



Sheraton®
CAVALIER SASKATOON HOTEL

2019 Wedding Package



Where Memories Are Made

SHERATON CAVALIER SASKATOON HOTEL

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CAVALIER SASKATOON HOTEL

Welcome to the Sheraton Cavalier Saskatoon Hotel

CONGRATULATIONS ON YOUR UPCOMING WEDDING LIFETIME MEMORIES BEGIN AT THE SHERATON CAVALIER SASKATOON HOTEL!

WEDDING SPECIALIST

Our wedding specialist will see to every detail with expertise and care, leaving you free to revel in your big day.

OUR HOTEL

Just steps from the picturesque South Saskatchewan River, surrounding parks and a vibrant downtown, the Sheraton Cavalier Saskatoon Hotel offers two beautiful ballrooms: the Sheraton Ballroom and the Top of the Inn—offering a stunning view of the city and riverbank—both perfect settings for your celebration. Our banquet space has been thoughtfully appointed with beautiful décor, up to date technologies for lighting and sound. Combine with our attention to detail for menu planning, specific room settings and table designs, we work with you to make your celebration memorable in every way.

MENU CREATION

Our culinary team prides itself on providing innovative menus to meet your specific requests so as to create a celebration that brings your vision to life. From an intimate dinner for close family, to a large dinner/dance party celebration, to the next day gift opening brunch; our wedding specialist will work with you or your wedding planner to coordinate all the intricate details. We can customize menus, including special ethnic options.

DÉCOR DETAILS

We offer table linens, selection of napkin colours and pewter centre piece lamps. In addition, we offer crisp white floor-length linens, head table skirting and a number of gorgeous rosette-styled table runners in shades of red, silver and black.

ACCOMMODATIONS

The spacious, split level Regal Manor features rich hardwood flooring accented by plush area rugs and contemporary furnishings. The main floor consists of a large living room, 50” television, powder room and intimate dining area. A spiral staircase leads you to a loft style bedroom. A secluded hideaway, this bedroom features a king size Sheraton Signature Bed Experience featuring a pillow top mattress, decadent duvet and a mountain of pillows. Adjacent to the bedroom is a private bath highlighted by a large raised two-person Jacuzzi tub, quartz countertops and an oversized shower.

The Plaza Suite is an open concept suite with oversized windows, a relaxed living room, desk area and bedroom with a king size Sheraton Signature Bed.

Accommodating your extended family and guests has never been easier. Our wedding specialist will take care of assigning a discounted room block for your guests to reference when making their reservations.



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CAVALIER SASKATOON HOTEL

Lauren & David – June 17, 2017

"I have to say we truly thought we chose the most beautiful room in the city to have our wedding ceremony and reception and all of the staff at the Sheraton were so attentive throughout the whole planning process!"

FOOD & BEVERAGE AND FACILITY REQUIREMENTS

The Sheraton Cavalier Saskatoon Hotel banquet spaces require that a food & beverage minimum be met. If minimums are not reached, room rental will be charged upon final billing representing the difference. The Top of the Inn requires a room rental fee as well as the minimum to be met.

- **Top of the Inn**
\$6,000 F & B minimum + \$1,000 Room Rental
Approximate maximum capacity: 150 guests
- **Ballroom**
\$15,000 F & B minimum
Approximate maximum capacity: 400 guests
- **Centre/East Room**
\$10,000 F & B minimum
Approximate maximum capacity: 250 guests
- **Centre Room**
\$8,000 F & B minimum
Approximate maximum capacity: 175 guests
- **South/West Room**
\$5,000 F & B minimum
Approximate maximum capacity: 120 guests

DEPOSITS & PAYMENTS

All weddings are to be prepaid as per the following schedule:

- **Initial Deposit:** A \$1,000 non-refundable deposit is due at the time of signing the contract.
- **Final Deposit:** Full deposit is due 30 days prior to the wedding date. Amount will be based on all food & beverage requirements, room rental fees, audio visual fees and SOCAN & Re:Sound fees. A credit card is required to be on file for any last minute additions that are made up to your wedding date.
- **Final Invoice:** You will receive the final invoice within 10 days after your wedding date for you to review. Any final charges will be applied at this time.

CANCELLATION

Should it be necessary to cancel the event; The Sheraton Cavalier Saskatoon Hotel requires written notice and the following cancellation policies will apply:

- The initial \$1,000 deposit is non-refundable after the contract has been signed.
- At the time of signing & up to 90 days prior to the event date, 50% of the estimated revenue will be due.
- Between 89 to 30 days prior, 75% of the estimated revenue will be due.
- 29 days or less before the event, 90% of the estimated revenue will be due.



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Stephanie & Brandon – Aug 5 2017

"It was love at first sight! We knew The Sheraton was the venue for us as soon as we walked in. All of the staff at the Sheraton were so helpful throughout the whole planning process, beginning to end. They make you feel like family. Everything was so easy and stress free! The menu selections were endless, and the dinner/midnight lunch was delicious! We are still getting many compliments about how amazing the food was! Everything was beyond perfect! We would do it again in a heartbeat!"

