## **Rentals and Catering Packages**



Western Development Museum - Saskatoon



# CATERING PACKAGE

Enjoy your next function at the Western Development Museum - Saskatoon. We have a relaxing and unique venue with four meeting and event spaces for small and large groups. We have ample free parking and can be easily accessed off Circle Drive South.

With a variety of catering options for you to choose from and complimentary Wi-Fi we can meet your needs. We can customize any of our menus to suit your event. All of our banquets include an opportunity for your guests to travel back through time and tour through the Museum.

We look forward to making your event special.

#### **CONTACT:**

Jamie Hein Food Services Manager Ph: 306-931-1910 jhein@wdm.ca

or

Sherralyn Tanasychuk Sales Coordinator Ph: 306-931-1910 stanasychuk@wdm.ca



## BREAKFAST SELECTIONS

Continental \$9.95

#### Option A

- Savoury Bistro Pastries
- Croissants with Whipped Butter and Preserves
- Yogurt and Granola Topping
- Whole Fresh Fruit
- Chilled Juices
- Coffee and Tea

#### Option B \$9.95

- Fruit Danishes
- Muffins and Loaves
- Yogurt and Granola Topping
- Whole Fresh Fruit
- Chilled Juices
- Coffee and Tea

#### Sunrise Buffet \$13.95

Chilled Fruit Juices

Assorted Muffins and Danishes

Scrambled Eggs

Pancakes or French Toast with Butter and Syrup

Crisp Bacon

Choice of Sausage or Ham

Hashbrowns

Coffee & Tea

#### **Boomtown Brunch** \$17.95

Chilled Fruit Juices

Coffee and Tea

Assorted Muffins and Danishes

Scrambled Eggs

Pancakes or French Toast with Butter and Syrup

Roast Turkey or Carved Ham

Hashbrowns

**Domestic Cheese Tray** 

Potato Salad

Bacon or Sausage

**Dainties and Squares** 

Fresh Fruit (optional \$2.50 extra per person)



## SNACKS & BEVERAGES

#### **Bakery & Snacks**

Cookies (Large)*	\$15/dozen
Muffins (Large)	\$18/dozen
Danish Pastries	\$20/dozen
Dainties & Squares	\$18/dozen
Cinnamon Buns (Large)*	\$2.75 each
Loaves (12 Slices per loaf)*	\$18 each
Granola Bars	\$1.75 each
Yogurt	\$2.25 each
Yogurt and Granola	\$3 each
Whole Fruit	\$1.25 each
Sliced Seasonal Fruit	\$3.95/person
Fresh Vegetables & Dip	\$3.95/person
Domestic Cheese	
With Crackers and Pickles	\$3.95/person
International Cheese	
With Crackers and Pickles	\$5.95/person
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#### **Beverages**

Fresh Brewed Coffee	\$2/cup
100 cups	\$150
50 cups	\$80
Assorted Teas	\$2/cup
Bottled Juice	\$2 each
Tetrapack Juice	\$1 each
Soft Drinks	\$2 each
Bottled Water	\$2 each
Hot Chocolate or Cider	\$2/cup
Juice, Lemonade or Iced Tea	
By the Pitcher	\$15/pitcher
Non Alcoholic Fruit Punch	\$25/gallon

All prices are per person unless otherwise stated and subject to change without notice. A room charge may apply.

15% gratuity applied to the food and beverage portion of the final invoice.



## ALL DAY MEETING PACKAGE - Minimum 50 people

\$42.50 per person

#### Breakfast - choose one option

#### A)

- Savory Bistro Pastries
- Croissants with Whipped Butter
- · Yogurt and Granola Topping
- Whole fresh fruit
- Chilled Juices
- Coffee and Tea
- Fruit Danishes

#### B)

- Muffins and Cinnamon Rolls
- Yogurt and Granola Topping
- Whole Fresh Fruit
- Chilled Juices
- Coffee and Tea

#### **Morning Break**

#### A)

- Assortment of homemade loaves
- Butter and Jams
- Chilled Juices
- Coffee and Tea

#### B)

- Sliced Fruit and Dip
- Chilled Juices
- Coffee and Tea

#### Lunch - choose one option

- Threshermen's Treat
- Trekker's Favourite
- The Railroader

#### Afternoon Break - choose one option

#### A)

- Fresh Baked Jumbo Cookies (based on one per person)
- Pretzels and Chips
- Assorted Soft Drinks
- Coffee and Tea

