

**Conference and Meeting Package 2019
German Cultural Centre Saskatoon**

Beverages & Snacks

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|--------------------------------------|-------------------------|----------------------------------|----------------------|
| <i>Freshly Brewed Coffee and Tea</i> | <i>\$2.50 /Cup</i> | <i>Assorted Mini Pastries</i> | <i>\$24.00/Dozen</i> |
| <i>Coffee Service</i> | <i>\$3.95/Person</i> | <i>Warm Soft Pretzels</i> | <i>\$24.00/Dozen</i> |
| <i>Chilled Juice & Milk</i> | <i>\$20.00/Pitcher</i> | <i>Assorted Cookies</i> | <i>\$24.00/Dozen</i> |
| <i>Canned Soft Drinks</i> | <i>\$2.50/Can</i> | <i>Dainties & Squares</i> | <i>\$24.00/Dozen</i> |
| <i>Chilled Fruit Punch</i> | <i>\$50.00/10Litres</i> | <i>Fresh Baked Apple Strudel</i> | <i>\$24.00/Dozen</i> |

Coffee Breaks (Minimum 15 people)

Sweet and Salty Break

Fries with Gravy and Ketchup

Cookies

Coffee and Tea

\$6.00/Person

Pretzel Break

Warm Pretzels served with Cheddar Beer Dip

Assorted Mustards

Coffee and Tea

\$6.00/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

Breakfast Buffets

Light and Casual Breakfast

Assorted Chilled Juices
Freshly Baked Assorted Pastries
Assorted Condiments
Fresh Fruit Platter
Mixed Granola & Yogurt **OR** Hot Oatmeal with
Toppings
Coffee and Tea

\$13.00/Person

Classic Breakfast Buffet

Assorted Chilled Juices
Freshly Baked Assorted Pastries
Assorted Condiments
Fresh Fruit Platter
Orange, Cranberry & Pumpkin Seed Muesli **OR**
Hot Oatmeal with Toppings
Hashbrowns
Scrambled Eggs with Cheese and Chives
Homestyle Bacon
Coffee and Tea

\$16.00/Person

German Breakfast Buffet

Assorted Chilled Juices
Freshly Baked Assorted Pastries
Assorted Condiments
Fresh Fruit Platter
Orange, Cranberry & Pumpkin Seed Muesli **OR** Hot Oatmeal with Toppings
Sliced Cheeses and Cottage Cheese
Choose 2 of the Following: German Farmers Breakfast (Bratwurst, Peppers, Scrambled Egg, Cheese
and Potato Hash)
German Ham, Spinach & Swiss Strata
German Apple Pancake with Syrup
Black Forest Pancakes
Waffles with Raspberry Sauce & Custard
Coffee and Tea

\$17.00/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

Lunch Buffets (Minimum 25 people)

Soup & Sandwich Buffet

Choice of 1 Soup: Beef Barley, Cream of Chicken and Mushroom **OR** Vegetable & Bean

Choice of 1 Green Salad: Build Your Own Caesar **OR** Garden Greens with Vegetables and Assorted Dressings

Choice of 2 Additional Salads: Picnic Golden Potato Salad, Beet & Red Cabbage Slaw, Greek Pasta,
Creamy Cucumber **OR** Marinated Green Pea

Assorted Pickle and Olive Platter

Vegetables and Ranch Dip

Kaiser Buns and Rye Bread

Egg Salad and Tuna Salad, Black Forest Ham, German Salami, Roast Beef and Smoked Turkey

Lettuce, Mayo, Tomato, Onion, Mustard and Sliced Cheese

Choice of 1 Dessert: Cookies **OR** Assorted Dainties

Coffee and Tea

\$18.00/Person

Ukrainian Buffet

Fresh Assorted Breads and Butter

Pickle and Olive Platter

Vegetables and Ranch Dip

Picnic Golden Potato Salad

Garden Greens with Vegetables and Assorted Dressings

Buttered Green Beans

Cheese and Potato Perogies with Grilled Onions and Sour Cream

Cabbage Rolls filled with Rice and Beef

Smoked Sausage

Assorted Dainties

Coffee and Tea

\$23.00/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

German Cultural Buffet

Fresh Assorted Breads and Butter

Choice of 1 Green Salad: *Build Your Own Caesar OR Garden Greens with Vegetables and Assorted Dressings*

Choice of 2 Additional Salads: *Picnic Golden Potato Salad, Beet & Red Cabbage Slaw, Greek Pasta, Creamy Cucumber OR Marinated Green Pea Assorted Pickle and Olive Platter Sauerkraut and Rhotkol*