OUR WEDDING PACKAGES

Hosting your wedding at the Sheraton Cavalier Saskatoon Hotel has its complimentary perks:

- Gathering room the evening before (based on availability)
- Valet parking for the bridal couple and parents or bridal party
- Discounted guestroom blocks
- A lovely gift for the couple for sharing your special day with us
- A complimentary guestroom for the wedding night
- Complimentary function room (based on meeting food & beverage minimums. Top of the Inn excluded)
- High quality sound system—podium, microphone and background music
- White floor-length table linens and choice of napkins from our collection
- Frosted glass & silver oil burning lamp centerpieces
- Skirting for the head table, cake, gift, and guest book tables
- Attentive table service for the head table
- Non-alcoholic punch for pre-dinner reception hour
- Cutting and service of the wedding cake
- Gift opening room the day after (based on availability)
- Romance Package

GUEST ROOM OPTIONS

Based on the food & beverage minimum revenue spent on your wedding you will receive the following complimentary, based on availability:

- Club King Room **5000.00 minimum**
- One Bedroom Suite **6000.00 minimum**
- Plaza Suite **7000.00 minimum**
- Regal Manor **8000.00 minimum**

Guest room upgrade options:

- One Bedroom Suite **75.00 + taxes**
- Plaza Suite **100.00 + taxes**
- Regal Manor **125.00 + taxes**

ROMANCE PACKAGE

- Choice of beverage: Champagne, Red or White Wine
- Six chocolate covered strawberries
- Two red roses
- 30.00 gift certificate for Scarlet Restaurant or In-Room Dining
- Special offer for your next stay



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CAVALIER SASKATOON HOTEL

Quartz Dinner Table

42.00 PER GUEST | CHILDREN 6-12 21.00 | CHILDREN 0-5 FREE

25 Guest Minimum | Page 1 of 2

DINNER TABLES ARE SERVED WITH FRESHLY BAKED ROLLS, WHIPPED BUTTER AND INCLUDES FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & ASSORTED TAZO® TEAS

DISPLAY

- Assorted pickle and olive display
- Garden fresh vegetables with creamy ranch dip and French onion dip

SALADS

- Tossed Artisan Greens with a selection of housemade dressings
- Caesar Salad; crisp romaine lettuce, herb focaccia croutons, shaved parmesan cheese and housemade garlic Caesar dressing with crumbled bacon served on the side
- Mandarin Spinach Salad; baby spinach leaves, shaved red onion, toasted almonds, mandarin oranges served with a cranberry vinaigrette
- Mediterranean Greek Salad; ripe tomatoes, crisp cucumbers, sweet bell peppers, Feta cheese, Kalamata olives tossed with a herb red wine vinaigrette
- Broccoli Salad; fresh broccoli florets, grape tomatoes, sliced radish, aged cheddar cheese and toasted almonds tossed with a cider vinaigrette

VEGETABLES

Choice of one (1)

- Seasonal Vegetables Bouquet; steamed, lightly seasoned and tossed in butter
- Roasted Root Vegetables; assorted root vegetables tossed in butter, lightly seasoned and finished with a touch of local honey
- Au Gratin Vegetables; broccoli, cauliflower, asparagus and green beans draped with a creamy cheese sauce
- Roasted Carrots & Brussel Sprouts; baby carrots and tender brussel sprouts tossed with a fresh herb butter

Additional vegetable \$2.75 per guest

SIDE DISHES

Choice of one (1)

- Smashed baby red potatoes
- Roasted garlic whipped potatoes
- Roasted potato trio; red, yellow and sweet potatoes
- Rice pilaf, wild and long grain rice tossed with sautéed vegetables
- Au gratin scalloped potatoes
- Cheddar and potato perogies with sour cream, bacon and chives
- Twice baked potato; sharp cheddar cheese, bacon, green onions
- White bean and spinach ragout

Additional side dish \$2.75 per guest



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Quartz Dinner Table

42.00 PER GUEST | CHILDREN 6-12 21.00 | CHILDREN 0-5 FREE

25 Guest Minimum | Page 2 of 2

CARVED ENTRÉES

Choice of One (1)

- Canadian AAA Baron of Beef with au jus and horseradish
- Brown Sugar Ham; brown sugar glaze, grainy Dijon mustard
- Stuffed Saskatchewan Pork Loin; apricot and almond stuffing, served with an apple cider reduction
- Boneless Lamb Leg; garlic & lemon marinated lamb leg, parchment wrapped with pan jus and mint jelly
- Roast Turkey; served with traditional sage bread stuffing, pan gravy, cranberry sauce
- Pacific Salmon with orange fennel slaw
- Grilled Chicken Breast; served with a citrus butter sauce
- Stuffed Chicken Breast; gruyere cheese and black forest ham stuffed topped with a chive cream sauce
- Stuffed Peppers; lentil and kasha filling, roasted red pepper and tomato sauce (VG)
- Canadian Prime Rib roast; garlic and herb rub served with Yorkshire pudding and a red wine demi glaze (additional \$7.00 per guest)

Additional entrée \$4.25 per guest

PLATED DESSERTS

Choice of one (1)

- Phyllo wrapped New York Cheesecake; wild berry compote, dark chocolate garnish
- Grand Marnier Crème Brulée; caramelized sugar, berries, orange macaroon
- Sweet Cherry & Chocolate Torte; milk chocolate ganache, coulis
- Lemon-blueberry Tart; buttery pastry, Chantilly cream



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CAVALIER SASKATOON HOTEL

Jade Dinner Table

47.00 PER GUEST | CHILDREN 6-12 23.00 | CHILDREN 0-5 FREE

25 Guest Minimum | Page 1 of 2

DINNERS ARE SERVED WITH FRESHLY BAKED ROLLS, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TAZO® TEAS

DISPLAY

- Assorted pickle and olive display
- Garden fresh vegetables with creamy ranch dip and French onion dip
- Canadian and imported cheese display served with a fresh fruit garnish and bread sticks

SALADS

- Tossed Artisan Greens with a selection of housemade dressings
- Caesar Salad; crisp romaine lettuce, herb focaccia croutons, shaved parmesan cheese and housemade garlic Caesar dressing with crumbled bacon served on the side
- Mandarin Spinach Salad; baby spinach leaves, shaved red onion, toasted almonds, mandarin oranges served with a cranberry vinaigrette
- Mediterranean Greek Salad; ripe tomatoes, crisp cucumbers, sweet bell peppers, Feta cheese, Kalamata olives tossed with a herb red wine vinaigrette
- Broccoli Salad; fresh broccoli florets, grape tomatoes, sliced radish, aged cheddar cheese and toasted almonds tossed with a cider vinaigrette
- Marinated Vegetable Salad; fresh garden vegetables marinated with a zesty Italian vinaigrette

