



S I M P L Y
P E R F E C T
E V E N T S



DELTA
HOTELS
MARRIOTT

CONNECTIONS CAFE – ALL OF THE PERKS!

DELTA HOTELS BY MARRIOTT™ SASKATOON DOWNTOWN

READY WHEN YOU ARE

The Connections Cafe is a unique centralized break area located on our conference level.

The “All the Perks” all inclusive meeting package is designed to enhance your meeting with minimal planning.

This convenient package provides a continental breakfast, morning and afternoon breaks, lunch, as well as your meeting room rental.

With small and fresh items at your fingertips, there is certainly something that will meet the needs of your delegates.

Ready when you are, this package will simplify your planning process.

HAPPY HOUR

Meet in Connections Café after a day of productive and inspiring meetings to enjoy a relaxing lounge atmosphere complete with beer, wine and a selection of our Chef’s hot tapas.

\$15 per person includes a beer or glass of wine plus a selection of three hot tapas.

LUNCH BUFFETS

YOUR CHOICE OF:

Busy Bees

A Salute to Aroma

Scandinavian

Ukrainian

Or upgrade to our alternative buffet lunches or the Saskatchewan Pride breakfast buffet for an additional \$5 per person.

\$84 per person (inclusive of gratuity)

GST and PST not included

Minimum of 15 guests

*some restrictions apply.

BUFFET BREAKFASTS

HEALTHY AT HOME \$20

(MINIMUM 15 GUESTS)

Assorted Fruit Juice and House Made Smoothie Station

Individual Fruit Yogurt

Steel cut Oatmeal

Seasonal Scones, Mini Muffins and Pastry Selection

Fresh Fruit Platter with Vanilla Fruit Dip

Multi Grain Bread and Toast Station, Housemade Jam, Preserves, and Local Honey Butter

Freshly Brewed Starbucks Coffee and Tazo Tea

SASKATCHEWAN PRIDE \$23

(MINIMUM 15 GUESTS)

Assorted Fruit Juice and House Made Smoothie Station

Seasonal Scones, Mini Muffins, and Pastry Selection

Fresh Fruit Platter with Vanilla Fruit Dip

Scrambled Eggs

Local Cherry Smoked Bacon and Artisan Sausage

Springwater Farms Panfried Potatoes

Housemade Jam, Preserves, and Local Honey Butter

Freshly Brewed Starbucks Coffee and Tazo Tea

NATURAL CHOICE \$25

(MINIMUM 15 GUESTS, MAXIMUM 75 GUESTS)

Assorted Fruit Juices and House Made Smoothie Station

Seasonal Scones, Mini Muffins and Pastry Selection

Fresh Fruit Platter with Vanilla Fruit Dip

Egg White Frittata with Light Mozzarella, Green Onion, Tomato and Green Pepper

YOUR CHOICE OF TWO:

Turkey Sausage

Local Artisan

Pork Sausage

Peameal Bacon

Breakfast Ham

Springwater Farms Panfried Potatoes

Assorted Bread and Toast Station, Housemade Jam, Preserves, and Local Honey Butter

Freshly Brewed Starbucks Coffee and Tazo Tea

BUFFET BREAKFASTS

ULTIMATE BREAKFAST PACKAGE \$30 (MINIMUM 50 GUESTS)

Seasonal Scones, Mini Muffins and Pastry Selection

Fresh Fruit Platter with Vanilla Fruit Dip

YOUR CHOICE OF ONE:

Belgian Waffles with House Preserves and Chantilly Cream

Buttermilk Pancakes

YOUR CHOICE OF ONE:

Eggs Benedict

Denver Frittatas

YOUR CHOICE OF TWO:

Cherry Smoked Bacon

Farmer Sausage Patties

Country Apple Sausage

Carved Whisky Maple Ham

Scrambled Eggs

Springwater Farms Panfried Potatoes

Assorted Bread and Toast Station, Housemade Jam, Preserves, and Local Honey Butter

Freshly Brewed Starbucks Coffee and Tazo Tea, Assorted Fruit Juice

*Enhance any Breakfast with Steel Cut Oatmeal and Accompaniments [\\$4.5 per person](#)



