

PARK TOWN HOTEL

CATERING MENU



The Only Thing We Overlook is the River





BEVERAGES & SNACKS

1

BEVERAGES

Coffee & Tea	\$3.00 Per Person
Bottled Juice & Canned Soft Drinks	\$3.50 Each
Pitchers of Fruit Juice	\$20.00 Each
Bottled Water	\$3.50 Each
Fruit Punch	\$30.00 Per Gallon
Individual Cartons of Milk	\$3.00 Each
Mixed Berry Smoothies	\$25.00 Per Pitcher

BAKED GOODS

Assorted Muffins	\$3.25 Each
Assorted Pastries	\$4.00 Each
Mini Cupcakes	\$22.00 Per Dozen
Bagels & Cream Cheese	\$4.00 Each
Assorted Fresh Baked Cookies	\$20.00 Per Dozen
Mini Fruit Tarts	\$22.00 Per Dozen
Mini Cinnamon Rolls	\$25.00 Per Dozen
Homemade Doughnuts	\$25.00 Per Dozen
Mini Banana Bread Loaves	\$3.50 Each
Pretzels	\$5.00 Each

HEALTHY & SAVORY CHOICES

Seasonal Fresh Sliced Fruit	\$5.50 Per Person
Seasonal Fresh Vegetables & Dip	\$5.25 Per Person
Whole Seasonal Fruit	\$2.00 Each
Individual Fruit Yogurt	\$3.00 Each
Trail Mix	\$4.00 Per Package
Power Bars	\$4.00 Each
Nature Valley Granola Bars	\$3.00 Each
Nutri-Grain Bars	\$3.00 Each
Fruit Kabobs with Low Fat Yogurt Dip	\$5.50 Per Person
Individual Bags of Potato Chips	\$3.00 Each
Fresh Popped Popcorn	\$3.00 Per Basket
Yogurt parfait	\$5.00 Each

BEVERAGES & SNACKS	1
BREAKFAST BUFFETS	2
BREAKFAST ENHANCEMENTS	3
PLATED BREAKFAST SERVICE	4
CLASSIC LUNCH BUFFETS	5
THEMED LUNCH BUFFETS	6
PLATED LUNCH SERVICE	7
CLASSIC DINNER BUFFET	8
PLATED DINNER SERVICE	9
GOURMET PLATED DINNER SERVICE	10
HORS D'OEUVRES	11
RECEPTION PLATTERS	12
BAR SERVICE	13
WINE MENU	14
POLICIES & PROCEDURES	15

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BREAKFAST BUFFETS

Breakfast Buffets Include Orange, Apple Juices, Coffee & Tea and are Priced on a Per Person Basis

TRADITIONAL CONTINENTAL \$16

Seasonal Fresh Fruit Salad
Assorted Muffins, Danishes & Croissants
Butter & Assorted Preserves
Oatmeal

SUNRISE \$22

Seasonal Fresh Fruit Slices
Assorted Pastries
Scrambled Eggs
Sausage
Bacon
Homestyle Hash Browns
Butter & Assorted Preserves
*Minimum of 15 People Required

GOURMET BREAKFAST BUFFET \$25

Eggs Benedict
Quiche Lorraine
Bacon Potato and Cheese Croquettes
Waffles **OR** French Toast
Smoked Salmon with Dill Cream Cheese
Cinnamon Rolls
Assorted Fruit Platter with Yogurt Dip
*Minimum of 15 People Required

DOWN TO EARTH \$25

Seasonal Fresh Fruit Slices
Assorted Pastries
Scrambled Eggs
Bacon
Homestyle Hash Browns
Pancake
French Toast
Assorted Yogurt
Cereal/Milk

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

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BREAKFAST ENHANCEMENTS

Prices on a Per Person Basis. Enhancements Must Be Purchased in Conjunction with a Breakfast Buffet or Plated Breakfast Selection

