



**WORLD TRADE CENTER™**  
**SASKATOON**  
Trade & Convention Center

at *Prairie*land  
*P*ark

# BANQUET MENU



2020



## *Guidelines*



### *Food*

1) Due to city and provincial health regulations, Prairieland Park does not allow any outside food to be brought in, with the exception of wedding cakes. For the same reason, food provided by Prairieland Park is not allowed off-premises.

2) The menus are suggestions and may be altered in consultation with our Food & Beverage Manager. We are ready to create menus designed specifically for your function upon request. Please advise if there are dietary requests for your event - we are pleased to assist (ex. celiac, halal, msg, vegetarian or vegan).

3) Menus may be sampled upon request. The sampling prices will be equal to the full menu price per person plus additional service charges and applicable taxes – minimum charge \$250.00.

4) All prices are subject to the applicable service charges, gratuity - 15%, GST - 5% and PST - 6%.

### *Liquor*

5) A restocking charge will apply to special order product.

6) All alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

7) Tolerance period for bar service will be one half hour prior to doors closing.

8) The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the Prairieland Park Food & Beverage department (includes all beer, spirits and wine). No additional corkage charges will apply. We reserve the right to refuse service to anyone who appears intoxicated. Function host is responsible for their guests and are encouraged to arrange appropriate safe rides home.

### *Guarantee*

9) A preliminary estimate of attendance is required when the menu is selected. A guarantee of the number of guests attending must be provided to Prairieland Park three working days prior to the function. The greater of the guarantee or attendees will be charged to the client.

### *Labour*

10) Catering services delayed by the client will result in a labor charge of \$150.00 each additional 15 minutes, after the first half hour.

11) Butler service on hors d'oeuvres or poured wine will be an additional \$1.50/person, 5% GST and 6% PST above menu price.

12) To ensure quality of service, please allow a 15 minute clearing time immediately following the meal, prior to beginning of the program.



## Coffee Time

### *Beverages*

#### *Coffee and Tea*

Per Person	\$2.49
1/2 Urn, 50 cups	\$99.99
Full Urn, 100 cups	\$199.99
Decaffeinated Coffee	\$2.49
Herbal Tea, Assorted Flavors (per sachet)	\$3.49

#### *Fruit Juice*

Individual Tetra Pack, 200 ml	\$2.99
Individual, 355 ml, Minute Maid	\$3.99
Per Pitcher, 60 oz. Apple   Orange   Cranberry	\$17.99

#### *Prairieland Spritzer*

20 litre (100 Glasses)	\$42.99
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#### *Milk*

Individual, White/Chocolate, 473 ml	\$3.99
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#### *Soft Drinks*

Coca-Cola, 355 mL Can	\$2.99
Coca-Cola, 500 mL Bottle	\$3.99

#### *Water*

Dasani Water, 591 ml Bottle	\$3.49
Water Service, 20 litre Water service includes cooler	\$39.99
Additional Jugs	\$14.99

### *Coffee Time Snacks*

Donuts (per dozen)	\$19.99
Muffins (each) Chocolate Chip   Saskatoon Berry   Carrot   Bran	\$1.99
Jumbo Cookies (each) Chocolate Chip   Oatmeal Raisin   Double Chocolate   White Chocolate	\$1.99
Rice Krispie Cake, Puffed Wheat	\$1.99
Small Danishes (2 per person)	\$3.49
Small Croissants (2 per person)	\$3.49
Bagels, with cream cheese (each)	\$3.99
Squares (per person) Nanaimo   Butter Tart   Brownie   Carrot Cake	\$3.99
Large Cinnamon Buns (each)	\$4.49
Loaves (10 slice per) Banana   Carrot   Cranberry Orange	\$19.99
Seasonal Fruit Tray - sliced (per person)	\$5.99
Seasonal Fresh Fruit - whole (1 per person)	\$1.49
Yogurt (each)	\$2.99
Variety of Cereal Bars (each) Strawberry   Blueberry   Apple   Mixed Fruit	\$2.49





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## Breakfast Buffets

**All breakfasts include assorted fruit juices, coffee and tea.**

### *Light Breakfast*

*\$9.99*

Selection of freshly baked muffins, small croissants & pastries and assorted preserves.

