

Banquet Menu

HOME

MEETING PACKAGES

BREAKFAST BUFFET

BUFFET BRUNCH

BREAKFAST ENHANCEMENTS

BREAK TIME

LUNCH BUFFET

RECEPTIONS

PLATED DINNER

DINNER BUFFETS

LATE NIGHT SNACKS

BEVERAGES

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MEETING ROOMS

CONTACT US



TEMPLE GARDENS
HOTEL & SPA



Meeting Packages

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It is our pleasure to help you get down to business quickly, easily and in very good taste. Our all-inclusive meeting packages start from just \$95* per person.

All-inclusive meeting packages include continuous freshly brewed Starbucks coffee and a selection of teas.

ALL MEETING PACKAGES INCLUDE THE FOLLOWING

minimum 15 people, maximum 45 people

- Complimentary meeting room rental
- High speed wireless Wi-Fi
- LCD projector
- AV cart
- 10 ft Projection screen
- Flipchart and markers
- Bottled water, apples
- Paper, pens and mints

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PACKAGE A / \$95

minimum 15 people, maximum 45 people

GARDEN GRAND BREAKFAST BUFFET

AM BREAK – Coffee refresh, Fruit Kebabs with honey yogurt dip

SIDEWALK DAYS LUNCH BUFFET

PM BREAK – Bottled beverages, assorted cookies

PACKAGE B / \$95

minimum 15 people, maximum 45 people

CRESCENT CONTINENTAL BREAKFAST BUFFET

AM BREAK – Coffee refresh, granola bars, whole fruit

PRAIRIE PASTA LUNCH BUFFET

PM BREAK – Bottled beverages, assorted dipped donuts



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Breakfast Buffet

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All breakfasts are served with freshly brewed Starbucks coffee and a selection of teas.

CRESCENT CONTINENTAL BUFFET / \$16

(minimum 15 people)

Chilled bottled juices (orange and apple)

Individual Yogurt Parfait jars

Fresh from the oven baskets of assorted muffins, croissants and cinnamon knots

Fruit preserves, marmalade, and butter

Freshly sliced fruits

GARDEN GRAND BREAKFAST BUFFET / \$24

(minimum 15 people)

Chilled juices (orange and apple)

Individual fruit and vanilla yogurts *(vegan available upon request)*

Assortment of granola and fruit bars

Cheddar and chive scrambled eggs

Crispy bacon and country sausage

Homestyle rosemary breakfast potatoes

Freshly sliced fruits

A delicious, healthy breakfast is sure to get your meeting off to a great start.



Buffet Brunch

Breakfast Enhancements

HOME	<i>Brunch is served with freshly brewed Starbucks coffee and a selection of teas</i>
MEETING PACKAGES	
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BUFFET BRUNCH BREAKFAST ENHANCEMENTS	
BREAK TIME	Chilled bottled juices (orange and apple) — Fresh from the oven danish, croissants and loaves Freshly sliced fruits Yogurt parfait jars —
LUNCH BUFFET	Organic field greens, assorted dressings Traditional Caesar salad, sourdough croutons, bacon crumble Chef's selection seasonal salad —
RECEPTIONS	Cheddar and chive scrambled eggs Crispy bacon and country sausage Eggs Benedict Homestyle rosemary breakfast potatoes Waffles, Saskatoon berry topping, whipped cream, syrup Potato and cheddar perogies Nana's cabbage rolls —
PLATED DINNER	Chocolate banana bread pudding
DINNER BUFFETS	Mousse cups, Lemon curd tarts, Cream puffs Selection of Squares
LATE NIGHT SNACKS	
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Select from a variety of our buffet enhancements to customize your Breakfast Buffet.

OMELETTES MADE TO ORDER / \$8 per person

Minimum guarantee of 25 people or chef labour charges of \$100 applies. Chef attended omelette station

Omega-3 eggs, Black Forest ham, bacon crumble, mushrooms, sweet bell peppers, green onion, tomato, fresh salsa, feta and cheddar cheeses

HOT TRADITIONAL OPTIONS / price per person

(Gluten free bread available for \$5 per person. Minimum 10 people.)