A LA CARTE ENHANCEMENTS

Pancakes or French Toast	\$4.00
Bacon	\$4.00
Hard Boiled Eggs	\$3.00
Sausage	\$4.00
Cottage Cheese	\$3.00
Individual Yogurt	\$3.00
Individual Cold Cereal	\$3.00
Oatmeal	\$4.00
Eggs Benedict	\$5.00
White & Whole Wheat Toast	\$2.00
Canadian Back Bacon	\$4.00
Homestyle Hash Browns	\$3.00
Waffles	\$3.00
Waffle/Pancake Strawberry Topping	\$2.00
Waffle/Pancake Blueberry Topping	\$2.00

BEVERAGES & SNACKS	1
BREAKFAST BUFFETS	2
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CLASSIC LUNCH BUFFETS	5
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PLATED LUNCH SERVICE	7
CLASSIC DINNER BUFFET	8
PLATED DINNER SERVICE	9
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WINE MENU	14
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PLATED BREAKFAST SERVICE

Breakfast Service Includes Orange & Apple Juices, Coffee & Tea and are Priced on a Per Person Basis



CLASSIC \$18

Fresh Fruit Cocktail
Scrambled Eggs
Homestyle Hash Browns
Choice of:
Bacon, Canadian Back Bacon **OR** Sausage

DAYLIGHT \$18

Fresh Fruit Cocktail
Quiche Lorraine
Homestyle Hash Browns

EGGS BENEDICT \$19

English Muffin Topped with a Poached Egg
Your Choice of:
Canadian Back Bacon **OR** Smoked Ham
Hollandaise Sauce
Homestyle Hash Browns

BELGIAN WAFFLE \$17

Belgian Waffle
Candied Pecans
Powdered Sugar
Fresh Seasonal Fruit
Whipped Cream
Grilled Canadian Back Bacon

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

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CLASSIC LUNCH BUFFETS

*Lunch Buffets Include Coffee & Tea and are Priced on a Per Person Basis
Minimum of 15 People Required*

FRESH SOUP & SANDWICHES \$22

Chef's Soup of the Day
Spring Mix Salad and Assorted Dressings
Sandwiches Served on Artisan Breads
Which Include:
Turkey, Ham and Roast Beef Sandwiches
Egg Salad, Tuna Salad Sandwiches
Fresh Vegetables & Dip
Assorted Pickles
Assorted Dessert Squares
*Vegetarian Sandwiches on request

WRAP IT UP \$22

Chef's Soup of the Day
Spring Mix Salad and Assorted Dressings
Fresh Vegetables & Dip
Assorted Pickles
Spinach, Sun-Dried Tomato, Whole Wheat & Cheddar Wraps
Turkey, Ham & Roast Beef Fillings
Tuna Salad, Egg Salad Fillings
Assorted Dessert Squares
*Vegetarian Wraps on request

YOUR CHOICE \$26

Choice of 2:

Chef's soup of the day
Caesar Salad
Mixed Greens Salad
Pasta Salad
Greek Salad

Choice of 1:

Beef Pot Roast
Beef Stroganoff
Baked Pork Medallions
Chicken Parmigiano

Choice of 1:

Glazed Carrots & Parsnip
Seasonal Vegetables

Choice of 1:

Fried rice
Whipped Potatoes
Rice Pilaf
Roasted Baby Potatoes

Finish with:

Dessert Squares
Seasonal Fresh Fruit Slices



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BREAKFAST BUFFETS	2
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WINE MENU	14
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THEMED LUNCH BUFFETS

*Lunch Buffets Include Coffee & Tea and are Priced on a Per Person Basis
Minimum of 15 People Required*

UKRAINIAN \$25

Assorted Rolls
Beet Salad
Tomato & Cucumber Salad
Sour Cream Dill Dressing
Cabbage Rolls
Perogies with Sautéed Onions
Kolbassa with Sauerkraut
Apple Strudel

PERSIAN \$26

Assorted Rolls
Lentil Soup
Cucumber and Yogurt Salad
Baked Fish **OR** Beef Kabobs
Rice Pilaf
Roasted Vegetables
Baklava

SOUTHERN \$26

Cornbread
Potato Salad
Chili (Beef **OR** Vegetarian)
Southern Fried Chicken
Cajun Corn and Red Pepper
Peach Betty

EAST INDIAN \$27

Mulligatawny Soup
Vegetarian Samosas
Butter Chicken
Coconut Basmati
Curried Vegetables
Naan Bread
Rice Pudding

