



**Sheraton®**

CAVALIER SASKATOON HOTEL



# Sheraton Cavalier Saskatoon Hotel

## 2019 CATERING PACKAGE

612 Spadina Cres E  
Saskatoon SK S7K 3G9  
D 306 652 6791  
[sales@sheratonsaskatoon.com](mailto:sales@sheratonsaskatoon.com)  
[sheratoncavaliersaskatoon.com](http://sheratoncavaliersaskatoon.com)



**Sheraton**<sup>®</sup>

CAVALIER SASKATOON HOTEL

## 2019 Catering Package

# Catering Policies & Procedures

We thank you for choosing the Sheraton Cavalier Saskatoon Hotel (The Hotel) to host your special event. In order to ensure a well organized event we ask that you comply with the following catering policies:

- Cancellation should be received in writing to the attention of the Catering Department. Cancellation fees are assessed based on the received written cancellation request. Please refer to the contract to determine applicable cancellation fees.
- The Hotel requires 72 business hours advance notice of the guaranteed number of people in your party. If the host is unable to provide a guaranteed number of guests, the last number received will be considered the guarantee, or the actual number of attendance, whichever is greater.
- The Hotel is prepared to set 5% more seating above your guaranteed number; provided space permits.
- The Hotel will prepare 5% more food based on your guaranteed number.
- If attendance increases or decreases, the Hotel reserves the right to substitute a comparable function space with notification to the organization.
- Starting and ending times of all function space are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking and will be provided if available; a rental fee may be applied.
- All food and beverage is subject to a 18% service charge, 5% GST and 6% PST. Prices are subject to change without notice; however, the Hotel will guarantee prices 90 days prior to the function.
- All room rental fees are subject to a 18% service charge and 5% GST.
- The Hotel assumes no responsibility for personal property or equipment brought into the catering area. Personal items must be removed from banquet rooms at the end of each day, unless reserved on a 24-hour basis, or arranged in advance with the catering department. A fee may be applied.
- Any items being delivered will be accepted to a maximum of one (1) day in advance. The Hotel must be advised of the shipment ahead of time.
- The Hotel does not accept liability for any lost or damaged goods stored prior to arrival and during stay; subject to prior arrangements and space availability.
- Any required security is the responsibility of the host. The Hotel can arrange security personnel upon request.
- Dependent on function dates, menu selections and final arrangements should be provided to the Hotel 30 days prior to the function date.
- Functions held on Statutory holidays are subject to a labour charge.
- Because of health and safety regulations, food is only permitted to be in the room for a maximum of 1.5 hours.
- In accordance with the Saskatchewan Health & Safety Act, and for your protection, all food brought into a function space must be provided by the Hotel. No food or beverage may be removed from the function space, stored on your behalf for a later function, or be taken home.
- All new accounts must submit required credit information to our Accounting Office when billing privileges are requested by the host; minimum of three (3) weeks notice is required. These billing arrangements must be made and approved by the Credit Manager prior to arrival.
- A non-refundable deposit is required to secure all reservations unless credit has been previously established and approved by the Hotel.
- An additional labour charge of \$45.00 will be applied if an agreed upon room set up is changed within 8 hours prior to the event.



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# Take a Break

## À la carte Options—Page 1 of 2

### BEVERAGES

- Bottled fruit juice, assorted flavours (on consumption) ..... 3.25
- Coca-Cola soft drinks, assorted flavours (on consumption) ..... 3.25
- Jones Soda, assorted flavours (on consumption) ..... 4.25
- PowerAde, assorted flavours (on consumption) ..... 4.50
- Dasani Bottled water (on consumption) ..... 3.75
- Perrier sparkling water (on consumption) ..... 4.25
- Milk or chocolate milk (on consumption) ..... 4.25
- Pitchers of milk: skim, 2%, or chocolate (per pitcher) ..... 24.00
- Pitchers of fresh fruit juice: orange, apple, grapefruit, cranberry or pineapple (per pitcher) ..... 24.00
- Pitchers of lemonade or iced tea (Nestea or brewed black tea) or iced Starbucks coffee (per pitcher) ..... 24.00
- Freshly brewed Starbucks regular or decaffeinated coffee (per 10 cup silex) ..... 32.00
- Assorted Tazo® Teas (on consumption per tea bag) ..... 3.20
- Elixirs: pineapple-ginger, strawberry-basil, or cucumber-mint (6 liters) ..... 35.00
- Yogurt smoothie: strawberry-banana, peach-raspberry, or pineapple-coconut (1.7 liters) ..... 26.00

### FROM OUR BAKERY

- Mini breakfast pastries: croissants, danishes, turnovers and muffins (per dozen) ..... 24.00
- Quick loaves: blueberry-lemon, banana-chocolate chip, zucchini-chocolate (10 slices per loaf) ..... 19.00
- Muffins, assorted flavours (GF) (per dozen) ..... 24.00
- Mini cinnamon sugar donuts (per 2 dozen) ..... 26.00
- Cookies, freshly baked, assorted flavours (per dozen) ..... 24.00
- Cinnamon buns, baked fresh and served with whipped butter and cream cheese icing (per dozen) ..... 30.00
- Rice Krispie squares or cocoa puffed wheat squares (per dozen) ..... 28.00
- Assorted dessert squares: brownies (GF), carrot cake (GF), rocky road, Nanaimo (per dozen) ..... 27.00
- Beignets with dipping sauces: salted caramel, dark chocolate, vanilla crème anglaise (per dozen) ..... 27.00
- Biscotti: almond-orange, chocolate-pecan ..... 36.00

(V) = VEGETARIAN (GF) = GLUTEN FREE (VG) = VEGAN

All catering menus and services are subject to a 18% service fee, 5% GST & 6% PST



# Take a Break

## À la carte Options—Page 2 of 2

### FRESH & HEALTHY

- Whole fresh fruit: Granny Smith apples, McIntosh apples, Royal Gala apples, oranges and bananas (on consumption)\_\_\_ **2.00**
- Fresh fruit display: assorted melons, pineapple, citrus, and seasonal berries (per person) \_\_\_\_\_ **5.00**
- Housemade granola bars, cranberry chocolate chip (per bar) \_\_\_\_\_ **2.75**
- Trail mix, dried fruits, nuts, seeds, chocolate, coconut (per person) \_\_\_\_\_ **4.00**
- Individual low fat yogurts, assorted flavors (on consumption) \_\_\_\_\_ **3.00**
- Yogurt parfait bar: Greek yogurt, French vanilla yogurt, blueberries, strawberries, bananas, granola, flax seed, hemp hearts, and honey (per person) \_\_\_\_\_ **5.25**
- Garden fresh vegetables display served with Ranch, French onion or avocado hummus dips (per person) \_\_\_\_\_ **5.00**
- Assorted Clif protein bars (on consumption) \_\_\_\_\_ **3.75**

### SWEET & SALTY

- Potato chips, individual bags, assorted flavours (on consumption) \_\_\_\_\_ **3.00**
- Ripple potato chips (per 225g basket) \_\_\_\_\_ **10.00**
  - Add cream cheese herb dip or cream cheese French onion dip (per kind per basket) \_\_\_\_\_ **5.00**
- Warm kettle chips with malt vinegar salt, Ranch seasoning and chipotle-cheese dipping sauce (per person) \_\_\_\_\_ **3.50**
- Hawkins Cheezies (on consumption) \_\_\_\_\_ **3.00**
- Popcorn, movie theatre style with machine and assorted seasonings (per person) \_\_\_\_\_ **3.00**
- Popcorn, microwave style (per 100g basket) \_\_\_\_\_ **8.00**
- Pretzels (per 285g basket) \_\_\_\_\_ **10.00**
- Chocolate M&Ms (per 250g bowl) \_\_\_\_\_ **15.00**
- Assorted penny candies (per 454g bowl) \_\_\_\_\_ **15.00**
- Louisiana snack mix (per 454g bowl) \_\_\_\_\_ **15.00**
- Dry roasted peanuts (per 454g bowl) \_\_\_\_\_ **18.00**