### *Healthy Choice*

*\$11.99*

Assorted yogurt, freshly baked muffins and fresh melon platter.

### *Cereal Continental*

*\$11.99*

Assorted cereal, fresh melon platter, freshly baked muffins, small croissants & pastries and assorted preserves.

### *Breakfast Wraps*

*\$14.99*

Denver style wraps accompanied by hash brown potatoes, danishes and a fresh melon platter.

### *Breakfast Meeting*

*\$13.99*

Fresh melon platter and waffles

Choice of one: Bacon | Ham | Sausage

Or choice of two:

+ \$3.99

### *Prairieland Breakfast Buffet*

*\$17.99*

Selection of freshly baked muffins, small croissants & pastries, assorted preserves, scrambled eggs and hash brown potatoes

Choice of one: Bacon | Ham | Sausage

Or choice of two:

+ \$3.99

### *Classic Eggs Benedict*

*\$17.99*

An english muffin topped with back bacon, poached eggs and hollandaise sauce.

Served with hash brown potatoes.

ADD SLICED SEASONAL FRUIT  
TO ANY BREAKFAST MENU

\$4.99/PERSON





## Lunch Time Buffets

All lunches include coffee, tea & water pitchers, three salads and one dessert.

- |   |   |
|---|---|
| <i>Signature Beef on a Bun</i> \$21.99<br>Sliced hot BBQ roast beef served with kaiser buns, oven roasted potatoes, a mild Horseradish and a selection of condiments<br><i>Substitute one salad for baked beans</i> | <i>Pulled Pork</i> \$21.99<br>Seasoned pulled pork served with kaiser buns, coleslaw, oven roasted potatoes and condiments.<br><i>One salad may be substituted for baked beans</i>  |
| <i>Pasta</i> \$21.99<br>Charbroiled chicken breast with penne pasta tossed in garlic butter with alfredo and primavera sauce. Served with Chef's selection of hot vegetables and toasted garlic baguettes.          | <i>Lasagna</i> \$21.99<br>Layers of pasta filled with our homemade meat sauce served with Chef's selection of hot vegetable and toasted garlic baguettes<br><i>Choice of one: Meat   Vegetarian</i>   |
| <i>Stir Fry</i> \$21.99<br>Flavored fresh vegetables served with<br><i>Choice of one:</i><br>Beef   Chicken   Shrimp   Pork   Vegetable<br><i>Choice of one: Rice   Noodles</i>                                     | <i>Charbroiled Chicken Breast</i> \$21.99<br>Served with Chef's selection of hot vegetables and a bread basket.<br><i>Choice of one sauce:</i><br>Plain   Mushroom Demi-glaze   BBQ   Greek<br><i>Choice of one starch:</i><br>Oven Roast   Mashed   Rice Pilaf   Lemon Roast |
| <i>Southern Fried Chicken</i> \$21.99<br>A unique blend of herbs & spices to remind you of the Old South. Served with biscuits & gravy, buttered mashed potatoes, BBQ baked beans, potato salad and coleslaw.       | <i>Chicken or Pork Souvlaki</i> \$21.99<br>Marinated chicken or pork served with a torpedo bun, tzatziki sauce, rice pilaf and Chef's selection of hot vegetables.  |

### *Salads* All dressings are gluten free

Choice of three: Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusili Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

### *Desserts*

Choice of one: Carrot Cake | Triple Chocolate Fudge | Orang Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted Squares



## *Sandwich Time*

**Includes choice of three salads, coffee, tea, water & one dessert.**

### *Build Your Own Sandwich*      \$20.49

Selection of fresh sliced beef, ham, turkey, egg salad and salmon salad accompanied by tomatoes, cucumbers, lettuce, onions, assorted cheeses and a pickle platter.

Choice of one: Croissants | Torpedo Buns  
Add homemade soup      + 3.99

### *Assorted Sandwiches*      \$17.99

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad and vegetarian

Choice of one:  
Croissants | Wraps | Specialty Bread  
Add homemade soup      + 3.99

### *Salads* All dressings are gluten free

Choice of three: Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusili Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

### *Soup & Sandwich*      \$15.99

*(does not include salads)*

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad and vegetarian served with Chef's selection of homemade soup

Choice of one:  
Croissants | Wraps | Specialty Bread

### *Desserts*

Choice of one: Carrot Cake | Triple Chocolate Fudge | Orang Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted Squares





## *Evening Dinner Buffets*

**Single Entrée: \$33.99 | Two Entrées: \$35.99 | Three Entrées: \$37.99**

**All entrées served with choice of one starch, Chef's choice of vegetables, five salads, dinner rolls, one dessert, coffee, tea and water pitcher service.**

### *Crusted Roast Beef Dinner*

Prepared with our signature blend of spices complimented with homemade pan gravy and a mild horseradish.