ITALIAN \$25

Focaccia Bread
Caprese Salad (Tomato, Bocconcini, Basil, Balsamic Vinegar)
Baked Chicken Breast with Parmigiano Cheese and Granulated Almonds
Baked Fettuccini Alfredo with Bacon
Roasted Zucchini and Tomatoes
Tiramisu

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

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PLATED LUNCH SERVICE

*All Entrées are Served with Butter & Rolls and Include Coffee & Tea Service
Minimum of 15 People Required*

CHOOSE 1 STARTER

Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
Chef's Soup of the Day
Caesar Salad
Broccoli and Cheese Cream Soup
Roasted Corn Chowder
Tomato Orzo Soup

CHOOSE 1 ENTREE

SUNDRIED TOMATO CHICKEN \$28

Marinated Boneless Chicken Breast Topped with Sundried Tomato Cream Sauce.
Served with Rice Pilaf & Seasonal Vegetables

PEPPERCORN ROAST BEEF \$26

Slow Roasted & Thinly Sliced Roast Beef Topped with a Peppercorn Demi-Glaze.
Served with Herb Whipped Potatoes & Seasonal Vegetables

ROAST PORK LOIN \$29

Pork Loin with Figs & Port Sauce.
Served with Herb Whipped Potatoes & Seasonal Vegetables

OVEN BAKED BASA FILET \$29

Oven Baked Basa Filet with Cilantro & Coconut Cream Sauce.
Served with Rice Pilaf & Seasonal Vegetables

CHOOSE 1 DESSERT

Strawberry Shortcake

Carrot Cake

Raspberry White Chocolate Mousse

Chocolate Torte (GF)

Red Velvet Cake

BEVERAGES & SNACKS

BREAKFAST BUFFETS

BREAKFAST ENHANCEMENTS

PLATED BREAKFAST SERVICE

CLASSIC LUNCH BUFFETS

THEMED LUNCH BUFFETS

PLATED LUNCH SERVICE

CLASSIC DINNER BUFFET

PLATED DINNER SERVICE

GOURMET PLATED DINNER SERVICE

HORS D'OEUVRES

RECEPTION PLATTERS

BAR SERVICE

WINE MENU

POLICIES & PROCEDURES

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CLASSIC DINNER BUFFET

*All Entrées are Served with Butter & Rolls and Include Coffee & Tea Service
Minimum of 15 People Required*



BEVERAGES & SNACKS

BREAKFAST BUFFETS
BREAKFAST ENHANCEMENTS
PLATED BREAKFAST SERVICE

CLASSIC LUNCH BUFFETS
THEMED LUNCH BUFFETS
PLATED LUNCH SERVICE

CLASSIC DINNER BUFFET
PLATED DINNER SERVICE
GOURMET PLATED DINNER SERVICE

HORS D'OEUVRES

RECEPTION PLATTERS

BAR SERVICE
WINE MENU

POLICIES & PROCEDURES

CHOOSE 2 SALADS

Caesar Salad Greek Salad
Pasta Salad Chickpea Salad
Vegetable Salad Beets Salad
Apple Coleslaw Potato Salad
Mixed Green Salad

PICK 1 VEGETABLE

Mixed Seasonal Vegetables
Baked Cauliflower Au Gratin
Zucchini & Roasted Tomatoes
Garlic Brussel Sprout
Stir Fry Vegetables

CHOOSE 1 SIDE

Whipped Potato
Rice Pilaf
Roasted Baby Potatoes
Scalloped Potatoes
Lemon Roasted Potatoes

PLAN YOUR ENTREES

1. Entrée \$40
2. Entrées \$50

SELECT ENTREES

Roasted Pork Loin with Peach Mango Chutney
Roast Pork Loin Stuffed with Fresh Herbs
Grilled Chicken Breast with Sweet Chili Lime Sauce
Baked Chicken Piccata with Parmigiano Breeding
Roasted Turkey with Savory Dressing
Grilled Salmon with Coriander Sauce
Baked Salmon in Herb Crust
Ginger Beef

CARVED CHOICES

Baron of Beef with Pan Gravy
Country Style Ham Glazed with a Peach Reduction

• A \$75.00 Charge will be added to all Carved Options for a Culinary Professional. Groups of 40 or more will not be charged this fee.

