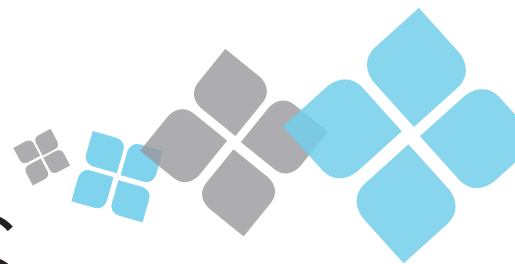


CATERING MENU

SASKATOON, SASKATCHEWAN
FEBRUARY 2018





A LA CARTE ITEMS

BAKERY TREATS

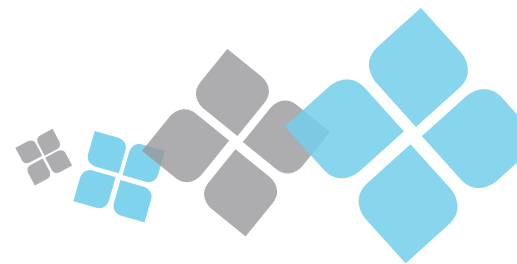
Assorted Muffins, Danishes & Croissants (1 per person).....	\$3.75 per person
Assorted Squares (2 per person).....	\$3.50 per person
Brownies & Blondies (2 pieces per person).....	\$3.75 per person
Cinnamon Buns	\$3.95 each
Fresh Baked Muffins.....	\$3.25 each
Assorted Scones with Preserves	\$3.25 each
Assorted Loaves (8 slices per loaf)	\$18.00 per loaf
Housemade Granola Bars (minimum 1 dozen)	\$18.50 per dozen
Cookies (minimum 1 dozen)	\$22.00 per dozen
Assorted Doughnut Holes (minimum 2 dozen).....	\$10 per 2 dozen
GF Housemade Rice Krispy Squares	\$2.25 each
Gluten Free Assorted Loaves.....	\$24.00 per loaf

SNACKS

Individual Fruit Yogurt (min order of 12)	\$3.50 each
Sliced Seasonal Fresh Fruit	\$4.75 per person
Crisp Vegetable & Dip Tray.....	\$4.25 per person
Fruit Kabobs with Yogurt Dip (1 per person).....	\$3.95 per person
Whole Fruit	\$1.95 per piece
Potato Chips, Pretzels or Cheezies.....	\$5.50 per 10" bowl
Tortilla Chips, Salsa & Sour Cream	\$6.25 per 10" bowl
Domestic Cheese Board.....	\$6.00 per person

BEVERAGES

Coffee	\$3.00 per cup
Tea Service.....	\$3.00 per cup
Perrier Mineral Water (330 mL)	\$4.50 per bottle
Canned Soft Drinks (355 mL)	\$3.25 each
Bottled Water (591 mL).....	\$3.25 each
Individual Juice Bottles (300 mL).....	\$3.50 each
Fruit Punch	\$32.00 per gallon
Iced Tea & Lemonade	\$16.00 per pitcher



NUTRITION BREAKS

FUN DIP

\$11.00 per person

*Fruit Kabobs with Yogurt Dip
(Strawberry, Pineapple, Watermelon)
Assorted Mini Loaves with Sweet Butter
Pitchers of Apple & Orange Juice
Freshly Brewed Coffee & Tea*

YOGURT PARFAIT STATION

\$11.25 per person

*Vanilla Yogurt
Toppings include: Honey, Granola, Almonds,
Toasted Coconut and Sunflower Seeds
and Berry Compote
Housemade Granola Clusters & Bars
Pitchers of Apple & Orange Juice
Freshly Brewed Coffee & Tea*

SCONES & PRESERVES

\$11.50 per person

*Housemade Scones
Sweet Butter & Housemade Preserves
Fresh Fruit Salad
Pitchers of Apple & Orange Juice
Freshly Brewed Coffee & Tea*

HEALTH NUT

\$12.50 per person

*Fresh Vegetable display with a variety of
Housemade Dips
Housemade Granola Clusters and Bars
Assorted 6 oz Smoothies
Freshly Brewed Coffee & Tea*

LOAD IT UP

\$14.00 per person (minimum 10 people)

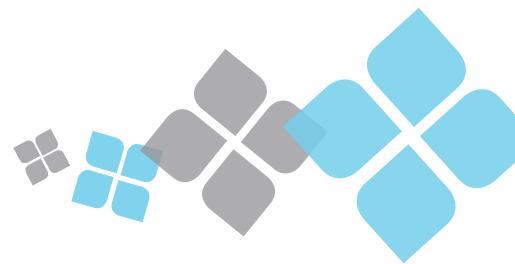
*Domestic Cheese and Crackers
Assorted Dried Fruit (Apricots, Cranberries)
Assorted Nuts (Almonds & Peanuts)
Chocolate & Yogurt dipped Pretzels
Garnished with Grapes and Strawberries
Freshly Brewed Coffee & Tea*

