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Catering Package 2017



The Willows is located in a unique residential golf community on the south side of Saskatoon and has been serving this beautiful city and surrounding areas for over 25 years.

Our clubhouse offers five banquet rooms with a wide variety of amenities to cater to all your needs and accommodates up to 300 guests. The beautiful country club setting, more than enough free parking, private atmosphere, exceptional food and service gives our guests an extraordinary value.



Catering Policies

Our Event Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies.

Contract & Deposit

All bookings or functions larger than 75 guests require a \$1000 non-refundable deposit and signed contract within 2 weeks of the tentative booking in order to secure the function date and space. For all other bookings, this fee is based upon your estimated function values and will be determined by the Catering Department.

Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within 3 days of the function the full estimated cost of the event will be owed.

Payments

One month (30 days) prior to function a 50% payment on the estimated amount of the event is required & 100% of the estimated amount is to be paid 5 business days before the function. We accept the following forms of payment; Credit Cards, Debit, Cheques (with Credit Card Imprint).

Service Charge & Taxes

A 17% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST, 6% PST and 10% LCT which will also be added to your final bill.

Confirmation & Guarantee

A guaranteed number of guests must be confirmed 5 business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, whichever is greater.

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

We will guarantee food and beverage pricing 30 days prior to the date of the function. applicable service charges and taxes will apply.



Catering Policies (continued)

Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re:Sound fees will apply. These are mandatory royalty fees which must be paid by the Club for all functions playing copyrighted music.

Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes. Wine and Champagne which must be served by our staff and are subject to a corkage fee of \$9 per bottle. Remaining food and beverage from your function may not be removed from the premises with the exception of unopened or recorked wine or champagne.

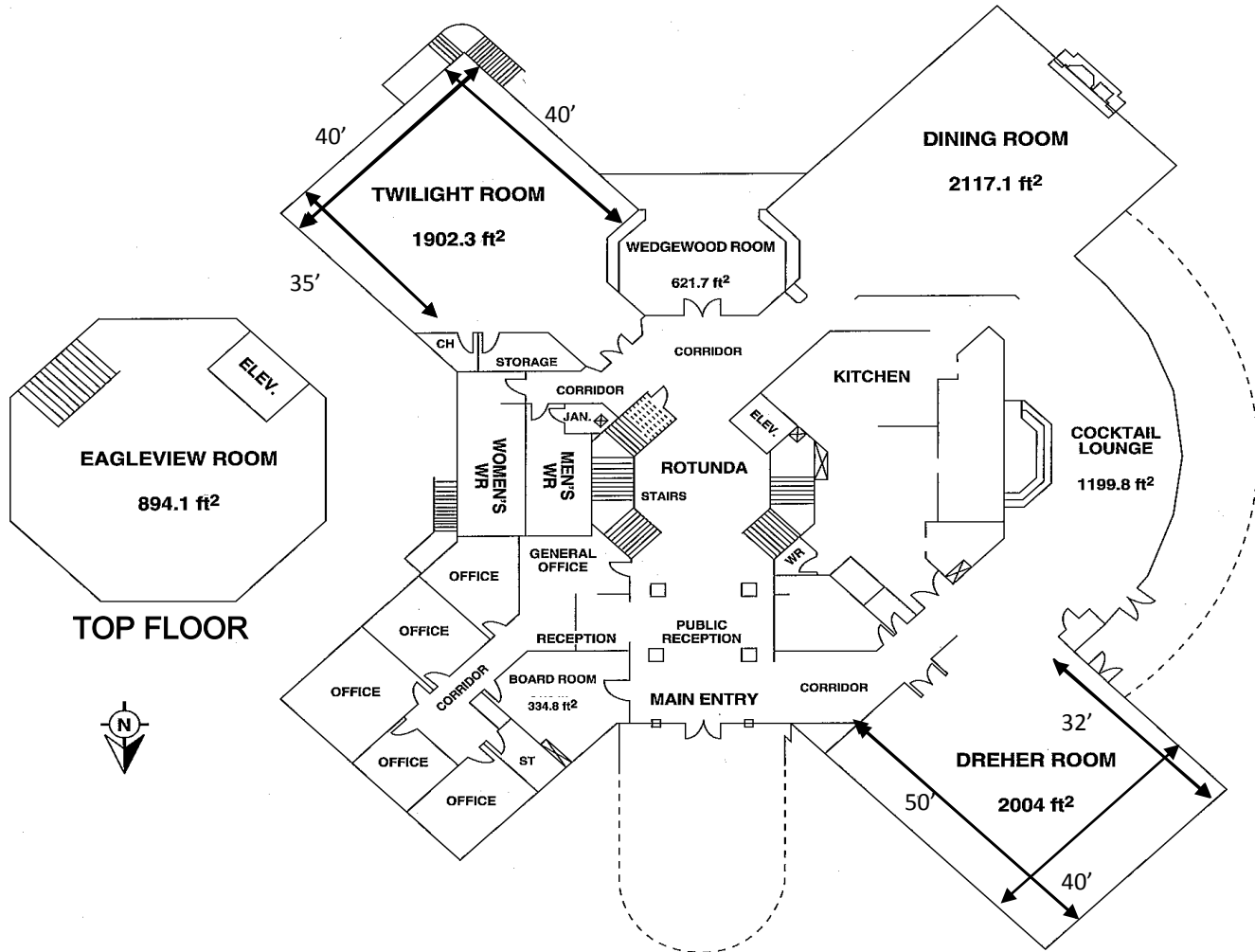
The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Function Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange taxis, designated drivers or shuttles prior to the function.



