Food & Beverage Services

Table of Contents

Breakfast Selections 2

Break Selections 3

Cold Lunch Buffet Selections 4

Hot Lunch Buffet Selections 5

All Day Convention Package 6

Reception hors d'oeuvers Selections 7

Reception Station Selections 8

Dinner Buffet Selections 9

Plated Dinner Selections 11

Bar Service 12

Wine Menu 13

Prices are per person (unless otherwise indicated). Please provide advance notice for guests with allergies. If less than minimum numbers are guaranteed, there will be an additional charge of $2.50 per person. Menu and prices are subject to change. All prices are subject to applicable taxes and a 15% gratuity charge.

Food & Beverage Services

Breakfast Selections

All listed breakfasts to include freshly brewed coffee, decaffeinated coffee and tea

CONTINENTAL *(Minimum 10 guests)*

Individual bottles of assorted juice. Freshly baked croissants, bannock, muffins and preserves. Seasonal sliced fresh fruit. $15.95

SASKATCHEWAN SUNRISE *(Minimum 20 guests)*

Refreshing assorted bottled juices. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion. Your choice of two breakfast meats; crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage. $22.95

THE EXTREME BREAKFAST *(Minimum 20 guests)*

Chilled juices, baked bannock, muffins and danishes. Grilled hash browns, farm fresh scrambled eggs or cheddar cheese omelettes. Breakfast meats to include crisp bacon, smoked ham and maple sausages. Buttermilk pancakes, French toast with maple syrup and freshly sliced seasonal fruit. $30.95

BREAKFAST ENHANCEMENTS

Buttermilk pancakes or French toast with maple syrup (Add to any breakfast selection) $3.95
(On it's own) $4.95

Seasonal sliced fresh fruit $6.95

Farm fresh scrambled eggs $3.95

Breakfast meats, to include maple cured sausage, crisp bacon, thick cut fried bologna or grilled ham
(choice of two) $7.95

Freshly baked muffins, Danishes and croissants
(per dozen) $33.95

Toast Station, to include sliced white and whole wheat breads, butter and preserves.
(Toasters provided.) $3.95

Continuous coffee and tea service. $3.25

* Plated breakfasts are available and customized upon request; please speak with our Events Manager.

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Food & Beverage Services

Break Selections

All listed breaks to include freshly brewed coffee, decaffeinated coffee and tea

MORNING REFRESHMENT

Individual bottles of assorted juice, bottled water, freshly baked muffins, and a selection of individual granola bars and whole fresh fruit. $8.95

ENERGIZE

Individual bottles of assorted juice, bottled water, freshly baked large cinnamon sticky buns, and seasonal sliced fresh fruit. $13.95

AFTERNOON DELIGHT

Domestic cheese board with cheddar, marble, Swiss and Monterey Jack cheeses; assorted crackers, baguettes and fresh fruit garnishes. Chilled individual bottles of assorted juice, along with bottled water. $10.95

CHOCOLATE, CHOCOLATE

House-baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks. $10.95

BREAK ENHANCEMENTS

Seasonal sliced fresh fruit. $6.95

Crisp garden vegetable platter with ranch dip. $4.95

Freshly baked cookies, chocolate chip, white chocolate-macadamia nut, oatmeal raisin and double chocolate (per dozen). $24.95

Delectable breads, to include lemon-poppy seed and banana-nut loaves. $7.95

Freshly baked muffins, Danishes and croissants (per dozen) $31.95

Domestic cheese and crackers with fruit garnish $7.95

Individual granola bars $2.95

Individual bottles of chilled assorted juices 300ml (each) $2.95

Individual assorted soft drinks and bottled water (each) $2.95

Continuous coffee and tea service. $3.25

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Food & Beverage Services

Cold Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

DELI SOUP AND SANDWICH

Market inspired daily soup.

Mixed field green salad with ripe tomato, cucumber, shaved onion and carrot swirls, ranch dressing and raspberry vinaigrette.