POP IT UP

8.50 per person

*Kernels Popcorn
Assorted Candies
Canned Soft Drinks
Freshly Brewed Coffee & Tea*





CLASSIC ALL-DAY MEETING MENU

Package includes room rental, a flip chart and 8ft Screen or Monitor
\$60.00 per person (minimum 15 people)

BREAKFAST OPTIONS

HGI ALL CANADIAN

Assorted Fruit Juices
Assorted Pastries
Butter & Preserves
Scrambled Eggs
Smoky Bacon
Hashbrown Potatoes
Freshly Brewed Coffee & Tea

OR

TRADITIONAL CONTINENTAL

Assorted Fruit Juices
Assorted Pastries & Muffins
Butter & Preserves
Whole Fruit
Freshly Brewed Coffee & Tea

AM BREAK OPTIONS

FUN DIP

Fruit Kabobs (Strawberry, Pineapple, Watermelon) with Yogurt Dip
Assorted Mini Loaves with Sweet Butter
Pitchers of Apple & Orange Juice
Freshly Brewed Coffee & Tea

OR

SCONES & PRESERVES

Housemade Scones
Sweet Butter & Housemade Preserves
Fresh Fruit Salad
Pitchers of Apple & Orange Juice
Freshly Brewed Coffee & Tea

LUNCH OPTIONS

BUILD YOUR OWN SANDWICH BUFFET

refer to page 9

CLASSIC LUNCH BUFFET

refer to page 10

EXPRESS LUNCH PLATE

refer to page 7

PM BREAK OPTIONS

KERNELS POPCORN

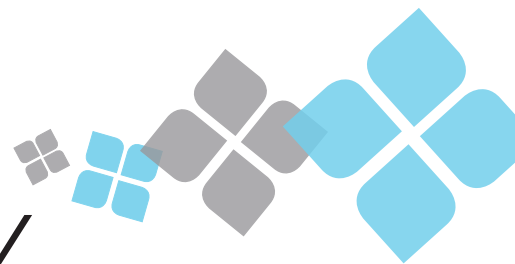
Assorted Soft Drinks
Coffee & Tea

OR

COOKIES

Assorted Soft Drinks
Coffee & Tea

Room rental is included based on an appropriately sized Meeting Room



PREMIUM ALL-DAY MEETING MENU

Package includes room rental, flip charts and 8ft Screen or Monitor
\$70.00 per person (minimum 15 people)

BREAKFAST OPTIONS

HGI ALL CANADIAN

Assorted Fruit Juices
Assorted Pastries
Butter & Preserves
Scrambled Eggs
Smoky Bacon
Hashbrown Potatoes
Freshly Brewed Coffee & Tea

HGI CONTINENTAL

Assorted Fruit Juices
Assorted Pastries, Muffins and Croissants
Butter & Preserves
Vanilla Yogurt Parfaits
Hard Boiled Eggs
Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee & Tea

AM BREAK OPTIONS

CHOOSE YOUR MORNING BREAK FROM OUR NUTRITION BREAK MENU ON PAGE 2

LUNCH OPTIONS

BUILD YOUR OWN SANDWICH BUFFET
refer to page 9

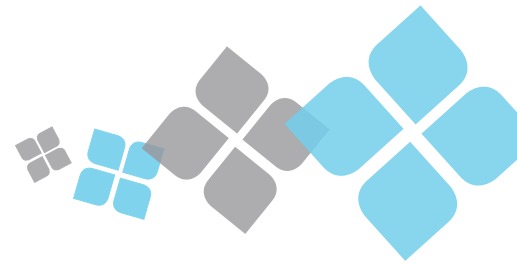
HGI SIGNATURE LUNCH BUFFET
Choice of 1 Entrée, refer to page 10

EXPRESS LUNCH PLATE
refer to page 7

PM BREAK OPTIONS

CHOOSE YOUR AFTERNOON BREAK FROM OUR NUTRITION BREAK MENU ON PAGE 2

Room rental is included based on an appropriately sized meeting room



BREAKFAST BUFFETS

All Breakfast Buffets are served with Freshly Brewed Coffee & Tea and Chilled Juices

HGI CONTINENTAL

\$15.00 per person | 10 person minimum

*Assorted Pastries, Muffins & Croissants
Butter & Preserves
Vanilla Yogurt Parfaits
Hard Boiled Eggs
Sliced Seasonal Fresh Fruit*