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# Take a Break

## Package Options—Page 1 of 2

### SASKATOON BREAK

- Saskatoon berry scones with whipped butter and Devonshire cream
- Saskatoon berry tarts
- Saskatoon berry and basil elixir

**13.00 per person**

### GOING BANANAS

- Mini banana bread
- Banana & chocolate spring rolls with caramel sauce
- Banana-strawberry smoothies
- Banana & peanut butter finger sandwiches with a shot of chocolate milk

**13.00 per person**

### HIGH ENERGY SALAD SAMPLERS

- Quinoa, wild rice, blueberries and almond energy salad (GF)
- Detox Salad with greens, avocado, pumpkin seeds, sunflower seeds, roasted buckwheat, goji berries, ground flax seed with a simple balsamic vinaigrette (GF)
- Raw Energy Salad, grated beet with a pomegranate dressing (GF)
- Dasani Bottled water
- Green Tea smoothie (VG)

**14.00 per person**

### YOGURT PARFAIT

- Greek yogurt and vanilla low fat yogurt (GF)
- Sliced bananas, strawberries, blueberries and apple
- Honey-almond granola and walnut-apricot granola
- Flax seed, chia seed, hemp hearts and honey (GF)
- Starbucks regular and decaffeinated coffee and Tazo® Tea

**13.00 per person**

### 4-HOUR BEVERAGE SERVICE

#### Continuous beverages for a 4-hour time frame—AM or PM

- Freshly brewed Starbucks regular and decaffeinated coffee and Tazo® Teas
- Assorted Bottled fruit juice
- Dasani Bottled water
- Assorted Coca-Cola soft drinks

**12.00 per person**

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# Take a Break

## Package Options—Page 2 of 2

### Create Your Own Break

Choose from the options below to create a break that is unique to your group.

#### LIGHT BREAK

Choice of two (2) beverages and two (2) snacks  
**12.00 per person**

#### SNACK OPTIONS

- Assorted freshly baked cookies
- Warm chocolate brownies
- Housemade granola bars
- Mini loaves: blueberry-lemon, banana-chocolate, and zucchini-chocolate
- Theatre style popcorn with assorted seasonings
- Trail mix with mixed seeds, nuts and dried fruits (GF)
- Fresh fruit: melons, citrus, pineapple and seasonal berries
- Whole fruit: Granny Smith apples, McIntosh apples, Royal Gala apples, oranges and bananas
- Assorted individual potato chips bags (GF)
- Biscotti: almond-orange and chocolate pecan
- Mini cinnamon sugar donuts
- Cinnamon buns served with whipped butter and cream cheese icing
- Freshly baked assorted muffins
- Assorted individual low fat yogurts
- Rice Krispie and cocoa puffed wheat squares
- Vegetable crudité, with ranch and French onion dips
- Warm kettle chips (GF) with malt vinegar salt, ranch seasoning (GF) and chipotle cheese dipping sauce

#### REGULAR BREAK

Choice of three (3) beverages and three (3) snacks  
**14.00 per person**

#### BEVERAGE OPTIONS

- Freshly brewed Starbucks regular or decaffeinated coffee and assorted Tazo® Teas
- Iced Starbucks coffee and black tea
- Lemonade and Nestea iced tea
- Dasani Bottled water
- Perrier sparkling water
- Assorted Coca-Cola soft drinks
- Assorted bottled fruit juices
- Assorted Jones soda
- Elixirs—choice of one (1) : pineapple-ginger, strawberry-basil or cucumber-mint
- Yogurt smoothie— choice of one (1): strawberry-banana, raspberry-peach or pineapple-coconut
- Milk2Go— White 2% or chocolate

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# Breakfasts

All breakfast selections include premium orange, apple, and grapefruit juices, freshly brewed Starbucks regular & decaffeinated coffees, and assorted Tazo® Teas. Peanut butter will only be served upon request due to allergies.

## SHERATON CONTINENTAL BREAKFAST

- Seasonal fresh fruit, melons, citrus, pineapple and seasonal berries
- Freshly baked breakfast pastries to include: cinnamon buns, muffins, Danishes and croissants served with whipped butter and fruit preserves
- Choice of one (1):
  - Breakfast Yogurt Parfaits Cups, consist of French vanilla yogurt layered with fresh berries and granola.
  - Strawberry and Banana Museli, consists of large rolled oats softened with apple juice and condensed milk tossed with fresh apples, strawberries and bananas

**18.00 per person**

## EXPRESS BREAKFAST

This breakfast can be served as a buffet or as a To-Go breakfast. If served as a To-Go breakfast, the selection of fruit juices will be served in individual bottles.

- Seasonal fresh fruit, melons, citrus, pineapple and seasonal berries
- Freshly baked muffins and cinnamon buns served with whipped butter and cream cheese icing
- Assorted individual low fat yogurts
- Express Stop breakfast sandwiches includes; a toasted English muffin, fluffy egg patty, Canadian back bacon and cheddar cheese and toasted English muffin, fluffy egg patty, grilled sausage patty and jack cheese
- Hash brown triangles

**21.00 per person**

## SHERATON HOT BREAKFAST

**Groups less than 10 people, add 3.00 per person**

- Seasonal fresh fruit, melons, citrus, pineapple and seasonal berries
- Freshly baked breakfast pastries to include: cinnamon buns, muffins, Danish and croissants served with whipped butter and fruit preserves
- Choice of one (1):
  - Yogurt Parfait Station: Greek and French vanilla yogurt with sliced bananas, fresh blueberries, fresh strawberries, granola, hemp hearts and flax seed
  - Museli Station: traditional museli and coconut served with sliced bananas, fresh blueberries, fresh raspberries, fresh strawberries, pumpkin seeds, hemp hearts, chia seeds and flax seeds
- Choice of one (1):
  - Farm fresh scrambled eggs topped with fresh chives
  - Fluffy Omelets; filled with ham, mushrooms, cheddar cheese, bell peppers, tomatoes, green onions and jack cheese
- Choice of one (1):
  - Fried Potato Hash Browns; tossed with seasoning and green onions (GF)
  - Pan fried shredded Potato Hash Browns; tossed with seasoning and bell peppers (GF)
- Crisp smoked bacon and maple pork sausages

**24.00 per person**

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# Breakfast Enhancements

## BREAKFAST PANCAKES

- Buttermilk and whole grain pancakes served with whipped butter and syrup

**3.50 per person**

## BREAKFAST EGGS

- Upgrade your breakfast eggs to Eggs Benedict; traditional eggs benedict with English muffin, Canadian bacon, poached egg and hollandaise sauce and English muffin, wilted spinach, poached egg and Swiss cheese mornay sauce

**3.50 per person**

- Chilled hard boiled free run eggs

**14.00 per dozen**

## FRENCH TOAST

- Cinnamon bun French toast and banana bread French toast served with royal icing, whipped butter and syrup

**4.00 per person**

## BREAKFAST POTATOES

- Change your breakfast potatoes to a potato croquettes filled with aged white cheddar cheese and chives with a light panko breading

**2.00 per person**

## COLD CEREAL

- Assorted Kellogg's cereals, individually packaged served with skim and 2% milk

**3.50 per package (on consumption)**

## HOT CEREAL

- Steel cut oatmeal served with skim and 2% milk, brown sugar, golden raisins, dried cranberries, hemp hearts and flax seed

**4.00 per person**

## BREAKFAST SALADS

- Add your choice of breakfast salads to your hot or cold breakfast:
  - Berry Quinoa Salad; with citrus honey dressing (GF)
  - Blueberry Breakfast Salad; with mandarin oranges and blueberries with a light blueberry vinaigrette (GF)
  - Kale Citrus Salad; with orange vinaigrette (GF)

**One salad 2.50 per person**

**Two salads 4.75 per person**

**All three salads 6.00 per person**

## CHEF ATTENDED STATIONS

**No chef attended for groups under 10 people**

Add the benedict station to your breakfast table without removing the scrambled eggs.