VEGETABLES

Choice of one (1)

- Seasonal Vegetables Bouquet; steamed, lightly seasoned and tossed in butter
- Roasted Root Vegetables; assorted root vegetables tossed in butter, lightly seasoned and finished with a touch of local honey
- Au Gratin Vegetables; broccoli, cauliflower, asparagus and green beans draped with a creamy cheese sauce
- Roasted Carrots & Brussel Sprouts; baby carrots and tender Brussel sprouts tossed with a fresh herb butter

Additional vegetable \$2.75 per guest

SIDE DISHES

Choice of one (1)

- Smashed baby red potatoes
- Roasted garlic whipped potatoes
- Roasted potato trio; red, yellow and sweet potatoes
- Rice pilaf, wild and long grain rice tossed with sautéed vegetables
- Au gratin scalloped potatoes
- Cheddar and potato perogies with sour cream, bacon and chives
- Twice baked potato; sharp cheddar cheese, bacon, green onions
- White bean and spinach ragout

Additional side dish \$2.75 per guest



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Jade Dinner Table

47.00 PER GUEST | CHILDREN 6-12 23.00 | CHILDREN 0-5 FREE

25 Guest Minimum | Page 2 of 2

CARVED ENTRÉES

Choice of One (1)

- Canadian AAA Baron of Beef with au jus and horseradish
- Stuffed Saskatchewan Pork Loin; apricot and almond stuffing, served with an apple cider reduction
- Boneless Lamb Leg; garlic & lemon marinated lamb leg, parchment wrapped with pan jus and mint jelly
- Brown Sugar Ham; brown sugar glaze, grainy Dijon mustard
- Canadian Prime Rib roast; garlic and herb rub served with Yorkshire pudding and a red wine demi glaze (additional \$7.00 per guest)

PLATED DESSERTS

Choice of One (1)

- Phyllo wrapped New York Cheesecake; wild berry compote, dark chocolate garnish
- Grand Marnier Crème Brulée; caramelized sugar, berries, orange macaroon
- Sweet Cherry & Chocolate Torte; milk chocolate ganache, coulis
- Lemon-blueberry Tart; buttery pastry, Chantilly cream

TABLE ENTRÉES

Choice of One (1)

- Roast Turkey; served with traditional sage bread stuffing, pan gravy, cranberry sauce
- Pacific Salmon with orange fennel slaw
- Grilled Chicken Breast; served with a citrus butter sauce
- Stuffed Chicken Breast; gruyere cheese and black forest ham stuffed topped with a chive cream sauce
- Stuffed Peppers; lentil and kasha filling, roasted red pepper and tomato sauce (VG)
- Panko breaded cod fillets with a lemon-dill cream

WEDDING TABLE ENHANCEMENTS

- Charcuterie Display; assorted cured meats, salami, sausages and cold cuts served with a selection of mustards and spreads. All meats are sourced from local butchers

4.00 per guest

- Dessert display; assorted tortes, cheesecakes, cupcakes, squares, bread pudding, tiramisu, chocolate eclairs, assorted mousse, warm apple crisp with ice cream and fresh fruit & berry display

6.00 per guest



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Plated Dinners

PRICED PER ENTRÉE

PLATED DINNERS INCLUDE A THREE OR FOUR COURSE MEAL CHOSEN BY YOU & SERVED TO EACH GUEST INDIVIDUALLY. FOR A THREE COURSE DINNER, CHOOSE EITHER A SOUP OR SALAD, ENTRÉE AND DESSERT. FOR A FOUR COURSE DINNER, CHOOSE BOTH A SOUP AND A SALAD, ENTRÉE AND DESSERT

PLATED DINNERS ARE SERVED WITH FRESHLY BAKED ROLLS, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TAZO® TEAS

SOUPS

Choice of One (1)

- Roasted cauliflower bisque with chive crème fraiche
- Sweet potato bisque with cinnamon crème fraiche
- Italian tomato lentil soup with collard greens

SALADS

Choice of One (1)

- Garden Salad; artisan greens, cucumber ribbon, roasted beet & orange and butternut squash puree with a white balsamic vinaigrette
- Mandarin Spinach Salad; baby spinach greens, mandarin oranges, red onion, toasted almonds, cranberry vinaigrette
- BLT Salad; crisp iceberg lettuce, chopped bacon, vine ripened tomatoes, buttermilk herb dressing
- Classic Caesar Salad; romaine lettuce, shaved parmesan cheese, herb focaccia croutons and a housemade Caesar dressing

DESSERTS

Choice of One (1)

- Phyllo wrapped New York Cheesecake; wild berry compote, dark chocolate garnish
- Grand Marnier Crème Brulée; caramelized sugar, berries, orange macaroon
- Sweet Cherry & Chocolate Torte; milk chocolate ganache, coulis
- Lemon-blueberry Tart; buttery pastry, Chantilly cream

PLATED DINNER ENHANCEMENTS

Provide your guests with a choice of entrée. Soup, salad & dessert courses will be the same for all guests. Maximum choice is 2 + a vegetarian option

- Choices made 6 weeks prior to wedding dinner & final numbers given 72 hours prior. A seating chart will need to be provided to the hotel 72 business hours prior, with the number of each entrée at each table **5.00 per guest**
- Choices made at the wedding dinner **10.00 per guest**

ENTRÉES

Choice of One (1)

- Canadian AAA Prime Rib of Beef; au jus, horseradish, Yorkshire, roasted garlic whipped potatoes, seasonal vegetables