HGI ALL CANADIAN

\$18.50 per person | 10 person minimum

*Assorted Pastries, Muffins & Croissants
Butter & Preserves
Scrambled Eggs
Smoky Bacon
Hashbrown Potatoes*

THE EXECUTIVE BUFFET

\$21.50 per person | 10 person minimum

*Sliced Seasonal Fresh Fruit
Choice of Waffles or French Toast
with Whipped topping, Fruit Compote and Syrup
Assorted Mini Quiche or Eggs Benedict
Smoky Bacon & Maple Sausage
Hashbrown Potatoes*

BREAKFAST ADD-ONS

*Oatmeal \$3.00 per person
Cold Cereal & Milk \$1.95 per person
Extra Sausage or Ham \$1.50 per person*



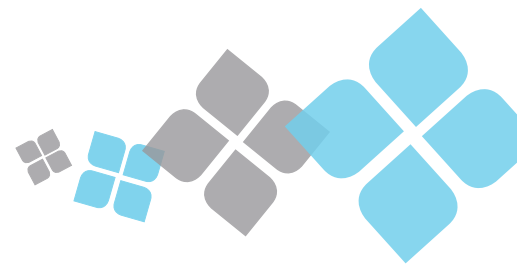


PLATE SERVICE BREAKFASTS

All Plate Service Breakfasts are served with Freshly Brewed Coffee & Tea and Chilled Juices

DOWNTOWN STARTER

\$13.95 per person

Scrambled Eggs, Smoky Bacon, Hashbrown Potatoes garnished with Sliced Fruit, Basket of Assorted Pastries on each table

BREAKFAST WRAP

\$14.95 per person

Scrambled Eggs with Ham, Peppers, Onions and Cheese in a Flour Tortilla and served with Hashbrown Potatoes and garnished with Sliced Fruit

HGI HAM 'N EGGER

\$14.95 per person

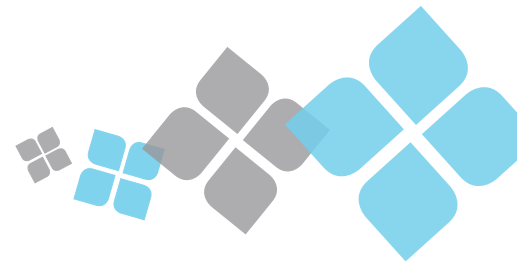
Egg, Ham and Sliced Cheese served on a toasted English Muffin with Hashbrown Potatoes and garnished with Sliced Fruit

TRADITIONAL EGGS BENEDICT

\$15.95 per person

Toasted English Muffin topped with Smoky Ham, Poached Eggs and Housemade Hollandaise Sauce. Served with Hashbrown Potatoes and garnished with Sliced Fruit





EXPRESS LUNCH PLATE SERVICE

Express Lunches include a platter of dessert squares on each table and Freshly Brewed Coffee & Tea. Upgrade to a single dessert for an extra \$1.95 per person.

\$18.95 per person

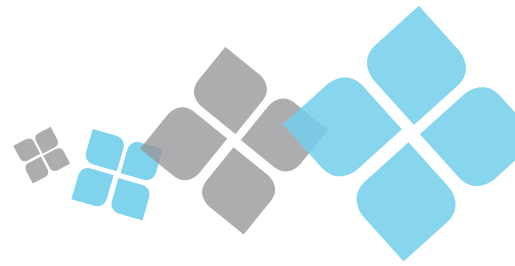
SIDES - CHOOSE 1

- *Roasted Tomato Soup with Herb Croutons*
- *Chipotle Corn Chowder*
- *Mixed Green Salad with Chef's Choice of Dressing*
- *Traditional Caesar Salad*
- *French Fries*
- *Jasmine Rice*

ENTRÉES - CHOOSE 1

- *Classic Beer Battered Fish*
- *Philly Cheesesteak Sandwich on Ciabatta Bun*
- *Mobley Burger on a freshly Baked Kaiser Bun (Lettuce, Tomato, Onion, Pickle, Cheddar Cheese)*
- *Open Faced Chicken Club Sandwich (Ciabatta Bun, 5 oz Chicken Breast, Mayo, Tomato)*
- *Traditional Beef Lasagna served with Garlic Bread*
- *Greek Chicken Souvlaki with Tzatziki Sauce and Flat bread*





THREE COURSE LUNCH PLATE SERVICE

\$26.95 per person

STARTERS - CHOOSE 1

- *Baby Spring Greens with Cucumber, Julienne Carrots, Pumpkin Seeds and topped with Goat Cheese served with a Honey Lemon Vinaigrette*
- *Housemade Cream of Tomato or Mushroom Soup*