TREATS AND DRINKS



BEVERAGES

Starbucks Coffee \$3.5 per cup (min 10 cups)

Decaffeinated Starbucks Coffee \$3.5 per cup (min 10 cups)

Tazo Tea \$3.5 each (min 10 cups)

Soft Drinks (341 ML can) \$3.5 each

Bottled Juice \$3.5 each

Bottled Water \$3.5 each

Sparkling Water \$4.25 each

MORNING SNACKS

Chef's Pastry Selection \$3.5 per person (min 1 dozen)

Assorted Bagels (Toaster, Preserves and Assorted Cream Cheese) \$4.25 each

Giant Sticky Cinnamon Buns \$3.75 each (min 1 dozen)

Whole Fruit \$2 each

Fruit Yogurt \$3.25 each

Fresh Fruit Platter \$6.95 per person

Granola and Cereal Bars \$3 each

Red River Cereal Crème Brûlée \$7 each

Housemade Granola Bars \$4 each

AFTERNOON SNACKS

Freshly Baked Cookies \$23 (min 1 dozen)

Fresh Vegetables and House Dip \$5.5 per person

Chefs Assortment of Biscotti \$30 per doz

Aged Cheddar Caramel Popcorn \$20 per bowl

Smoked Sea Salt and Malt Vinegar Chips and Dip \$20 per

Cajun Honey Spiced House Bar Mix \$20 per bowl

House Assorted Dainties and Squares \$3.25 each

Ice Cream Novelties \$3 each

Assorted Filled House French Macarons \$26 per dozen

Build Your Own Ice-Cream Sundae Bar \$8 per person

White Chocolate Brownies \$24 per dozen

Chocolate Dipped Strawberries \$24 per dozen

Chef's Grand Mini Dessert Table: Trifle, Assorted Cakes, Mini Desserts and Mousse \$7 per person

THREE COURSE PLATE SERVICE LUNCHES

INCLUDES FRESH BREAD SERVICE, STARBUCKS COFFEE AND TAZO TEA

STARTERS

YOUR CHOICE OF SOUP OR SALAD.

SOUPS:

Smoked Tomato with Parmesan Croutons

Forest Mushroom Soup

Tuscan Vegetable and Bean

Highland Beef and Barley Garnished
with Fresh Herbs

SALADS:

Mixed Green Salad with Tomatoes,
Cucumbers, Red Onion, Carrots and
Honey Balsamic Vinaigrette

Aroma Style Caesar Salad with Romaine,
Toasted Pumpkin Seeds, Diced Apple,
Garlic Croutons, and Parmesan Cheese

Spinach and Baby Kale with Spiced
Seeds, Strawberries and Mandarins
with Pomegranate Vinaigrette

ENTREÉS

YOUR CHOICE OF ONE. \$25

Hunter Style Roast Chicken Breast served
with Yukon Potato Puree and Buttered
Green Beans

Smokey Mountain Highland Flank Steak
with New Potatoes, Pecorino Crusted,
Broccoli and Carrots

Pan Roast West Coast Salmon with Citrus
Braised Lentils, Beans and Soft Cabbage

Honey Teriyaki Glazed Pork Loin with
7 Grain Rice, Toasted Sunflower Crusted
Broccoli and Carrots

DESSERT

YOUR CHOICE OF ONE.

Warm House Made Chocolate Cake
with Cinnamon Crème Anglaise and
Honeycomb

Citrus Cake with Vanilla Fruit Sauce and
Lavender Meringues

Pecan Flan with Chantilly Cream and
Rum Butter Caramel

QUICK PLATE SERVICE LUNCHEES

SELECT ONE ENTREE PER GROUP

All lunch selections include Chefs Citrus Sponge Cake with Lavender Meringue and Vanilla Fruit Sauce, or Seasonal Fruit Shortcake, Starbucks Coffee and Tazo Tea

BAKED SHELL PASTA \$21

Tomato Sauce with Red Pepper, Spinach, Chorizo and Mozzarella served with Grilled Garlic Baguette with House Salad or Soup of the day

