



**DAKOTA
DUNES
RESORT**

BANQUET GUIDE



HOTEL POLICIES & PROCEDURES

GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours 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 72 hours, though you may not decrease it. The minimum guarantee for all Breakfast, Lunch and Dinner buffets is 25 people. Should you choose to guarantee less than 25 there will be a 15% per person additional fee added to the price of your menu. For Events under 10 people we will offer our In Room Dining Menus.

DURATION OF MEALS

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

- Breakfast Buffet - 2 hours
- Lunch Buffet - 1 hour
- Dinner Buffet - 2 hours
- Coffee Breaks - 45 minutes
- Reception Stations added to a dinner buffet - 2 hours
- Reception Stations on their own (no dinner buffet purchased) - 1 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 \$75 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
\$75.00

Whitecap All Day Meeting Package
\$85.00

Prairie All Day Meeting Package
\$95.00

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

\$26/person

1 Egg
1 Breakfast Meat

WHITE CAP

\$28/person

1 Egg
1 Griddle
2 Breakfast Meat

PRAIRIE

\$31/person

2 Eggs
1 Griddle
2 Breakfast Meat

EGGS

Scrambled- Fluffy scrambled eggs with scallion

Scrambled Gratin- Fluffy scrambled eggs with scallion 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

Wild Boar Bacon (\$2.00 per person add on)

GRIDDLE

Buttermilk Pancakes,
Brioche French Toast,
Waffles

BEVERAGES

Freshly brewed coffee, decaffeinated

\$5.50/person all day

coffee and selection of Tazo tea
Soft drinks, Vitamin Water®

\$6.50/person all day juices

\$4.50/each

Mineral water, flat and sparkling

\$7/each

Freshly-squeezed lemonade

MORNING & AFTERNOON BREAK PACKAGES

Morning Break A
Assorted Muffins & Yoghurts

Afternoon Break A
Spanakopita & Pita Chips with Dip

Morning Break B
Granola Bars with Sliced Fruits

Afternoon Break B
Bannock with fruit preserves & Whole Fruits

Morning Break C
Bannock with fruit preserves & Whole Fruits

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, granola bars	\$4/each
Miss Vickie's [®] potato chips, SunChips [®]	\$4/each

A LA CARTE BREAKS

Sliced fresh fruit & seasonal berries	\$8.00 per person
Warm Cookies	\$3.50 per person
Rosemary Maple Bannocks	\$3.50 per person
Assorted Yogurts	\$4.50 per person
Vegetable Crudit� & Dips	\$6.50 per person
Chocolate Dipped Strawberries	\$6.00 per person
Assorted Pastry Platter	\$5.50 per person
Assorted Sliced Sweet Loaves	\$4.50 per person

WORKING LUNCH

All working lunches come with bottled beverages and assorted sweet trays

The Working Lunch **\$28.50** - 2 Sandwich selections, 1 Soup/Salad selections

The Premium Lunch **\$34.00** – 3 Sandwich selections, 2 Soup/Salad selections

Soup Selections

Chef's Daily Creation

Traditional Hamburger Soup

Creamy Tomato Parmesan Bisque

Salad Selections

Traditional Caesar with Bacon and Parmesan

Garden Vegetable Potato Salad

Greek Pasta Salad with Kalamata Olives

Seasonal Mixed Greens

Green Apple Coleslaw

Sandwich Selections

Roast Beef & Cheddar with Honey Horseradish Mayo,

Pickled Red Onion 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

Additional Add On Items

House Baked Apple Pie \$6.50

Peanuts \$3.50

Assorted Juices \$3.75

Assorted Pop \$3.75

Granola Bar \$2.50

Fresh Fruit Cup \$5.50

On The Go Lunch Boxed \$26.50

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

The Big Lunch Boxed \$29.50

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

\$29/person

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

WHITE CAP LUNCH

\$35/person

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

PRAIRIE DINNER

\$42/person

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

CHIEF'S DINNER

\$47/person

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

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

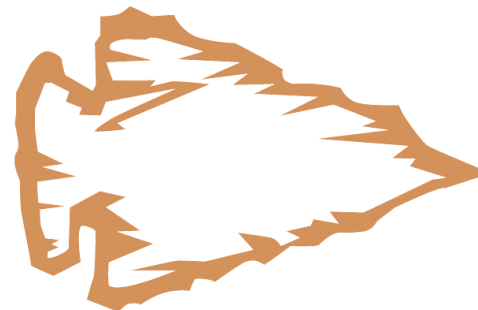
Saskatoon Berry Cheesecake with Whipped Cream & Mint

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

Fresh Fruit Martini with Whipped Cream & Mint



ENTRÉE

Chicken Peppernota 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

Slow Roast Beef with Red Wine & Garlic Gravy

Grilled Atlantic Salmon with Lemon Dill Cream Sauce

Greek Chicken Thighs with Roasted Olives and Spicy Tomato Sauce

Pineapple Shrimp with Curry & Coconut Milk

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 \$4.25

Moose Woods 11oz Grilled Maple Mustard Pork Chop \$4.25

Plated Dinners

Wanting a little more? Our buffets are all available as a plated option...

\$12.00 additional charge

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

All three courses on plate service \$54



Platters and Conversation Pieces

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

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Cold Hors D’oeuvres

Bruschetta with Bannock Crostini, Balsamic Reduction & Parmesan	\$6.50
Citrus Shrimp Seviche with Cocktail Sauce	\$9.50
Shaved Beef & Caramelized Onion Sliders	\$8.50
Smoked Salmon, Arugula & Dill Cream Cheese Sliders	\$8.50
Three Sisters Canapes “3 Chef’s Seasonal Choice Canapes”	\$9.50

Hot Hors D’oeuvres

Bacon Wrapped Scallops	\$10.50
Firecrackers “spicy bacon wrapped beef tips”	\$9.50
Coconut Shrimp with Sour Honey Chili Sauce	\$9.50
Crispy Vegetable Spring Rolls	\$6.50
Spinach & Bacon Stuffed Mushroom Caps	\$7.50
Moose Woods Chicken Wings	\$7.50
Fried Pickerel Cheeks with House Tartar Sauce & Lemon	\$10.50

Sold Per Person Basis- Minimum of 20 persons

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