ENHANCE YOUR ENTREE

Pasta of your choice \$5:
Fettuccine with Pesto Cream Sauce, Cheese Ravioli,
Spaghetti Seafood Putanesca

FINISH UP

Enjoy the Following:

Sliced Fresh Fruit Tray

Plus Choose 2 of the Following:

Assorted Squares
Carrot Cake
Mocha Cake
Raspberry White Chocolate Mousse
Caramel Apple Cheesecake
Chocolate Torte (GF)
Red Velvet Cake
Chocolate Cake
Mango Vanilla Mousse
Cheesecake

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PLATED DINNER SERVICE

*All Entrées are Served with Butter & Rolls and Include Coffee & Tea Service
Minimum of 15 People Required*

CHOOSE 1 STARTER

Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
Traditional Caesar Salad
Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots and Red Pepper Vinaigrette Dressing
Chef's Soup of the Day
Hearty Lentil Soup
Roasted Corn Chowder
Tomato Orzo Soup

CHOOSE 1 ENTREE

PRIME RIB \$44

Slow Roasted 8 oz. Slice of Prime Rib served with Red Wine Jus, Mini Yorkshire,
Roasted Potato & Seasonal Roasted Vegetables

PORK TENDERLOIN MEDALLIONS \$37

Seasoned and Roasted Pork Tenderloin served with a Mango Peach Chutney, Duchess
Potatoes & Seasonal Roasted Vegetables

BAKED LEMON BASIL SALMON FILET \$38

Marinated Salmon Baked to Perfection with Rice Pilaf & Seasonal Roasted Vegetables
Substitute Rice for Risotto \$4.00 Per Person

BAKED MEDITERRANEAN CHICKEN SUPREME \$36

Bone in Chicken Breast Stuffed with Spinach, Roasted Red Pepper and Chèvre Cheese, with
Pesto Cream Sauce, Roasted Garlic Mashed Potatoes & Seasonal Vegetables

CHOOSE 1 DESSERT

Vanilla Crème Brulée

Chocolate Torte (GF)

Red Velvet Cake

Mango Vanilla Mousse
Cheesecake

BEVERAGES & SNACKS 1

BREAKFAST BUFFETS 2

BREAKFAST ENHANCEMENTS 3

PLATED BREAKFAST SERVICE 4

CLASSIC LUNCH BUFFETS 5

THEMED LUNCH BUFFETS 6

PLATED LUNCH SERVICE 7

CLASSIC DINNER BUFFET 8

PLATED DINNER SERVICE 9

GOURMET PLATED DINNER SERVICE 10

HORS D'OEUVRES 11

RECEPTION PLATTERS 12

BAR SERVICE 13

WINE MENU 14

POLICIES & PROCEDURES 15

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BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

GOURMET PLATED DINNER SERVICE

*All Entrées are Served with Butter & Rolls and Include Coffee & Tea Service
Minimum of 15 People Required*

10

CHOOSE 1 STARTER

- Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
- Traditional Caesar Salad
- Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots and Red Pepper Vinaigrette Dressing
- Chef's Soup of the Day
- Hearty Lentil Soup
- Roasted Corn Chowder
- Tomato Orzo Soup

CHOOSE 1 ENTREE

- RATATOUILLE STUFFED PORTOBELLO MUSHROOM \$32**
Baked Portobello Mushroom Stuffed with Ratatouille Vegetables,
Served with Rice Pilaf
- FILET MIGNON \$55**
Bacon Wrapped Filet Mignon with Red Wine Jus, Served with Parsnip Whipped Potato and
Seasonal Roasted Vegetables
- RACK OF LAMB \$58**
Herb Crusted Canadian Rack of Lamb Served with Baked Potato Flan, Mint Demi-Glaze and
Root Vegetables
- BAKED SALMON IN HERB CRUST \$55**
Baked Salmon in Herb Crust with Whipped Potato, Broccoli

CHOOSE 1 DESSERT

- Vanilla Crème Brûlée
- Chocolate Torte (GF)
- Red Velvet Cake
- Cheesecake Brûlée with
Vanilla Ice Cream