AROMA MEDITERRANEAN CHICKEN SANDWICH \$21

Chimichurri Marinated Chicken with Balsamic Glaze, Arugula and Confit Tomatoes with House Salad or Soup of the day

CHILI SWEET SOY GLAZED SALMON \$21

On a Forno Baked Bun with Avocado, Red Onion and Iceberg Lettuce with House Salad or Soup of the day

BRAISED BEEF \$21

With Peppers, Caramelized Onion and Sharp Cheese baked on a Panini Loaf with House Salad or Soup of the day

SWEET CHILI RUBBED DRY RIBS \$21

Served with House Salad, Caesar Salad or Soup of the day

SESAME CHICKEN UDON BOWL \$21

With Broccoli, Bean Sprouts, Shanghai Sauce, Soft Cabbage



BUFFET LUNCHES

MINIMUM 15 GUESTS, EXCEPT WHERE NOTED OTHERWISE

BUSY BEES \$23

Soup of the Moment
3 Really Nice Salads
Pickle and Relish Tray
Assorted Artisan Sandwiches, Wraps, Loaves and Rolls including Vegetarian selections
House Chips and Dip
Chefs Mini Dessert Assortment, Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

HOT SANDWICH \$26

Soup of the Day, Chop Salad, Springwater Farms Potato Salad
Broccoli "Waldorf" Salad (Celery, Raisin, Apple, Creamy Vinaigrette)
Baked Pasta and Mornay Sauce
SANDWICH TYPES:
Braised Beef and Sharp Cheese
Grilled Zucchini with Artichoke Dip and Roast Tomato
Pulled Pork with Mustard Slaw
Smoked Salmon with Pickled Onion and Dill Sour Cream
Bruschetta Chicken with Mozzarella and Balsamic Glaze
Chefs Mini Dessert Assortment, Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

UKRAINE \$26

Fresh Rolls and Butter
Beet and Cabbage Borscht
Pickled Beet Salad, Springwater Potato Salad, and Artisan Green Salad
Beef and Rice Cabbage Rolls
Seasonal Vegetables
Potato, Caramelized Onion and Cheddar Perogies
Kielbasa and House Caraway Sauerkraut
Chefs Mini Dessert Assortment, Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

SCANDINAVIA \$26

Cucumber Salad, Beet and Mustard salad
Butter Lettuce Salad
Dill Buttered Baby Potatoes, Glazed Root Vegetables
YOUR CHOICE OF TWO:
Swedish Style Meatballs (Köttbullar)
Steamed Salmon with Fennel and Braised leek
Danish Apple Pork (Æbleflæsk)
Braised Beef Brisket with Mustard Sauce
Norwegian Dark Rye Bread and Artisan Rolls
Cardamom Meringues, Princess Torte, Coconut Macaroons, Fyri's Cake (Apple Sponge)
Freshly Brewed Starbucks Coffee and Tazo Tea

BUFFET LUNCHES

MINIMUM 15 GUESTS, EXCEPT WHERE NOTED OTHERWISE

ORIENTAL EXPRESS \$26

Miso Soup
Assorted Sushi
Thai Noodle Salad, Kimchi Bean Sprout and Cucumber Salad, Ginger Chop Salad
YOUR CHOICE OF TWO:
Chicken or Pork Tonkatsu Skewers
Chinese Pork with Braised Soft Cabbage
Ginger Fried Beef and Broccoli
Shanghai Shrimp and Peppers with Fried Wontons
Thai Green Curry Shrimp or Chicken
Stir Fried Vegetables
Steamed Rice
Mango Cake, Coconut Pudding Tarts, Pandan Cake, Pineapple Yuzu Cookies
Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

PRAIRIE COMFORT \$26

Fresh Rolls and Butter
Lentil Salad, Artisan Green Salad, Springwater Farms Potato Salad
Chef's Selection of Potato or Rice, and Seasonal Vegetables
YOUR CHOICE OF TWO:
Chicken Pot Pie with Puff Pastry
Highland Beef Chili
Braised Bratwurst Sausage with Cabbage, Onion, and Springwater Farms Potatoes
Braised Pork Stew with Forest Mushrooms and Caramelized Onion
Chefs Mini Dessert Assortment including: Rhubarb Crisp Squares, Butter Tarts and Brownies, Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