Selection of fresh made sandwiches on assorted fresh baked rolls
(select four sandwich choices, based on 1.5 sandwiches per person):

- Albacore tuna salad with citrus mayonnaise
- Country ham and cheddar with honey mustard
- Farm fresh egg salad with chopped scallions
- Roast chicken salad
- Shaved roast beef, cheddar and horseradish mayonnaise
- Tomato, cucumber, grilled pepper, alfalfa sprouts and sliced cheddar
- Roast turkey, Swiss cheese, Dijon-mayonnaise

Assorted squares and in-house selection of cookies $25.95

THAT'S A WRAP

Market inspired daily soup

Grilled vegetable and rotini pasta salad
(Select three types, based on 2 halves per person):

- Sliced turkey, bacon and tomato
- Thin sliced country ham with Swiss cheese
- Grilled vegetables and feta cheese with hummus spread
- Crispy chicken Caesar with bacon and parmesan
- Slow roasted beef, cheddar and horseradish mayo

All wraps prepared on tomato, spinach, cheddar and plain flour tortillas
Gluten free wraps available upon advanced request.

Chocolate brownies and rice crispy squares $25.95

COLD BUFFET ENHANCEMENTS

Individual assorted soft drinks and bottled water (each) $2.95

Seasonal sliced fresh fruit (each) $6.95

Crisp Caesar salad with shredded parmesan, foccacia croutons and fresh bacon bits $3.95

Crisp garden vegetable platter with ranch dip $4.95

Warm apple crisp, bread pudding or peach cobbler minimum 10 guests $4.95

Individual bottles of chilled assorted juices 300 ml (each) $2.95

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Food & Beverage Services

Hot Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

BURGER BAR *(Minimum 20 guests)*

Create your ultimate burger. Charbroiled butcher's cut beef or grilled chicken. (Based on 1.5 burgers per person- vegetarian burgers available upon request). Sliced cheddar, Swiss cheese, dill pickles, tomatoes, leaf lettuce and sliced onions. Full condiment selection with classic sesame seed buns. Sea salt fries, mixed green salad with ranch dressing and raspberry vinaigrette. Fresh baked cookies and assorted squares. $28.95

PASTA EXTRAVAGANZA *(Minimum 20 guests)*

Includes Garlic Bread, Caesar salad, traditional Greek salad, and Tiramisu.

Choose any two of the following pastas dishes:

- rotini pasta with roasted garlic, white wine cream and sautéed chicken breast
- Penne pasta with Italian sausage, black olives and tomato sauce
- Spaghetti with bolognese meat sauce
- Spinach-ricotta cannelloni with marinara sauce
- Baked lasagna

$29.95 - Gluten free option available upon request

ROAST BEEF *(Minimum 20 guests)*

Freshly baked rolls and butter.

Slow roasted baron of beef, carved to order, with your choice of oven roasted potatoes or buttermilk mashed potatoes, beef gravy and creamy horseradish. Buttered, fresh seasonal vegetables.

Mixed field green salad with ripe tomatoes, cucumbers, shaved onions and carrot swirls. Ranch dressing and raspberry vinaigrette. Grilled vegetable and rotini pasta salad. Assorted bite size dessert samplers. $30.95

SOUTHERN COMFORT *(Minimum 20 guests)*

Kookum's Kitchen Chicken (based on 2.5 pieces per person) Your choice of baked potatoes and sour cream, seasoned fries or mashed potatoes with gravy. Homemade cloud biscuits, or cornbread muffins, creamy coleslaw and mixed green salad with ranch and raspberry vinaigrette. Chef's selection of pies, two types. $26.95

ORIENT EXPRESS *(Minimum 20 guests)*

Chicken Chow Mein and Ginger Beef served with steamed jasmine rice and crispy vegetable spring rolls with ginger plum dipping sauce. Creamy coleslaw, mixed green salad with ranch dressing and raspberry vinaigrette. Assorted squares, cookies and fortune cookies for dessert. $25.95

