



**DAKOTA
DUNES
RESORT**

BANQUET GUIDE



HOTEL POLICIES & PROCEDURES

GUARANTEES

The final guarantee for all food and beverage functions is required 3 business days prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 3 days, though you may not decrease it. The minimum guarantee for all Breakfast, Lunch and Dinner Buffets is 15 people. Should you choose to guarantee less than 15 there will be an additional fee \$5 per person added to the price of each buffet. For Events under 10 people we will offer our Moosewoods Menu.

DURATION OF MEALS

Our Buffets and Food stations are all priced as per the below meal duration:

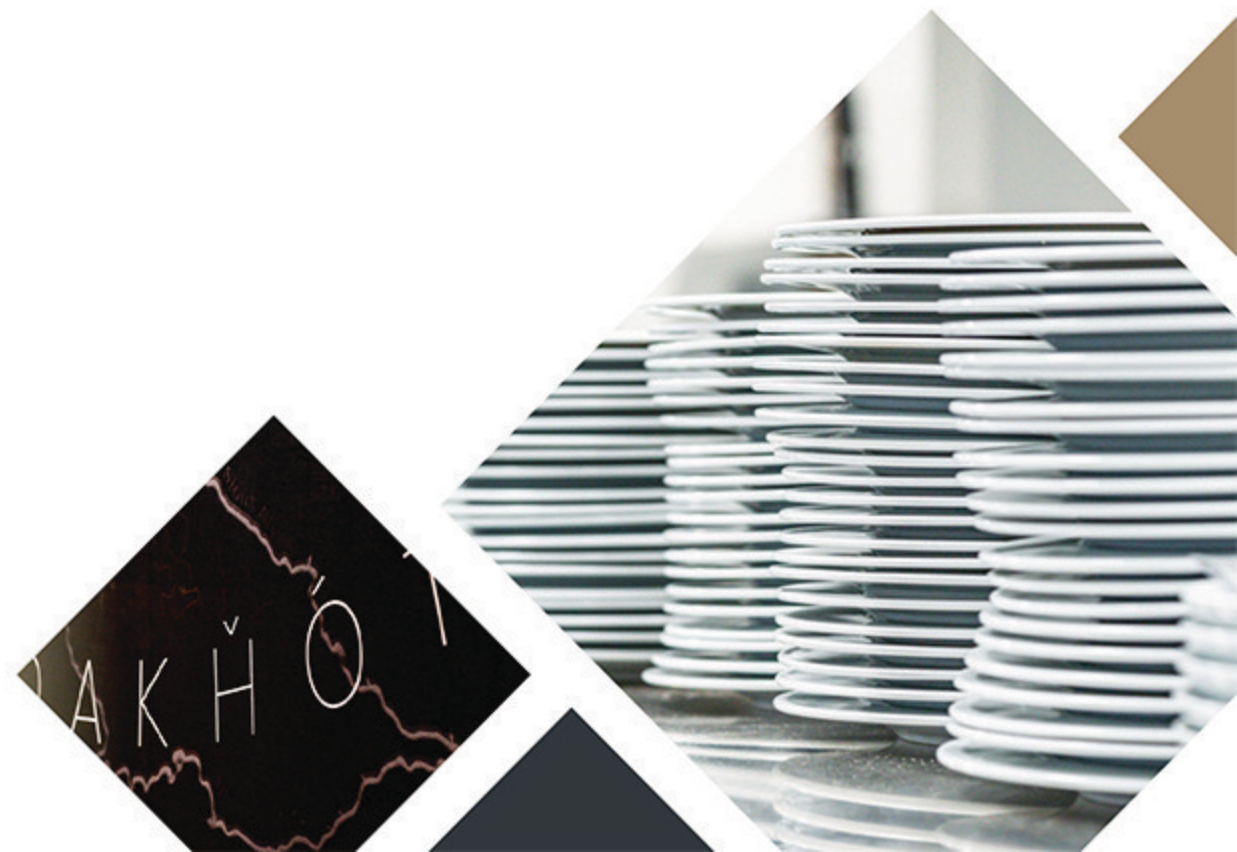
- Breakfast Buffet - 1 hour
- Lunch Buffet - 1 hour
- Dinner Buffet - 1.5 hours
- Coffee Breaks - 1 hour
- Reception Stations added to a dinner buffet - 1.5 hours
- Reception Stations on their own (no dinner buffet purchased) - 1.5 hour

Should you require additional time for your food presentation this can be arranged. Please talk with your Sales Team member for a personalized proposal.