#### B)

- Assorted Nuts
- Selection of Candies
- Assorted Soft Drinks
- Coffee and Tea

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### LUNCH BUFFETS

#### **Threshermen's Treat**

\$12.50

Homemade Soups of the Day Assorted Sandwiches & Wraps Assorted Pickles & Cheese Tray Assorted Pie Slices Coffee and Tea Salad (Optional at \$1.50 per person)

#### Railroader \$13.50

Caesar Salad
Baked Meat Lasagna
Garlic Toast
Coffee and Tea
Assorted Dainties



#### Trekker's Favorite

\$13.50

Tossed Salad with Assorted Dressings Ol' Fashioned Chili or Beef Stew Assorted Buns with Butter Coffee and Tea Assorted Dainties

#### **Ukrainian Plate**

\$14.75

Potato & Cheddar Perogies
Cabbage Rolls
Farmers Sausage
Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed
Coffee and Tea
Dainties



## LUNCH **BUFFETS**

#### Soup and Sandwich Bar

Homemade Soups of the Day Assorted Buns with Butter Mustard and Mayonnaise Shaved Ham and Turkey Corned Beef and Roast Beef Egg Salad and Tuna Salad Sliced Cheese Tomato. Cucumber & Lettuce

Assorted Pie Slices or Cheesecake

Potato Salad

Pickles & Olives

Coffee and Tea

Coleslaw



#### Luncheon Buffet

\$16.95

\$16.95

**Tossed Salad with Assorted Dressings** Coleslaw or Greek Salad Vegetable Tray and Dip Mashed, Oven Roast or Creamy Dill Potatoes Hot Vegetable - Carrots, Peas, Corn, Beans or Mixed Coffee and Tea Assorted Pie Slices, Cheesecake or Dainties

#### One Hot Entrée Selection

Carved Roast Beef, Turkey or Ham Southern Baked Chicken Pork Tenderloin Meatballs (Sweet & Sour or BBQ) Hearty Beef or Bison Stew

Each Additional Entrée is \$3/person



## LUNCHEON ENTREES

Homesteader \$14.25

Daily Soup or Tossed Salad

Choice of: Chicken Breast, Roast Beef or Ham Mashed, Oven Roast or Creamy Dill Potatoes

Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed

Assorted Buns Coffee and Tea

Pie Slices or Trays of Dainties

Ol'Tyme Favorite \$14.25

Beet Borscht
Farmers Sausage and Perogies
Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed

Assorted Buns Coffee and Tea

Pie Slices or Trays of Dainties



**Granny's Special** 

\$14.25

Daily Soup or Tossed Salad

Pork Cutlets with Mushroom Sauce or Smoked Picnic Ham

Mashed, Oven Roast or Creamy Dill Potatoes

Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed

Assorted Buns Coffee and Tea

Pie Slices or Trays of Dainties

**Boomtowner** 

\$13.25

Soup of the Day Potato Salad

Potato Salad

Fresh Vegetable

**Domestic Cheese** 

Rolled Ham Slices

**Assorted Buns** 

Coffee and Tea

**Dainties** 



## DINNER BUFFET

**Boomtown Buffet** 

\$27.95 (\$2 per person for an additional entrée)

**Tossed Salad** 

Four Additional Salads\*\*

Pickles & Olives

Mashed, Oven Roast or Creamy Dill Potatoes

Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed

Assorted Buns Coffee and Tea

Desserts\*\*

#### Entrée Choices:

Roast Turkey With Stuffing and Cranberries

Carved Roast Beef

BBQ or Southern Baked Chicken

Honey Mustard Ham

Cabbage Rolls and Perogies

Meatballs (Sweet & Sour or BBQ)

Farmer's Sausage

#### **Prairie Chuckwagon Cooker**

Corn on the Cob

Oven Roast Potatoes

**Baked Beans** 

Creamy Garden Coleslaw

Marinated Vegetable Salad

**Tossed Salad with Assorted Dressings** 

Coffee and Tea

Desserts\*\*

#### Entrée Choices:

Quarter Pound Burger	\$19.75/person
8oz Chicken Breast	\$23.95/person
8 oz Sirloin Steak	\$25.95/person
Roast Beef	\$23.95/person
8 oz Rib-Eye Steak	\$25.95/person
Bison Roast	Market Value
Steelhead Trout	Market Value