Buttermilk pancakes with maple syrup and Saskatoon berry topping \$4

Belgian waffles with berry compote, maple syrup, and whipped cream \$5

Fresh from the oven cinnamon knots with white frosting glaze \$4

Frittata, eggs, spinach, mushrooms, feta cheese \$6

Breakfast burrito, scrambled eggs, peppers, chorizo, potato \$5

Toast station: white, brown, whole wheat breads, whipped butter, and fruit preserves \$3

COLD OPTIONS / price per person

Individual breakfast parfaits, granola, fresh berries \$3

Freshly sliced fruits \$5

Fruit kebabs with honey yogurt dip \$5.50

Bagel with cream cheese and preserves \$3

Break Time

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13TH MAN / \$13 per person
(minimum 15 people)
Jumbo soft pretzels
Mini corn dogs, grainy mustard
Touchdown brownies
Individual lemonade

CAPITAL THREE / \$13 per person
(minimum 12 people)
Individual white cheddar popcorn
Seasoned chippers, chive dip
Assorted chocolate bars
Bottled Pepsi beverages

SUNTREE / \$12 per person
(minimum 12 people)
Fruit kebabs with honey yogurt dip
Kashi energy bars
Trail mix
Flavoured sparkling Pellegrino

*Customize your break to best energize
and inspire your group*

BEVERAGES

Assorted bottled juices, bottled soft drinks	\$4.00 each
Sparkling flavored Pellegrino	\$4.25 each
Bottled lemonade	\$4.00 each
Red Bull®	\$4.75 each
Sparkling Perrier water	\$6 each
Starbucks coffee and selection of teas continuous service	\$8 per person
Starbucks coffee and selection of teas single service	\$4 per person



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Lunch Buffet

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All lunches are served with freshly brewed Starbucks coffee and a selection of teas.

Available from 11:30am – 2:30pm.

Minimum 15 guests.

SIDEWALK DAYS / \$23 per person

- Chef's selection soup
- Basket of freshly cut Chef's potato chips
- Garden greens with assorted dressings
- Chef's choice additional salad

Select (3) three sandwiches

- Traditional egg salad, white bread
- Shaved beef, cheddar cheese, roasted garlic aioli, pretzel roll
- Roasted turkey, provolone, lemon dill aioli, rosemary focaccia roll
- Country smoked ham and Swiss, honey mustard, whole wheat bread
- Tomato, cucumber, sprouts, sundried tomato aioli, multigrain bread

Includes:

Selection of freshly baked cookies (chocolate chip, oatmeal and raisin, and macadamia white chocolate)

OVAL BBQ / \$27 per person

- Jalapeno cheddar corn muffin
- Garden greens, assorted dressings
- Dill pickle pasta salad
- Bacon and egg potato salad
- Saskatoon berry pork ribs
- Maple chipotle BBQ chicken thighs
- Potato wedges
- Seasonal fruit crumble, citrus honey whipped cream



PRAIRIE PASTA / \$26 per person

- Toasted garlic parsley baguettes
- Marinated vegetables and olives
- Garden greens, assorted dressings
- Crisp romaine Caesar salad with shaved parmesan, croutons, and creamy garlic dressing
- Penne pasta
- Tomato marinara and Alfredo sauce
- Italian meatballs and fire-roasted vegetables
- Mason jar tiramisu cake

BURGER CABIN / \$25 per person

- Crisp romaine Caesar salad with shaved parmesan, croutons, and creamy garlic dressing
- Chef's selection seasonal salad
- Warm spiced potato chips with creamy parmesan dip
- Grilled BBQ beef burgers
- Charred chicken breast
- Veggie burgers – *on request*

Condiments:

- Ketchup, mustard, relish, mayo, sliced pickles, red onions, green leaf lettuce, and tomato
 - Farm house cheddar and Swiss cheese
 - Kaiser bun
- Selection of bars and freshly baked cookies

FAIRFORD FIESTA / \$27 per person

- Hand cut corn tortilla chips with sour cream and salsa
- Garden greens, assorted dressings
- Taco salad, greens, tomatoes, cheddar cheese
- Roasted Mexican corn salad
- Chicken enchiladas, tortillas, chicken, red sauce
- Vegetable quesadilla
- Mexican seasoned rice
- Warm cinnamon sugar dusted churros with chocolate dip

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Receptions

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RECEPTION STATIONS

Let our talented Chef's prepare the freshest local and seasonal offerings right in front of your guests.

Minimum 15 guests unless otherwise noted.