Four course 48.00 Three course 44.00

- Saskatchewan Pork Tenderloin; caramelized apple and onion ragout, sour cherry gastrique, herb roasted fingerling potatoes, seasonal vegetables

Four course 42.00 Three course 38.00

- Chicken Breast Roulade; apricot, fig, pistachio and ricotta filling served on a coconut curry cream sauce topped with a sautéed fig, a roasted potato trip, red, yellow and sweet potatoes, seasonal vegetables

Four course 43.00 Three course 39.00

- Pacific Wild Salmon Wellington; wild mushroom & spinach ragout wrapped in puff pastry with a lemon cream sauce served with roasted fingerling potatoes and seasonal vegetables

Four course 43.00 Three course 39.00

- Beef Tenderloin Fillet; Canadian AAA beef tenderloin topped with a snow crab cake, red wine demi glaze, fondant Yukon potatoes, seasonal vegetables

Four course 52.00 Three course 48.00

- Butter Chicken; Yogurt and masala marinated chicken breast, butter sauce, steamed basmati rice, sautéed vegetables and a side of cucumber raita served with Naan bread

Four course 52.00 Three course 48.00

CHILDREN'S ENTRÉE

Children under 12. All children must have the same meal.

- Chicken strips, fries, carrot & celery sticks, sweet & sour dipping sauce, ice cream **18.00 per child**
- Cheese burger sliders, mac & cheese, carrot & celery sticks, ice cream **18.00 per child**
- Mini cheese pizza, carrot & celery sticks, ice cream **15.00 per child**



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Family Style Service

45.00 PER GUEST | CHILDREN 6-12 22.00 | CHILDREN 0-5 FREE

FAMILY STYLE SERVICE BRINGS EACH COURSE TO THE TABLE, ALLOWING GUESTS TO ENJOY AS MUCH AS THEY WISH, AS WITH A DINNER TABLE, BUT WITH THE SERVICE ATTENTION OF A PLATED DINNER

FAMILY SERVICE IS SERVED WITH FRESHLY BAKED ROLLS, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TAZO® TEAS

SALADS

Choice of Two (2)

- Tossed Artisan Greens with a selection of housemade dressings
- Caesar Salad; crisp romaine lettuce, herb focaccia croutons, shaved parmesan cheese and housemade garlic Caesar dressing with crumbled bacon served on the side
- Mandarin Spinach Salad; baby spinach leaves, shaved red onion, toasted almonds, mandarin oranges served with a cranberry vinaigrette
- Mediterranean Greek Salad; ripe tomatoes, crisp cucumbers, sweet bell peppers, Feta cheese, Kalamata olives tossed with a herb red wine vinaigrette
- Broccoli Salad; fresh broccoli florets, grape tomatoes, sliced radish, aged cheddar cheese and toasted almonds tossed with a cider vinaigrette
- Marinated Vegetable Salad; fresh garden vegetables marinated with a zesty Italian vinaigrette

VEGETABLES

Choice of One (1)

- Seasonal Vegetables Bouquet; steamed, lightly seasoned and tossed in butter
- Roasted Root Vegetables; assorted root vegetables tossed in butter, lightly seasoned and finished with a touch of local honey
- Au Gratin Vegetables; broccoli, cauliflower, asparagus and green beans draped with a creamy cheese sauce
- Sautéed Vegetable medley; assorted garden vegetables lightly sautéed with Asian seasoning

DESSERTS

Choice of One (1)

- Phyllo wrapped New York Cheesecake; wild berry compote, dark chocolate garnish
- Grand Marnier Crème Brûlée; caramelized sugar, berries, orange macaroon
- Sweet Cherry & Chocolate Torte; milk chocolate ganache, coulis
- Lemon-blueberry Tart; buttery pastry, Chantilly cream

ENTRÉES

Choice of Two (2)

- Canadian AAA Baron of Beef with au jus and horseradish
- Saskatchewan Stuffed Pork Loin; apricot and almond stuffing, served with an apple cider reduction
- Boneless Lamb Leg; garlic & lemon marinated lamb leg, parchment wrapped with pan jus and mint jelly
- Brown Sugar Ham; brown sugar glaze, grainy Dijon mustard
- Roast Turkey; served with traditional sage bread stuffing, pan gravy, cranberry sauce
- Pacific Salmon with orange fennel slaw
- Grilled Chicken Breast; served with a citrus butter sauce
- Stuffed Chicken Breast; gruyere cheese and black forest ham stuffed topped with a chive cream sauce
- Stuffed Peppers; lentil and kasha filling, roasted red pepper and tomato sauce (VG)
- Panko breaded Cod Fillets; lemon-dill cream
- Butter Chicken; Yogurt and masala marinated chicken breast, butter sauce, side of cucumber raita served with Naan bread
- Beef Tenderloin Fillet; Canadian AAA beef tenderloin topped with a snow crab cake, red wine demi glaze. Add \$6.00 per guest for this option

SIDE DISHES

Choice of One (1)

- Smashed baby red potatoes
- Roasted garlic whipped potatoes
- Steamed basmati rice
- Rice pilaf, wild and long grain rice tossed with sautéed vegetables
- Au gratin scalloped potatoes
- Cheddar and potato perogies with sour cream, bacon and chives
- Twice baked potato; sharp cheddar cheese, bacon, green onions
- White bean and spinach ragout

Additional starch 2.75 per guest



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CAVALIER SASKATOON HOTEL

Ahnastasia & Raymond – July 22 2017

"We loved every aspect of our wedding at the Sheraton; the staff was all so friendly and helpful! We received so many compliments about the our venue choice and even more about the food. The food was completely amazing! Thanks so much to everyone at the Sheraton for helping make our day so special :)"