A SALUTE TO AROMA \$26

Aroma Inspired Pizza
House Garlic Focaccia
Pasta Pomodoro with Grilled Vegetables
Aroma Caesar Salad, Caprese Salad, Antipasto Salad, Italian Bean and Radicchio Salad
Chicken Cacciatore
Tiramisu, Rum Baba, Profiterole, Cannolis, Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

EXCLUSIVE \$27 (MINIMUM 20 GUESTS)

Fresh Rolls and Butter
Mixed Greens with a Selection of Dressings
3 Really Nice Salads
Fresh Vegetables and House Dip
Chef's Selection of Potato or Grain, and Seasonal Vegetables
Pasta Pomodoro with Grilled Vegetables
YOUR CHOICE OF TWO:
Braised Sliced Beef with Natural Jus and Forest Mushrooms
Chicken Saltimbocca (Prosciutto, Sage, and Citrus Sauce)
Chicken or Pork Souvlaki with Tzatziki Sauce
Swedish Style Meatballs
Potato Crusted Baked Haddock with Tarragon Remoulade
Hunter Style Roast Chicken
West Coast Salmon with Citrus, Fennel, and Warm Barley
Chef's Mini Dessert Assortment
Fresh Fruit & Vanilla Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

DINNER BUFFET

MINIMUM 50 GUESTS

Includes Fresh Baked Artisan Rolls with Herb, Honey and Whipped Flavoured Butters
Starbucks Coffee and Tazo Tea
Chefs choice of 3 Salads and Aroma style Caesar Salad and Artisan Greens

PLATTERS

Antipasto Platter: Marinated, Pickled, and Roasted Vegetables with Cured Meats
Domestic and Imported Cheese Board
Fresh Vegetables and House Dip
Chorizo Pasta Pomodoro with Grilled Vegetables
Seasonal Vegetables

YOUR CHOICE OF:

Herb Roast Springwater Farms Potatoes
Dill Buttered New Potatoes
Whipped Potatoes
Wild and 7 Grain Rice Blend

ENTREÉS

YOUR CHOICE OF:

Smokey Mountain Spice Rubbed Canadian Roast Beef, served with Natural Jus
Rosemary Brown Sugar Crusted Pork Loin with Braised Red Cabbage
Paprika and Spice Rubbed Chicken with Sweet Corn Polenta
Potato Crusted Baked Haddock with Brown Butter Hollandaise and Brussel Sprouts
West Coast Salmon with Hemp Heart Gremolata, Couscous and Citrus Butter Sauce
Beef and Rice Cabbage Rolls and Perogies

SERVED DESSERT

YOUR CHOICE OF:

Lemon Tart with Fresh Meringues and Raspberry Chambord Glaze
Warm Homemade Chocolate Cake with Cinnamon Crème Anglaise and Honeycomb
Sour Cherry Cheesecake with Bourbon Cherry Sauce
Warm Apple Pastry with Cinnamon Crème Anglaise
Upgrade to Chef's Mini Dessert Display
[\\$3.95 per person](#)

One Entrée [\\$42 per person](#)

Two Entrées [\\$46 per person](#)

Enhance your Buffet with Prime Rib [\\$5 per person](#)

HOME GROWN DINNER BUFFET

MINIMUM 50 GUESTS

Includes Housemade Artisan Bread and Rolls with Herb, Honey and Whipped Flavoured Butters; Starbucks Coffee and Tazo Tea

Artisan Greens with Dried Sour Cherries

Saskatchewan Pickled Beet Salad, Smoked Lentil Salad

Springwater Farms Potato Salad

Local Artisan Charcuterie and Cheese

YOUR CHOICE OF:

Dill Buttered New Potatoes

Springwater Farms Roasted Red Potatoes

Whipped Potatoes

Wild and 7 Grain Rice Blend

Farmers Market Vegetables

ENTRÉES

YOUR CHOICE OF:

