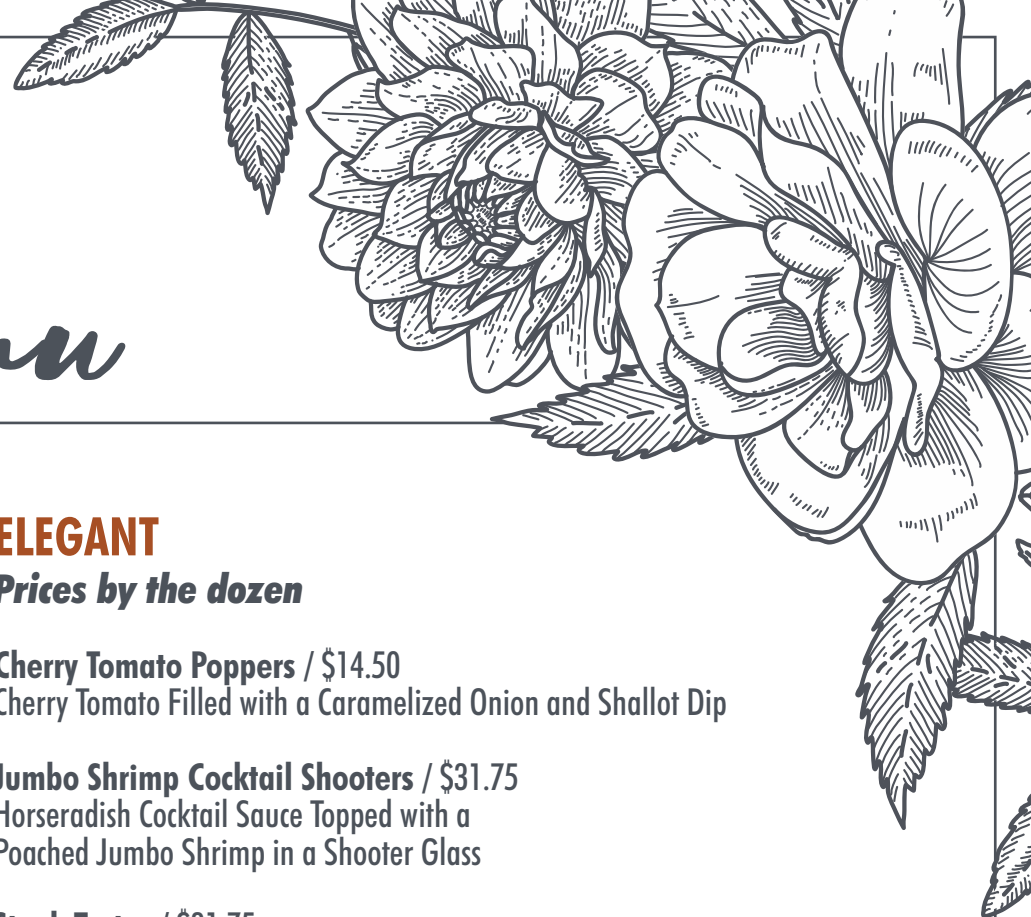
**Apple Tartlet** - With a Raspberry Coulis and Fruit Garnish

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# Reception Menu



## UPSCALE

### *Prices by the dozen*

#### **Hoisin Meatball Brochettes / \$18.25**

Seasoned Ground Beef Meatballs Dipped in  
Hoisin Glaze Skewered with Blanched Snow Pea

#### **Crispy Tempura Shrimp / \$20.00**

Battered Shrimp on a Bed of Spiced Lime Coleslaw with a Chili Aioli

#### **California Rolls / \$15.25**

Sushi Rice Filled with Julienne Vegetables and Wrapped with Nori

#### **Deviled Eggs / \$12.75**

Sliced Hardboiled Egg Served on a Whole  
Grain Cracker with Herbed Aioli and Scallion

#### **Apple and Brie Quesadilla / \$14.25**

Flour Tortilla Folded with Granny Smith Apple  
and Creamy Brie and Toasted to Perfection

#### **Crab Stuffed Mushrooms / \$20.25**

Sautéed Mushroom Caps with a Crab and Cream  
Cheese Stuffing Melted with White Cheddar Cheese