### *Pork Cutlets*

Tender braised cutlets of pork served with brown gravy or a mild Spanish sauce.

### *Seasoned Braised Meatballs*

Savory meatballs served in your choice of sauce.

*Choice of one: Mushroom Demi-glaze | Sweet & Sour Sauce | Cajun*

### *Perogies & Cabbage Rolls*

Perogies topped with butter and onions served with cabbage rolls.

*Choice of one sauce (Perogies):  
Sour Cream | Mushroom Dill Sauce*

*Choice of filling (Cabbage Rolls):  
Rice & Ground Beef | Plain Rice*

### *Roasted Leg of Ham*

Roasted in our sensational honey mustard glaze.

### *Turkey Dinner*

Roasted white & dark meat served with homemade dressing, pan gravy and cranberry sauce.

### *Roasted Pork Loin*

A delicious option served with your choice of stuffing.

*Choice of one: Saskatoon Berry | Traditional | Saskatchewan Sour Cherry*

### *Charbroiled Chicken Breast*

Tender and juicy chicken served with your choice of flavoring.

*Choice of one: Mushroom Demi-glaze | Bell Pepper & Monterey Jack Velouté | BBQ | Greek & Feta Marinade*

### *Baby Back Ribs*

Charbroiled pork ribs served with your choice of flavoring.

*Choice of one: Honey Garlic | BBQ | Greek Seasoning*



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## *Evening Dinner Buffets Continued...*

### **Salads** All dressings are gluten free

Choose five:

Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusili Pasta | Broccoli | Cucumber  
Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

### **Starch**

Choose one:

Creamy Mashed (garlic or plain) | Oven Roasted (Greek or Plain) | Scalloped Potatoes | Rice Pilaf | Brown  
Rice | Baked Potato

### **Desserts**

Choose one:

Carrot Cake | Triple Chocolate Fudge | Orang Citrus | Pecan Streusel | Maple Chocolate Mania | Assorted

## *Enhance Your Dinner Buffet + \$4.99*

Choice of four:

"14Kt" Carrot Cake | Caramel Apple Cheesecake | Turtle Cheesecake | Cookies & Cream Cake | Fruit  
Pies | Saskatoon Berry Cobbler | Sour Cherry Cobbler | French Vanilla Cheesecake with Saskatoon Berry  
or Sour Cherry Fruit Toppings | Lemon Meringue Pie | Chocolate Edge Torte | Raspberry Greek Yogurt  
Cheesecake

*Cobblers come with whipped cream*

*Add ice cream + \$0.99*







## Evening Plate Service

Plate service includes starter (soup, garden salad or Chef's creation), Chef's choice of seasonal vegetable, starch, entrée, dessert, dinner rolls, coffee/tea/water pitcher service.

<i>Beef Tenderloin</i>	<i>\$ Market Price</i>	<i>Leg of Ham</i>	<i>\$34.99</i>
Spiced and roasted to perfection topped with a mushroom demi-glaze.		Roasted in our sensational honey mustard glaze then sided with a herb dijon mustard.	
<i>Signature Sez. Prime Rib</i>	<i>\$41.99</i>	<i>Chicken Cordon Bleu</i>	<i>\$36.99</i>
Slow roasted with our special blend of spices then topped with a mild horseradish au jus.		8 oz. boneless chicken breasts filled with Swiss cheese, black forest ham, drizzled with a parmesan dijon sauce.	
10 oz. cut of Beef:	\$44.99		
<i>New York Strip</i>	<i>\$43.99</i>	<i>Pepper Jack Stuffed Chicken</i>	<i>\$36.99</i>
10 oz. Canada AAA strip steak seasoned and charbroiled		8 oz. boneless chicken breast stuffed with bell peppers, monterey jack cheese and topped with a pepper jack velouté.	
Add fresh mushrooms	+ \$3.99		
Add butter herbed shrimp	+ \$4.99		
<i>Pork Loin</i>	<i>\$34.99</i>	<i>Turkey</i>	<i>\$34.99</i>
Seasoned oven roasted loin topped with a warm apple sauce served with your choice of stuffing.		Roasted white & dark meat served with homemade dressing, homemade pan gravy and cranberry sauce.	
Choice of one: Saskatoon Berry   Traditional   Saskatchewan Sour Cherry		<i>Chicken Kiev</i>	<i>\$36.99</i>
		8 oz. boneless chicken breast filled with a blend of herbs and drizzled with a creamy lemon grass herb sauce.	