Soiree Reception

44.00 PER GUEST | 25 GUEST MINIMUM | PAGE 1 OF 2

ENJOY THIS DELUXE RECEPTION AS YOU MOVE FROM STATION TO STATION SAMPLING VARIOUS HOT & COLD DISHES

COLD STATIONS

Displays

- Standard cheese display garnished with fresh fruit & crackers
- Garden fresh crudités with roasted red pepper dip

Choice of Four (4)

- Pear, Boursin cheese, candied walnut, crostini
- Yellowfin tuna, compressed watermelon, ponzu sauce, crostini
- Duck confit, balsamic-cherry compote, crostini
- Corn blini, avocado, corn relish
- Prosciutto wrapped grilled pineapple
- Smoked salmon, caviar, sour cream, crostini
- Roasted garlic mushrooms, shaved parmesan, crostini
- Beef carpaccio, horseradish aioli, arugula, crostini
- Smoked chicken salad, spinach, artichoke, crostini
- Lobster salad, mango, profiterole

HOT STATIONS

Hot Stations are tended by members of our culinary team providing your guests with a personal & unique experience

Choose One (1) From Each Pairing

- Choice of Poutine station OR Taco station
- Chow Mein station OR Garlic Sautéed Shrimp Scampi station
- Choice of Food Truck station OR Carving station
- Choice of Deep Fried Cheese Cake station OR Dessert Spring Roll station

Please refer to the next 2 pages for a description of each Hot Station



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Soiree Reception Descriptions

POUTINE STATION

- Crisp French fries (GF)
- Butter chicken
- Beef chili (GF)
- BBQ pulled pork (GF)
- Beef gravy, roasted chicken gravy, vegetarian gravy
- Assorted cheeses; cheddar, Mozza, swiss, blue and classic cheese curds
- Toppings include: green onions, crispy fried onions, bell peppers, jalapeno peppers, pickled banana peppers, diced tomatoes, tomato salsa, sautéed mushrooms and corn salsa

CHICKEN CHOW MIEN STATION

- Chow mein noodles tossed with strips of chicken breast, red onion, bell peppers, celery, bamboo shoots, mango and a chipotle plum sauce
- Topped with a vegetable spring roll (V)
- Served in a traditional Asian take out box

TACO STATION

- Warm flour tortillas and crisp corn tortillas
- Choice of meats include, seasoned ground beef (GF), pork tenderloin strips (GF) with a pineapple marinade, flanks steak (GF) grilled and marinated, panko breaded haddock and sliced spicy chorizo sausage
- Toppings include: sautéed bell peppers, caramelized onions, coleslaw with a lime dressing, avocado, tomatoes, lightly sautéed squash, jalapeno peppers, cheddar cheese and jalapeno jack cheese
- Tomato salsa, avocado salsa, salsa Verde, watermelon Pico de Gallo and taco hot sauce

SAUTEED SHRIMP SCAMPI STATION

- Pacific shrimp sautéed in butter with fresh herbs, garlic and white wine (GF) (5 shrimp per person)
- Served with traditional seafood sauce, spicy mango salsa and parmesan sourdough crostini

CARVING STATION

- Choice of slow roasted Baron of beef, clove studded honey ham or plump turkey breast (GF)
- Fresh house baked rolls, whipped butter, accompanied with appropriate condiments
- Choice of two (2) composed salads from our dinner tables salad selections



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Soiree Reception Descriptions (Cont'd)

FOOD TRUCK STATION

- Selection of mini sliders to include beef hamburger slider with bacon jam and Guinness cheddar, turkey hamburger slider with fig jam and smoked gouda, BBQ pulled pork slider with creamy coleslaw and shrimp po'boy slider with remoulade
- Mac and cheese croquettes, macaroni pasta tossed with a creamy cheddar cheese sauce with a crispy panko coating
- Mini donuts with cinnamon sugar and powdered sugar

DESSERT SPRING ROLL STATION

- Selection of dessert spring rolls fried fresh to order. Flavors to include banana chocolate chip, strawberry & mascarpone, apple pie & cinnamon, banana & mango, pineapple, and peach & ricotta
- Served with vanilla ice cream, whipped cream and assorted sauces to include, caramel, chocolate, cherry, peanut butter and strawberry

DEEP FRIED CHEESECAKE STATION

New York cheesecake and chocolate cheesecake rolled in graham wafer crumbs and deep friend to a golden brown

- Served with fresh fruit toppings, strawberry, blueberry cherry, and lemon
- Accompaniments include, whip cream, chocolate sprinkles, toasted coconut, shaved chocolate, white chocolate chips and tropical fruit salsa



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Reception Creation

PRICED PER GUEST

CHOOSE FROM THE HOT & COLD CANAPÉS OPTIONS LISTED TO DESIGN YOUR RECEPTION. SUITABLE FOR SMALL OR LARGE RECEPTIONS, YOU WILL FIND SOMETHING TO SUIT ALL YOUR GUESTS

HOT CANAPÉS

- Prosciutto wrapped scallop with a maple-ginger glaze (GF)
- Vegetable spring roll with a mirin-citrus dipping sauce
- Butter brioche crumb coated crab cake, roasted red pepper, chili and cilantro aioli
- Saskatchewan forest mushroom risotto cake with a panko crust
- Large Pacific shrimp, fluffy tempura and spiced dark cherry sauce
- Warm triple cream brie, cranberry-apple and pecan chutney on a toasted baguette
- Artichoke, chèvre, Kalamata olive on a profiterole
- Lamb meatball satay with tzatziki
- California dates, eight year cheddar, phyllo wrapped
- Toasted panko crumb coated chicken satay with sweet Thai dipping sauce