Our Venues...



All our rooms come with amazing views at no extra charge



	Square Feet	Boardroom	Theatre Style	Classroom Rounds (facing the front)	U-shape	Hollow Square	Banquet (full rounds)	Reception
Dreher	2004	32	200	84	42	56	150	250
Twilight	1902	32	175	56	42	56	100	175
Eaglevue	894	16	50	28	22	28	40	60
Wedgewood	621	16	40	28	22	28	40	50
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	150	200



Audio Visual & Rental Equipment

Flipchart (includes paper & markers)	\$25.00
Easels	\$10.00
Screen	\$20.00
Portable Projector and Cart	\$75.00
Dreher Room LCD Projector Package	\$150.00
Twilight Room LCD Projector Package	\$150.00
Lapel Microphone	\$20.00
Wireless Hand Held Microphone	\$20.00
Flat Screen Television	\$50.00
DVD Player	\$15.00
Portable Computer Speakers	\$10.00
Laptop Computer	\$100.00
Photocopies	.25/page





Snack Items

Assorted Muffins (Gluten Free Available)	\$23.00/dozen \$3.00/person
Fruit Filled Danish	\$25.00/dozen
Cinnamon Buns	\$26.00/dozen
Seasonal Fresh Fruit	\$5.75/person
Assorted Yogurts	\$3.00/person
Cookies	\$20.00/person
Biscuits, Butter and Preserves	\$24.00/dozen
Domestic & Imported Cheese	\$6.25/person
Crudités with Dip	\$4.75/person
Assorted Squares and Dainties	\$5.75/person

Beverages

Fresh Coffee & Tea (per 10 cup carafe)	\$20.00
Assorted Soft Drink (Charged on Consumption)	\$2.50
Assorted Fruit Juices (Charged on Consumption)	\$2.50
Bottled Water	\$2.50
Pitcher of Pop	\$13.00
Mineral Water	\$2.95
San Pellegrino Sparkling Juices	\$2.95
Willows Fruit Punch (6L)	\$30.00
Pitcher of Juice or Milk	\$20.00



Breaks and Snacks

(Includes Coffee and Herbal Teas)

Fresh Start \$13.00/person

Assorted Yogurts, Muffins, Bagels & Cream Cheese, Seasonal Fruit & Juices

Sweet Treat \$13.50/person

Cinnamon Twists, Assorted Danish, Assorted Filled Croissants, Biscuits & Preserves

Snack Attack \$13.50/person

Seasonal Fruit, Hummus & Pita, Tortilla Chips & Salsa, Crudités with Dip, Domestic Cheese & Crackers

Afternoon Antipasto \$14.50/person

Assorted Cold Cuts, Raw, Roasted & Marinated Vegetables, Assorted Cheeses with Rolls



Breakfast Buffets

Includes Coffee, Tea and Fruit Juices



Big Breakfast \$17.00/person (minimum 10 People)

Scrambled Eggs
Bacon & Sausage
Hash Brown Potatoes & Pancakes with Syrup
Muffins, Mini Danish, Croissants
Bagels with Preserves & Cream Cheese

Waffle Eggs Benedict \$17.00/person (minimum 10 people)

Waffles topped with Ham, Eggs & Hollandaise
Mini Potato Pancakes
Seasonal Fruit & Yogurts
Muffins & Croissants

Classic Continental \$14.00/person

Mini Danishes, Muffins, Croissants & Bagels
Butter, Preserves & Cream Cheese
Seasonal Fruit & Yogurt

Breakfast Classic \$15.00/person

Scrambled Eggs
Choice of Bacon, Ham or Sausage
Hash Brown Potatoes
Muffins, Mini Danish & Croissants
Butter & Preserves

