

Catering Package



Welcome to the Saskatoon Inn & Conference Centre!

It is a pleasure to host your group here at one of Saskatoon's most iconic hotels. From our lush, tropical Courtyard to our wide variety of meeting and event spaces, we can customize any event or meeting to suit your needs.

At the Saskatoon Inn & Conference Centre, the health and safety of our guests and associates has always been, and always will be, our top priority. COVID-19 has changed every facet of our world and the way we do business. In an effort to ensure the safety of our guests and staff members, we have updated our already thorough cleaning guidelines and implemented additional processes and procedures to ensure your health, safety and comfort as part of the new "Saskatoon Inn Safe & Clean" initiative.

As it pertains to Meetings, Events and Food and Beverage, you will see that we are taking the measures to ensure you can meet and enjoy our food safely.

For the foreseeable future, you will see many measures put in place, such as altered room configurations to adhere to social distancing, as well as the removal of all buffets, as we transition primarily to plated options.

If you have any specific questions about the measures we are taking at the hotel, please feel free to reach out and we would be happy to address them.

*Yours Truly,
Alex Fleischhacker
Director of Sales & Marketing*



All-Day-Meeting Package

Our all-inclusive meeting packages start from \$60.00 per person. Minimum 10 people.

INCLUDES:

All day Starbucks® Coffee, Teavana® Tea and Bottled Water
Courtyard's Own Breakfast
Choice of Plated Sandwich or Themed Lunch
Choice of Morning or Afternoon Break Selection
Choice of Plated or Buffet style service

BREAKFAST

Make the choice of 2 side dishes for the Courtyard's Own Breakfast on page 4

LUNCH

Choose lunch from either the Plated Sandwiches Menu on page 6 or the Themed Plated Lunch Menu on page 7

DAILY BREAKS

Make a choice of either having a morning or afternoon break from the Plated Break menu on page 5



add canned soft drinks and juice to your meeting for \$6.50/person

upgrade your Lunch to have a Dessert for \$5/person



Breakfast

All Breakfasts includes Chilled Fruit Juices, Starbucks® Coffee and Teavana® Teas
Choice of Plated or Buffet style service

Side Dish Selections

Add an additional side to any breakfast \$3.75

POTATO SELECTIONS

Savory diced hash browns
Fried potato triangles
Crispy tater tots

PASTRY SELECTIONS

Fresh baked muffins
Filled fruit danish
Butter croissant

OTHER SELECTIONS

Fruit yogurt
Berries and cream
Fruit salad
Oatmeal with raisins & brown sugar
Silver dollar pancakes with syrup

LIGHT & BRIGHT /\$17.50 per person

Includes choice of three of the following:

- Yogurt
- Fruit salad
- Honey Nut Cheerios®
- Toasted sesame bagel with cream cheese
- Peppered tomato slices
- Choice of one side dish

BREAKFAST HANDHELDS /\$17.00 per person

Choice of sandwich and one side dish:

Spicy Burrito

Soft flour tortilla filled with scrambled egg, cheddar cheese, bell pepper, chorizo sausage, and tomato salsa

Classic Sandwich

English muffin layered with fried egg, cheddar cheese, and Canadian bacon

Denver Croissant

A twist on a classic, this Denver sandwich prepared with eggs, ham, and bell pepper topped with cheddar cheese and stuffed into a flaky croissant

COURTYARD'S OWN /\$19.75 per person

Scrambled eggs
Bacon
Sausage
Choice of two side dishes

MORNING SHINES /\$25.00 per person

Scrambled egg with ham and diced scallion
Bacon
Maple sausage
Choice of three side dishes





Breaks

Choice of Plated or Buffet style service

FRUIT & DIP /\$8.75 per person

Sliced apple, strawberries, and grapes with a raspberry fruit dip

PASTRY PLATE /\$8.25 per person

Fresh baked banana muffin with sliced melons

DONUT HOLES /\$4.75 per person

Chocolate and vanilla glazed donut holes with a warm chocolate dipping sauce

FROM THE BAKERY /\$6.25 per person

In-house made baked apple tart with crème anglaise and fresh strawberries

HEALTHY BREAK /\$9.25 per person

Yogurt smoothie served with fresh cut vegetables and dip

MAKE YOUR BREAK

prices by the each, unless otherwise noted

Cookies	\$1.50
Individual Loaf	\$3.50
Choice of: Banana, Chocolate Chip, Orange Cranberry or Lemon Poppy Seed	
Gluten Free Brownie	\$4.75
Cinnamon Bun	\$4.50
Chef's Choice of Freshly Baked Muffin	\$3.50
Whole Fruit	\$1.75
House Made Donuts	\$3.50
Individual Fruit Yogurt	\$3.00

