

Catering Package

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Saskatoon Inn
& CONFERENCE CENTRE



Meeting Packages

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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
- Conference Planner Office Meeting Kit

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

MID-MORNING ENERGY BREAK

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

**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.

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

GF = Gluten-free. Prices are subject to change. 17% service charge, 5% GST, 6% PST. November 2017

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
- Southern Mississippi
- The Boss

AFTERNOON POWER BREAK

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

ENHANCE YOUR PACKAGE

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

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Saskatoon Inn
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NEW Executive Meeting Package

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CELEBRATE THE NEW EXECUTIVE COMPLETE RETREAT MEETING PACKAGE

Discover our newly renovated Executive Boardrooms & experience our new Communal Break Area where you will enjoy our Deluxe Continental Breakfast, as well as creative and heart healthy break items throughout the day.

This all-clusive meeting package is \$99.99 per person plus taxes. Service charges included.

PLEASE CONTACT YOUR MEETING SPECIALISTS:

T: 306-668-9635

E: meetings@saskatooninn.com

ALL-INCLUSIVE MEETING PACKAGE INCLUDES:

- Dedicated Executive Boardroom
- Deluxe Continental Breakfast
- Mid-Morning Energy Break
- Buffet Lunch in Garden Cafe or Business Tray Lunch in the room including appetizer, entrée & dessert
- Afternoon Power 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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RISE AND SHINE BREAKFAST BUFFETS

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

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

House Made Breakfast Sausage and Bacon - **GF**

Sautéed Hash Brown Potatoes

Carved Breakfast Ham (Chef Attended Station)

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

Starbucks® Coffee & Tazo® Teas

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Breakfast Enhancements

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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 with the Choice of Breakfast Sausage Patties, Bacon, Canadian Back Bacon, and a Selection of Fresh Sliced Tomatoes, Lettuce and Condiments

WAFFLE, OMELETTE, PANCAKE OR STRAWBERRY CREPE STATION / \$6.00 per person

SMOOTHIE AND BREAKFAST SHAKE 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 Choice of Scrambled Eggs, Sautéed Sweet Peppers, Onions, Cheddar Cheese, Crumbled Sausage, Diced Tomato Cilantro Salsa, and Lettuce

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



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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 - GF	\$22.00/pitcher
Red Bull (assorted flavours)	\$4.95/can
Non-Alcoholic Punch	\$35.00/gallon

FROM OUR BAKERY

Assorted Loaves (10 slices) Choice of: Banana, Orange Cranberry, Chocolate Chip or Lemon Poppy Seed	\$22.00/loaf
Buttermilk Biscuits Choice of: Plain or Green Onion and Cheddar	\$4.75 each
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 - GF 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 - GF	\$4.00 each
New York Style Bagels Choice of: Plain, Whole Wheat and Cinnamon Raisin with Regular, Strawberry or Herb Cream Cheese	\$4.50/person
Cheese Board with Crackers	\$7.50/person
Crudit� and Dip - GF	\$5.00/person
Maple Granola Clusters	\$3.50 each
Sliced Fresh Fruit - GF	\$8.00/person
Gluten Free Brownie - GF	\$4.00 each
Gluten Free Blueberry Muffin - GF	\$4.00 each
Yogurt Bar - GF	\$8.50/person

Be healthy and 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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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
 Crudit  and Dip
 Gourmet Sandwich and Wrap Selection
 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**
 Chef Inspired Salt and Pepper Julienne Chicken Breast - **GF**
 Chef Inspired 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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 Italian Inspired Desserts
 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 Stuffed with a Dill Herb Butter, Rolled and Lightly Breaded. Pan Fried Golden and Topped with a Wild Mushroom Sauce.
 Ukrainian Goulash – Beef Cubes Saut ed 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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 Chef's Inspired Sweet Dessert Selection
 Starbucks[®] Coffee & Tazo[®] Teas