- **Eggs Benedict Station;** free range poached eggs prepared by a member of our culinary team served on a toasted English muffin with your choice of Canadian bacon, wilted spinach or grilled portabella mushroom topped with creamy hollandaise sauce.

**5.50 per person**

- **Omelet Station;** have a member of our culinary team prepare an omelet using free range eggs and your choice of fillings to include cheddar cheese, swiss cheese, ham, bacon, sausage, tomatoes, bell peppers, green onions, and mushrooms.

**5.50 per person**

- **Belgian Waffle Bar;** fluffy Belgian waffles prepared fresh by a member of our culinary team served with strawberry, blueberry, and peach topping, whip cream and warm syrup

**5.00 per person**

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# Brunch

All brunch selections include freshly brewed Starbucks regular & decaffeinated coffee, assorted Tazo® Teas and premium fruit juices to include Orange, Apple, Grapefruit and Cranberry.

## Brunch Menu #1

- Fresh baked pastries served with whipped butter and preserves
- Fresh fruit displays to include melons, citrus, pineapple and berries
- Shredded potato hash browns
- Fluffy scrambled eggs
- Smoked bacon and maple pork breakfast sausages
- Your choice of buttermilk pancakes or banana bread  
French toast served with warm syrup and whipped butter
- Tossed Artisan greens with house made dressings
- Your choice of two (2) salads from our Dinner Table salad selections
- Seasonal vegetable medley
- Your choice of entrée; clove and honey glazed ham served with scalloped potatoes or roast baron of beef with au jus served with herb whipped potatoes or grilled breast of chicken topped with sun-dried tomato and spinach cream served with a wild and long grain rice pilaf
- Selection of assorted squares

**Adults \$36.95, Children 12 and under \$18.95**

## Brunch Menu #2

- Freshly baked pastries to include French style croissants, mini fruit Danish, assorted muffins and warm buttermilk biscuits
- Assorted brunch salads (groups under 50 served in individual glasses); tropical fruit salad with fresh mint dressing. Melon salad with champagne dressing, spinach and Mandarin orange salad with honey-poppy seed dressing and an Artisan greens with grapefruit vinaigrette
- Assorted Tartine; strawberry-rhubarb with ricotta on a Artisan baguette, caramelized peach with mascarpone on an Artisan baguette, crab salad with fennel and Chevre on a mini bagel and smoked salmon, dill and cream cheese on a mini bagel
- French toast sticks, brioche French toast with crisp corn flake crust, banana bread French toast and cinnamon-raisin French toast
- Eggs Benedict Station (prepared by a member of our culinary team); freshly poached free range eggs served on toasted English muffin with your choice of Canadian back bacon, turkey back bacon, spinach, asparagus, avocado or portabella mushroom topped with a traditional hollandaise sauce
- Assorted potato croquettes to include; cheddar, chive and bacon, sun-dried tomato and Chevre and Swiss and roasted red pepper
- Selection of savory tarts to include; Granny Smith apple, caramelized onion and gorgonzola tart, spinach sun-dried tomato and feta tart and an asparagus roasted red pepper and Swiss tart
- Assorted sweets, buttermilk pancakes with fruit coulis, chocolate truffles, fresh berry Pavlova and strawberry tarts

**Adults \$35.95, Children 12 and under \$18.95**

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# Lunches

All lunch selections include freshly brewed Starbucks regular & decaffeinated coffee and assorted Tazo® Teas.

## **SOUP, SALAD AND SANDWICH**

**Groups less than 10 people, add 3.00 per person**

- Your choice of a broth soup or a cream soup made with fresh wholesome ingredients
- Your choice of three (3) salads from the salad selections (page 14)
- Assortment of petite sandwiches to include:
  - Avocado and apple chicken salad served with sprouts on a whole grain ciabatta
  - Slow roasted Canadian beef served with horseradish aioli, pickled red onion and jack cheese on a roasted onion filone baguette
  - Tuna salad with roasted red peppers on herb focaccia
  - Shaved honey glazed ham with white cheddar cheese and Dijon aioli on a multi grain baguette
  - Montreal smoked brisket served with grainy mustard and a braised red cabbage slaw on marbled rye
  - Vegetarian Greek salad sandwich with roasted red pepper tzatziki topped with cucumbers, red onion, tomatoes, pepperoncini, Kalamata olive and feta cheese on a sour dough baguette
- An assortment of pickles including baby dills, bread & butter and sweet mixed pickles
- Choice of one dessert from the luncheon dessert selections (page 14)

**23.00 per person**

## **SOUP, SALAD AND SANDWICH CREATION**

**Groups less than 10 people, add 3.00 per person**

- Your choice of a broth soup or a cream soup made with fresh wholesome ingredients. Gluten free upon request
- Your choice of three (3) salads from the salad selections (page 14)
- Assorted breads including sour dough baguette, multigrain baguette, croissants, Kaisers, marbled rye and herb focaccia
- Assorted meats including honey glazed ham, slow roasted beef, roast turkey breast, Pastrami, chicken salad, devilled egg salad and lemon poached salmon salad
- Assorted vegetables including tomatoes, cucumbers, leaf lettuce, radish, alfalfa sprouts and roasted peppers (VG)
- Assorted cheese including cheddar, jack, swiss, Mozza and processed ribbon slices
- Assorted spreads including mayo, yellow mustard, Dijon mustard, horseradish aioli, cranberry aioli, guacamole and roasted red pepper aioli
- An assortment of pickles including baby dills, bread & butter and sweet mixed pickles
- Choice of one dessert from the luncheon dessert selection (page 14)

**24.00 per person**

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# Lunches

## CLASSIC CANADIAN COMFORT SANDWICH

**Groups less than 10 people, add 3.00 per person**

- Choice of three (3) salads from the salad selections (page 14)
- Warm kettle chips (GF) with malt vinegar salt and ranch seasoning (GF) served with chipotle cheese dipping sauce
- Assortment of warm grilled sandwiches:
  - Philly beef sandwich; shaved slow roasted baron of beef, herb cream cheese, sautéed mushrooms and caramelized onions on a multigrain baguette
  - BBQ pulled pork; braised pork shoulder, tossed in a smoky BBQ sauce, topped with coleslaw and served on a pretzel roll
  - Triple decker Monti Cristo; three layers of shaved honey ham, shaved roasted turkey breast and Gruyere cheese, dipped in a free run egg and fried to a golden brown. Served with a spiced raspberry preserve
  - Reuben; shaved corned beef topped with swiss cheese, sauerkraut and a Dijon aioli on a marbled rye bread
  - Grilled chicken club; grilled breast of chicken topped with crisp bacon, lettuce, tomato, smoked gouda and fig jam on a toasted ciabatta bun
  - BLT; herb Boursin cheese with crisp lettuce and fried green tomatoes with a corn meal crust served on a toasted focaccia (V)
- An assortment of pickles including baby dills, bread & butter and sweet mixed pickles
- Choice of one dessert from the luncheon dessert selections (page 14)