SWEET CANAPÉS

May be substituted for cold canapés

- Pavlova with seasonal berries & sweet vanilla cream (GF)
- Tiramisu cups with cinnamon and strawberry coulis
- Cheesecake tulip cups with seasonal fruit glaze
- Chocolate draped strawberries & white chocolate drizzle (GF)
- Lemon curd éclair with sweetened whipped cream

COLD CANAPÉS

- Pear, Boursin cheese, candied walnut, crostini (V)
- Yellowfin tuna, compressed watermelon, ponzu sauce, crostini
- Duck confit, balsamic-cherry compote, crostini
- Corn blini, avocado, corn relish (V)
- Prosciutto wrapped grilled pineapple
- Smoked salmon, caviar, sour cream, crostini
- Roasted garlic mushrooms, shaved parmesan, crostini (V)
- Beef carpaccio, horseradish aioli, arugula, crostini
- Smoked chicken salad, spinach, artichoke, crostini
- Lobster salad, mango, profiterole



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Torres – Schone Wedding – December 21, 2017

“Thanks again for all your help...you made things easy and I appreciated so much that I could call you anytime with "dumb" questions! Everything went as planned and we so enjoyed being able to set up early and check into the hotel room early...you made a wonderful day possible and stress free...we would be happy to let anyone know how great it was having the wedding at the Sheraton!”

Enhancements

PRICED PER ENHANCEMENT

TRUFFLE & STRAWBERRY TRAY

- Dark chocolate truffles, milk chocolate truffles & chocolate covered strawberries

One piece of each per guest 4.50

CHOCOLATE FOUNTAIN

- A flowing fountain of premium milk chocolate served with fresh fruit, Rice Krispie squares, cream puffs, brownies, angel food cake, truffles, cheesecake, red velvet cake, macaroons, short bread and ginger snaps

8.75 per guest

ASSORTED FRUIT TRAY

- Assorted freshly sliced melons, seasonal fruits & berries

6.00 per guest

ASSORTED SQAURES

- Assorted dessert squares

70.00 per 25 pieces

ENCHANTED DESSERT TABLE

- Assortment of cheese cakes
- Assortment of tortes
- Assortment of squares
- Eclairs
- Beignets with dipping sauces
- Assorted parfaits
- Seasonal fresh fruit

8.25 per guest

COFFEE BAR

Enjoy freshly brewed Starbucks regular & decaffeinated coffee. Toppings to include:

- Rock candy, cinnamon and chocolate sticks
- Caramel and chocolate sauce
- Shaved chocolate
- Almond-orange and chocolate-pecan biscotti
- Assorted mini cookies (ginger snaps, sugar and oatmeal cookies)
- Whipped cream
- Flavoring syrups & creamers
- Honey
- Raw sugar

6.75 per guest

Add Baileys, Grand Marnier and Irish Cream 6.25 per ounce



Sheraton®

CAVALIER SASKATOON HOTEL

Courtney & Derek—June 13, 2015

“Thank you so much for everything you and your staff did for us. The wedding turned out perfectly. The Top of the Inn was so beautiful and the food was delicious. We had so many compliments on it I would definitely recommend your hotel to others. I appreciate everyone's attention to detail and the excellent service that was provided to us.”

Late Lunches

PRICED PER GUEST

Page 1 of 2

SERVED WITH FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE & ASSORTED TAZO® TEAS

MAC 'N CHEESE & SLIDERS LATE LUNCH

MAC 'N CHEESE

- Macaroni pasta in a creamy cheddar cheese sauce topped with panko crumbs and parmesan cheese baked to a golden brown

Includes the following toppings:

- Crumbled bacon
- Diced peppers
- Diced tomatoes
- Green onions
- Crispy onions
- Diced jalapeno peppers

SLIDERS

(2 pieces per guest)

- Mini beef and turkey burger sliders

Includes the following toppings:

- Cheddar and jack cheese
- Ketchup
- Mustard
- Bacon jam
- Tomato jam
- Onions
- Lettuce
- Tomato slices
- Relish
- Pickles

12.00 per guest with dinner

14.00 per guest without dinner

TRADITIONAL LATE LUNCH

- Freshly baked Kaiser rolls with whipped butter
- Assorted cheeses; cheddar, jack and swiss
- Assorted cold cuts; honey ham, smoked turkey, pastrami, roast beef and bison salami
- Assorted pickles; dill and bread & butter

Choice of One (2)

- Vegetables crudité with ranch dip
- Baby red potato salad
- Grilled vegetable pasta salad
- Caesar salad

14.00 per guest with dinner

20.00 per guest without dinner

PIZZA LATE LUNCH

(2 slices per guest)

Served with grated parmesan and crushed chilies

- Assorted pizzas; cheese, pepperoni, vegetarian, and loaded
- Garlic and cheese toast
- Classic Caesar salad

8.00 per guest with dinner

add 2.50 for extra slice of pizza per guest



Sheraton®

CAVALIER SASKATOON HOTEL

Late Lunches

PRICED PER GUEST

Page 2 of 2

SERVED WITH FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE & ASSORTED TAZO® TEAS

POUTINE LATE LUNCH

- Crisp French fries (10oz fries per guest)

Includes the following cheeses:

- Cheese curds
- Cheddar
- Mozzarella
- Swiss

Choice of two (2)

- Beef gravy
- Turkey gravy
- Vegetable gravy

Choice of (2)

- Beef and bean chili
- Butter chicken
- Vegetable ratatouille
- Taco beef

Includes the following toppings:

- Green onions
- Diced red onions
- Crispy fried onions
- Tomatoes
- Roasted peppers
- Banana peppers
- Corn salsa
- Tomato salsa

12.00 per guest with dinner

14.00 per guest without dinner

TACO LATE LUNCH

- Crisp taco shells and soft flour tortillas
- Seasoned ground beef, seasoned strips of chicken breast and lightly breaded haddock fillets
- Refried beans and Mexican rice
- Lightly breaded Mexican flavored potato croquets