ENTRÉES - CHOOSE 1

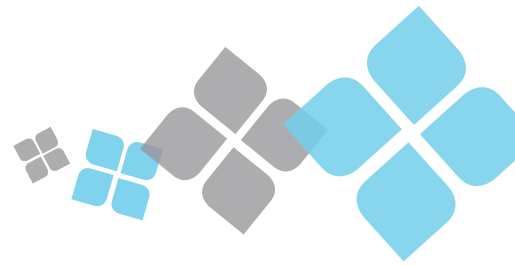
- *Feta and Leek Stuffed Chicken Breast with a Saged Cream Reduction. Served with Herb Garlic Mashed Potatoes and Seasonal Hot Vegetable*
- *Whisky Braised Beef Short Ribs, served on bed of Roasted Root Vegetable and Dauphine Potato*
- *Maple Butter Diefenbaker Trout served with Jasmine Rice and Seasonal Hot Vegetable*

DESSERT - CHOOSE 1

- *Gluten Free Turtle Cheese Cake*
- *Deep Dish Apple Pie with Caramel Sauce*
- *Tiramisu*

For more options or specialized menus please ask our Catering Coordinators





GARDEN PICNIC LUNCHESES

BUILD YOUR OWN SOUP & SANDWICH DELI BUFFET

\$19.50 per person | 15 person minimum

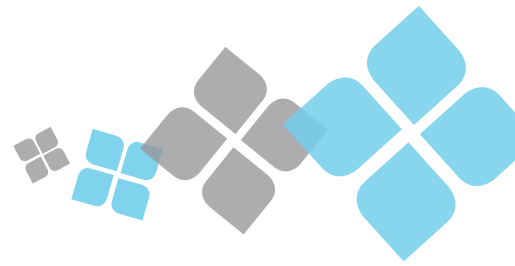
Soup of the Day OR Mixed Green Salad
Assorted Sandwich Breads, Croissants & Wraps
Shaved Canadian Roast Beef, Smoked Turkey, Black Forest Ham, Egg Salad
Whipped Butter, Dijon Mustard, Mayo & Horseradish
Domestic Cheese Slice Tray
Lettuce, Sliced Tomatoes, Onions Tray
Pickle & Olive Tray
Fresh Vegetables & Dip Tray
Assorted Squares
Freshly Brewed Coffee & Tea

TRADITIONAL SOUP & SANDWICH

\$20.95 per person

Choice of 1:
Soup of the Day OR Tossed Salad with Chef's Choice of Dressing
Assorted Sandwiches including Turkey, Roast Beef, Smoked Ham, Egg Salad
Assorted Sandwich Breads: White, Marble, and Brown
Fresh Vegetable & Dip Tray
Pickle & Olive Tray
Hot Apple Crumble for Dessert
Freshly Brewed Coffee & Tea





FEATURE LUNCH MENUS

HGI SIGNATURE LUNCH BUFFET

One Entrée \$25.95 per person | 20 person minimum
Two Entrées \$28.95 per person | 20 person minimum

BUFFET ITEMS

*Fresh Baked Rolls & Butter
Mixed Green Salad with House Vinaigrette
Chef's Selection of 2 Additional Salads
Crisp Vegetables & Dip
Pickle & Olive Tray
Served with Chef's Potato Selection and Seasonal
Fresh Vegetables*

ENTREE CHOICES - CHOOSE 1

*Sliced Roast Beef with Mushroom Demi-Glace
4 oz Roasted Chicken Breast
Greek Chicken Souvlaki or Pork Souvlaki
Traditional Beef or Vegetarian Lasagna
Double Smoked Farmers Sausage & Perogies
Baked Diefenbaker Trout with Lemon Dill Cream Sauce
Roasted Chicken Pieces in Cacciatore Sauce*

DESSERT

*Assorted Desserts to include Tortes, Pies
and Cheesecakes
Sliced Fresh Fruit Tray
Freshly Brewed Coffee & Tea*

*Extra
Cheese Platter \$1.95 per person*

CLASSIC LUNCH BUFFET

\$22.50 per person | 15 person minimum

*Assorted Fresh Rolls & Whipped Butter
Mixed Green Salad with House Dressing OR Caesar
Salad
Vegetables & Dip Tray garnished with Pickles &
Olives*

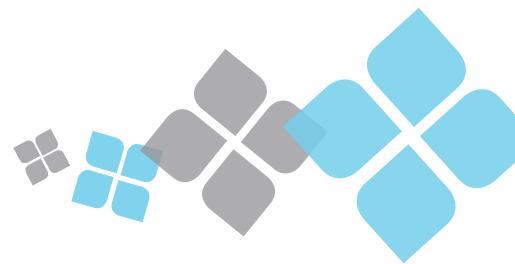
ENTREE CHOICES - CHOOSE 1

- *Blackened Chicken & Garlic Bow Tie Pasta with Herbs & Olive Oil*
- *Traditional Lasagna OR Vegetarian Lasagna*
- *Three Cheese Tortellini with Rose Cream Sauce*
- *Assorted Hot Sandwich Bar (Montreal Smoked Panini; Philly Cheesesteak Panini; Smoked Turkey Cranberry & Provolone Panini*
- *Chicken or Beef Stew served in Bread Bowl*