### *Starch*

Choice of one: Creamy Mashed (Garlic or Plain) | Oven Roasted (Plain or Greek) | Baked Potato | Scalloped | Rice Pilaf | Brown Rice

### *Desserts*

Choice of one: "14Kt" Carrot Cake | Caramel Apple Cheesecake | Turtle Cheesecake | French Vanilla Cheesecake with Saskatoon Berry or Sour Cherry Fruit Toppings | Raspberry Greek Yogurt Cheesecake | Chocolate Edge Torte | Lemon Meringue Pie



## Reception Selections - Per Person

*Pickle Tray* \$4.99

Sliced dill pickles, pickled onion and stuffed olives.

*Garden Fresh Vegetable Tray* \$5.99

Served with a creamy dill dip.

*Croissant or Wrap Tray* \$8.99

Variety of croissants or wraps (meat and vegetarian) and pickle platter.

*Barbecued Roast Beef on a Bun or Pulled Pork* \$12.49

Sliced BBQ beef or pulled pork served with kaiser buns, condiments and a pickle platter  
Add potato salad + \$3.99

*Dessert Buffet with Coffee & Tea* \$9.99

(Specialty desserts available upon request)

Choice of four:

"14K1" Carrot Cake | Caramel Apple Cheesecake  
| Turtle Cheesecake | French Vanilla Cheesecake  
with Fruit Toppings | Raspberry Greek Yogurt  
Cheesecake | Lemon Meringue Pie | Chocolate  
Edge Torte

*Prairieland Signature Desserts* \$6.99

Sour Cherry or Saskatoon Berry Cobbler served with whipped topping  
Add ice cream + \$0.99

*Fruit Tray* \$5.99

Fresh seasonal fruit.

*Domestic Cheese & Cracker Tray* \$6.99

A variety of cheese and crackers.

*Assorted Cold Meat Platter* \$12.49

Fresh sliced roast beef, ham and turkey served with dinner rolls, assorted condiments and a pickle platter  
Add potato salad + \$3.99

*Party Snack Tray* \$6.99

Nacho chips, a variety of potato chips, pretzels, salsa and dip

*Chocolate Fountain* \$12.99

Flowing dark chocolate with seasonal fruit and marshmallows. Includes coffee and tea.



*Prairieland Spritzer*

20 LITRES

\$42.99



## *Hors D'oeuvres Selection*

**Butler Style Hors D'oeuvres are \$1.50/Person. All of the below priced are per dozen.**

### *Hot*

Pickarel with Orange Aioli Sauce	\$Market Price
Vegetable Spring Roll with Plum Sauce	\$22.99
Breaded Boneless Pork Ribs	\$24.99
Chicken Pot Stickers with Plum Sauce	\$24.99
Mini-Samosa with Tamarind Chutney	\$26.99
Mini Bacon Wrapped Filet Mignons	\$27.99
Spanakopita with Tzatziki Sauce	\$23.99
Chicken or Beef Satays	\$26.99
Chicken Tenders with Plum Sauce	\$26.99
Bacon Wrapped Scallops	\$27.99
Sundried Tomato Polenta	\$22.99
Mini-Sliders	\$27.99
<i>Choice of: BBQ Beef   Pulled Pork   Beef Patty   Vegetarian Patty</i>	
Stuffed Mushrooms	\$23.99
<i>Choice of: Crab &amp; Cream Cheese   Sundried Tomato &amp; Cream Cheese</i>	
Mini-Meatballs	\$26.99
<i>Choice of: BBQ   Cajun   Sweet &amp; Sour   Sweet Chili Garlic</i>	
Chicken Wings	\$26.99
<i>Choice of: Buffalo   Sweet Chili Garlic   BBQ</i>	