TASTE OF THE UKRAINE *(Minimum 20 guests)*

Assorted bread rolls and butter. House-made Borsch with sour cream. Marinated beet and onion salad, mixed green salad with raspberry vinaigrette and sour cream dressing. Local made smoked sausage with sauerkraut. Cabbage rolls in rich tomato sauce. Cheese and potato perogies with fried onion. Raisin-rice pudding and spiced carrot cake. $27.95

*Plated lunch selections are available and can customized upon request; please speak with our Events Manager.

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Food & Beverage Services

All Day Convention Package

Includes continuous freshly brewed coffee, decaffeinated coffee and tea service.

SASKATCHEWAN SUNRISE

Refreshing assortment of individually bottled juice. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion Your choice of two breakfast meats; crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage.

OR

CONTINENTAL WITH EGGS

Refreshing assortment of individually bottled juice. Freshly baked croissants, bannock, muffins and Danish pastries, butter and preserves. Farm fresh scrambled eggs and seasonal sliced fresh fruit.

MORNING REFRESHMENT (AM BREAK)

Refreshing assortment of individually bottled juice and bottled water. Freshly baked muffins, a selection of individual granola bars and whole fresh fruit.

LUNCH

Your choice of any cold or hot lunch buffet

CHOCOLATE, CHOCOLATE (PM BREAK)

House-baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks.

$57.95

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Reception Hors D'Oeuvres Selection

PASSED HORS D'OEUVRES

(price is per dozen) (two dozen-minimum order per type)

COLD ($26.95 per dozen)

- Devilled eggs with chives
- Vegetarian California rolls with pickled ginger and soy dipping sauce
- Fresh tomato-basil bruschetta on toasted baguette
- Roast beef and spicy mustard crostini with red onion-shallot marmalade
- Smoked ham with Dijon mustard on crisp French bread with black olive tapenade
- Assorted tortilla pinwheels with chipotle cream cheese, ham, peppers and chives

HOT ($30.95 per dozen)

- Spinach and feta cheese spanakopita with tzatziki dipping sauce
- Crisp coconut dusted shrimp with chilli lime sauce
- Mini bacon, cheese and onion quiche
- Chicken filled mini spring rolls with ginger plum sauce
- Crab stuffed mushroom caps
- Plump scallops wrapped in crisp bacon

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Food & Beverage Services

Reception Station Selections

CARVING (All carving stations are served with fresh bread rolls and traditional accompaniments)

Roast baron beef (minimum 50) $12.95

Whole roast strip loin of beef (minimum 35) $16.95

Slow roasted whole turkey (minimum 40) $11.95

Roast leg of country ham (minimum 60) $11.95

Whole roast pork loin (minimum 25) $8.95

CHEESE DISPLAY

A select blend of Canadian crafted firm and semi-soft cheeses, grapes, baguettes and crackers. $8.95

FRESH VEGETABLES

Crisp garden vegetable platter with ranch dip. $4.95

JUMBO SHRIMP DISPLAY (140 PIECES)

Chilled jumbo prawns on ice, fresh lemon and cocktail sauce. $190.95

FRESH FRUIT

Freshly sliced seasonal fruit platter. $6.95

CHOCOLATE FOUNTAIN

Molten dark chocolate served with fresh cubed fruit and strawberries for dipping. $8.95

Based on 2 dipped strawberries per person.