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HORS D'OEUVRES

Minimum of 2 Dozen Per Item

HOT \$23 PER DOZEN

Mini Quiche

Vegetarian Mini Quiche

Bacon Wrapped Scallops

Vegetarian Spring Rolls

Spanakopita

Coconut Shrimp

Greek Style Baby Back Ribs

Jalapeno Poppers

Honey Garlic Chicken
Drumettes

Dry Ribs

Mozza Sticks

COLD \$22 PER DOZEN

Prosciutto Wrapped Melon

Crab Stuffed Mushroom
Caps

Cream Cheese & Sundried
Tomato Crostini

Smoked Salmon Rye Points

Bruschetta

Wedge of Brie on Crostini
with Onion & Garlic Jam

Garlic Hummus with Roasted
Red Pepper Relish Served
on a Crostini

Deviled Eggs

SWEET \$22 PER DOZEN

Chocolate Dipped
Strawberries

Mini Lemon Meringue Tarts

Chocolate Truffles

Cheesecake Bites

Profiteroles

Homemade Mini Donuts

Mini Butter Tarts

Mini Fruit Tarts

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

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RECEPTION PLATTERS



FRESH FRUIT

\$160 PER PLATTER

Serves Approximately 25 People
Fresh Sliced Fruit
Classic Yogurt Dip

CRUDITES

\$140 PER PLATTER

Serves Approximately 25 People
Fresh Vegetables
Roasted Red Pepper Dip

SWEETNESS

\$55 PER PLATTER

25 Pieces of Assorted:
Homemade Fruit Tarts
Homemade Butter Tarts
Dainties
Assorted Squares

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

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8

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9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

SANDWICHES

\$135 PER PLATTER

Serves Approximately 25 People
Includes Assorted Sandwiches:
Turkey
Roast Beef
Ham
Prepared Upon an Assortment of
Artisan Breads

FROM THE DELI

\$170 PER PLATTER

Serves Approximately 25 People
Includes Assorted Deli Meats:
Turkey
Roast Beef
Ham
Domestic Cheeses
Fresh Buns
Pickles
Condiments

DELUXE CHEESE DISPLAY

\$185 PER PLATTER

Serves Approximately 25 People
Domestic Cheeses
Imported Cheeses
Assorted Crackers
Fruit Garnishes
Crudités

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BAR SERVICE

Our Bar Service Includes the Following Amenities:

Soft Drinks, Orange Juice, Clamato Juice, Bar Lime, Garnishes, Cocktail Napkins, Ice & Glassware

All Bartenders Provided by The Park Town Hotel Only

Mandatory \$75.00 Bartender Fee will Apply Should Bar Sales not Exceed \$300.00

One Bartender will be Provided Per 100 People

HOST BAR

For those occasions when you want to treat your guests, charges will only apply to the amount of liquor consumed

- Host Bar Purchases Subject to Gratuity

CASH BAR

Cash bar service during your event

Soft Drinks \$3.00

House Liquor \$7.50

Domestic Beer \$7.25

Import Beer \$7.75

House Wine \$7.50

BEVERAGES & SNACKS	1
BREAKFAST BUFFETS	2
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BAR SERVICE	13
WINE MENU	14
POLICIES & PROCEDURES	15

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WINE MENU

Should you Require a Wine that is Not Listed, Please Inquire with our Catering Manager to Make Arrangements for your Preferred Selection

RED WINE

YELLOW TAIL SHIRAZ (AUSTRALIA)	\$32.00
ALAMOS MALBEC (ARGENTINA)	\$33.00
FAT BASTARD MERLOT (FRANCE)	\$35.00
SANTA JULIA CABERNET SAUVIGNON (ARGENTINA)	\$36.00
KIM CRAWFORD PINOT NOIR (NEW ZEALAND)	\$46.00

WHITE WINE

JACOBS CREEK MOSCATO (AUSTRALIA)	\$33.00
WOLF BLASS CHARDONNAY (AUSTRALIA)	\$34.00
DR. LOOSEN RIESLING (GERMANY)	\$35.00
YELLOW TAIL PINOT GRIGIO (AUSTRALIA)	\$36.00
KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)	\$44.00