Maple Smoked Supreme Breast of Chicken with Braised Barley, Amaranth and Sunflower Crust

Smokey Mountain Spice Rubbed Highland Beef Sirloin Roast with Natural Jus

Lake Diefenbaker Trout with Hemp Heart Gremolata, Mustard Beurre Blanc and Warm Celery Root

Roast Pork Tenderloin with Birch Butter and Roast Apple

Braised Highland Short Ribs with Forest Mushroom and Roast Shallot

SERVED DESSERT

YOUR CHOICE OF:

White Chocolate Passion Fruit Pavé:
Layers of White Chocolate and Passion Fruit

Cheesecake with Raspberry Chambord Glaze

Warm Homemade Chocolate Cake with Cinnamon Crème Anglaise and Honeycomb

Saskatoon Berry Cheesecake with Wild Berry Sauce

Sour Cherry Cheesecake with Bourbon Cherry Sauce

Warm Apple Pastry with Cinnamon Crème Anglaise

Upgrade to Chef's Mini Dessert Display
\$3.95 per person

One Entrée \$44 per person

Two Entrées \$49 per person

Enhance your Buffet with Prime Rib
\$5 per person



PLATE SERVICE DINNERS – FOUR COURSE

CLIENT SELECTS ONE SOUP, SALAD, MAIN COURSE TIER, AND DESSERT FOR ALL GUESTS.
GUEST SELECTS MAIN COURSE.

All Dinner selections include:

Chefs Side Dishes and Vegetables

Fresh Baked Artisan Rolls, Herb, Honey,
and Whipped Flavoured Butters

Starbucks Coffee and Tazo Tea

SOUP

YOUR CHOICE OF:

Smoked Parsnip with Nasturtium

Tuscan Bean and Vegetable

Highland Beef and Barley with Fresh Herbs

Leek and Potato with Sunflower Shoots

Forest Mushroom with Puffed Wild Rice

SALAD

YOUR CHOICE OF:

Mixed Baby Greens with Spiced Seed,
Cucumber, Carrot, and Red Onion with
House Vinaigrette.

Local Butter Lettuce Caprese Salad with
Balsamic Vinaigrette.

Spinach and Kale with Roast Peach,
Pickled Red Onion, Goat Cheese,
Allspice Vinaigrette.

Beet and Arugula with pickled Red Onion,
Feta, Toasted Almond and Fig Vinaigrette.

Aroma Style Caesar Salad with Romaine,
Toasted Pumpkin Seeds, Diced Apple, Garlic
Croutons, and Parmesan Cheese

MAIN COURSE

YOUR CHOICE OF TIER :

TIER ONE

6oz Sirloin with Shallot and Roast
Mushroom served with Natural Jus \$47

Pancetta and Rosemary Panko Crusted Pork
Tenderloin with Natural Jus \$47

Maple Smoked Chicken Breast Supreme
with Natural Jus \$47

TIER TWO

Panko Breaded Chicken Breast Supreme
stuffed with Fontina, Garlic and Herbs \$52

6oz Beef Tenderloin with Shallot and Roast
Mushroom served with Natural Jus \$52

Honey Soy Glazed Salmon with Braised Leek
and Teriyaki Sauce, Fried Kelp Crust \$52

DESSERT

YOUR CHOICE OF:

White Chocolate Passion Fruit Pave:
Layers of White Chocolate and Passion
Fruit Cheesecake with Raspberry
Chambord Glaze

Warm Apple Pastry with Cinnamon
Crème Anglaise

Lemon Tart with Fresh Meringues and
Raspberry Chambord Glaze

Warm Chocolate Cake with Cinnamon
Crème Anglaise and Honeycomb

Saskatoon Berry Cheesecake with
Wild Berry Sauce

PLATE SERVICE DINNERS – FOUR COURSE

CLIENT SELECTS ONE SOUP, SALAD, MAIN COURSE, AND DESSERT FOR ALL GUESTS.