FULLY LOADED MASHED POTATO BAR / \$18 per person

Chef attended live station

Yukon gold and sweet potatoes

Smoked bacon, caramelized onion, chives, pulled pork, mushrooms, cheddar, roasted garlic, and sour cream

THE WOX BOX / \$16 per person

Chef attended live station

Selection of: Chicken or Beef

Noodles, carrots, celery, mushrooms, peppers, sesame seeds, stirfry sauce

Served with chopsticks and mini takeout boxes

THE CARVERY / \$22 per person

Chef attended live station. Minimum 25 people

Carved inside round

Silver dollar rolls

Assortment of Saskatchewan mustards

Horseradish aioli

Tangy coleslaw



RECEPTIONS À LA CARTE

DISPLAYED

Heirloom vegetables and dips, naan, crackers, garlic hummus, artichoke and spinach dip, crudité \$16 per person

Cured meats, stuffed olives, bruschetta, focaccia, local feta cheese, pickled vegetables \$18 per person

Chef's antipasto boards, grilled vegetables, cured meats, and olives (*minimum 10 guests*) 19 per person

Domestic and international cheese board \$10 per person

Chef's assorted sandwiches \$12 per person
(4 pieces per order/min 10 orders)

COLD CANAPÉS PER DOZEN

Minimum order of 3 (three) dozen of each canapés

Classic deviled egg \$29

Antipasto skewer – olive, tortellini, marinated tomato, cured meat \$29

Tomato whipped feta crostini – whipped local feta, marinated tomato \$29

Hummus naan bite – roasted red pepper hummus, cured tomato, garlic naan \$29

Mexican shrimp cocktail – jalapeno, lime avocado, spiced tomato puree \$29

HOT CANAPÉS PER DOZEN

Minimum order of 3 (three) dozen canapés

Brie en croute, red pepper jelly, puff pastry \$30

Crisp ravioli, spicy marinara \$30

Beef Wellington, horseradish cream \$30

Twice baked spud – creamer potato, cheese, bacon, dill dip \$30

Thai Peanut Skewer – chili lime chicken, peanut sauce, cilantro \$30

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Plated Dinner

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All dinners are served with freshly brewed Starbucks coffee and a selection of teas.

Select (1) one menu item from each category for your group.

Minimum 3 courses.

Additional course \$5 per guest.

SALADS

Arugula, seasonal berries, roasted beet, candied walnut, apple cider vinaigrette

Spinach, cherry tomato, mushroom, shallot, honey pepper vinaigrette

Romaine, focaccia crouton, parmesan, bacon lardon, house made Caesar dressing

ENTREES

- 6oz Tenderloin \$42
Creamy peppercorn sauce, caramelized carrot, twice baked potato
- Roasted Chicken Supreme \$34
Potato puree, grilled broccolini
- Salmon Wellington \$35
Puff pastry, fingerling potato, baby leek, dill hollandaise
- Gnocchi \$30
Parmesan cream, sautéed mushroom, oven roasted tomato, green peas

DESSERTS

- Deconstructed cheesecake – Whipped cheesecake, graham cracker crumble, seasonal berry compote
- S'more parfait – Chocolate ganache, graham cracker, toasted marshmallow
- Seasonal Tart – Fresh fruit, vanilla pastry crème

At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.



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TRADITIONAL TEMPLE

(minimum 15 people)

- 1 (one) Entrée Selection / \$35
- 2 (two) Entrée Selections / \$36
- 3 (three) Entrée Selections / \$38

APPETIZERS

- Assorted breads and butter
- Vegetable crudité, French onion dip
- House made pickles and olives
- Garden greens with assorted dressings
- Prairie pesto pasta salad
- Strawberry kale salad, cider vinaigrette
- Creamy cucumber and dill
- Mediterranean with feta

MAIN COURSE CHOICE (ENTRÉE)

- Italian Bruschetta Chicken – Grilled balsamic chicken, fresh tomato, garlic, red onion, basil, parmesan
- Herb Roasted Pork Loin – Fresh herbs, Dijon mustard, mushroom pan gravy
- Brie Stuffed Salmon – Salmon filet, chipotle sundried tomato cream
- Sirloin Steak – Green peppercorn demi, fire roasted cherry tomato, fried shallots, herbs
- Three Cheese Tortellini – Basil marinara, red pepper, grilled asparagus
- Carved Prime Rib / **\$14 guest additional**
AAA prime rib, horseradish, red wine jus

SIDES

- Chef's choice of potato
- Chef's selection of seasonal vegetables

DESSERT

- Assortment of seasonal tarts
- Cream puffs, mousse cups
- Cakes and squares
- Chocolate banana bread pudding



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Late Night Snacks

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All late night snacks are available for service after 9 pm for our guests.