### *Cold*

Deviled Ham Cheese Ball with Assorted Crackers	\$26.99
Mexican Tortilla Pinwheels	\$22.99
<i>Choice of: Chicken   Shrimp   Plain</i>	
Nachos with Salsa Bean Dip	\$22.99
Deviled Eggs	\$19.99
<i>Choice of: Traditional   Curry   Mexican</i>	
Smoked Salmon Bagel Bite with Cream Cheese and a Caper	\$26.99
Shrimp Platter with Cocktail Sauce	\$26.99
Bruschetta	\$24.99
Domestic Cheese & Cracker Tray	\$24.99
Ukrainian Ham Garlic Sausage with Dijon Mustard Aioli	\$26.99
Hummus with Crackers	\$20.99
Artichoke Spinach Dip with Crackers	\$24.99





# Beverage & Bar Service

## *Non-Alcohol Beverages*

All prices are subject to 15% Gratuity, 5% GST and 6% PST

### *Hot Beverages*

Coffee or Tea (per person)	\$2.49
½ Urn, 50 cups	\$99.99
Full Urn, 100 cups	\$199.99
Decaffeinated (per person)	\$2.49
Herbal Tea, Assorted Flavors (per sachet)	\$3.99
Hot Chocolate (per sachet)	\$3.99

### *Soft Drinks*

Coca-Cola, 355 mL Can	\$2.99
Coca-Cola, 500 mL Bottle	\$3.99

### *Water*

Dasini Water, 591 ml Bottle	\$3.49
Water Service, 20 litre	\$39.99
<i>Water service includes cooler</i>	
Additional Jugs	\$14.99

### *Fruit Juices*

Individual, 355 ml, Minute Maid	\$3.99
Individual Tetra Pack, 200 ml	\$2.99
Juice (60 oz Pitcher)	\$17.99
<i>Apple   Orange   Cranberry Juice</i>	

### *Prairieland Spritzer*

20 litre (100 Glasses)	\$42.99
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## *Bar Service*

All alcohol consumed on premises must be supplied by Prairieland Park Food & Beverage Department. All alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

### *Liquor*

Canadian Club | Alberta Vodka | Bacardi Rum |  
Johnny Walker Red | Beefeater Gin

\$6.75

### *Beer*

Canadian | Coors Light | Coors Banquet | Pilsner

\$6.75

### *Premium Brand Liquor*

\$7.25

*House Wine - Jackson-Triggs* \$6.75



## Wine Selections

**Poured wine service is \$1.50/person. Other Wines available upon request.  
A restocking charge may apply to special order product.  
5% GST & 10% LCT will apply to all wine.**

### *Red Wines*

#### *House Wine - Jackson-Triggs*

Proprietors' Selection Merlot	\$22
Proprietors' Selection Malbec	\$22

#### *Australia*

Wolf Blass Yellow Label Shiraz	\$41
Wolf Blass Yellow Label Cabernet Sauvignon	\$42

#### *Canada*

Sumac Ridge Cabernet Merlot VQA	\$33
Vintage Ink Rebel Red VQA	\$36

#### *California*

Woodbridge by Robert Mondavi Merlot	\$29
Woodbridge by Robert Mondavi Cabernet Sauvignon	\$29

#### *New Zealand*

Kim Crawford Pinot Noir	\$45
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### *White Wines*

#### *House Wine - Jackson-Triggs*

Proprietors' Selection Chardonnay	\$22
Proprietors' Selection Pinot Grigio	\$22

#### *Australia*

Lindemans Bin 65 Chardonnay	\$26
Wolf Blass Yellow Label Pinot Grigio	\$40

#### *Canada*

Inniskillin Okanagan Riesling VQA	\$30
Sumac Ridge Gewürztraminer VQA	\$32

#### *California*

Woodbridge by Robert Mondavi White Zinfandel	\$26
Woodbridge by Robert Mondavi Sauvignon Blanc	\$26

#### *New Zealand*

Kim Crawford Sauvignon Blanc	\$35
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#### *Sparkling*

Bodacious Bubbles	\$30
Ruffino Prosecco: Italian Dry	\$38