SALTY SNACKS

Mixed baskets of pretzels and snack mix.
$2.95/person

POPCORN MACHINE

Fresh made popcorn in the room, bags provided for self serve. $2.95

BEVERAGES

Punch $1.95/person

Soft Drinks $2.95/person

Continuous Coffee & Tea Service $3.25/person

Sparkling Cider $14.95/Bottle

MIDNIGHT LUNCH

An arrangement of deli cold cuts, assorted rolls, butter, domestic cheeses, iced relish tray, potato salad, chef's selection of assorted squares with coffee and tea service.
$27.95

EUROPEAN DELI BOARD

Sliced cold cuts and cured meats with domestic sliced cheeses presented on wood planks with fresh bread rolls, pickles, mustard and mayonnaise, includes coffee and tea service. $18.95

For special occasions have your cake cut and plated for your guests to enhance the night lunch experience.
$1.95 (Per Person)

(Please ask our Events Manager about full stand up dinner receptions, with different grazing stations, created to meet your needs)

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Food & Beverage Services

Dinner Buffet Selections

All Dinner Buffets include fresh bread rolls and butter, freshly brewed coffee, decaffeinated coffee, and tea.
Our variety of buffet choices have been designed to offer you flexibility in creating the perfect menu.
Children under 10 years of age receive 50% off

DINNER BUFFET OPTION 1 *(Minimum 25 guests)*

Select your choice of two starters, one vegetable, one accompaniment, one carvery or entrée item and any two dessert selections. $38.95

DINNER BUFFET OPTION 2 *(Minimum 25 guests)*

Select your choice of two starters, choice of one vegetable, one accompaniment, two entrées or one carvery and one entrée, and any two dessert selections. $42.95

DINNER BUFFET OPTION 3 *(Minimum 50 guests)*

Select your choice of three starters, choice of one vegetable, two accompaniments, two entrées or one carvery and one entrée, and any two dessert selections. $44.95

DINNER ENHANCEMENTS

- Crisp garden vegetable platter with ranch dip (Add to any dinner option) $2.95 (On its own) $4.95
- Domestic cheese and crackers with fruit garnish $7.95
- Add an additional starter $3.95
- Add an additional vegetable $2.95
- Add an additional accompaniment $3.95
- Add an additional entrée $9.95

STARTERS

- Mixed green salad with ripe tomatoes, cucumbers, shaved onions, and carrot swirls, served with assorted dressings
- Traditional Caesar salad with house-made foccacia croutons, fresh bacon bits, and shredded parmesan
- Grilled vegetable and rotini pasta salad
- Market inspired soup of the day
- Creamy potato salad with sour cream
- Broccoli salad with raisins, bacon and toasted almonds
- Pickled beet root and sweet onion salad
- Greek salad with cucumbers, peppers, tomatoes, red onions, kalamata olives and feta cheese
- Traditional picnic style coleslaw

VEGETABLES

- Fresh carrots and garden peas
- Green beans with red peppers and toasted almonds
- Roasted root vegetables with maple and sage
- Buttered kernel corn with parsley
- Seasonal buttered vegetable medley

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Dinner Buffet Selections (cont.)

ACCOMPANIMENTS

- Buttermilk mashed potatoes
- "Pomme Dauphinoise" thin scalloped potatoes with parmesan cheese and garlic
- Penne primavera pasta with fresh vegetables, basil cream and parmesan cheese
- "Pomme Delmonico" diced potatoes, baked in white wine cream and Swiss cheese, with a herb crust
- Cheddar and potato perogies with sautéed onions
- Wild and long grain rice pilaf
- Roasted baby red jacket potatoes
- Cabbage rolls in rich tomato sauce
- Vegetable fried rice

CARVERY

- Slow roasted inside round of beef with gravy, horseradish and Dijon mustard.
- Honey glazed smoked ham with Dijon mustard
- Enhance your carving by upgrading to a whole roast strip loin or prime rib of beef $16.95 (per person)

ENTRÉES

- Oven roasted pork loin filled with peaches and rum soaked raisins, herb jus
- Our signature house-made, southern fried chicken
- Roast turkey with savoury stuffing and pan gravy
- Lemon-thyme chicken breast with bacon, onion bulbs and mushrooms
- Pan seared salmon fillet with a grain mustard and honey crust
- Honey-garlic glazed meatballs with onions and peppers
- Saskatchewan beef meatloaf with caramelized onion jus
- Breaded veal cutlets with lemon-white wine jus