<sup>\*\*</sup>Inquire about our selection of salads and desserts





## DINNER ENTREES

**Family Style** 

\$24.95

Choice of Salad

Mashed, Oven Roast or Creamy Dill Potatoes

Hot Vegetable: Corn, Peas, Beans, Carrots or Mixed

Assorted Buns Coffee and Tea

Dessert\*\*

#### Entrée Choices:

Roast Turkey with Stuffing and Cranberries Carved Roast Beef BBQ or Southern Baked Chicken

#### **Dinner Entree**

Soup or Salad to Start
Oven Roast, Mashed or Creamy Dill Potatoes
Hot Vegetable
Assorted Buns
Coffee and Tea
Dessert\*\*

#### Entrée Choices:

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Chicken Cordon Bleu	\$24.95/person
Roast Turkey with Dressing	\$23.95/person
Roast Beef with Yorkshire Pudding	\$23.95/person
8 oz Prime Rib with Yorkshire Pudding	\$34.95/person
8 oz Baked Salmon in Puff Pastry with Dill	\$25.95/person
Honey Thyme Pork Roast	\$24.95/person
Farmers Sausage, Cabbage Rolls &	\$23.95/person
Perogies	
Chicken Breast (choice of Stuffing)	\$24.95/person





<sup>\*\*</sup>Inquire about our selection of desserts

## LATE EVENING OPTIONS

Late Lunch \$9.50

Assorted Cold Cuts
Assorted Buns & Butter
Pickles & Cheese
Vegetables & Dip
Coffee and Tea
Salad Option \$1.50/person

Up-Scale Late Lunch \$15.95

Carved Roast Beef or Ham Assorted Buns & Butter Pasta Salad Potato Salad Coleslaw Vegetables & Dip Pickles & Olives Coffee and Tea



Beef on a Bun \$15.95

Carved Roast Beef Assorted Buns & Butter Three Salads Vegetables & Dip Coffee and Tea Dainties and Squares

Nacho Bar \$8.95

Ground Beef or Chicken Cheese Assorted Peppers Salsa Sour Cream Assorted Nacho Chips



### SALAD SELECTIONS

- Creamy Pasta
- Jelly
- Potato
- Marinated Vegetable
- Creamy Cucumber
- Tomato Feta
- Broccoli (mushrooms, cheese, bacon bits)
- Three Bean
- · Creamy Garden Coleslaw
- Oriental Coleslaw
- Authentic Greek (no lettuce)
- Caesar





## DESSERT SELECTIONS

- Crisps (apple, saskatoon berry, bumbleberry)
- Cheesecakes with assorted toppings (saskatoon berry, cherry, chocolate, strawberry)
- Assorted Pies (Saskatoon berry, apple cinnamon, pumpkin, lemon meringue, pecan)
- Assorted Saskatoon Berry Desserts (crisps, cheesecakes, pies, trifle)
- Assorted Dainties and Squares
- Trifles (chocolate, cherry, Saskatoon berry)
- Baked Apple in Puff Pastry, served with caramel sauce (Served Meal Only)
- Brownie served warm with Vanilla ice cream & Chocolate Sauce (Served Meal Only)
- Black Forest Cake
- Grandmas Chocolate Cake
- · Carrot Cake with cream cheese icing
- Strawberry shortcake (seasonal)





### **COCKTAIL RECEPTION PLATTERS & STATIONS**

#### **Reception Platters**

Assorted Sliced Sausage and Domestic Cheese Chips & Nuts Platter \$3/person Assorted Chips, Pretzels, Nuts and Dips served with Crackers/Pickles Soft Pretzel Platter \$3.95/person Fruit Platter \$4.95/person Hot Soft Pretzels served with assortment of Dips Seasonal Sliced Fresh Fruit with Yogurt Dip Vegetable Platter \$3.95/person **Sweets** \$3.50/person Selection of Dainties and Small Bites Fresh Sliced Vegetables served with Dip