**26.00 per person**

## SOUP AND SALAD BAR

**Groups less than 10 people, add 3.00 per person**

- Choice of two other salads from the salad selections (page 14)
- Two daily soup creations. One broth soup and one cream soup made with fresh wholesome ingredients. Gluten free upon request
- Tossed artisan greens served with Saskatoon berry vinaigrette, pear and white balsamic vinaigrette and our house made ranch dressing
- Classic Caesar salad with crisp romaine lettuce, house Caesar dressing, focaccia croutons and shaved parmesan cheese. Crisp bacon served on the side.
- Bread basket that includes soft rolls, multigrain baguettes, croissants and marbled rye
- An array of vegetables that includes shredded carrot, sliced cucumber, radishes, tomato wedges, sliced mushrooms, broccoli florets, cauliflower florets, honey roasted beets, bell peppers, alfalfa sprouts, avocado, green onions, zucchini straw, diced apple, basil leaves and roasted butternut squash
- Proteins for your salad that includes grilled chicken breast, poached salmon, hard boiled eggs, chick peas and black beans
- A selection of cheese that includes cheddar cheese, jack cheese, swiss cheese, Danish blue cheese, and Chèvre, cheese
- Other salad toppings that include sunflower seeds, pumpkin seeds, hemp hearts and flax seeds (GF)
- Choice of one dessert from the luncheon dessert selections (page 14)

**25.00 per person**

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2019 Catering Package

# Hot Lunches Tables

All lunch selections include freshly brewed Starbucks regular & decaffeinated coffee, and assorted Tazo® Teas.

Groups less than 20 people, add 3.00 per person

## MEDITERRANEAN LUNCH TABLE

- Tossed Artisan Greens; Saskatoon berry vinaigrette, pear and white balsamic vinaigrette and our housemade ranch dressing
- Greek Village Salad; ripe tomatoes, cucumbers, bell peppers, Kalamata olives and feta cheese tossed with a red wine vinaigrette
- Traditional Hummus; roasted red pepper hummus (VG) and tzatziki served with grilled pita points
- Spanakopita; spinach, feta and dill pie made with flaky phyllo pastry
- Greek style green beans; sautéed green beans tossed with shallots and grated tomatoes
- Lemon roast potatoes; red potatoes with fresh lemon and herbs
- Chicken souvlaki; marinated chicken, zucchini, mushrooms and red onion (GF)
- Mediterranean salmon; served with a warm olive and tomato salad (GF)
- Sweets including baklava, rizogalo rice pudding (Arborio rice), Spanish apple pies

**27.00 per person**

## ASIAN LUNCH TABLE

- Thai soba noodle salad including buckwheat soba noodles, cabbage, carrot, radish with a Thai peanut dressing (GF)
- Indian cucumber salad including fresh long English cucumber, mint, lemon with a yogurt dressing (GF)
- Asian vegetable salad including carrots, peppers, celery, snow peas, red onion, bean sprouts, and cilantro with a sesame soy dressing
- Vegetable samosa
- Chinese egg rolls
- Stir fried vegetables
- Steamed basmati rice
- Indian butter chicken
- Beef and broccoli chow mien
- Taiwan pineapple cakes, coconut tapioca pudding with mango and lime, Macha short bread with black sesame and coconut cream caramel

**27.00 per person**

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## MINI BURGER BAR

- Tossed Artisan Greens; Saskatoon berry vinaigrette, pear and white balsamic vinaigrette and housemade ranch dressing (GF)
- Picnic style potato salad; baby red potatoes, carrots, celery, chives, radish and hard boiled eggs with a mustard dressing (GF)
- Crisp French fries served with ketchup, mayo, sriracha aioli, chipotle cheese dipping sauce, poutine cheese curds, and gravy
- Housemade mini sesame seed buns
- Mini burgers to include, BBQ beef, lamb with mint, feta-spinach turkey burger and vegetarian black bean (VG) burger
- Assorted cheese slices including cheddar, jack, swiss and Mozza
- Other toppings to include ketchup, mustard, relish, BBQ sauce, tzatziki, horseradish aioli, mayo, lettuce, tomatoes, red onion, caramelized spinach & onions, sautéed mushrooms, banana peppers, dill pickles and spicy zucchini relish
- Choice of one dessert from the luncheon dessert selections

**26.00 per person**

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# Express Lunch Tables

The Express Lunch table is served with a warm bread basket of freshly house baked dinner rolls, whipped butter, freshly brewed Starbucks regular and decaffeinated coffee and an assortment of Tazo® teas

## Groups less than 20 people, add 3.00 per person

- Tossed Artisan Greens; served with Saskatoon berry vinaigrette, pear and white balsamic vinaigrette and housemade ranch dressing (GF)
- Choice of two (2) other salads from the lunch salad selections (page 14)
- **Entrée Selections:**
  - Saskatchewan breast of chicken grilled and topped with a sun dried tomato and spinach cream served with a long grain and wild rice pilaf
  - Pacific salmon fillet topped with a brown sugar and Dijon mustard glaze served with a creamy herb polenta (GF)
  - Stuffed Saskatchewan breast of chicken filled with a herb Chèvre cheese topped with a roasted red pepper coulis served with roasted baby red potatoes
  - Lake Diefenbaker steelhead trout fillet topped with a shallot-grapefruit salsa served with a butternut squash risotto (GF)
  - Canadian baron of beef slow roasted and served with au jus and roasted garlic and herb whipped potato (GF)
  - Turkey and artichoke pasta including large sea shell pasta filled with turkey, tender artichokes, ricotta, parmesan and topped with a milk Arrabbiata sauce
  - Baked whole grain penne pasta tossed with roasted vegetables and a fresh marinara sauce topped with a three cheese blend and baked to golden brown. Served with a herb and roasted garlic flat bread (V)
- Seasonal vegetable medley tossed with a herb butter
- Choice of one (1) selection from lunch dessert selections (page 14)

**27.00 for one entrée selection**  
**30.00 for two entrée selection**

## ENHANCEMENTS

- Add a vegetable crudité tray with Ranch and French onion dip  
**2.50 per person**
- Add a pickle and olive tray  
**1.75 per person**
- Upgrade to a plated dessert from the “plated lunch dessert choice” (page 15)  
**2.00 per person**

**(V) = VEGETARIAN (GF) = GLUTEN FREE (VG) = VEGAN**

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# Lunch Selections

## LUNCH SALAD SELECTIONS

- Tossed Artisan Greens; garnished with a bouquet of garden vegetables served with Saskatoon berry vinaigrette, pear and white balsamic vinaigrette and our house made ranch dressing
- Classic Caesar Salad; crisp romaine lettuce, house Caesar dressing, focaccia croutons and shaved parmesan cheese. Crisp bacon served on the side.
- Mandarin Spinach Salad; baby spinach, shaved red onion, toasted almonds, mandarin oranges, a cranberry vinaigrette dressing (GF)
- Cucumber Quinoa Salad; locally grown quinoa, long English cucumber, fresh basil, red onion and feta cheese with a lemon Italian vinaigrette (GF)
- Balsamic Lentil Salad; locally grown green lentils, roasted red peppers, shallots, cucumber and flat leaf parsley tossed with a maple-balsamic dressing (GF)
- Mediterranean tri color Pasta Salad; sun dried tomatoes, torn basil, green onion, sliced black olives, pepperoncini peppers with a olive oil vinaigrette