PASTRAMI SANDWICHES / \$12

(minimum 15 people)

Marble rye, mustard, house made pickles

NANA'S KITCHEN / \$15

(minimum 15 people)

Perogies, cabbage rolls, sauerkraut, sourcream

HOUSE MADE NACHOS / \$9

(minimum 15 people)

Tri coloured tortillas, cheese mix, tomatoes, green onions, peppers, black olives, salsa and sour cream

PEROGY BAR / \$15

(minimum 15 people)

Cheddar potato perogies, fried onions, sour cream, chives, bacon crumble, dill pickles

CHAMPION CHILLI FRIES / \$16

(minimum 15 people)

Cheddar queso, bacon crumble, green onions, jalapeno, sour cream

ICE CREAM SUNDAE BAR / \$16.50

(minimum 25 people)

Vanilla and chocolate ice cream, assorted toppings, chocolate and caramel sauce



Beverage Service

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HOST/CASH BAR

As stipulated by our Government of Saskatchewan issued liquor license, no liquor service will be permitted after 12:00am.

- \$350 minimum sales required on all bars
- A bartender fee of \$15 per hour for a minimum of 3 hours will apply
- Cash bar prices include LTC, GST
- Host bar prices do not include LTC, GST and Gratuity
- Temple Gardens Hotel and Spa will provide glassware, ice and variety of mixers
- Mixers include: orange juice, cranberry juice, clamato juice, regular and diet Pepsi products, lemon and lime for garnish
- Temple Gardens Hotel and Spa will only be authorized to sell and serve liquor on premise. At no time is it permissible for alcohol to be brought into the functions rooms

HOUSE BAR \$5.25 HOST / \$6 CASH

Vodka: Smirnoff / Last Mountain Dill Pickle
 Gin: Gilbeys
 Whiskey: Five Star
 Scotch: J&B Rare
 Rum: Captain Morgans

PREMIUM BAR \$10 HOST / \$11 CASH

Vodka: Kettle One
 Gin: Hendricks
 Whiskey: Crown Royal
 Bourbon: Jack Daniel's
 Scotch: Glenfiddich
 Rum: Appletons

LIQUEURS \$10 HOST / \$11 CASH

Baileys Irish Cream
 Amaretto di Saronno
 Kahlua
 Grand Marnier

HOUSE WINE BY THE GLASS \$6.50 HOST / \$7.50 CASH

Barefoot Chardonnay
 Barefoot Merlot
 Barefoot White Zinfandel

PUNCH

Non-alcoholic fruit punch \$85 per bowl
 Premium spirit punch \$140 per bowl
 Sparkling wine fruit punch \$150 per bowl

DOMESTIC BEER \$5.25 HOST / \$6 CASH

Canadian
 Pilsner
 Coors Light
 Rickards Red
 Alexander Keiths
 Miller Genuine Draft

IMPORTED BEER \$5.75 HOST / \$7.50 CASH

Sol
 Heineken
 Dos Equis

COOLERS AND CIDERS \$5.25 HOST / \$6 CASH

SOFT DRINKS

Sparkling water \$6
 Soft drinks \$3.50
 Bottled juice \$4



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PROJECTION AND COMPUTER ACCESSORIES

(price per day)

- LCD Projector / \$150
- 10ft Projection Screen / \$35
- AV Cart / \$10
- HDMI Cord / \$25
- Podium / \$50
- Wireless Handheld Microphone / \$95
- Power Bar / \$10
- Flipchart, Paper and Markers / \$30
- Additional Flipchart paper / \$5
- Staging (4x8) / \$25 piece
- Easel / \$17 each
- Dance Floor / \$450

*When it's show time, we can help
make sure you have the right equipment
for a dynamic presentation.*



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CHOICE OF MENU

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Leader prior to the service commencing.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for serving and billing purposes.

PRICES

Prices quoted are guaranteed for sixty (60) days.

START AND FINISH TIMES

Starting and finishing times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If credit is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

OUTSIDE FOOD

Temple Gardens Hotel and Spa does not allow any outside food to be brought in with the exception of wedding cakes. Food provided by the hotel is not allowed off premises.