DIETARY OPTIONS

Chef has taken great care to incorporate items into the following catering menus that account for diverse dietary and nutritional needs, including gluten free options. To review the gluten free items that are available throughout these menus, please consult with a Sales Team member.

Additional dietary options or modifications are available and can be resolved with Chef to ensure a personalized culinary experience for your event.



ALL DAY MEETING PACKAGE

Our all-inclusive meeting package is \$80 per person. Minimum 10 people.

The All-Day Meeting Package includes a breakfast selection, morning break items, a lunch selection and afternoon break items.

DUNES ALL DAY MEETING PACKAGE

\$80.00

WHITECAP ALL DAY MEETING PACKAGE

\$90.00

PRAIRIE ALL DAY MEETING PACKAGE

\$98.00

UPGRADES AVAILABLE ON ALL PACKAGES



BUILD YOUR OWN BREAKFAST BUFFET

All breakfasts are served with crispy hash browns, seasonal fresh fruit, house baked pastries, butter & preserves. Also includes assorted juices, freshly brewed Starbucks Coffee & Teavana Teas

DUNES

\$28/person

1 Egg
1 Breakfast Meat

WHITE CAP

\$30/person

1 Egg
1 Griddle
2 Breakfast Meat

PRAIRIE

\$34/person

2 Eggs
1 Griddle
2 Breakfast Meat

EGGS

Scrambled - Fluffy scrambled eggs with scallions

Scrambled Gratin - Fluffy scrambled eggs with scallions and aged cheddar cheese

Broken Omelet - Fluffy scrambled eggs with grilled vegetables, ham & aged cheddar cheese

Egg White Bite - Spinach, tomato, & mozzarella baked egg cup

MEAT

Apple Wood Smoked Bacon

Maple & Pork Breakfast,

Sliced Honey Ham,

Double Smoked Bacon,

GRIDDLE

Buttermilk Pancakes

Brioche French Toast

Waffles

BEVERAGES

Freshly brewed coffee, decaffeinated coffee and selection of Tazo tea

\$5.50/person all day

Soft Drinks, Bottled Juices, Mineral Water, Flat and Sparkling, Vitamin Water®

\$5.50/person all day

MORNING & AFTERNOON BREAK PACKAGES

\$10/person

Morning Break A

Assorted Muffins & Yoghurts

Morning Break B

Granola Bars with Sliced Fruits

Morning Break C

Bannock with Fruit Preserves & Whole Fruits

Afternoon Break A

Spanakopita & Pita Chips with Dip

Afternoon Break B

Spring Rolls with Plum Sauce

Afternoon Break C

Crudit  Platter with Ranch

ENHANCEMENTS

ENERGY SNACKS

Assorted ice cream bars	\$6/each
Imported and domestic cheeses with dried fruit, artisan breads & crackers	\$16/person
Baked soft pretzel with warm cheese sauce and whole grain & Dijon mustards	\$6/each
Kind® bars	\$4/each
Miss Vickie's® potato chips, SunChips®	\$4/each

A LA CARTE BREAKS

Sliced fresh fruit & seasonal berries	\$8.50 per person
Warm Cookies	\$4.00 per person
Rosemary Maple Bannocks	\$4.00 per person
Assorted Yogurts	\$5.00 per person
Vegetable Crudit� & Dips	\$7.00 per person
Chocolate Dipped Strawberries	\$6.50 per person
Assorted Pastry Platter	\$6.00 per person
Assorted Sliced Sweet Loaves	\$5.00 per person
Assorted Muffins	\$5.00 per person

WORKING LUNCH

All working lunches come with bottled beverages and assorted sweet trays

The Working Lunch **\$29.25** – 2 Sandwich selections, 1 Soup or 1 Salad selection