**Dips Platter** \$3.95/person

Spinach Dip and Hummus served with

Baguettte/Crackers

Cheese Platter

Domestic Cheese served with Crackers/Pickles

Deluxe Cheese Platter \$5.95/person

International & Domestic Cheese served with

Crackers/Pickles

Reception Stations (minimum 50 people)

Carved Roast Beef \$6.50/person

\$5.95/person

Canadian carved roast beef, fresh assorted buns

and condiments

Meat and Cheese Platter

Perogies and Cabbage Rolls \$6.95/person

Potato cottage cheese, sauerkraut and Saskatoon berry perogies, rice and beef cabbage rolls and condiments

All prices are per person unless otherwise stated and subject to change without notice. All prices include a visit to the Museum. A room charge may apply. 15% gratuity applied to the food and beverage portion of the final invoice.

\$3.95/person



## HORS D'OEUVRE SELECTIONS

#### Hot

Spanakopita	\$18/dozen
Bacon Wrapped Scallops	\$19/dozen
Sea Salt & Pepper Ribs	\$19/dozen
Sweet 'n Sour Meatballs	\$18/dozen
Coconut Shrimp	\$19/dozen
Vegetable Spring Rolls	\$18/dozen
Pork Pot Stickers	\$18/dozen
Crab Stuff Tulips in a Phyllo Pastry	\$18/dozen
Mini Beef Wellington	\$19/dozen
Shrimp & Vegetable Purse	\$19/dozen
Stuffed Mushroom Caps	\$18/dozen



#### Cold

Smoked Salmon with Dill Cream on a Crostini	\$18/dozen
Bocconcini, Basil and Tomato Skewer	\$18/dozen
Traditional Devilled Eggs	\$15/dozen
Bruschetta on Toasted Baguette	\$17/dozen
Cranberry and Feta Pinwheel	\$18/dozen
Ham, Asparagus and Cream Cheese	\$18/dozen
Pinwheel	

Please inquire about other options.



### BAR SERVICE

#### Cash Bar

- Standard bar brand products
- Individual guests purchase drinks from the Museum bar
- If total liquor sales exceed \$300, the Bartender is provided at no charge
- Bartender \$20/hour and Ticket Seller \$15/hour (minimum 3 hour charge)

#### **Host Bar**

- The convenor or host is invoice for all drinks consumed
- If total liquor sales exceed \$300, the bartender is provided at no charge.
- Bartender \$20/hour and Ticket Seller \$15/hour (minimum 3 hour charge)

Liquor (30ml)	\$6 each	Liquor (30ml)	\$6 each
House Wine by the glass	\$6 each	House Wine by the glass	\$6 each
Beer (Domestic)	\$6 each	Beer (Domestic)	\$6 each
House Wine by the Bottle (750ml)	\$30 each	House Wine by the Bottle (750ml)	\$30 each
Soft Drinks and Juice by the Glass	\$2 each	Soft Drinks and Juice by the Glass	\$2 each
*Food service must be availa	ble for bar service	Bottled Water	\$2 each



## AUDIO VISUAL

Cordless Lapel Microphone \$30/day

32" TV & DVD \$30/day

Flipchart & Pens \$10/day

LCD Projector \$100/day

8 ' Screen \$25/day

10 ' Screen \$25/day

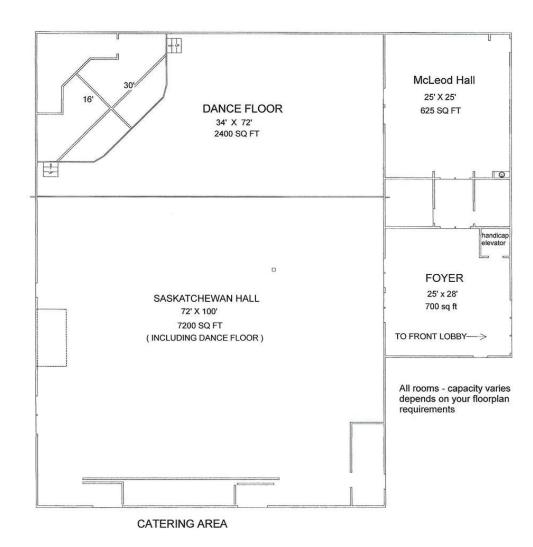
Piano \$20/day



A podium and wireless microphone are included at no charge.



## FLOOR PLANS





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