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf. Materials or supplies for your function may be delivered to the hotel up to one (1) week prior to your function (based upon availability of storage space). Boxes must be marked and addressed properly with the name of the event and convener/on-site contact as well as the date of the function clearly indicated on each box. We reserve the right to charge a \$25/day fee for handling and storage of items delivered to the hotel.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks or any other attachments for posters, flyers or written materials to the walls or doors without prior written consent from the hotel. The hotel will be pleased to hang any banners for you.

AUDIO/VISUAL

Your equipment requirements can be reserved through the Sales and Catering Department, our in-house audio visual company. Rental fees apply to most equipment. A twenty-four (24) hour cancellation notice is required to avoid rental charges for requested equipment.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days prior to the function date. Refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY AND TAX

All food and beverage pricing is subject to a 15% service charge. All pricing is subject to applicable federal and provincial taxes. Temple Gardens Hotel and Spa abides by all liquor laws as established by the Saskatchewan Liquor and Gaming Authority

CONTACT US

Temple Gardens Hotel and Spa
Catering Tel: 306-693-3522 ext. 622 and 624
Catering Fax: 306-692-8171
Email: catering@templegardens.sk.ca
and salesmanager@templegardens.sk.ca
www.templegardens.sk.ca

Meeting Room Capacity

HOME	MEETING ROOMS	Theatre	Classroom	Boardroom	U-Shape	Hollow Square	Rounds of Eight	Dinner w/Dance	Dimensions (Square Feet)
MEETING PACKAGES	Salon A and B	220	160	-	-	-	180	140	3,066
BREAKFAST BUFFET	Salon A	120	112	40	36	40	96	56	1,932
BUFFET BRUNCH	Salon B	70	80	36	32	36	56	-	1,134
BREAKFAST ENHANCEMENTS	Full Mezzanine	200	80	-	44	60	120	-	2,296
BREAK TIME	Mezzanine C	60	24	20	16	20	40	-	
LUNCH BUFFET	Mezzanine D	60	24	20	16	20	40	-	
RECEPTIONS	Mezzanine E	60	24	20	16	20	40	-	
PLATED DINNER	Mezzanine F	60	24	20	16	20	40	-	
DINNER BUFFETS	Mezzanine 3-Sections	-	-	-	-	-	120	-	1,764
LATE NIGHT SNACKS	Mezzanine 2-Sections	120	48	36	32	36	80	-	1,176
BEVERAGES	Boardroom	-	-	14	-	-	-	-	484
AUDIO-VISUAL	Skywalk Room	50	36	26	20	-	32-Social	-	814
OTHER INFORMATION	Annex in Skywalk Room								308
MEETING ROOMS	Please note: Maximum occupancy (as above) will decrease with the addition of audio-visual equipment, head table configuration, staging areas and stations for food and beverage service.								
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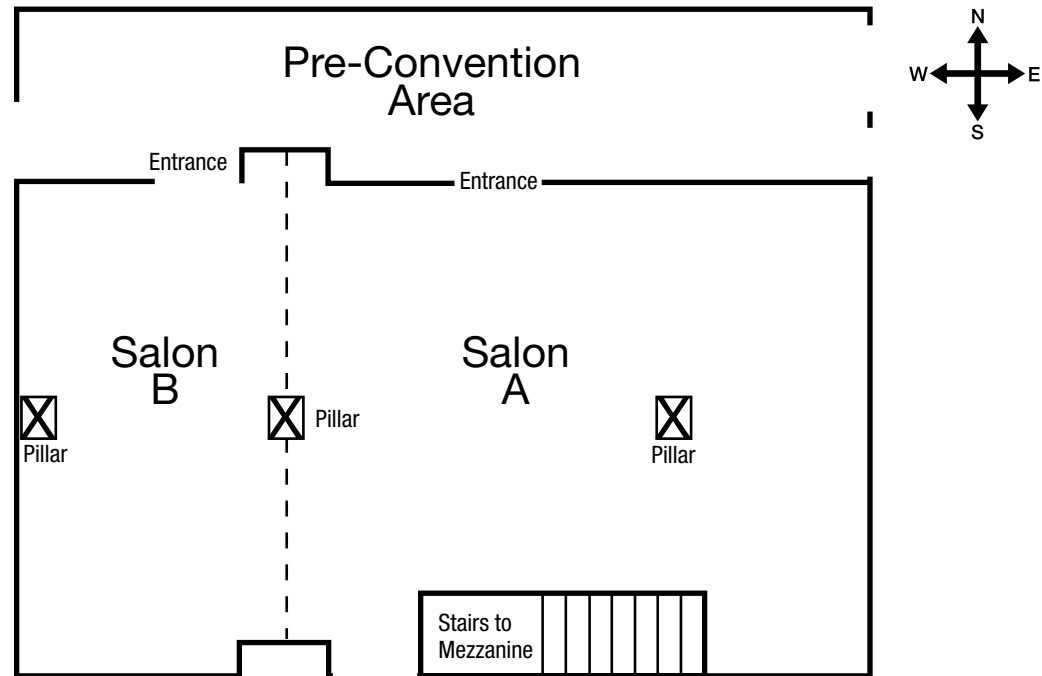
PRE-CONVENTION LOBBY SALONS A AND B