The Premium Lunch **\$34.75** – 3 Sandwich selections, 1 Soup and 1 Salad selections

Soup Selections

Chef's Daily Creation

Traditional Hamburger Soup

Creamy Tomato Parmesan Bisque

Sandwich Selections

Ham & Swiss with Arugula, Grainy Mustard Mayo

Lemon Chicken Garden Salad Wraps

Cajun Shrimp Po' Boy on Sour Dough

Chicken Caesar Kaiser with Aged White Cheddar

Grilled Vegetable, Arugula, Goat Cheese Wraps

Roast Beef & Cheddar with Honey Horseradish Mayo, Pickled Red
Onion

Salad Selections

Traditional Caesar with Bacon and Parmesan

Garden Vegetable Potato Salad

Greek Pasta Salad with Kalamata Olives

Seasonal Mixed Greens

Green Apple Coleslaw

Additional Add On Items

House Baked Apple Pie \$7.00

Peanuts \$4.00

Assorted Juices \$4.50

Assorted Pop \$4.50

Granola Bar \$3.00

Fresh Fruit Cup \$5.50

On The Go Lunch Boxed \$27.25

Includes 1 sandwich, 1 piece of whole fruit, 2 cookies, potato chips, a bottle of water

The Big Lunch Boxed \$30.25

Includes 1 Sandwich, 1 piece of whole fruit, 1 side salad, 2 cookies, 1 soft drink, 1 bottle of water

LUNCH OR DINNER BUFFETS

All Buffets include warm rolls, bannock, freshly brewed Starbucks coffee & Teavana teas Too Many Choices... Our Chefs are more than happy to create a menu package that is well rounded and features some of our signature items.

DUNES LUNCH

\$31/person

1 Soup
2 Salads
1 Entrée
Chef's Choice Vegetable and Starch
Assorted Sweets and Fruit Tray

WHITE CAP LUNCH

\$37/person

1 Soup
2 Salads
2 Entrées
1 Pasta
Chef's Choice Vegetable and Starch
Assorted Sweets and Fruit Tray

PRAIRIE DINNER

\$44/person

1 Soup
2 Salads
1 Prairie Pasta
3 Entrées
Chef's Choice Vegetables & Starch
1 Dessert Selection

CHIEF'S DINNER

\$49/person

1 Soup
4 Salads
1 Prairie Pasta
3 Entrées
Chef's Choice Vegetables & Starch
2 Dessert Selections

SOUP SELECTIONS

Chefs Daily Creation

Traditional Hamburger Soup

Creamy Tomato Parmesan Bisque

Roasted Squash with Sweet Potato

Forrest Mushroom & Roasted Garlic

SALAD SELECTIONS

Traditional Caesar with Bacon & Parmesan

Greek Salad with Kalamata Olives, Cherry Tomato and
Greek Vinaigrette

Seasonal Mixed Greens with Orange Balsamic Dressing

Curried Wild Rice Salad with Fresh Berries and Almonds

Roasted Beet Salad with Arugula, Blue Cheese,
Mandarin Orange

Spinach & Goats Cheese Salad with Warm Bacon & Sour
Cream Dressing

PRAIRIE PASTA SELECTIONS

Creamy Baked Cheese Tortellini with Garlic Cream
Sauce

Roasted Olive Puttanesca with Mozzarella

Bacon & Mushroom Penne with Rose Sauce & Green
Onion

Grilled Vegetable & Pesto Parmesan Tortellini

Baked Mac & Cheese with Bread Crumb Topping

SWEETS SELECTIONS

Saskatoon Berry Cheesecake with Whipped Cream &
Mint

Sticky Toffee Pudding with Warm Toffee Sauce &
Whipped Cream

Chocolate Bannock Bread Pudding with Chocolate
Sauce & Whipped Cream

Assorted House Baked Pies & Vanilla Bean Ice Cream

ENTRÉE

Chicken Peperonata with Bell Peppers, White Wine, Fresh Herbs, and Cherry Tomato
Savory Bacon Wrapped Meatloaf with Forrest Mushroom Gravy
Beef Lasagna with Mozzarella & Garlic Toast
Sliced Pork Loin Roast with Green Apple Demi Glaze
Rosemary Chicken Thighs with Saskatoon Berry Jus
Slow Roast Beef with Red Wine & Garlic Gravy
Greek Chicken Thighs with Roasted Olives and Spicy Tomato Sauce
Pineapple Shrimp with Curry & Coconut Milk
Grilled Atlantic Salmon with Lemon Dill Cream Sauce