All Dinner selections include:

Chefs Side Dishes and Vegetables

Fresh Baked Artisan Rolls, Herb, Honey,
and Whipped Flavoured Butters

Starbucks Coffee and Tazo Tea

SOUP

YOUR CHOICE OF:

Smoked Parsnip with Nasturtium

Tuscan Bean and Vegetable

Highland Beef and Barley with
Fresh Herbs

Leek and Potato with Sunflower Shoots

Forest Mushroom with Puffed Wild Rice

SALAD

YOUR CHOICE OF:

Mixed Baby Greens with Spiced Seed,
Cucumber, Carrot, and Red Onion with
House Vinaigrette

Local Butter Lettuce Caprese Salad with
Balsamic Vinaigrette

Spinach and Kale with Roast Peach,
Pickled Red Onion, Goat Cheese, Allspice
Vinaigrette

Beet and Arugula with pickled Red Onion,
Feta, Toasted Almond and Fig Vinaigrette

Aroma Style Caesar Salad with Romaine,
Toasted Pumpkin Seeds, Diced Apple,
Garlic Croutons, and Parmesan Cheese

MAIN COURSE

YOUR CHOICE OF:

Maple Smoked Chicken Breast Supreme
with Natural Jus \$42

6oz Sirloin with Shallot and Roast
Mushroom served with Natural Jus \$44

Pancetta and Rosemary Panko Crusted
Pork Tenderloin with Natural Jus \$42

Panko Breaded Chicken Breast Supreme
stuffed with Fontina, Garlic and Herbs \$48

6oz Beef Tenderloin with Shallot
and Roast Mushroom served with
Natural Jus \$48

Honey Soy Glazed Salmon with
Braised Leek and Teriyaki Sauce,
Fried Kelp Crust \$50

DESSERT

YOUR CHOICE OF:

White Chocolate Passion Fruit Pave:
Layers of White Chocolate and Passion
Fruit Cheesecake with Raspberry
Chambord Glaze

Warm Apple Pastry with Cinnamon
Crème Anglaise

Lemon Tart with Fresh Meringues and
Raspberry Chambord Glaze

Warm Chocolate Cake with Cinnamon
Crème Anglaise and Honeycomb

Saskatoon Berry Cheesecake with
Wild Berry Sauce

**If you would like a 3 course dinner,
remove 2 from the entrée price and
choose either soup or salad Service

RECEPTIONS

YOUR CHOICE OF PASSED OR STATIONS. MINIMUM OF 2 DOZEN PER ITEM ORDERED.
ALL PRICES ARE IN DOZENS. (ORDER RELATIVE TO GUARANTEED GUEST COUNT REQUIRED)

COLD CANAPES PER DOZEN

- Tuna Tataki with Avocado Salad in a Sesame Cone \$28
- Smoked Salmon with Dill and Crème Fraiche on Crostini \$28
- Poached Shrimp on Cucumber with Avocado Lime and Cilantro \$27
- Assorted Sushi Rolls with Soy Sauce and Wasabi \$28
- Carne Asada Beef Flank on Grilled Tortilla \$28
- Canapé of Sharp Cheese, Prosciutto with Fig Balsamic Spread \$28
- Sundried Tomato and Herb Goat Cheese Pinwheel \$26
- Caprese Crostini with Buffalo Mozzarella, Grape Tomato, Basil, and Balsamic Glaze \$26
- Canapé of Goat Cheese and Poached Pear with Pecan Praline \$27
- Cherry Smoked Duck on Rice Crisp with Sour Cherry \$28
- Fire Roasted Tomato Hummus Cone \$27
- Caramelized Shallot and Goat Cheese Tart \$27