DESSERT:

*Hot Rice Pudding or Apple Crumble OR warm
Chocolate Pudding Cake with Whipped Topping
Freshly Brewed Coffee & Tea*





DINNER BUFFET MENUS

25 person minimum

One Entree \$35.95 per person

Two Entrees \$39.95 per person

One Carved Choice \$36.95 per person

ALL ENTREE & CARVED CHOICES COME WITH:

Fresh Baked Rolls with Butter

HGI Signature Field Greens with selection of 2 Dressings

Chef's Selection of 4 Additional Salads

Crisp Vegetables & Dip

Pickle & Olive Tray

Domestic & Imported Cheese Platter

Seasonal Hot Vegetables

Cream Puffs, Assorted Tortes, Cheesecakes and Pies

Fresh Fruit Platter

Coffee & Tea

ENTREE CHOICES - CHOOSE 1

Herb Crusted Panko Chicken Breast with Asiago

Cheese topped with Smoked Tomato au Jus

Smoky Bourbon BBQ Baby Back Pork Ribs

Roasted Turkey with Sage Dressing, Cranberry Sauce and Gravy

Lake Diefenbaker Trout with Lemon Dill Cream Sauce

Braised Beef Short Ribs

Sliced Roast Beef with Wild Mushroom Demi Glace

Grilled Chicken Thighs with our Signature BBQ Sauce

Double Smoked Farmer Sausage

STARCH - CHOOSE 1

Creamy Yukon Gold Garlic Mashed Potato

Herb Roasted Young Potatoes

Perogies

Jasmine Rice

CARVED CHOICES

Dijon Crusted Baron of Canadian Beef

Honey Glazed Ham

Smoked Canadian Prime Rib Add \$10

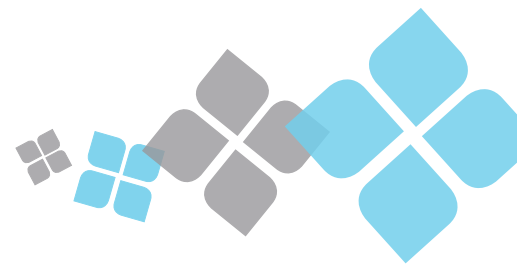
Add-Ons

Extra Entrée \$5 per person

Cabbage Rolls \$1.95 per person

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Catering Coordinator or contact person





DINNER PLATE SERVICE MENUS

All selections are served with Fresh Dinner Rolls, your choice of Soup or Salad and an Entrée. One Entrée selection per event.

STARTER CHOICES

CHOOSE 1

Roasted Tomato & Gin Soup with Herb Crouton
Italian Wedding Soup
Kale & Cabbage Salad with Dried Cranberries, Goat Cheese, Pumpkin Seeds and Poppy Seed Vinaigrette
HGI Signature Tossed Salad
Caesar Salad

ENTREE CHOICES

SMOKED CANADIAN PRIME RIB OF BEEF

\$40 per person Min 25ppl

Served with a Bourbon BBQ Jus and Yorkshire Pudding

LAKE DIEFENBAKER TROUT WELLINGTON

\$37 per person

Asiago Crusted Saskatchewan Trout with a Meadow Mushroom Duxelle served on Jasmine Rice with Vegetables

PEPPERCORN BEEF TENDERLOIN

\$41 per person

8 oz Beef Tenderloin Filet with Peppercorn Cream Reduction served with Dauphine Potato, and Seasonal Vegetable

FOREST CHICKEN BREAST

\$37 per person

Chicken Breast stuffed with Forest Mushroom Duxelle topped with Basil Cream Reduction, accompanied with Risotto and Seasonal Vegetable

BEEF BRISKET

\$39 per person

House smoked Beef Brisket with a Whisky BBQ Glaze served on a Garlic Mashed Potato and Seasonal Vegetable

ROAST BEEF DINNER

\$29.95 per person

Served with Yorkshire Pudding accompanied with a four Wild Mushroom Sauce and Horseradish, Baby Oven Roast Potato and Seasonal Vegetables