CHEFS CARVERY SELECTIONS & PREMIUM UPGRADES

Crusted Roast Beef with Rosemary Jus & Horseradish Candied
Whole Side "Skin On" Atlantic Salmon with Charred Lemon & Maple
Apple Stuffed Pork Loin with Pineapple Chutney
Moose Woods 8oz Grilled Top Sirloin Steak with Mushroom & Onions
Moose Woods 11oz Grilled Maple Mustard Pork Chop
Upgrade your entrée item for \$6.25 additional per person

PLATED DINNERS \$54

Chefs Custom Plated Menu Suggestion

1st Course

Roasted Beet Salad with Arugula, Blue Cheese, Mandarin Orange

2nd Course

Moose Woods 11oz Grilled Maple Mustard Pork Chop

***Served with Roasted Sea Salt & Rosemary Baby Potatoes,
Parmesan Broccolini***

3rd Course

Saskatoon Berry Cheesecake with Whipped Cream & Mint



Platters and Conversation Pieces

	25 Guests	100 Guests
Cured Meats, Domestic Cheese & Pickle Platter	\$350	\$1200
Fresh Fruit Platter with Dip	\$210	\$700
Crisp Vegetables, Hummus, Crackers, & Dip Platter	\$225	\$800
Fiesta Nacho Station with Warm Cheddar Cheese Sauce	\$210	\$710
Poutine Bar with Gravy and a Variety of Classic Toppers	\$350	\$1200
"Between the Bread" Custom Sandwich Bar	\$375	\$1400

Cold Hors D'oeuvres

Bruschetta with Bannock Crostini, Balsamic Reduction & Parmesan	\$7.25
Citrus Shrimp Seviche with Cocktail Sauce	\$10.25
Mini Bison Birger Sliders	\$9.25
Smoked Salmon, Arugula & Dill Cream Cheese Sliders	\$9.25
Three Sisters Canapes "3 Chef's Seasonal Choice Canapes"	\$10.25

Hot Hors D'oeuvres

Bacon Wrapped Scallops	\$11.25
Firecrackers "spicy bacon wrapped beef tips"	\$10.25
Coconut Shrimp with Sour Honey Chili Sauce	\$10.25
Crispy Vegetable Spring Rolls	\$7.25
Spinach & Bacon Stuffed Mushroom Caps	\$8.25
Moose Woods Chicken Wings	\$8.75
Fried Pickerel Cheeks with House Tartar Sauce & Lemon	\$11.25

SOLD PER PERSON BASIS- MINIMUM OF 20 PERSONS

BEVERAGE SERVICE

A bartender fee of \$35/hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$250 per bartender. The resort provides one bartender per 75 guests, additional bartenders are available at \$35/hour (minimum 5 hours). Ask your sales specialists about the subsidized bar option.

HOST BAR

(THE HOST PURCHASES ALL DRINKS FOR ATTENDING GUESTS)

Standard Liquor (1oz)	\$6.75
Premium Liquor (1oz)	\$7.40
Glass of House Wine	\$7.85
Domestic Beer	\$7.20
Imported Beer	\$8.05
Coolers	\$7.40
Standard Liqueurs (1oz)	\$6.95
Soft Drinks & Juices	\$2.70

All Host Bar items are subject to a 10% Liquor Tax (on alcohol), 18% Gratuity and 5% FNGST.

CASH BAR

(THE ATTENDING GUESTS PURCHASE THEIR OWN DRINKS)

Standard Liquor (1oz)	\$7.75
Premium Liquor (1oz)	\$8.50
Glass of House Wine	\$9.00
Domestic Beer	\$8.25
Imported Beer	\$9.25
Coolers	\$8.50
Standard Liqueurs (1oz)	\$8.00
Soft Drinks & Juices	\$3.00

Prices include all taxes.