WET YOUR WHISTLE

Starbucks® Regular or Decaffeinated Coffee	\$4.00
or Teavana® Teas - all day service	
Canned Fruit Juice	\$3.25
Canned Soft Drinks	\$3.25
Bottled Water	\$2.50
Red Bull® (assorted flavors)	\$6.00





Sandwiches

All Sandwich lunch selections include choice of one side dish, bottled water, Starbucks® Coffee and Teavana® Teas. Choice of Plated or Buffet style service.

FROM THE GRIDDLE /\$23.50 per person
Choice of one hot sandwich and one side dish

Chicken Quesadilla

Julienne chicken breast, peppers, and red onion folded in a cheesy tortilla served with salsa and sour cream.

Chorizo Flatbread Pizza

Spicy chorizo sausage with spinach, sautéed mushrooms, and marinara sauce on a toasted flatbread.

Beef Brisket Melt

Braised beef brisket shredded and topped with tangy bbq sauce and crispy cabbage slaw in a toasted ciabatta bun.

Souvlaki Pita

Seasoned pork with shredded lettuce, tomato, and cucumber with a tangy tzatziki sauce wrapped with grilled pita bread.

Vegetable Panini

Mushrooms, roasted red pepper, and shaved red onion with garlic hummus pressed in a grilled ciabatta bun.

COLD SANDWICH /\$22.00 per person
Choice of one cold sandwich and one side dish

Cheesy BLT Wrap

Crispy bacon, lettuce, and tomato with cheddar cheese and tangy citrus aioli folded in a soft flour tortilla.

Chicken Club

Seasoned chicken stacked with lettuce, and tomato and mayonnaise on a multigrain roll.

Ham and Swiss

Shaved ham with swiss cheese, lettuce, tomato and a mustard mayonnaise in a buttery croissant

Tuna Salad Wrap

Creamy tuna salad with lettuce, and red onion wrapped in a soft flour tortilla

Egg Salad

Diced egg mixed with scallions, and mayonnaise on a bed of crisp lettuce in a white Vienna roll.

LUNCH SIDE DISHES

Fried Kettle Chips and Dip
Fresh Vegetables and Dip
Cucumber Bouquet Salad
Soup of the Day

Add a Chef's Sweet Treats Selection \$5.00





Themed Lunches

All themed lunch selections include choice of one first course, one entree bottled water, Starbucks® Coffee and Teavana® Teas. Choice of Plated or Buffet style service. Add a Chef's Sweet Treat

RUSTIC ITALIAN /\$23.00 per person

First Course:

Greek Salad
Classic Caesar
Cucumber Salad

Entrée:

Traditional Beef Lasagna
Spinach and Cheese Cannelloni
Chicken Parmesan with Fusilli Alfredo

Each Entrée selection is served with toasted garlic focaccia

FLARE OF ASIA /\$23.00 per person

First Course:

Vegetable Spring Roll
Asian Noodle Salad
Sesame Cabbage Slaw

Entrée:

Chicken Chow Mein
Ginger Beef
Sweet and Sour Chicken Balls

Each entrée selection is served with stir fried vegetables, steamed rice and fortune cookie

Add a Chef's Sweet Treats Selection \$5.00

TOUCH OF UKRAINE /\$28.00 per person

First Course

Cucumber Spring Salad
Potato Salad

Entrée

Grilled Garlic Sausage
Chicken Cordon Swiss
Roast Pork Tenderloin with Mushroom jus

Each entrée selection is served with buttered perogies and cabbage rolls

SOUTHERN BBQ /\$31.00 per person

First Course

Red Skin Potato Salad
Sweet Onion Pasta Salad
Cucumber Bouquet Salad

Entrée

Fried Chicken
Braised Beef Brisket
BBQ Pork Chop

Each entrée is served with three cheese macaroni, buttermilk biscuit and creamy cabbage slaw



Dinners

Each entrée selection includes Dinner Rolls, one starter, one starch, one vegetable, Bottled Water, Starbucks® Coffee and Teavana® Teas. Choice of Plated or Buffet style service.