HOT CANAPES PER DOZEN

- Highland Beef Meatball with Smoked Tomato Sauce \$28
- Andouille Sausage En Croute \$29
- Pork and Chicken Gyoza with Ponzu \$27
- Panko Breaded Asian Chicken Lollipops \$28
- Chorizo and Goat Cheese Rangoon with Chipotle Aioli and Corn Relish \$28
- Peanut or Teriyaki Chicken Satay \$27
- Chili Garlic or Teriyaki Beef Satay \$27
- Farmer Sausage and House Sauerkraut Slider \$27
- Crispy Fried Dragon Shrimp \$29
- Mini Crab Cake with Sesame Scallion Dip \$27
- Bacon Wrapped Scallops \$27
- Cedar Plank Soy Marinated Salmon with Grilled Scallion \$28
- Assorted Mini Quiche \$27
- Chef's Stuffed Mushrooms \$27
- Raspberry Brie En Croute \$28
- Chickpea Fritter with Smoked Corn Puree \$26
- Harissa Crusted Lamb with Green Tomato Relish \$30

DELTA SNACK PACK

- Honey Hickory Boneless Pork Ribs
- Maple Chipotle Dusted Wings
- Cherry Bacon Wrapped Beef Sirloin Tips
- Pork and Chicken Gyoza with Ponzu
- \$995 (approx. 500 pieces for 75 guests)
- \$545 (approx. 250 pieces for 35 guests)

RECEPTIONS

YOUR CHOICE OF PASSED OR STATIONS. MINIMUM OF 2 DOZEN PER ITEM ORDERED.
ALL PRICES ARE IN DOZENS. (ORDER RELATIVE TO GUARANTEED GUEST COUNT REQUIRED)

STATIONARY HOT HORS D'OEUVRES PER DOZEN

- Honey Hickory Boneless Pork Ribs \$28
- Maple Chipotle Dusted Wings \$29
- Cherry Bacon Wrapped Beef Sirloin Tips \$32
- Pork and Chicken Gyoza with Ponzu \$27
- Aged Cheddar and Shallot Perogy with Dill Sour Cream \$28
- Vegetable Samosa with Tamarind Chutney \$27
- Gourmet Beef Slider with Fire Roasted Tomato Relish \$29

ARRANGEMENTS PER 20 GUESTS

- Fresh Vegetables and House Dip \$95
- Imported and Domestic Cheese Display and House Crackers \$135
- Fresh Fruit Display with Vanilla Fruit Sauce \$120
- Warm Cream Cheese and Arugula Dip with Flatbreads and House Crackers \$70
- Antipasto Platter: Cured Meats, Roasted & Marinated Vegetables, Olives, and Cheese \$165
- Artisan Charcuterie Platter: Cured Meats, Smoked Sausage, Pates, and Terrines \$189
- Seafood Display: House Smoked Fish, Poached Shrimp, Marinated Mussel and Clams, Crab Salad \$180
- Domestic Cold Meat Display (Mini Buns and Condiments included) \$13.5 per person

CHEF ATTENDED STATIONS PER PERSON

(minimum 50 guests, minimum order relative to guaranteed guest count required)

- Sake Honey Lime Shrimp Flambee \$8
- Risotto Station – Lemon and Green Pea, Smoked Tomato and Chorizo \$7
- Crisp Pork Belly with Smoked Eggplant Puree, Puffed Wild Rice Crisp and Pea Shoots \$7
- Seared Scallop with Charred Corn Puree and Sorrel \$7
- Fresh Gnocchi Station – Brown Butter with Herbs, and Bacon, Tomato, and Parmesan \$7
- Aged Cheddar Shallot Perogies – Beets, Caramelized Onion, Dill Sour Cream and Custom Perogies \$7
- Beef or Chicken Yakitori Station – Live broiled with Teriyaki Sauce \$8
- Breaded Shrimp Station with Kimchee Mayonnaise and Ginger Slaw \$9
- Honey Cider Glazed Duck Breast with Sour Cherry Mustard and Rhubarb Plum Salad \$9
- Porcini Rubbed Carved Beef on an Artisan Slider with Béarnaise Sauce, Horseradish, Roast Shallot and served with Hickory Chips. Based on 1 pc per person \$9
- Chicken and Pork Gyoza Station with Ponzu and Spinach Gomae \$7
- Fresh Cinnamon Churros with Salt Caramel, Warm Chocolate Sauce, Seasonal Fruit Sauce \$7
- Harissa Crusted Lamb Sirloin Carvery with Braised Lentil, Green Tomato Relish and Romesco \$12



BANQUET BAR SERVICE

The Delta Hotels Saskatoon Downtown is pleased to offer operated bars stocked exclusively with Premier Liquors. Cash, Host, and Subsidized Bars will include a minimum of Crown Royal, Johnny Walker Red, Lucky Bastard Vodka, a variety of Domestic Beer and Wine featuring our current House Wine. Mix includes Orange, Lime and Clamato Juice, Soft Drinks, and Garnish.