DESSERTS (based on 2 pieces per person)

- Assorted squares and brownies
- Chef's choice of cheesecake samplers
- Chef's choice of assorted cakes
- Chef's selection of pies; lemon-meringue, apple, strawberry-rhubarb or coconut cream
- Your choice of one warm dessert; peach cobbler, apple crisp or bread pudding
- Chef's selection of fresh baked cookies
- Freshly sliced seasonal fruit

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Food & Beverage Services

Plated Dinner Selections

All plated dinners are 3 courses and include fresh bread rolls, butter, freshly brewed coffee, decaffeinated coffee and tea. Please choose (1) item from each category. Price is based on main course selection.

SOUPS AND SALADS

- Market soup of the day
- Rich creamy chowder of flaked white fish, clams, scallops and bay shrimp
- Homemade beet borscht with sour cream
- Butternut squash and carrot bisque with maple and cumin
- Baby spinach leaves with bacon, fresh orange segments, red onions, cherry tomatoes and chopped egg with house-made, sour cream dressing
- Tossed baby field greens, cherry tomatoes, cucumbers, carrot swirls and raspberry vinaigrette
- Traditional Caesar salad with house-made foccacia croutons, fresh bacon bits, shredded parmesan, lemon and creamy Caesar dressing

MAIN COURSES

(all main courses are served with seasonal buttered vegetables, change your rice or potato from any listed below)

- Whole roasted prime rib of beef with Yorkshire pudding, beef jus, horseradish and herb roasted potatoes (minimum 20 guests). $65.95
- Roast breast of chicken supreme filled with brie cheese and mushrooms, scalloped potato pavé and mustard jus. $48.95
- Grilled 4 oz beef tenderloin and lemon thyme chicken breast, red wine jus and roast garlic mashed. $54.95
- Baked boneless-skinless halibut fillet with wild and long grain rice pilaf, lemon almond butter crust. $54.95
- Char-grilled 10 oz double cut pork chop with apple-cranberry compote and buttermilk mashed potato. $46.95
- Tender boneless beef short rib braised in red wine jus served with buttery roast onion mashed potato. $54.95

DESSERTS

- Vanilla cream cheesecake with Saskatoon berry and sour cherry compote
- Chocolate fudge cake, layered with rich chocolate ganache, mango and raspberry sauce
- Individual crème brûleé, and rich vanilla bean custard with a caramelized sugar crust
- Carrot cake with cream cheese icing and sauce anglaise
- Tiramisu cake with Kahlua sauce

*Please see our Events Manager for a customized vegetarian meal or allergy options that will meet your guest's needs.

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Bar Service

Bars may be arranged on a cash or host basis. Casino bar prices do not include taxes.

CASH BAR

Liquor	$6.50
House Wine	$6.50 (6 oz.) & $9.50 (9 oz.)
Domestic Beer	$6.95
Imported Beer	$7.75
Coolers	$7.75
Cocktails	$7.25
Soft Drinks	$2.70

*Premium liquor available upon request, based on market value and availability

All bars are provided with soft drinks, juices and condiments.
One bartender is provided for every 100 guests at no charge, if liquor sales exceed $300 before gratuity and taxes.

Bartender charge of $25 per hour, for a minimum of three hours, will apply if liquor sales are below $300 before gratuity and taxes. If additional bartenders are requested by the convenor, a $20 per hour charge per additional bartender will apply.

Wine service is available at the table for $1.25 per person
Host bar is subject to 15% gratuity.

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Food & Beverage Services

Bar Service

WHITE WINES

Jackson Triggs Pinot Grigio $30/bottle

RED WINES

Jackson Triggs Merlot $30/bottle

Wine Prices are subject to all applicable taxes

Wine choices are not limited to the above selection.
Alternate wines and champagnes are available upon request based on market value and availability.

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