## LUNCH DESSERT SELECTIONS

- Assorted crisps and parfaits including apple crisp, blueberry crisp, lemon curd parfait, raspberry mousse parfait and chocolate brownie parfait
- Beignets and Eclairs including salted caramel, dark chocolate and vanilla crème anglaise dipping sauces for our fresh beignets and a selection of eclairs filled with berries, creams and chocolate
- Assorted freshly baked cookies served with fresh fruit to include melons, citrus, pineapple and seasonal berries
- Assorted squares including carrot cake, brownies, rocky road and Nanaimo bars

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# Plated Lunches

All plated lunches are served with freshly brewed Starbucks regular & decaffeinated coffee, and assorted Tazo<sup>®</sup> Teas. It also includes an artisan bread basket and whipped butter.

## SOUP AND SALAD CHOICES

Choice of one (1)

- Tossed Artisan Greens; grape tomato, English cucumber, radish chips served with a Saskatoon berry balsamic vinaigrette (GF)
- Kale, Spinach & Quinoa Salad; including baby kale and spinach greens topped with red quinoa, mango, spiced walnuts and crumbled goat cheese served with a lemon shallot vinaigrette (GF)
- Italian Lentil Soup; tomato broth, Italian herbs, locally grown green lentils, collard greens (GF)
- Cauliflower Chowder; roasted cauliflower with a hardy bouquet of vegetables with a touch of cream

## LUNCH ENTRÉE CHOICES

Choice of one (1)

- Saskatchewan breast of chicken grilled and topped with a sun dried tomato and spinach cream served with a long grain wild rice pilaf and seasonal vegetables (GF)
- Lake Diefenbaker steelhead trout fillet topped with a shallot grapefruit salsa served with a butternut squash risotto and seasonal vegetables (GF)
- Chicken souvlaki; Mediterranean seasoned chicken breast served on a skewer with zucchini, red onion and mushrooms served on a bed of long grain rice with a side of Greek salad (GF)
- Steak sandwich; Canadian triple "A" sirloin steak served on a thick slice of garlic toast topped with sautéed mushrooms and crisp potato wedges

## DESSERT CHOICES

Choice of one (1)

- Raspberry Mousse Napoleon; light raspberry mousse, tulle wafers, fresh berries, coulis
- Milhojas; a thousand layers of flakey puff pastry, vanilla bean pastry cream, Dulce de Leche, fruit coulis
- Tiramisu; lady fingers, espresso syrup, mascarpone mousse, rich cocoa, stewed strawberries

**26.00 soup or salad, entrée and dessert**

**29.00 soup & salad, entrée and dessert**

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# All Day Packages

The All Day Packages include meeting room rental for a function space appropriate to your group size. A minimum of 12 people is required to use the All Day Packages.

## All Day Package One

### BREAKFAST

- Traditional Continental Breakfast
- Upgrade to Express Breakfast add 3.00
- Upgrade to Standard Breakfast add 5.00

### MORNING BREAK

- Create Your Own Break—choice of two (2) beverage and one (1) snack
- Includes freshly brewed Starbucks regular & decaffeinated coffee and a selection of Tazo® teas

### LUNCH

Choice of one (1)

- Soup, salad, sandwich
- Soup, salad, your sandwich creation
- Soup and salad bar
- Salad, chips, warm sandwich

### AFTERNOON BREAK

- Create Your Own Break—choice of two (2) beverages and two (2) snacks
- Includes freshly brewed Starbucks regular & decaffeinated coffee and a selection of Tazo® teas

**62.00 per person**

## All Day Package Two

### BREAKFAST

- Traditional Continental Breakfast
- Choice of hot or cold cereal
- Upgrade to Express Breakfast add 3.00
- Upgrade to Standard Breakfast add 5.00

### MORNING BREAK

- Create Your Own Break—choice of two (2) beverage and two (2) snacks
- Includes freshly brewed Starbucks regular & decaffeinated coffee and a selection of Tazo® teas

### LUNCH

Choice of one (1)

- Mini burger bar
- Mediterranean lunch table
- Asian lunch table
- Express lunch table add 3.00

### AFTERNOON BREAK

- Create Your Own Break—choice of three (3) beverages and three (3) snacks
- Includes freshly brewed Starbucks regular & decaffeinated coffee and a selection of Tazo® teas

**67.00 per person**

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# Plated Dinners

## Page 1 of 2

All plated dinners are served with freshly brewed Starbucks regular & decaffeinated coffee and assorted Tazo® Teas. It also includes an artisan bread basket and whipped butter, with fresh seasonal vegetables to accompany the entrée.

Pricing for plated meals is per person and is presented in an à la carte format with a three (3) course minimum, with an entrée being one (1) course.

### SOUPS

- French Onion; caramelized sweet onions, red wine, fresh herbs, rich broth, gruyere crouton ..... 3.50
- Potato Leek Chowder; Yukon gold potatoes, cream, tender leeks, spring vegetables ..... 3.50
- Roasted Corn Bisque; sweet corn, cream, lobster fritter, green chili oil ..... 3.50
- Mushroom Bisque; assorted mushrooms, fresh herbs, cream, truffle essence (V) ..... 3.50

### SALADS

- Chefs Garden Salad; artisan greens, long English cucumber, grape tomato, radish chips, butternut squash-fragrant spices puree, roasted red beet-orange puree, pear and white balsamic vinaigrette (GF) ..... 4.50
- Kale & Arugula Salad; shiraz poached pear, soft goat cheese, cranberries, sunflower seeds, candy pecans, Canadian maple balsamic vinaigrette (GF) ..... 4.50
- Spinach Frisée Salad; roasted granny smith apples, shaved fennel, crumbled bacon, blue Benedictine, candied walnut, local honey vinaigrette (GF) ..... 4.50
- Caesar Salad; baby romaine, crumbled pancetta, focaccia herb croutons, shaved parmesan, house made garlic Caesar dressing ..... 4.50

### ENTRÉES

- Local marinated chicken breast, asparagus and crab filling, herb hollandaise, brown and wild rice pilaf ..... 34.00
- Grilled Saskatchewan pork tenderloin, wild berry-port jus, smashed new red potatoes (GF) ..... 34.00
- Wild pacific salmon, orange fennel slaw, fresh herb soft polenta (GF) ..... 34.00
- Canadian beef tenderloin fillet, gorgonzola butter, watercress salad, natural demi, twice baked potato (GF) ..... 40.00
- Slow roasted prime rib roast, Yorkshire pudding, au jus, roasted garlic and herb whipped Yukon gold potatoes (minimum 15 people) ..... 38.00
- Rack of lamb, Canadian rack of lamb, sweet cherry gastrique, chanterelle mushroom risotto (GF) ..... 48.00
- Veal shank, slow braised Veal Osso Buco, Italian herbs, spring vegetables, white bean and spinach ragout ..... 42.00
- Stuffed peppers; sweet bell peppers filled with cauliflower rice, black beans, avocado with a house salsa topping (VG) 32.00