Choice of 1 Starch: *Warm German Potato Salad OR Cheese Spätzle with Onion*

Choice of 2 Entrees: *Pork Schnitzel with Jäger Sauce, Chicken Schnitzel with Von Ludwig Sauce, Bratwurst with Apples & Onions, Oktoberfest Style Chicken Pieces, Meatloaf with Bacon Gravy OR Pork and Beef Goulash*

Choice of 1 Dessert: *Cookies OR Apple Strudel
Coffee and Tea*

\$23.00/Person

Saskatchewan Comfort Buffet

Fresh Assorted Breads and Butter

Choice of 1 Green Salad: *Build Your Own Caesar OR Garden Greens with Vegetables and Assorted Dressings*

Choice of 2 Additional Salads: *Picnic Golden Potato Salad, Beet & Red Cabbage Slaw, Greek Pasta, Creamy Cucumber OR Marinated Green Pea Assorted Pickle and Olive Platter Buttered Green Beans*

Choice of 1 Starch: *Oven Roast Potatoes, Mashed Potatoes with Gravy, Rice Pilaf OR Cheese and Potato Perogies with Grilled Onions and Sour Cream*

Choice of 2 Entrees: *Breaded Roasted Chicken Pieces, Meatloaf & Mushroom Sauce, Hearty Beef Stew, Roast Pork Loin in Mustard Cream Sauce OR Farmers Sausage*

Choice of 1 Dessert: *Cookies OR Assorted Dainties
Coffee and Tea*

\$23.00/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

Dinner Buffet

Deluxe Dinner Buffet

Fresh Baked Rolls and Butter

Coffee and Tea

Assorted Pickle and Olive Display

Vegetables and Ranch Dip

Choice of 1 Green Salad:

Garden Greens with Vegetables and Assorted Dressings

Caesar Salad with Croutons

Spinach Poppy Seed Salad

Choice of 3 Additional Salads:

Greek Salad

Beet & Red Cabbage Slaw Salad

Sweet Mustard Marinated Vegetable Salad

Tomato Balsamic Salad

Creamy Cucumber Dill Salad

Classic Creamy Pasta Salad

Marinated Green Pea Salad

Creamy Dill Golden Potato Salad

Choice of 1 Vegetable:

Mixed Seasonal Vegetable Medley

Green Beans with Red Pepper

Classic Peas and Carrots

Choice of 1 Starch:

Baby Roasted Potatoes

Country Style Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Deluxe Dinner Buffet Continued

Choice of 1 Entrée:

Herbed Chicken Breast in Spinach Cream Sauce

Sage Stuffed Pork Loin with Apple Butter

Lemon Garlic Roasted Chicken Pieces

Upgrade to Atlantic Salmon with Caper Cream Sauce for \$3.00/person

Choice of 1 Carved Entrée:

Whole Roast Baron of Beef with Aus Jus

Roasted Ham with Warm Honey Mustard Sauce

Spackled Herb Chicken with Brown Butter Jus

UPGRADE YOUR CARVED ENTRÉE TO ONE OF THE FOLLOWING: \$4.00/person

Prime Rib with, Sautéed Mushrooms and Onions and Aus Jus

Choice of 1 Dessert:

German Style Desserts including Black Forest Cake, Strudel as well as other

Traditional German Style Desserts

Deluxe Sundae Bar with Vanilla Ice Cream and Assorted Toppings

Einzelwesen: Bite Size Desserts including Cream Puffs, Cupcakes, Squares, Tarts and

Fresh Fruit

Assorted Pastry Display (Pies, Crisps, Tarts and Strudels)

Upgrade your dessert to Classic and Chocolate Cheesecakes with Fruit Toppings &

Whipped Cream for \$2.00/Person

One Entrée - \$31.95/Person

Two Entrées - \$34.95/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

German Culture Buffet

Rye and Pumpernickel Breads and Buns with Butter

German Style Meats and Cheeses

Assorted Pickle and Olive Display

Garden Green Salad with Raspberry and Apple Vinaigrettes

Choice of 3 Additional Salads:

Creamy Cucumber Dill Salad

Beet & Red Cabbage Slaw Salad

Marinated Green Pea Salad

Creamy Dill Golden Potato Salad

Sweet Mustard Marinated Vegetable Salad

Pickled Bean Salad

Fennel & Apple Salad

Sauerkraut

Choice of 1 Additional Vegetable:

Creamed Carrots with Raisins

Green Beans with Pickled Red Cabbage

Seasonal Vegetable Medley in Horseradish Sauce

Choice of 1 Starch:

Parsley Boiled Potatoes

Mashed Potatoes with Apples

Poached Bread Dumplings

Baby Potatoes in Fresh Cheese and Chives

Sautéed Spinach Spätzle

Warm German Potato Salad

Choice of 1 Non- Carved Entrée:

Bratwurst with Baked Apples

Pork Schnitzel with Jäger Sauce

Chicken Schnitzel with Von Ludwig Sauce

Sliced Roasted Ham with Parsley Sauce

Baked Chicken Pieces in Creamy Beer & Apple Sauce

Apple & Prune Stuffed Pork Loin on Braised Red Cabbage

Choice of 1 Carved Entrée:

Roast Beef with Juniper Berry Jus

Sauerbraten Marinated Roast Beef with Ginger Sauce

Mustard & Caraway Rubbed Pork Loin with Brown Beer Sauce

Upgrade to Prime Rib with Jäger for \$4.00/Person

German Style Desserts including Black Forest Cake, Strudel as well as other Traditional German Style Desserts

\$34.95/Person

All Prices do not include 17% Gratuity, 5% GST and 6% PST

Receptions

Cold Appetizers - \$24.00 per Dozen

Black Forest Ham on Watermelon – Gluten Free

Shrimp Cocktail Shooters – Gluten Free

Mozzarella, Basil and Grape Tomato Skewers – Gluten Free

Smoked Salmon, Caviar and Green Pea Bellini

Ham, Swiss and Sage Palmier

Hot Appetizers - \$24.00 per Dozen

Pork Spring Rolls with Sweet Chili Dip

Spanakopita with Tzatziki Sauce

Buffalo Wings with Blue Cheese Dressing

Chili Lime Boneless Dry Ribs with Cilantro Dip

Chicken Schnitzel Skewer with Bacon Paprika Sauce

Tempura Vegetables with Creamy Soy Mayonnaise

Baby Bratwurst in a Blanket with Mustard Sauce

Mozzarella Stuffed Meatballs with Marinara Sauce

Platters

Crisps and Dip: Crostini & Crackers with Bruschetta, Hummus, Tzatziki & Roasted Vegetable Dip

Small Platter (30ppl) \$150.00 Large Platter (60 ppl) \$275.00

Crisp Vegetables with Roasted Onion Dip and Dill Dip

Small Platter (30ppl) \$100.00 Large Platter (60ppl) \$185.00

Domestic Cheese Display

Small Platter (30ppl) \$150.00 Large Platter (60ppl) \$275.00

Fresh Fruit Platter

Small Platter (30ppl) \$150.00 Large Platter (60ppl) \$275.00

Bar Service

The German Cultural Centre provides the following bar service options:

- **Cash Bar:** Guests pay for beverages individually.
- **Subsidized Bar:** Guests pay a set amount for beverages and the balance is invoiced to the client.
- **Host Bar:** Guests do not pay for beverages. The client is invoiced for all beverages consumed.

***Corkage Bars are at the discretion of GCC and prices will be secured at time of booking.** *(guests to supply all alcohol with Sk Liquor Special Occasions Permit, bartenders to be supplied by GCC at \$20.00 per bartender)*

All prices listed are per person and are subject to applicable taxes and a15% service charge

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|-----------------|---------|-------------------------------------|----------------|
| Liqueurs | \$7.50 | Bottle of Wine | \$32.00 |
| Domestic Beer | \$6.00 | White Wine | \$6.00 / glass |
| Import Beer | \$7.50 | Red Wine | \$6.00 / glass |
| Highballs | \$6.00 | Coolers | \$7.50 |
| Fruit Punch 10L | \$50.00 | Pop / Tea / Coffee or Hot Chocolate | \$2.00 |

- Bartenders and a ticket seller (if requested) will be provided.
- A bartender fee of \$20.00 per hour per bartender minimum of 3 hours will be applied if total liquor sales are less than \$400.
- Food service must be available for bar service.
- Last call for bar service will be at 12:30 am. Bar closes at 1:00 am.
- The German Cultural Centre reserves the right to refuse alcohol to any guest who appears to be intoxicated.
- Due to Liquor Permit no alcohol is permitted outside the halls. If Liquor is consumed outside the hall the German Cultural Centre reserves the right to close the bar early