Includes the following toppings:

- Cheddar and jack cheese
- Tomatoes
- Lettuce
- Onions
- Peppers
- Sour cream
- Coleslaw
- Jalapeno peppers
- Hot sauce
- Mild and hot salsa

12.00 per guest with dinner

14.00 per guest without dinner



Sheraton®

CAVALIER SASKATOON HOTEL

Beverage Services

HOST BAR

The host is invoiced for all drinks consumed during the wedding
Prices listed are before 10% LCT and 5% GST

- Domestic beer, liquor and house wine 5.65 each
- Liqueurs (Grand Marnier, Bailey's, Kahlua) 6.52 each
- Craft Beer 6.52 each
- Soft drinks and juices 3.00 each
- Non-alcoholic beer 4.50 each

CASH BAR

Each individual guest purchases drinks from the hotel bar. The host does not pay. Prices include taxes and service fees

- Domestic beer, liquor and house wine 6.50 each
- Liqueurs (Bailey's, Kahlua) 7.50 each
- Craft Beer 7.50 each
- Non-alcoholic beer 5.00 each
- Soft drinks and juices 3.50 each

SUBSIDIZED BAR

Each individual guest purchases drinks at the dollar amount you set, and the remaining amount is invoiced to the host.

HOUSE WINE

Complete wine list available upon request. Prices subject to a 18% service fee, 10% LCT & 5% GST

- Trapiche Malbec (Argentina)
- Trapiche Pinot Grigio (Argentina)

PUNCH

- Non-alcoholic punch 39.00 per gallon

The Sheraton Cavalier Saskatoon Hotel provides

1 bartender per 75 guests. If you choose to have extra bartenders, a charge of 20.00 per hour, per bartender will apply

If the bar should yield less than 400.00 revenue before service fees and applicable taxes, a fee of 35.00 per hour, per bartender will apply. A minimum of four hours per bartender will be charged

Bartender fees are subject to a 18% taxable service fee and all applicable taxes



Sheraton®

CAVALIER SASKATOON HOTEL

Wine List

White Wine

HOUSE WINE

- Trapiche Pinot Grigio (Argentina)

32.00 per bottle

CHARDONNAY

- Mission Hill Reserve VQA (Canada)

50.00 per bottle

PINOT GRIGIO

- Yalumba (Australia)

40.00 per bottle

VINHO VERDE

- Casal Garcia (Portugal)

32.00 per bottle

Rosé

SYRAH/CINSAULT/MOUVEDRE

- Charles & Charles (USA)

45.00 per bottle

Sparkling Wine

BLANC DE BLANC BRUT

- Veuve D'argent (France)

32.00 per bottle

Red Wine

HOUSE WINE

- Trapiche Malbec (Argentina)

32.00 per bottle

SHIRAZ

- Peter Lehmann Portrait (Australia)

45.00 per bottle

TEMPRANILLO

- Anciano Gran Reserva (Spain)

40.00 per bottle

MERLOT

- Quails Gate VQA (Canada)

50.00 per bottle

SANGIOVESE

- Fantini Farnese (Italy)

40.00 per bottle

MALBEC

- Catena (Argentina)

50.00 per bottle



Sheraton®

CAVALIER SASKATOON HOTEL

Socan & Re:Sound

SOCAN—TARIFF 8

A performing rights license is required when renting a facility for a private function when music will be performed during the event—such as a wedding reception, anniversary, assembly, or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

Room Capacity	Without Dancing	With Dancing
1-100 people	22.06	44.13
101-300 people	31.72	63.49
301-500 people	66.19	132.39
501+ people	93.78	187.55

Should you require any additional information, please contact the SOCAN office at the following information:

SOCAN	TF: 1 800 51 SOCAN (76226)
1145 Weber Centre	P: 1 780 439 9049
5555 Calgary Trail	F: 1 780 432 1555
Edmonton AB T6H 5P9	W: socan.ca

RE:SOUND—TARIFF 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event, such as a wedding reception or anniversary. Re:Sound is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a Re:Sound fee under Tariff 5.

Should you require any further information please visit Re:Sound

Room Capacity	Without Dancing	With Dancing
1-100 people	9.25	18.51
101-300 people	13.30	26.63
301-500 people	27.76	55.52
501+ people	39.33	78.66



Sheraton®

CAVALIER SASKATOON HOTEL

Food & Beverage Terms & Conditions

- The Sheraton Cavalier Saskatoon Hotel wedding package is intended for groups of 25 or more
- Due to licensing requirements and quality control issues, all food and beverage served on the Sheraton Cavalier Saskatoon Hotel property must be supplied and prepared by the hotel. Exceptions: wedding cakes, dainties and candy bars
- All food, beverage and room rental prices are subject to a 18% service fee and applicable taxes (subject to change)
- Prices are subject to change without notice; however, the hotel will guarantee prices for within your wedding year
- Menu and wine selection must be confirmed 30 days prior to the wedding date in order to guarantee availability
- Final numbers are required 72 business hours prior
- Final charges are based on guaranteed numbers of attendees or the total number served, whichever is greater
- The hotel will gladly provide special meals for guests with dietary needs not met by the event menu, including, but not limited to, vegan, vegetarian, gluten and food allergies. Collection of guests with restrictions prior to the event day would be most appreciated
- Storage of cakes on the hotel property prior to the date of the event will not be accepted or stored on site
- Because of the delicate nature of wedding cakes it is the responsibility of the baker to deliver and set up wedding cakes
- A reset cost of \$500 will apply to change the room setup from theatre style for the reception, to rounds for the reception. Please allow 2 hours from the time the ceremony ends for the banquet staff to reset the room
- The hotel requires that all music services must end at 1:00 AM
- Hotel operated bar must close at 12:30 AM
- Any items left behind will be disposed of if not claimed within 24 hours after the function date