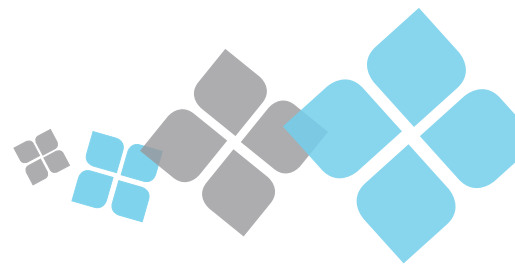
CHICKEN FLORENTINE

\$36.95 per person

Chicken Breast, stuffed with Spinach and Cream Cheese, topped with a delicate Rose Sauce served with Baby Roast Potatoes and Seasonal Vegetables

DESSERT CHOICES

Saskatoon Berry Cheesecake
Death by Chocolate Tart
Crème Brûlée
Deep Fried Ice Cream drizzled with Caramel Sauce



LATE EVENING MENUS

TRADITIONAL LATE LUNCH

\$13.50 per person (Late Lunch without full dinner Add \$5 per person)

Fresh Baked Dinner Rolls with Butter, Potato Salad, Assorted Deli Meats, Pickle & Olive Tray and Domestic Cheese Slices

Add Assorted Squares \$2.50 per person

PEROGY BAR (4 SAVORY & 2 SWEET)

\$13.95 per person

Enjoy 2 different kinds of Fried Perogies and an abundance of toppings. Traditional Potato Cheddar with Sour Cream, Bacon Bits, Chives, Mushroom Gravy. Then try the Blueberry with Whipped Topping, Berry Compote, Icing Sugar, or Cinnamon Sugar

POUTINI BAR

\$14.95 per person

French Fries topped with 3 assorted cheeses, Caramelized Onions, Roasted Red Peppers, Green Onions, Bacon Bits, BBQ Shredded Chicken, Sautéed Mushrooms, Garlic Aioli, Chipotle Mayo and our Housemade Pan Gravy

PIZZA (12")

All pizzas are made on our Homestyle Crust with Roasted Roma Tomato Sauce

Ham & Pineapple \$20.95

Salami & Pepperoni \$20.95 or Plain Cheese Pizza \$15.95

SWEET TREATS

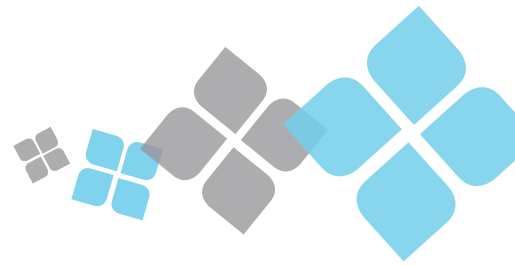
\$15.95 per person (1 piece of each per person)

Cream Pie Shooters

Strawberry Shortcake Parfait with Vanilla Custard, Strawberries & Tender Genoise

Mini Chocolate Chip Cookies

Assorted Mini Cheesecake and Petit Four



RECEPTION TRAYS

PUMPERNICKEL PLATTER

\$150.00 | Serves 30 people

\$250.00 | Serves 50 people

A loaf of Pumpernickel hollowed out and filled with a Creamy Spinach Dip accompanied with cubed French Bread, Assorted Cheese and Crackers, Fresh Vegetables & Dill Dip

CRISP GARDEN VEGETABLES & DIP

\$4.25 per person

Served with Dill Dip

FRESH SEASONAL FRUIT PLATTER

\$5.50 per person

Served with Yogurt Dip

THE DIPPER

\$150.00 | Serves 30 people

3 Housemade Dips (Chip Dip, Bruschetta and Spinach & Artichoke) served with Tortilla Chips, Flat Bread, Housemade Chips and Vegetable Platter

CUBED DOMESTIC & IMPORTED CHEESE

\$7.50 per person

A selection of Cheddar, Blue, Swiss, Canadian Marble and French Brie served with Fruit Garnish and Assorted Crackers

ICED JUMBO SHRIMP PYRAMID

\$275.00 per order

100 pieces of Black Tiger Shrimp served with Lemon Wedges & Cocktail Sauce

SUSHI & CALIFORNIA ROLLS

\$150.00 | Serves 30 people

Chef's Assorted Rolls with Pickled Ginger, Wasabi, Soy Sauce



ACTION STATIONS

All Action Station prices are based on ordering other food for the same time

20 people minimum

SHRIMP FLAMBE STATION

\$14.95 per person (4 pieces per person)

Tiger Prawns sautéed with Garlic, Scallion, Tomato Concasse and White Wine finished with Butter

MAPLE BACON STEAK BITE STATION

\$13.95 per person (4 pieces per person)

*Bacon wrapped Steak Bites sautéed in Maple Vinaigrette
Bacon wrapped Pineapple sautéed in Maple Vinaigrette*

SEARED AHI TUNA STATION

\$14.95 per person (1 4 oz portion)

Sesame Ahi Tuna seared and served on our Asian inspired Udon Noodles with Ponzu Dressing

PEROGY BAR

\$13.95 per person (4 savory and 2 sweet)