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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**
Crudité 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
—
Chef's Inspired Sweet Dessert Selection
Starbucks® Coffee & Tazo® Teas

SOUTHERN MISSISSIPPI / \$26.00 per person

Assorted Rolls with Butter
Potato Salad with Eggs - **GF**
Creamy Coleslaw - **GF**
Southern Roasted Corn Salad - **GF**
Pasta Salad
Crudité and Dip
Southern Fried Chicken
Buttermilk Waffles Served with Syrup, Whipped Cream and Toppings
Creamy Bacon Three Cheese Baked Macaroni
—
Banana Pudding and Chef Inspired Desserts
Starbucks® Coffee & Tazo® Teas

THE BOSS / \$27.00 per person

Assorted Dinner Rolls
Tossed Green Salad with Dressings - **GF**
Three Chef Inspired Salads
Crudité 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
Dover Sole Florentine – Rolled and Stuffed with Garlic Crouton, Spinach and Mozzarella Cheese, Baked and Topped with a White Wine Cream 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**
—
Chef's Inspired 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

—
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.



Saskatoon Inn
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Reception – Mix & Mingle

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COLD HORS D'OEUVRES

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

HOT HORS D'OEUVRES

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

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

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

TACO STATION / \$12.00 per person

Soft Shell Tacos Rolled and Stuffed with Your Choice of Chicken or Beef. Choice of Veggies, Sour Cream, Refried Beans, Guacamole and Cheese

MINI SLIDER STATION / \$14.00 per person

A 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

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

ITALIAN PICNIC STATION / \$12.00 per person

Mixed Italian Charcuterie: Salami Genoa, Roasted Porketta, Italian Cooked Ham, Sweet Capicollo, Mixed Italian Sweet and Aged Cheeses, Fresh Grapes, Olives, Pepperoncini, Fresh Baked Crusty Italian Dinner Rolls, and Baguette and Much More.

SUSHI STATION / \$12.00 per person

A Variety of Vegetarian and Seafood Sushi

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.



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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

Baked Diefenbaker Trout – Topped with Cilantro Salsa

Beef Bourguignon – Beef Chuck, Mushrooms, Onions and Red Wine

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

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

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

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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 Basil Tomato 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, Capers in a Lemon White Wine Sauce

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House Made Tiramisu

Chef's Assorted Desserts

Starbucks Coffee® & Tazo® Tea

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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
- Canadian Cheese Platter
- Assorted Pickle Tray
- Chef's Choice of Potato
- Steamed Vegetables

Choice of one carved entrée:

- Carved Roast Beef with Pan Jus
- Baked Ham with a Three Mustard Sauce
- 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, Herbs and Garlic Croutons 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 Basil Tomato Sauce
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- Deluxe Dessert Display
- Starbucks® Coffee & Tazo® Teas



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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
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



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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)	\$5.22 / drink
Premium Liquor (1 oz)	\$5.65 / drink
Glass of House Wine	\$5.65 / drink
Domestic Beer	\$5.22 / drink
Imported Beer	\$6.09 / drink
Coolers	\$6.52 / drink
Standard Liqueurs (1 oz)	\$6.09 / 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 \$500 per bartender.

The hotel provides one bartender 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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Saskatoon Inn
& CONFERENCE CENTRE

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.

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.

CONTACT US

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

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	
	Alberta Room	420	30	n/a	22	12	30	
	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	18	n/a		18
	Old Bowling Green	336	n/a	n/a	12	n/a		12
	Rose & Crown	240	n/a	n/a	10	n/a		10
	Pig & Whistle	165	n/a	n/a	6	n/a		6
	Devonshire	165	n/a	n/a	6	n/a		6
	Round Table	210	n/a	n/a	8	n/a		8
	Brass Lantern	500	40	16	20	20	40	32
	Champagnes	920	80				80	40
Lobby	Courtyard Room	1,900	146	40	36	60	146	88

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



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Celebrate Your Stay.*



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