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CAVALIER SASKATOON HOTEL

Wedding Policies

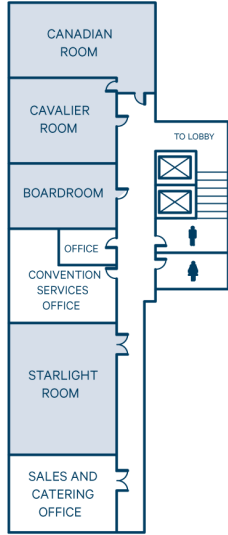
- Access to the function space one day prior to the scheduled event cannot be guaranteed until one month prior
- The Sheraton Cavalier Saskatoon Hotel must be notified prior to your function of any material needed to be delivered for use during your function. The hotel cannot be held liable for items not delivered intact before, during or after the wedding day
- The hotel reserves the right to charge the client for all damages incurred by the occupants or suppliers contracted by the client. Metallic confetti and candles without a proper holder is not allowed in the banquet room
- The hotel does not permit nails, staples, tacks or duct tape to be used on the walls, doors or ceilings. Blue or white fun tack is acceptable
- Personal items must be removed by the client from the function room at the end of each event unless approved by the hotel
- The Hotel cannot be held liable for items lost or stolen from our function rooms
- The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played
- The hotel must abide by and apply the following charges when live or recorded music is played in the function rooms: The Society of Composers, Authors and Music Publishers of Canada (SOCAN) and the Copyright Board of Canada approved Re:Sound Tariff 5
- Hotel check-in to guest rooms is 3 PM. Based on your ceremony time, early access to guestrooms is not guaranteed for your guests staying in the hotel. It is recommended to reserve the room the night before to avoid this situation
- Hotel parking is based on availability for a fee. Guaranteed parking availability is provided for guests staying in the hotel over night



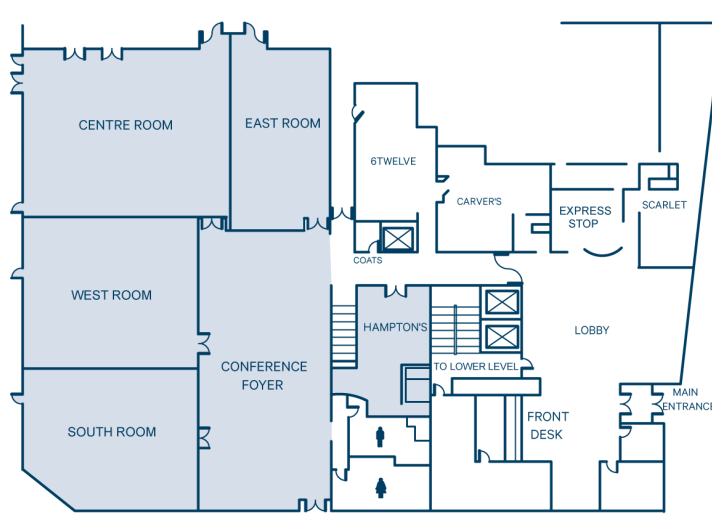
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CAVALIER SASKATOON HOTEL

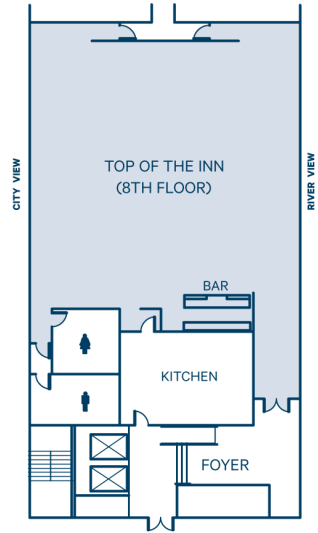
**LOWER LEVEL
MEETING ROOMS**



**MAIN LEVEL
CONFERENCE CENTRE**



**TOP OF THE INN
8TH FLOOR**



Room Name	Sq. Ft.	Dims	Height	Theatre	Reception	Banquet Rounds of 8	Banquet Rounds of 6	Conference	Class	U-shape	H-square	Trade Show Space (8x8)
LOWER LEVEL												
Canadian Room	716	30'6" x 23'4"	8'7"	40	40	32	24	26	32	22	28	-
Cavalier Room	623	26'2" x 23'8"	9'	30	30	32	24	16	24	18	22	-
Starlight Room	1,446	44'2" x 35'1"	9'	85	85	56	42	28	48	26	30	10
Boardroom	311	23'4" x 13'3"	9'3"	-	-	-	-	14	-	-	-	-
MAIN LEVEL												
South	1,954	48'2" x 44'7"	8'9"	100	100	80	60	34	56	34	38	15
West	1,508	31'3" x 48'2"	8'9"	80	80	56	42	34	48	37	44	10
Centre	4,099	67'1" x 61'1"	10'2"-12'4"	320	300	200	150	60	192	60	80	34
East	1,925	67'1" x 28'7"	10'2"	160	100	80	60	46	96	48	62	20
South/West	3,663	76' x 48'2"	8'9"	200	200	160	120	40	80	40	44	29
Centre/East	6,025	89'8" x 67'1"	10'2"-12'4"	440	600	384	288	-	264	-	-	54
Ballroom	9,688	L Shaped	10'2"-12'4"	1000	1000	624	468	-	-	-	-	70
Conference Foyer	3,009	36'9" x 76'	8'10"	-	-	-	-	-	-	-	-	10
Hampton's	886	39'6" x 76'	8'3"	-	30	24	-	12	-	-	-	-
8TH FLOOR												
Top of the Inn	2,317	49'3" x 47'	7'11"-11"	240	180	144	108	30	108	37	50	20