### DESSERTS

- Chocolate Tart; rich dark chocolate, toasted hazelnut crust, sweet cherries, Chantilly cream ..... 5.50
- New York Style Cheesecake; wild blueberries, fruit coulis ..... 5.50
- Crème Brulee; creamy baked custard, Grand Marnier flavoring, caramelized spun sugar topping, orange glazed shortbread ..... 5.50
- Religieuse; crisp pastry, sweet vanilla pastry cream, sugar glass, berries ..... 5.50

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# Plated Dinners

Page 2 of 2

## Plated Dinner Enhancements

### ADD A REFRESHER COURSE

Choice of one (1)

- Gin & tonic sorbet with a lime twist
- Mixed berry and vodka sorbet

**2.00 per person**

### ADD AN APPETIZER

Choice of one (1)

- Caramelized onion and apple tart, sweet onions, tart apples, Chèvre, tender pastry ..... 5.50
- Shrimp puttanesca, pacific shrimp, tomatoes, sweet peppers, chilli, crostini's ..... 6.50

### ELEVATE YOUR PLATED DESSERT TO A DISPLAY

- **Chef's Deluxe Dessert Display**  
Includes tortes, cheesecake with toppings, squares, individual sweets, parfaits, eclairs, beignets, melons, seasonal fruits and berries ..... 8.00
- **Chef's Short Cake Station**  
Includes assorted shortcakes flavors to include chocolate, vanilla, red velvet, lemon, spice and confetti. Assorted toppings strawberries, blueberries, raspberries, pineapple, cherries, flambéed bananas and strawberries, chocolate, sprinkles, coconut, meringue, whipped cream, pastry cream, caramel and vanilla ice cream ..... 8.00

### CHOICE OF ENTRÉE 72 HOURS PRIOR TO EVENT

25 person minimum. Maximum of three (3) entrée choices

- Provide your guests with a choice of entrée 72 hours prior to the event
- Appetizer, soup, salad and dessert options must be the same for the entire group
- If there are more than 10% of guests requesting a vegetarian meal, the vegetarian entrée must be one of the entrée options

**5.00 per person**

### CHOICE OF ENTRÉE AT SERVICE TIME

25 person minimum. 150 person maximum. Maximum of three (3) entrée choices

- Provide your guests with a choice of entrée at the time of service
- Appetizer, soup, salad and dessert options must be the same for the entire group

**10.00 per person**

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# Dinner Tables

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All dinner tables are served with freshly brewed Starbucks regular & decaffeinated coffee and a selection of Tazo® teas. It also includes a warm basket of house baked rolls, whipped butter and tossed artisan greens with a selection of gluten free dressings. For groups less than 25 people add 3.00. For groups less than 10 people order dinner from the plated dinner menu.

## STANDARD DINNER TABLE

- Choice of four (4) composed salads
- Garden fresh vegetable display served with Ranch and French onion dips
- Pickled vegetables and olive display
- Choice of one (1) from the vegetable selections
- Choice of one (1) from the side dish selections
- Choice of one (1) entrée from the carved entrée or the table entrée selections

Food selections are on the following page

- **Chef's Deluxe Dessert Display**  
Includes tortes, cheesecake with toppings, squares, individual sweets, parfaits, eclairs, beignets, melons, seasonal fruits and berries

**40.00 per person**

## DINNER TABLE ENHANCEMENTS

- Additional vegetable selection (per person) \_\_\_\_\_ **3.00**
- Additional side dish (per person) \_\_\_\_\_ **3.00**
- Additional entrée (per person) \_\_\_\_\_ **4.50**
- Upgrade your dinner with slow roasted Canadian prime rib roasts served with Yorkshire pudding, au jus and horseradish (per person) \_\_\_\_\_ **9.00**

## PREMIUM DINNER TABLE

- Choice of five (5) composed salads
- Garden fresh vegetable display served with Ranch and French onion dips
- Canadian charcuterie, a display of sliced cold cuts, salami and sausages
- Cheese display, an assortment of Canadian and international cheeses garnished with grapes and berries
- Pickled vegetable and olive display
- Choice of one (1) vegetable selection
- Choice of two (2) side dish selections
- Choice of one (1) carved entrée selection
- Choice of one (1) table entrée selection
- Choice of one (1) dessert

Food selections are on the following page

- **Chef's Deluxe Dessert Display**  
Includes tortes, cheesecake with toppings, squares, individual sweets, parfaits, eclairs, beignets, melons, seasonal fruits and berries
- **Chef's short cake station**  
Includes assorted shortcakes flavors to include chocolate, vanilla, red velvet, lemon, spice and confetti. Assorted toppings that includes strawberries, blueberries, raspberries, pineapple, cherries, flambéed bananas, flambéed strawberries, chocolate, sprinkles, coconut, meringue, whipped cream, pastry cream, caramel and vanilla ice cream

**48.00 per person**

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**Sheraton®**

CAVALIER SASKATOON HOTEL

# Dinner Tables

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2019 Catering Package

## COMPOSED SALADS

- Classic Caesar salad with crisp romaine lettuce, herb focaccia croutons, shaved parmesan cheese, house made garlic Caesar dressing with crumbled bacon served on the side
- BLT salad with crisp iceberg lettuce, chopped bacon, cherry tomatoes, buttermilk herb dressing (GF)
- Mediterranean Greek salad with ripe tomatoes, crisp cucumber, sweet bell peppers, feta cheese, Kalamata olives tossed with a herb-red wine vinaigrette (GF)
- Mandarin spinach salad with baby spinach leaves, shaved red onion, toasted almonds, mandarin oranges served with a cranberry vinaigrette (GF)
- Lentil salad with locally grown green lentils, roasted red peppers, shallots, English cucumber and flat leaf parsley tossed with a maple-balsamic dressing (GF)
- Cucumber quinoa salad with locally grown quinoa, long English cucumber, fresh torn basil, sweet red onion and feta cheese tossed with a lemon-Italian vinaigrette (GF)
- Apple kale salad with baby kale greens, crisp Granny Smith apple slices, sliced Medjool dates, hemp heart brittle, shredded gouda tossed with a cider vinaigrette (GF)
- Mediterranean pasta salad with tri color pasta, sun dried tomatoes, torn basil, green onion, black olives, pepperoncini peppers tossed with a herb olive oil vinaigrette
- Broccoli cheddar salad with fresh broccoli florets, sharp cheddar cheese, cranberries, red onion, sunflower seeds tossed with a Greek yogurt-mayonnaise dressing

## VEGETABLES

- Seasonal vegetable bouquet with steamed, lightly seasoned and tossed in butter (GF)
- Au gratin vegetables with broccoli, cauliflower, asparagus and green bean draped with a creamy cheese sauce
- Creamed spinach; baby spinach, roasted garlic, parmesan cheese and cream
- Roasted squash; acorn squash, butternut squash, brown sugar and fragrant spices (GF)
- Roasted Brussel sprouts and green beans with a lemon garlic butter (GF)
- Baked rainbow carrots with pearl onions and thyme butter (GF)

## SIDE DISHES

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

## CARVED ENTRÉES

- Canadian Barron of beef, au jus, horseradish (GF)
- Saskatchewan pork loin stuffed with caramelized onions and pears, cider jus
- Garlic-lemon rubbed boneless leg of lamb, pan jus, mint jelly (GF)
- Slow roasted Canadian prime rib roast (GF), Yorkshire pudding, merlot demi **add 8.00**
- Brown sugar ham, grainy Dijon mustard (GF)
- Stuffed turkey breast with orange and sour cherry filling, pan jus