Plated Dinner Selections

Add Dessert for \$8.00 per person

STARTER SELECTIONS

Cucumber Bouquet Salad
Greek Salad
Caesar Salad
Roasted Garlic and Potato Cream Soup
Tomato and Roasted Red Pepper Soup

STARCH SELECTIONS

Garlic Mashed Potato
Roasted Fingerling Potato
Confetti Rice Pilaf
Baked Potato with Sour Cream and Scallions

VEGETABLE SELECTIONS

Citrus Grilled Asparagus
Roasted Cauliflower
Steamed Vegetable Medley

DESSERT SELECTIONS

Vanilla Crème Brulee
Triple Layer Fudge Cake
Saskatoon Berry Cheesecake
Gluten Free Black Forest Torte

MAPLE GLAZED SALMON /\$31.50 per person

8oz salmon fillet glazed with maple syrup and garnished with lemon and parsley

SLOW ROASTED PRIME RIB /\$46.00 per person

Prime rib roasted medium rare served with au jus. (minimum 10 people)

WILD MUSHROOM CHICKEN /\$37.00 per person

Pan seared chicken supreme topped with a wild mushroom cream sauce

TUSCAN PORK TENDERLOIN /\$34.50 per person

Roasted pork tenderloin served with sundried tomato and spinach cream sauce

RANCHER'S ROUND /\$28.00 per person

Shaved roasted beef with a mushroom au jus

BBQ CHICKEN DRUMSTICK /\$23.00 per person

Three pieces of chicken drumstick with caramelized BBQ sauce





Banquet Bar Service

HOST BAR

The host purchases all of the drinks for the attending guests

Standard Liquor (1 oz)	\$4.83/drink
Premium Liquor (1 oz)	\$5.20/drink
Glass of House Wine	\$5.20/drink
Domestic Beer	\$4.83/drink
Imported Beer	\$5.57/drink
Coolers	\$5.57/drink
Standard Liqueurs (1 oz)	\$5.20/drink
Soft Drinks & Juices (bottomless)	\$3.00/person

Prices are subject to liquor tax (on alcohol), gratuity and GST

HOST BAR

A bartender fee of \$35.00 per hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$200 per bartender.

The hotel provides one bartender per 75 guests. Additional bartenders are available upon request at \$35.00 per hour (minimum 5 hours).

CASH BAR

The attending guests purchase their own drinks

Standard Liquor (1 oz)	\$6.50/drink
Premium Liquor (1 oz)	\$7.00/drink
Glass of House Wine	\$7.00/drink
Domestic Beer	\$6.50/drink
Imported Beer	\$7.50/drink
Coolers	\$7.50/drink
Standard Liqueurs (1 oz)	\$7.50/drink
Soft Drinks & Juices (bottomless)	\$3.00/person

Prices are subject to liquor tax (on alcohol), gratuity and GST

WINE LIST AVAILABLE UPON REQUEST





General Information

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 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.

FOOD FROM OUTSIDE THE HOTEL

The Saskatoon Inn 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. If outside food and beverage is brought into the Saskatoon Inn & Conference Centre's meeting space a charge of \$250 will be applied and the product will be removed from the room.

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.

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.

AUDIO VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or through Encore Events, our in-house audio visual company. Rental fees apply to audio visual equipment. A twenty-four (24) hour cancellation notice is required to avoid rental charges for requested equipment. Prices are subject to 17% service charge, 5% GST and 6% PST.

CANCELLATION POLICY

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 17% service charge. All pricing is subject to applicable federal and provincial taxes.

The Saskatoon Inn abides by all liquor laws as established by the Saskatchewan Liquor and Gaming Authority.



Meeting Rooms



MEETING ROOM	APPROX. AREA (SQ.FT.)
Mezzanine Saskatchewan A	4,230
B	7,400
C	4,100
AB	11,630
BC	11,600
ABC	15,730
Provinces	B.C. Room 350
	Alberta Room 420
	Manitoba Room 1,540
	Canadian Room 3,036
York Street	Jolly Friar 448
	Old Bowling Green 336
	Rose & Crown 240
	Pig & Whistle 165
	Devonshire 165
	Round Table 210
	Brass Lantern 500
Lobby	Champagnes 920
	Courtyard Room 1,900



Saskatoon Inn
& CONFERENCE CENTRE

Contact Us



SALES & CATERING OFFICE

Saskatoon Inn & Conference Centre
2002 Airport Drive
Saskatoon, SK S7L 6M4
Tel: 306-668-9635
Toll Free: 1-800-667-8789
Fax: 306-244-5672
Email: meetings@saskatooninn.com
www.saskatooninn.com