BEVERAGES & SNACKS

BREAKFAST BUFFETS

BREAKFAST ENHANCEMENTS

PLATED BREAKFAST SERVICE

CLASSIC LUNCH BUFFETS

THEMED LUNCH BUFFETS

PLATED LUNCH SERVICE

CLASSIC DINNER BUFFET

PLATED DINNER SERVICE

GOURMET PLATED DINNER SERVICE

HORS D'OEUVRES

RECEPTION PLATTERS

BAR SERVICE

WINE MENU

POLICIES & PROCEDURES

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POLICIES & PROCEDURES

FOOD & BEVERAGE

Due to City Saskatoon of Provincial Health Regulations, the Park Town Hotel does not permit any outside food & beverage. The hotel cannot guarantee nut free meals or desserts. All food & beverage is subject to 17% gratuities, 5% GST and 6 % PST

GUARANTEES

A guaranteed number of guests attending your event is required five full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked or the number in attendance, whichever is greater.

METHOD OF PAYMENT

All new accounts must apply for credit to establish billing privileges prior to the event; otherwise an alternate form of payment is required.

DEPOSITS & CANCELLATIONS

All social or private events require a \$500.00 advanced deposit and a credit card within 30 days of booking. An additional deposit for 80% of the remaining balance will be required 2 weeks prior to the date of the function. In the event of cancellation all deposits are non-refundable and require a written cancellation letter directed to the catering department.

BEVERAGES & SNACKS

1

BREAKFAST BUFFETS

2

BREAKFAST ENHANCEMENTS

3

PLATED BREAKFAST SERVICE

4

CLASSIC LUNCH BUFFETS

5

THEMED LUNCH BUFFETS

6

PLATED LUNCH SERVICE

7

CLASSIC DINNER BUFFET

8

PLATED DINNER SERVICE

9

GOURMET PLATED DINNER SERVICE

10

HORS D'OEUVRES

11

RECEPTION PLATTERS

12

BAR SERVICE

13

WINE MENU

14

POLICIES & PROCEDURES

15

Gratuity, GST & PST will be added to the prices listed. A guaranteed number of guests attending is required five working days prior to your function. Prices are subject to change.

The Only Thing We Overlook is the River



POLICIES & PROCEDURES

START & END TIMES

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set up and dismantle times are to be specified at the time of the booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.

SHIPPING, RECEIVING & STORAGE

The catering department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The hotel assumes no responsibility for personal property or equipment prior to or during the function.

AUDIO VISUAL

Your equipment requirement can be reserved through the catering department directly. Rental fees apply to most equipment and are subject to 5%GST and 6%PST.

DAMAGES

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

SECURITY

The Park Town Hotel will not be responsible for damage or loss of any personal property and or rental equipment left in the hotel, during or following any event.

BEVERAGES & SNACKS	1
BREAKFAST BUFFETS	2
BREAKFAST ENHANCEMENTS	3
PLATED BREAKFAST SERVICE	4
CLASSIC LUNCH BUFFETS	5
THEMED LUNCH BUFFETS	6
PLATED LUNCH SERVICE	7
CLASSIC DINNER BUFFET	8
PLATED DINNER SERVICE	9
GOURMET PLATED DINNER SERVICE	10
HORS D'OEUVRES	11
RECEPTION PLATTERS	12
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POLICIES & PROCEDURES

BAR SERVICE TIMES

Service of alcohol will cease at 12:30am.

DECORATING

The Park Town Hotel does not permit the use of sparkles or confetti in the function space. Use of these products will result in a labour charge for clean up. The hotel does not permit decoration to be hung or attached to ceiling tiles and or bulkheads. The hotel does not allow real candles. The hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

MENUS & PRICING

All menu prices and room rental charges are subject to change without notice.

However we will honour our prices here one month from the date of contract.

All food & beverage is subject to 5%GST, 6%PST and 17% gratuities. All liquor is subject to 5%GST and 10%LCT.

All room rentals are subject to 5%GST and 17% gratuities.

BEVERAGES & SNACKS	1
BREAKFAST BUFFETS	2
BREAKFAST ENHANCEMENTS	3
PLATED BREAKFAST SERVICE	4
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