HOST BAR

The host purchases all beverages for the attending guests.

Host tickets provided by the hotel.

Premium liquor \$5.87

Liqueurs \$6.74

Caesars and Paralyzers \$6.74

Domestic Beer \$5.87

Imported Beer \$6.74

House Wine \$6.74

Soft Drinks and Juice \$3.33

Taxes and Gratuity are not included

CASH BAR

The attending guests purchase their own beverages.

Premium liquor \$6.75

Liqueurs \$7.75

Caesars & Paralyzers \$7.75

Domestic Beer \$6.75

Imported Beer \$7.75

House Wine \$7.75

Soft Drinks and Juice \$3.5

Prices include all taxes

SUBSIDIZED CASH BAR

The cost of each beverage can be shared between the guest and the host. Ask your Catering Consultant for more information.

WINE SERVICES

A Hotel wine menu is available upon request and we'd be happy to assist with pairing wines for Dinner.

STYLES OF WINE SERVICE:

Open and Place – Bottles of wine are opened and placed on each table by our Servers

Pour and Place – Servers pour the first glass for each guest, remaining wine placed on the table

Continuous Pour – Servers offer and pour wine throughout dinner service

Prior to arrival of the Dinner the number of bottles of wine need to be determined to be consumed for each type of wine service.

BARTENDER SERVICES

A Bartender fee of \$35 per hour (minimum five hours) will be applied if the host or cash bar revenue is less than \$500 per bar. The Hotel provides one bartender per 100 guests. Additional bartenders are available at \$35 per Bartender (minimum five hours).

The Hotel will provide upon request tickets and a float.

Corkage Bartenders fees \$35 per hour
(minimum five hours)

Non-Spirited Punch \$50 per bowl

Spirited Punch \$89 per bowl

Champagne Punch \$89 per bowl

Rum & Eggnog \$89 per bowl

All prices are subject to a service charge and applicable taxes. All beverages must be served in accordance with the laws of the Saskatchewan Liquor Act and Gaming Commission.

All prices subject to change without notice.

CATERING INFORMATION AND POLICIES

MENUS

Our wide variety of appetizers, entrees and desserts have been designed to offer you the flexibility in creating a menu. Our Award Winning Executive Chef Scott Torgerson, welcomes the opportunity to create a special menu for you.

CHOICE OF MENU

When selecting your menu please remember that for each function the menu must be identical for all guests attending with the exception of the Four Course Guests Choice.

Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Manager prior to the service commencing.

50% off Adult Pricing for Children ages 4–10. Children ages 3 and under are no charge.

Children's Menu also available for Dinner.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required (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 billing purposes.

Should more than your guaranteed number of guests arrive, you will be charged accordingly.

PRICES

Menu prices are subject to change.

SPECIAL SERVICES

Our catering department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, diagram floor plans, registration and gift tables.

START AND FINISH TIMES

Start and finish 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.

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations, the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

FOOD AND BEVERAGE AND FACILITY REQUIREMENTS

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 can be arranged.

SHIPPING, RECEIVING, STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel one (1) business day prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a 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.

AUDIO/VISUAL

Your equipment requirements can be reserved through the in-house Audio Visual Company Freeman directly. Rental fees apply to equipment. Two business days (48 hours) are required to avoid rental and labor charges for cancelled equipment.

GRATUITY/TAX

All food and beverage are subject to a 17% service gratuity. GST and PST is applied to the balance of your bill.



DELTA
HOTELS

MARRIOTT

SASKATOON DOWNTOWN

405 20th Street East
Saskatoon S7K 6X6
tel 306.665.3322 fax 306.665.5531
Marriott.com/YXEDS