Pancake Breakfast \$16.00/person

Pancakes with Butter & Syrup
Scrambled Eggs
Maple Sausage
Seasonal Fruit, Muffins, Croissants & Yogurts



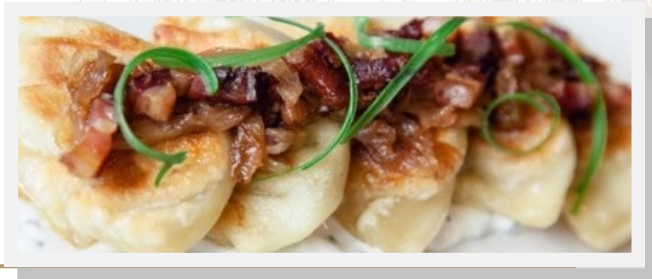


Lunch Buffets

All buffets served with coffee & tea.

Mediterranean \$25.00/person

Pita & Hummus
Tuscan Greens with Assorted Dressings
Greek Arugula Salad,
Moroccan Couscous & Chick Pea Salad
Crudités with Tzatziki
Steamed Vegetables with Bagna Cauda
(Butter, Garlic & Olive Oil)
Baked Penne with Spicy Tomato & Vegetable Sauce
Lemon and Herb Marinated Chicken
Moroccan Brochettes
Seasonal Fruit with Greek Yogurt Dip & Squares



Southern \$24.50/person

Biscuits & Butter
Garden Greens with Assorted Dressings
Kale, Bacon, Bean & Corn Salad
Cajun Coleslaw
Creole Potato Salad
Corn on the Cob
Louisiana Rice and Beans
Southern Fried Chicken Drumstick & Waffle
BBQ Pork Ribs
Pecan Brownies & Dainties

Asian \$24.50/person

Mixed Greens & Asian Vegetable Salad
Szechuan Noodle Salad
Chinese Cabbage Salad
Curried Chickpea Salad
Aloo Gobi (Potato & Cauliflower)
Thai Style Pineapple Curry Rice
Sesame Chicken Teriyaki
Char Sui Pork Ribs
Rice Pudding & Custard Tarts

Eastern European \$24.50/person

Rolls & Butter
Tomato, Onion, Cucumber & Pepper Salad
Cabbage & Beet Salad, Russian Potato Salad
Pickles & Pickled Vegetables
Rice Cabbage Rolls
Perogies with Onions & Sour Cream
Kielbasa with Sauerkraut
Beef Goulash
Baklava & Dainties

Caribbean \$25.00/person

Corn Bread & Butter
Mixed Greens with Tropical Garnish
Kale, Quinoa & Avocado Salad
Black Bean & Corn Salad
Caribbean Potato Salad
Roasted Ginger Sweet Yam
Cuban Black Beans & Rice
Jerk Chicken
Tortilla Crusted Snapper with Tropical Salsa
Apple Crumble Squares & Churros



Lunch Buffets...(continued)

All buffets served with coffee & tea.

Willows Lunch \$26.00/person

Rolls & Butter
Garden Greens with Assorted Dressings
Chef's Selection of Three Freshly Prepared Salads
Crudités with Dip
Pickles & Olives Tray

Choice of One Side

Roasted Garlic Mashed, Herb Roasted or Rice Pilaf

Choice of Two

Rosemary Roast Beef au Jus (Carved for 50 or More)
Baked Salmon with Jicama Pineapple Salsa
Spicy Fried Chicken
Chicken Kabobs (Shish Taouk)
Grilled Pork Chops with Wild Mushroom Sauce
Greek Ribs
Chicken Valdostana (Baked with Ham & Cheese)
Chef's Selection Squares & Dainties



Lunch Enhancements

Caesar Salad	\$2.50/person
Seasonal Fresh Fruit	\$4.00/person
Domestic Cheese	\$5.00/person
Additional Entrée	\$5.00/person
GF Sheet cakes & Dainties	\$5.00/person

Soup and Sandwich \$22.75/person

House Made Soup
Garden Greens with Assorted Dressings
Chef's Selection of Two Freshly Prepared Salads
Pickles & Olives Tray
Crudités with Dip

Chicken Salad Croissant

Tuscan Greens, Bell Pepper, Red & Green Onions

Egg Salad Wrap

Avocado, Tomato, Green Onion & Romaine

Smoked Turkey Bagel

Swiss Cheese, Bacon, Kale, Tomato

Cranberry Mayo

Black Forest Ham Ciabatta

Grainy Mustard, Lettuce, Onion, Tomato

Provolone Cheese

House Roast Beef Mini Pretzel Sub

Cheddar Cheese, Arugula, Tomato, Red Onion

Horseradish Mayo

Vegetarian upon request



Dinner Buffets

Champions Dinner Buffet – \$37.00/person
(minimum 25 people)