ROOM DIMENSIONS

- Salon A - 46' x 42'
- Salon B - 27' x 42'
- Overall - 73' x 42'

ROOM FEATURES

- Fluorescent lighting with dimmable pot lights
- Moveable wall panels that can divide areas into separate rooms
- Internet access
- Wireless high-speed



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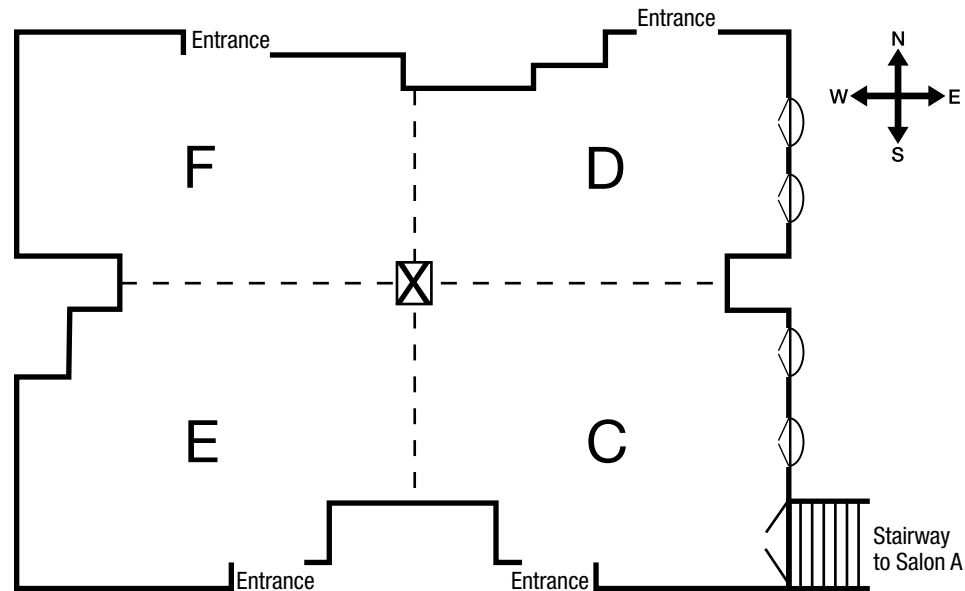
MEZZANINE (2ND FLOOR)

ROOM DIMENSIONS

- Each divided section approx. 28' x 21'
- Overall - 56' x 41'

ROOM FEATURES

- Moving wall panels that can divide mezzanine into one, two, three or four rooms
- Separate entrances to each room
- French doors that open to Salon A (in C and D)
- Each section has internet access and wireless high-speed
- Fluorescent lighting, dimmable pot lights, and wall scones
- Stairs that provide access to Salon A from Mezzanine C



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Meeting Rooms

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- MEETING PACKAGES
- BREAKFAST BUFFET
- BUFFET BRUNCH
- BREAKFAST ENHANCEMENTS
- BREAK TIME
- LUNCH BUFFET
- RECEPTIONS
- PLATED DINNER
- DINNER BUFFETS
- LATE NIGHT SNACKS
- BEVERAGES
- AUDIO-VISUAL
- OTHER INFORMATION
- MEETING ROOMS**
- CONTACT US