## ELEGANT

### *Prices by the dozen*

#### **Cherry Tomato Poppers / \$14.50**

Cherry Tomato Filled with a Caramelized Onion and Shallot Dip

#### **Jumbo Shrimp Cocktail Shooters / \$31.75**

Horseradish Cocktail Sauce Topped with a  
Poached Jumbo Shrimp in a Shooter Glass

#### **Steak Tartar / \$31.75**

Finely Minced Beef Tenderloin Mixed with Onion and Herbs on a Crostini

#### **Thai Chicken Summer Rolls / \$32.75**

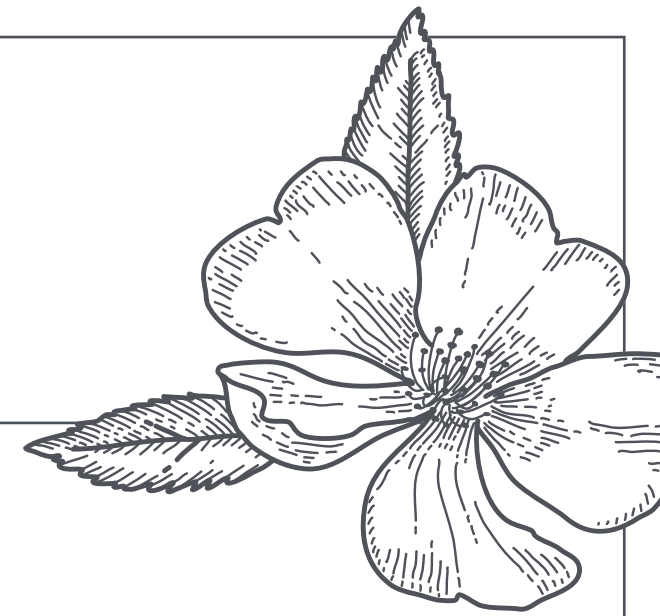
Rice Paper Wraps Filled with Seasoned Chicken,  
Julienne Vegetable and Rice Noodles with a Hoisin Soy Sauce

#### **Avocado and Pomegranate Crostini / \$27.50**

Toasted Crouton Served with Sliced Avocado, Toasted  
Sunflower Seeds, and Hulled Pomegranate Seeds



# Late Lunch Options



## **POUTINE STATION** /\$15 per person

- » Crispy Fries
- » Shredded Cheese Blend
- » Green Onion
- » Bacon Lardons
- » Gravy

## **PIZZA PARTY** /\$13 per person

- » Pepperoni
- » Cheese
- » Hawaiian
- » Crudités & Dip

## **THE WEDDING CRASHER** /\$11.75 per person

- » Selection of Artisan Breads
- » Delicatessen Meat Platter
- » Condiments
- » Crudités & Dip

## **DONUT WALL** /\$11 per person

- » Honey Glazed
- » Chocolate Dipped
- » Vanilla Dipped
- » Mini filled Beignets

*\*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.*

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



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# Beverage Service



## HOST BAR

The Host purchases all drinks for the attending guests

<b>Standard Liquor (1oz)</b>	\$4.83 per drink
<b>Premium Liquor (1oz)</b>	\$5.20 per drink
<b>Glass of House Wine</b>	\$5.20 per drink
<b>Domestic Beer</b>	\$4.83 per drink
<b>Imported Beer</b>	\$5.57 per drink
<b>Coolers</b>	\$5.57 per drink
<b>Standard Liqueurs (1 oz)</b>	\$5.57 per drink
<b>Soft Drinks &amp; Juices</b>	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

<b>Standard Liquor (1oz)</b>	\$6.50 per drink
<b>Premium Liquor (1oz)</b>	\$7.00 per drink
<b>Glass of House Wine</b>	\$7.00 per drink
<b>Domestic Beer</b>	\$6.50 per drink
<b>Imported Beer</b>	\$7.50 per drink
<b>Coolers</b>	\$7.50 per drink
<b>Standard Liqueurs (1 oz)</b>	\$7.00 per drink
<b>Soft Drinks &amp; Juices</b>	Complimentary

Prices include all taxes

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.



**Saskatoon Inn**  
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# Contact Us

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