Enjoy 2 different kinds of Fried Perogies and an abundance of toppings. Traditional Potato Cheddar with Sour Cream, Bacon Bits, Chives, Mushroom Gravy. Then try the Blueberry with Whipped Topping, Berry Compote, Icing Sugar, or Cinnamon Sugar

ICE CREAM SANDWICH STATION

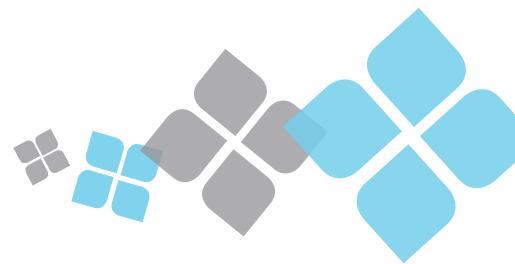
\$14.95 per person (2 per person)

You create your own Ice Cream Sandwich with 2 different kinds of Cookies and 3 different flavours of Ice Cream (Vanilla, Chocolate and Strawberry) in between either a traditional Chocolate Chip Cookie or a Chocolate Brownie Cookie. Roll them in Sprinkles, Nuts, Chocolate Chips, Coconut and then top them off with Whipped Topping and Caramel or Chocolate Sauce.

CHOCOLATE FONDUE STATION

\$17.95 per person

Fresh Diced Assorted Fruit, Cantaloupe, Strawberries, Pineapple & Bananas. Add some sweetness with Cheesecake Bites, Marshmallow and a little salty with Pretzels and Chips. Top this all off with Milk Chocolate, Dark Chocolate or top off with both.



RECEPTION HORS D'OEUVRES

CLASSIC RECEPTION

\$27.95 per person | 1 piece per person

Choose 3 Cold & 4 Hot hors D'oeuvres

Crisp Vegetables & Dip

Domestic Cubed Cheese Board

Fresh Sliced Fruit

DELUXE RECEPTION

\$35.95 per person | 1 piece per person

Choose 3 Cold & 4 Hot hors D'oeuvres

Choose 1 Chef-attended Action Station

The Dipper Platter

Crisp Vegetables & Dip

Domestic & Imported Cubed Cheese Board & Crackers

Fresh Sliced Fruit

Chef's selection of Squares & Petit Fours

PREMIUM RECEPTION

\$42.95 per person | 1 piece per person

Choose 3 Cold & 4 Hot hors D'oeuvres

Choose 2 Chef-attended Action Stations

Chef's Antipasto Station with Cured Meats, Dips, Spreads,

Olive Tapenade, Flatbread, Tortillas & Crostini's

Domestic & Imported Cubed Cheese Board

with Preserves and Roasted Nuts

Fresh Sliced Fruit

Chef's Selection of Squares & Petit Fours

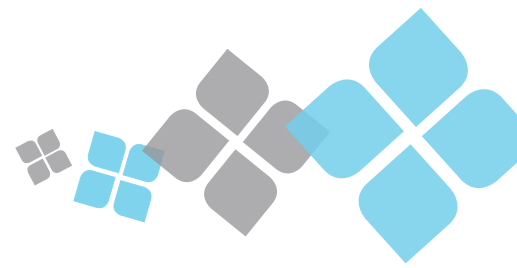
Choose 1 Sweet Treat

BUILD-YOUR-OWN RECEPTION

2 Cold & 3 Hot hors D'oeuvres \$17.00 a person

3 Cold & 4 Hot hors D'oeuvres \$20.95 a person

RECEPTION HORS D'OEUVRES



COLD CANAPES

\$26.00 per dozen

Chef's Canapé Assortment (3 varieties)

Hummus & Tapenades with Tortilla Chips

Housemade Garlic Bruschetta with Crostini's and Tortilla Chips

Smoked Chicken Sour Cherry Compote and Goat Cheese on a Crostini

Traditional-style Deviled Eggs

Antipasto Skewers (Pepperoni, Black Olive, Cherry Tomato, Bocconcini Cheese)

Vanilla Poached Shrimp in a Gin Gazpacho shooter

Wonton Chipotle Chicken and Mango Cups

Smoked Salmon & Cream Cheese Rosette on Pumpernickel with Capers, Dill and Lemon

Chef's Assorted California Rolls with Pickled Ginger, Wasabi and Soy Sauce

HOT HORS D'OEUVRES

\$23.00 per dozen

Chicken Wings (Mild, Medium, Hot, Teriyaki, Honey

Garlic, BBQ, Lemon Pepper, Salt & Pepper)

Tender Sea Scallops wrapped in Bacon and glazed with Teriyaki Sauce

Traditional Spanakopita with Spinach and Feta Cheese wrapped in delicate Phyllo Pastry