Fresh Rolls & Butter
Garden Greens Salad & Vegetables
Chef’s Selection of Three Salads
Crudités with Parmesan Peppercorn Ranch Dip
Pickles & Olives
Assorted Domestic Cheese
Hot Fresh Vegetables

Choice of One Side

Roasted Garlic & Thyme Mashed Potato
Herb Roasted Potato
Butter & Parsley Steamed Baby Potatoes
Rice Pilaf

Choice of One Pasta

Baked Meat Cannelloni
Spinach & Cheese Manicotti
Penne with Sausage & Peppers

Choice of One Main

Baron of Beef au Jus
(carved for groups of 50 or more)
Lemon & Herb Marinated Chicken
Chicken Breast Supreme Forestière
Pork Loin Medallions Charcutière
Whiskey BBQ Back Ribs
Salmon with Tropical Fruit Salsa
Speck Wrapped Cod with Tomato, Olive & Caper
Spiced Beef Kabob Cucumber Yogurt Sauce

Masters Dinner Buffet – \$41.00/person
(minimum 25 people)

Fresh Rolls & Butter
Tuscan Greens & Garden Vegetables
Classic Caesar Salad
Chef’s Selection of Two Salads
Assorted Domestic & Specialty Cheese
Raw, Roasted, Marinated & Grilled Vegetables
Pickles & Olives
Deli Meat Platter

Choice of One

Hot Fresh Vegetables or Roasted Vegetables

Choice of One Side

Roasted Garlic and Thyme Mashed Potato
Herbs & Onion Roasted Potato
Butter & Parsley Baby Steamed Potatoes
Southern Rice & Beans
Baked Potato with all the Fixings
Chickpea Rice Pilaf

Choice of Two Mains

Baron of Beef au Jus
(carved for groups of 50 or more)
Lemon & Herb Marinated Chicken
Spinach & Sausage Stuffed Pork, Mustard Jus
Chicken, Spinach, Artichoke & Sundried Tomato Cream
Speck Wrapped Halibut, Tomato, Olive & Caper
Whiskey BBQ Back Ribs
Bacon Wrapped Veal Rouladen
Salmon with Bacon & Corn Salsa
Braised Beef Short Ribs with Chimichurri



Dinner Enhancements

Chef’s Deluxe Dessert Buffet
Coffee & Tea



Additional Side	\$3.25/person
Additional Entrée	\$6.50/person
Perogies with Sour Cream & Onions	\$3.00/person
Rice Cabbage Rolls	\$3.00/person
Fresh Fruit	\$5.75/person
Carved Ham (Carved 50 for more Guests)	\$5.50/person
Carved Prime Rib (Carved 50 for more Guests)	\$6.75/person



Plated Dinner Service

Entrees include your choice of soup or salad, assorted fresh baked dinner rolls, dessert, coffee & tea.

Add \$5.00 for 4 courses

Soups

Spiced Roasted Sweet Potato Puree with Yogurt
Cream of Wild Mushroom, Potato, Roasted Garlic and Thyme
Seafood, Bacon and Corn Bisque



Salads

Tuscan Greens with Seasonal Vegetables and White Balsamic Vinaigrette
Romaine and Kale Caesar
Arugula, Pepper, Cucumber, Tomato, Olive and Feta with Herb Vinaigrette

Entrees

All Entrees served with Fresh Seasonal Vegetables

Glazed Salmon \$44.00

Bacon wrapped Salmon Filet, Maple Syrup Glaze, Kale, Pine nut and Sundried Tomato Rice Pilaf

Chicken Supreme \$43.00

Stuffed with Tomato, Artichoke and Goat Cheese, Lemon Cream Sauce, Roasted Garlic and Thyme Mashed

Steak and Shrimp \$49.00

8oz Sirloin Top Cap Steak, Shrimp Skewer, Sage Roasted Baby Fingerling Potatoes

Prime Rib \$47.00

Herb de Provence Crusted Prime Rib, Rosemary infused Jus, Bacon and Blue Cheese Mashed Potato

Pork Medallion \$43.00

Mushroom Stuffed Bacon wrapped Pork, Red Wine Jus, Brown Butter and Sage Duchess Potato

Desserts

Caramel Cheesecake
Crème Brûlée
Double Chocolate Cake, Raspberry Compote





Canapés & Hors d'Oeuvres

We recommend 3-5 pieces per person for a reception preceding a dinner.