## TABLE ENTRÉES

- Pacific salmon with orange-fennel slaw (GF)
- Stuffed breast of chicken with avocado, sundried tomato and Chèvre stuffing with a roasted red pepper cream sauce
- Tradition roast turkey with bread stuffing, cranberries and pan gravy
- Lake Diefenbaker steelhead trout with grapefruit-mustard glaze (GF)
- Baked penne pasta with roasted vegetables (V)
- Beef and rice cabbage rolls with tomato sauce
- Stuffed peppers, sweet bell peppers, cauliflower rice, black beans, avocado, and house salsa (VG)
- Grilled pork tenderloin, caramelized onion and gruyere cream
- Herb crusted chicken with roast chicken gravy
- Saskatchewan pork back ribs with whiskey BBQ sauce **add 3.00**
- Beef tenderloin tip pepper steak with bell peppers, red onion, mushrooms
- Line caught cod with preserved lemon-rhubarb compote

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# Reception Creation

Choose from the hot & cold canapé options listed to design your reception. Suitable for a small or large reception, you will find something to suit all your guests.

## **THREE HOT & THREE COLD**

Suitable a pre dinner reception  
**18.00 per person**

## **FOUR HOT & FOUR COLD**

Suitable for an afternoon or late evening reception  
**21.00 per person**

## **SIX HOT & SIX COLD**

Suitable for a reception over a meal period  
**27.00 per person**

**Minimum of 25 people**

### **COLD CANAPÉ OPTIONS**

- 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

**30.00 per dozen**

### **HOT CANAPÉ OPTIONS**

- Jalapeno corn fritters with guacamole (V)
- Mini buffalo chicken waffles
- Mac and cheese croquette
- Short rib slider with grainy mustard aioli
- Shrimp and chorizo skewer
- Mixed mushroom vol-au-vent with garlic cream (V)
- Ginger pork spring roll with orange Thai dipping sauce
- Mini shepherd's pie, sweet potatoes
- Margarita chicken wings
- Panko crusted salmon cake with wasabi aioli

**32.00 per dozen**

### **SWEET CANAPÉ OPTIONS**

- Cheese cake lollipops
- Chocolate-chocolate chip brownies
- Tiramisu parfaits
- Raspberry mousse cups with berries (GF)
- Mini lemon meringue pie

**30.00 per dozen**

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# Reception Tables

Minimum of 25 people

## GATHERING RECEPTION

- Cheese display with a selection of domestic and imported cheeses served with clusters of grapes, assorted crackers and garnished with assorted fruits
- Vegetable crudité display with garden fresh vegetables served with ranch and French onion dips (V)
- Fresh fruit display with and assortment of melons, citrus, berries and other seasonal fruits
- Choice of four (4) cold canapés
- Choice of four (4) hot canapés
- Choice of two (2) sweet canapés

Canapé options are on the previous page

**34.00 per person**

## CONNECTION RECEPTION

- Cheese display with a selection of domestic and imported cheeses served with clusters of grapes, assorted crackers and garnished with assorted fruits
- Vegetable crudité display with garden fresh vegetables served with ranch and French onion dips
- Fresh fruit display with and assortment of melons, citrus, berries and other seasonal fruits

Choice of one (1)

- Poutine station
- Carving station
- Chow Mein station
- Taco station
- Hot Dog station

Choice of one (1)

- Deep fried cheese cake station
- Banana split station

**37.00 per person**

## SOIREE RECEPTION

- Cheese display with a selection of domestic and imported cheeses served with clusters of grapes, assorted crackers and garnished with assorted fruits
- Vegetable crudité display with garden fresh vegetables served with ranch and French onion dips
- Choice of four (4) cold canapés
- Choice of two (2) sweet canapés

Canapé options are on the previous page

Choice of one (1)

- Poutine station
- Carving Station
- Taco station
- Fresh tossed pasta station

Choice of one (1)

- Chow mein station
- Sautéed shrimp scampi station
- Dim Sum station

Choice of one (1)

- Food truck station
- Taco station
- Hot dog station
- Carving station

Choice of one (1)

- Deep fried cheese cake station
- Dessert spring roll station

**47.00 per person**

All reception station options are on the next page

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**Sheraton**<sup>®</sup>

CAVALIER SASKATOON HOTEL

# Reception Stations

Minimum of 25 people

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## 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

**17.00 per person**

## CHICKEN CHOW MIEN STATION

Prepared by a culinary team member

- 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

**17.00 per person**

## TACO STATION

Prepared by a culinary team member

- 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

**17.00 per person**

## 2019 Catering Package

## SAUTEED SHRIMP SCAMPI STATION

Prepared by a culinary team member

- 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

**18.00 per person**

## CARVING STATION

Prepared by a culinary team member

- 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

**16.00 per person with dinner service**

**18.00 per person without dinner service**

## DIM SUM STATION

- Selection of Asian dim sum items to include steamed vegetable dumplings, fried pork and ginger pot stickers, pork steamed buns, Thai stuffed chicken wings, vegetable spring rolls (V) and crab summer rolls (GF)
- Served with a selection of dipping sauces to include peanut satay sauce, mild Thai sauce, hot Thai sauce, chili garlic sauce, sriracha and sweet cherry sauce

**18.00 per person**

**Add steamed sticky rice 1.50 per person**

## HOT DOG STAND STATION

Prepared by a culinary team member

- Selection of all beef hot dogs and smokies served with freshly baked bun
- Toppings to include: ketchup, mustard, relish, sauerkraut, raw onions, fried onions, grainy mustard, banana peppers, bacon, coleslaw, may, BBQ sauce, Russian dressing, dill pickles, tomatoes, baked bean, buffalo sauce, sriracha, cheese whiz, cheddar cheese, jack cheese and processed cheese
- Served with kettle chips with ranch seasoning and malt vinegar seasoning

**16.00 per person**

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# Reception Stations

Minimum of 25 people

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## FOOD TRUCK STATION

Prepared by a culinary team member

- 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

**17.00 per person**

## FRENCH QUARTER JAMBALAYA STATION

- Two varieties of Spanish style rice to include mild and spicy
- Selection of meats to add to your jambalaya to include seasoned tender strips of chicken, diced black forest ham, ham sausage, spicy chorizo sausage and seasoned prawns
- Toppings to include: diced tomatoes, sautéed bell peppers, sautéed celery, sautéed onions, jalapeno peppers, and banana peppers
- Selection of salsas, mild tomato salsa, hot tomato salsa, corn salsa and black bean salsa

**17.00 per person**

## FRESH TOSSED PASTA STATION

Prepared by a culinary team member

- Fresh pasta. Gluten free pasta available upon request
- Choice of sauce; alfredo, rosé or marinara (only marinara GF)
- Fresh additional ingredients to include chives, tomatoes, bell peppers, mushrooms, butternut squash, and basil
- Additional meats to include black forest ham, grilled chicken breast, crumbled bacon, Atlantic salmon, and baby shrimp

**16.00 per person**

## DESSERT SPRING ROLL STATION

Prepared by a culinary team member

- 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

**14.00 per person**

## DEEP FRIED CHEESECAKE STATION

Prepared by a culinary team member

- New York cheesecake and chocolate cheesecake rolled in graham wafer crumbs and deep fried 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

**14.00 per person**

## BANANA SPLIT STATION

- Chocolate, strawberry and vanilla ice cream
- Fresh bananas with chocolate fudge, caramel, strawberry topping, pineapple topping, and blueberry topping
- Served with fresh whipped cream and maraschino cherries