Vegetable Spring Rolls with Thai Chili Sauce

Mini Pork Souvlaki with fresh Mint Tzatziki Dip

Tender Mozzarella Ravioli lightly breaded and served with Marinara Dipping Sauce

Crab Cakes fried golden brown and topped with Chipotle Aioli

Chicken & Peanut Satay

Vegetarian Samosas with Hammer Sauce

Mini Beef Sliders with Smoked Gouda and Caramelized Onion

Coconut Shrimp

Mini Quiche (2 dozen)

Cajun-style Meatballs (2 dozen)

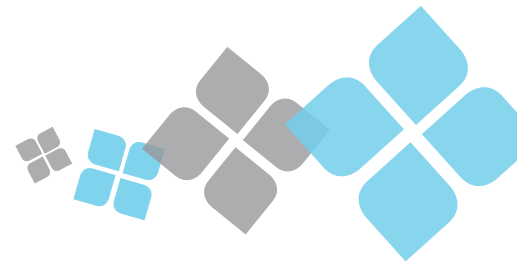
Boneless Pork Bites (3 dozen, or 2lbs)

SUGGESTED ORDERING IDEALS

3 Hot and 3 Cold suitable for a Pre-Dinner Reception

4 Hot and 4 Cold for an Afternoon or Late Evening Reception

6 Hot and 6 Cold for a Reception over a meal period



HOST BAR

Recommended when the host provides the reception. Hilton Garden Inn charges only for the amount of liquor consumed. Provided \$300 in sales, mix and bartender services are provided at no extra cost. Gratuity charge and taxes is applied to total amount invoiced.

CASH BAR

Recommended when the guests pay for their drinks. Hilton Garden Inn provides a bartender. A bartender charge (\$21.00 per hour minimum of 3 hours) may apply if bar sales do not exceed \$300.00.

- Soft Drinks \$3.00
- Liquor – Regular (per oz) \$6.50
- Liquor – Premium (per oz) \$7.25
- Domestic Beer \$6.50
- Imported Beer \$7.25
- Liqueurs and Cognacs \$7.25
- House Wine (by the glass) \$6.50
- House Wine (per Bottle) \$32.50

Peller Estates Pinot Gorgio
Peller Estates Shiraz

Above prices include Provincial Liquor tax & GST

PUNCH SELECTIONS

- Fresh Fruit Punch
\$32.00 per gallon
- Fruit Punch with Liquor
\$90.00 per gallon

SPECIAL PERMIT BAR

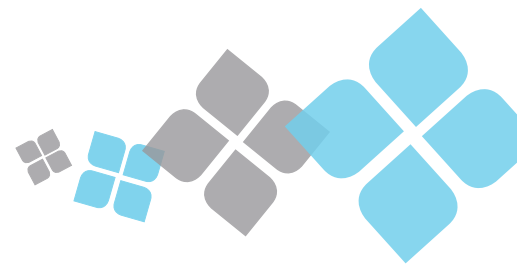
If you wish to supply your own liquor and/or wine, you must first obtain a permit from the Saskatchewan Liquor Board. For permit bars a hotel bartender must be used.

Standard Corkage.....\$11.50 per person
Includes glassware, ice, mix & condiments

Wine Corkage.....\$4.50 per person
Beer & Wine Corkage..... \$7.00 per person
Includes glassware & ice

Bartender.....\$21.00 per hour
We allow 1 bartender per 100 people (min 3 hours)

Ticket Seller.....\$19.00 per hour
Tickets & float included



AUDIO/VISUAL RENTAL GUIDE

PROJECTORS & MONITORS

3000 ANSI LUMENS PROJECTOR

\$200.00

58" MONITOR WITH 25FT HDMI CORD

\$75.00 (2nd floor only)

PROJECTION SCREENS

8 FT SCREEN 10 FT SCREEN

\$50.00

\$85.00

IN-ROOM PULL DOWN SCREEN

\$50.00



CONFERENCE ACCESSORIES

Podium & Mic	Complimentary
Wireless Handheld Mic	\$100.00
Wireless Lavalier Mic.....	\$100.00
Easel Stand	\$12.00
Flip Chart (Paper Pad & Markers)	\$40.00
Polycom (Conference Phone)	\$95.00
Audio Mixer.....	\$65.00
DI Box.....	\$25.00
Computer Speakers.....	\$25.00
HDMI Cable.....	\$25.00
VGA Cable.....	\$25.00
Ethernet Cord	\$25.00
Extension Cord	\$10.00
Power Bar	\$10.00

ESTEVAN ROOM PROJECTION PACKAGE

Estevan Room contains an 8ft Drop Down Screen and 4000 ANSI Lumens Projector built into the ceiling \$300.00