For a dinner reception we recommend 9-12 pieces per person

Cold Platter

Raw, Roasted, Grilled, Pickled & Marinated Vegetable Platter \$6.00/person

Domestic & Imported Gourmet Deli Meat Tray \$6.25/person
(Add Buns and Condiments \$1.00/person)

Domestic, Imported & Artisan Cheese Board with Crackers \$7.50/person

Fresh Seasonal Fruit \$5.75/person

Chilled Seafood Platter \$14.00/person

(Clams, Mussels, Crab Legs, Smoked & Candied Fish, Chilled Shrimp, Seafood Salad)

Crudités and Dip \$4.75/person

Cold Hors d'Oeuvres

Baby Gem Tomatoes, Feta, Olive & Cucumber Skewer \$21.00/dozen

Duck Rillettes, Caramelized Balsamic Onions Crostini \$25.00/dozen

Seafood Salad on Baby Bok Choy \$25.00/dozen

Tomato, Basil & Mozzarella Pita Wedges \$23.00/dozen

Marinated Mediterranean Vegetable Bruschetta \$23.00/dozen

Chilled Chili Shrimp on Nappa Slaw & Wonton \$26.00/dozen

Hot Hors d'Oeuvres

Sweet and Sour Meatball, Pepper & Onion Lollipop \$26.00/dozen

Mini Bacon Mac & Cheese Pies \$26.00/dozen

Bacon wrapped Scallops \$28.00/dozen

Black Bean, Corn & Quinoa Stuffed Mushrooms \$26.00/dozen

Spinach and Feta Mini Quiche \$25.00/dozen

Sausage, Egg, Cheddar & Hash Brown Sliders, Sriracha Ketchup \$28.00/dozen

Vegetarian Spring Rolls with Two Dips of the Moment \$26.00/dozen

Chicken Sesame Yakatori \$24.00/dozen





BBQ Buffets

Up in Smoke

(minimum 50 people)

Mixed Greens with Three Dressings

Deviled Potato Salad

Kale and Cabbage Slaw

Mediterranean Pasta Salad

Garlic Toast

Corn on the Cob

Baked Potato with all the Fixings

Select 1 Entrée

6oz Chicken Breast \$21.00/person

8oz AAA Striploin \$29.00/person

10oz AAA Striploin \$32.00/person

Half Rack BBQ Ribs & BBQ Chicken \$30.00/person

Sheet Cakes and Brownies

Coffee & Tea

Grillin' & Chillin' BBQ

(minimum 25 people)

Tossed Salad with Three Dressings

Classic Coleslaw

Mediterranean Pasta Salad

Red Skinned Potato Salad

Lettuce, Onions, Tomatoes, Pickles, Sliced Cheese

Sesame Seed Buns and Appropriate Condiments

Select 1 Entrée

6oz Beef Burger \$19.00/person

6oz Chicken Burger \$20.00/person

8oz Sirloin Burger \$22.00/person

Vegetarian Burgers - Upon Request

Watermelon and Brownies

Coffee & Tea



Enhancements

Classic Caesar Salad	\$3.00/person
6oz Grilled Chicken Breast	\$6.25/person
Garlic & Lemon Shrimp Skewer	\$5.00/person



Beverage Service

The Willows will setup a bar and include a bartender, serving staff, mix & glasses.

If bar sales do not exceed \$300 before the service charge and tax, a bartender fee of \$100 will be applied

Cash Bar

When individual guests purchase from the Willows Bar (taxes included)

Domestic Beer, Liquor	\$6.50
House Wine	\$8.00
Liqueurs	\$7.50
Imported Beer, Premium Liquor	\$7.50
Non-alcoholic Beer	\$3.50
Soft Drinks and juice	\$2.50

Host

When the host is invoiced for all beverages consumed (subject to a 17% service charge and applicable taxes)

Domestic Beer, Liquor	\$6.50
House Wine	\$8.00
Liqueurs	\$7.50
Imported Beer, Premium Liquor	\$7.50
Non-alcoholic Beer	\$3.50
Soft Drinks and juice	\$2.50

Subsidized

When the guest pays a drink price determined by the host and the host billed the difference (subject to a 17% service charge and applicable taxes)

House Wine (taxes included)

Ogio Pinot Grigio	\$38.00/bottle
La Playa Carmenere	\$38.00/bottle

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available.

At time of purchase drink prices will include PST (6%), GST (5%) & LCT (10%)

Host Bars will have a selection determined by the host. Host Bars will be billed based on consumption. The final billing will include PST (6%), GST (5%), LCT (10%) & Gratuity (17%)



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