**12.00 per person**

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All catering menus and services are subject to a 18% service fee, 5% GST & 6% PST



# Reception Enhancements

## CHEESE DISPLAY

- A selection of domestic and imported cheeses served with clusters of grapes, assorted crackers and garnished with assorted fruits

**6.50 per person**

## VEGETABLE CRUDITE DISPLAY

- Garden fresh vegetables served with ranch and French onion dips (GF)

**5.00 per person**

## ASSORTED TEA SANDWICHES

- A collection of open faced, pinwheel and finger sandwiches prepared with assorted premium fillings

**70.00 per 40 piece platter**

## CLASSIC SANDWICH PLATTER

- Standard sandwich fillings on an assortment of breads

**65.00 per 20 piece platter**

## DESSERT

- An assortment of dessert sweets to include but not limited to chocolate brownies, Nanaimo bars, Rocky road bars, carrot cake and butter tart bars

**27.00 per dozen**

## PENNY CANDY DISPLAY

- A collection of candy to include but not limited to blue whales, gummy bears, juicy berries, fuzzy peach and dino sours

**4.75 per person**

## MEDITERRANEAN DIPS AND SPREADS

- Traditional hummus, sun dried tomato hummus, tzatziki, spinach and artichoke dip and black olive tapenade (GF) (V) served with naan, pumpernickel and assorted crostini

**7.00 per person**

## CLASSIC SHRIMP COCKTAIL

- Pacific shrimp poached in a lemon and herb broth served with seafood sauce and a spicy many salsa (GF)

**Three (3) shrimps per person**

**9.75 per person**

## INDIVIDUAL SALAD CUPS

- Tossed artisan green garnished with grape tomatoes, radish chips and diced cucumber served with a selection of dressings, Caesar salad with focaccia croutons and shaved parmesan, Mediterranean Greek salad with feta cheese and Kalamata olives and Mandarin Spinach salad with red onions, toasted almonds and a cranberry vinaigrette.

**Two (2) salads per person**

**5.00 per person**

## SALTY SNACKS

- Warm kettle chips with malt vinegar and ranch seasonings served with a cheesy chipotle dip

**5.00 per person**

- Ripple potato chips

**10.00 per 225 gram basket**

Add French onion, dill pickle, herb & garlic dip

**Add 6.00 per basket**

- Pretzels

**10.00 per 285 gram basket**

- Popcorn choice of butter, parmesan or truffle flavors

**10.00 per basket**

- Tortilla chips, salsa, cheese sauce and guacamole

**5.00 per person**

(V) = VEGETARIAN (GF) = GLUTEN FREE (VG) = VEGAN

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# Beverage Services

## FAMILIAR CASH BAR

Each person purchases drinks from the hotel bar. Prices include taxes

- Standard drinks: domestic beer, liquor, house wine ..... 6.50
- Premium drinks: liqueurs, craft beer, import beer, assorted coolers ..... 7.50
- Non-alcoholic beer ..... 5.00
- Soft drinks, juices ..... 3.50

## FAMILIAR HOST BAR

Host is invoiced for all drinks consumed. Prices subject to service charge and taxes

- Standard drinks: domestic beer, liquor, house wine ..... 5.65
- Premium drinks: liqueurs, craft beer, import beer, assorted coolers ..... 6.52
- Non-alcoholic beer ..... 4.50
- Soft drinks, juices ..... 2.93

## SUBSIDIZED BAR

Each person purchases drinks from the hotel bar at a price set by the host, and the remaining amount is invoiced to the host. The remaining amount is subject to any applicable service charges and taxes.

- Non-Alcoholic Punch (per gallon) ..... 39.00

## BAR STOCK

### Standard Drinks

- Beers: Great Western Pilsner, Great Western Light, Original 16
- Spirits: Johnnie Walker Red Scotch, Seagram's VO Rye Whiskey, Beefeater Gin, Smirnoff Vodka, Bacardi White Rum, Bacardi Dark Rum, Captain Morgan Spiced Rum
- House Wine: Miraflores Sauvignon Blanc, Miraflores Cabernet Sauvignon

### Premium Drinks

- Beers: Churchill Blonde Lager (craft)
- Coolers: Assorted brands
- Liqueurs: Kahlua (Black Russian Mix), Baileys (available upon request)

## BEVERAGE POLICES & PROCEDURES

- If the bar should yield less than 400.00 in revenue, before service charge and taxes, a bartender fee of 35.00 per hour, per bartender, for a minimum of four (4) hours, will be applied.
- Hotel provides one (1) bartender per 75 people. If the host wishes to have an additional bartender a charge of 20.00 per hour, per bartender, will be applied.
- Hotel ticket sellers may be arranged for a fee of 20.00 per hour, per seller, for a minimum of three (3) hours.
- All bars must close at 12:30 AM. Consumption until 1:00 AM.



# 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

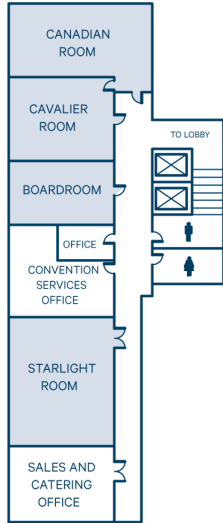
- Fantini Farnese (Italy)
- 40.00 per bottle

### MALBEC

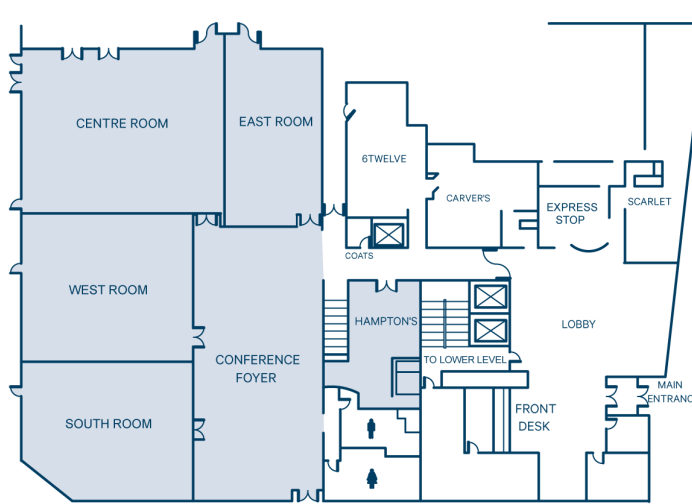
- Catena (Argentina)
- 50.00 per bottle



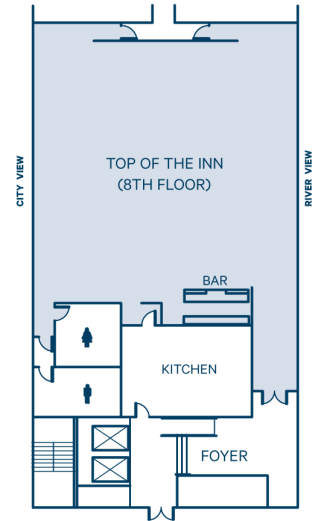
**LOWER LEVEL MEETING ROOMS**



**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)
<b>LOWER LEVEL</b>												
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	-	-	-	-
<b>MAIN LEVEL</b>												
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	-	-	-	-
<b>8TH FLOOR</b>												
Top of the Inn	2,317	49'3" x 47'	7'11"-11"	240	180	144	108	30	108	37	50	20