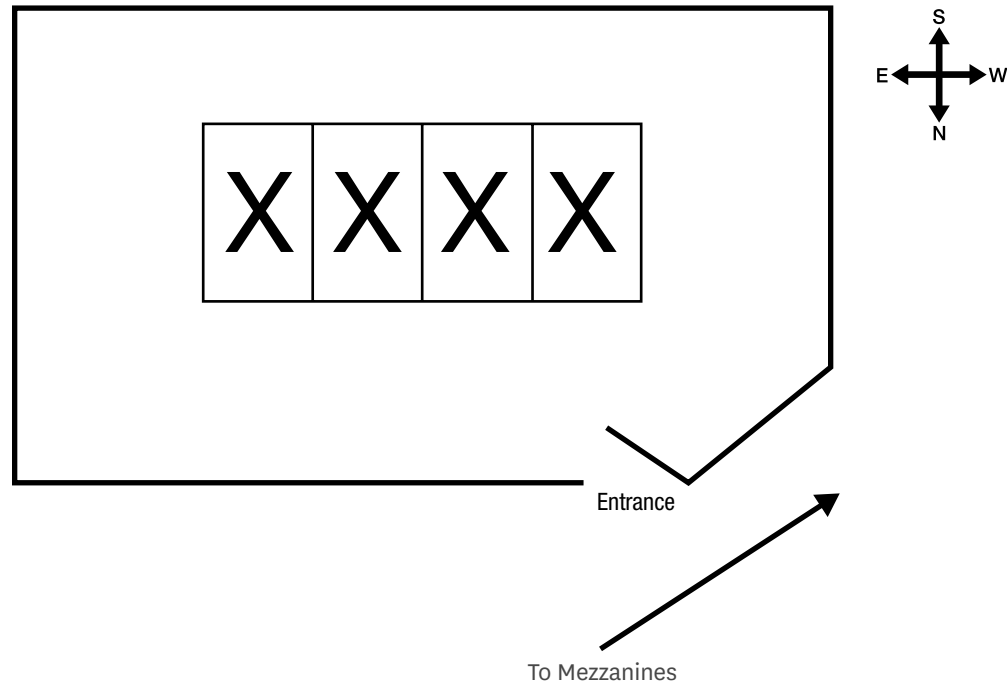
BOARDROOM

ROOM DIMENSIONS

• 22' x 22'

ROOM FEATURES

- Internet access
- Dimmable pot lights
- Wall-mounted screen
- Wireless high-speed



continued >

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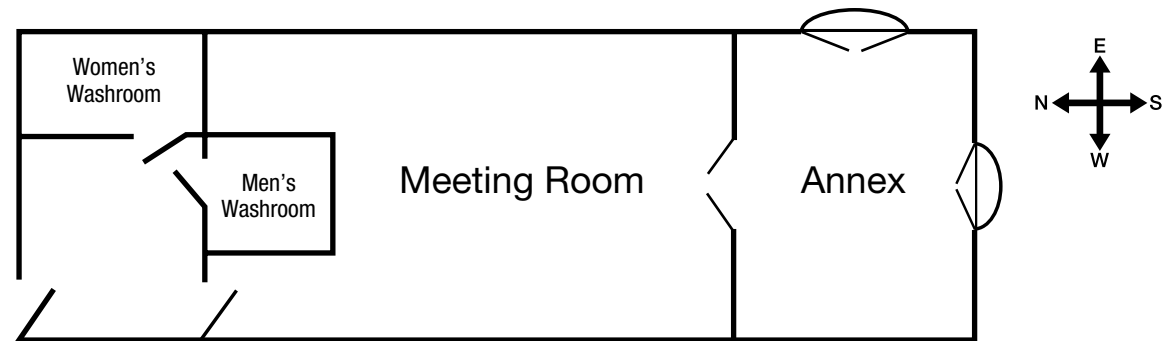
SKYWALK ROOM

ROOM DIMENSIONS

- Meeting Room – 37' x 22'
- Annex – 22' x 14'

ROOM FEATURES

- Internet access and wireless high-speed
- Wall-mounted screen
- Washrooms just outside of the room
- Bar, storage cupboards, fridge
- Room features excellent natural lighting
- French doors dividing meeting room from Annex
- On the Skywalk side of the hotel – 5th floor.



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Contact Us

HOME

MEETING PACKAGES

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LUNCH BUFFET

RECEPTIONS

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DINNER BUFFETS

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BEVERAGES

AUDIO-VISUAL

OTHER INFORMATION

MEETING ROOMS

CONTACT US

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