

# Catering Package

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# All-Day-Meeting Package

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*Our all-inclusive meeting packages start from \$67.00 per person. Minimum 30 people. For groups of 15-25 people we recommend a family style service. For groups under 10, please ask about our plated options.*

### INCLUDES:

- Starbucks® Coffee & Teavana® Teas
- Breakfast Buffet
- Morning and Afternoon Breaks
- Lunch Buffet

### Choice of a breakfast buffet below:

#### FRESH START BREAKFAST

Muffins  
Milk and Cereal or Swiss Style Muesli  
Individual Yogurt or Fruit Salad

#### BAKERY'S FINEST

House Made Muffins, Croissants, and Danishes  
Fresh Fruit Platter or Whole Fruit

#### BREAKFAST PAN SCRAMBLER

Layers of: Hash Browns, Scrambled Eggs, and Shredded Cheese  
Whole Fruit

### MORNING BREAK – Choice of 3

Berries with Crème Anglaise  
House Made Doughnuts  
Cheeseboard with Whole Grain Crackers  
Fried Chips with Onion Dip and Pico de Gallo Salsa

### AFTERNOON BREAK – Choice of 3

Cookies  
Whole Fruit  
Crudité and Dip  
Cream Puffs

**Add canned soft drinks, and juice to your meeting – \$7.50 per person**

### Choice of one lunch buffet below:

#### SOUP AND SANDWICH

Tossed Salad with Dressings  
Two Chef Inspired Salads  
Crudité and Dip  
Gourmet Sandwich and Wrap Selection  
Kettle Chips and Dip  
Soup of the Day  
Sweet Dessert Selection

#### PAN ASIAN BUFFET

Sesame Coleslaw  
Asian Noodle Salad  
Stir-fry Vegetables  
Vegetable Fried Rice  
Chicken Chow Mien  
Sweet and Sour Chicken Balls  
Sweet Dessert Selection and Fortune Cookies

#### ITALIAN

Focaccia Bread  
Mediterranean Salad  
Cucumber and Spinach Salad  
Eggplant Caponata Style Salad  
Antipasto Tossed Salad  
Fusilli Tossed with Alfredo Sauce  
Chicken Cacciatore  
Sweet Dessert Selection





# Executive Meeting Package

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## **CELEBRATE THE EXECUTIVE COMPLETE RETREAT MEETING PACKAGE**

- Discover our Executive Boardrooms and experience our Communal Break Area.
- This all-inclusive meeting package is \$90.00 per person plus taxes. Service charges included.

### **ALL-INCLUSIVE MEETING PACKAGE INCLUDES:**

- Dedicated Executive Boardroom
- Deluxe Continental Breakfast
- Mid-Morning Break
- Buffet Lunch in our Garden Café or a Plated Lunch from our Banquet Menu
- Afternoon Break
- High Speed Internet
- In-House LCD Monitor Complete with HDMI & SVGA Cables

### **BREAKFAST:**

Ham and Cheese Omelette  
Swiss Muesli Bar  
Individual Yogurts  
Whole Fruit  
Fruit Platter

### **MORNING BREAK:**

House Made Doughnut Wall  
Danishes  
Fruit Skewers  
Apple and Saskatoon Berry Tartlets

## **3 COURSE PLATED LUNCH:**

### **STARTERS**

#### ***Choice of one of the following:***

Soup of the Day  
Mixed Green Salad with Dressings  
Caesar Salad  
Greek Salad with Feta Cheese

### **MAIN COURSE**

**Herb Roasted Pork** – seasoned pork loin roasted and served with a mushroom pan sauce accompanied by mashed potato and steamed vegetables

**Chicken Parmesan** – tenderized chicken breast topped with a marinara sauce and a blend of parmesan and mozzarella cheese. Accompanied by roasted potato and steamed vegetables

**Fish & Chips** – beer battered cod loin with kettle chips, coleslaw and tartar sauce

**Beef Lasagna** – layers of pasta filled with meat sauce, béchamel, and bubbly cheese

### **DESSERT**

Vanilla Cream Tart with Seasonal Fresh Fruit  
New York Cheesecake with Berry Coulis  
Strawberry Shortcake with Whipped Cream

### **AFTERNOON SNACK**

Crudités and Dip  
Chips  
Candy Cups  
Chocolate Bars  
Ice Cream Selection  
Double Chocolate Brownies



# Breakfast Buffets

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*Minimum 30 attendees for hot breakfast buffets. No minimum number of attendees for the Continental Breakfast. \*For groups of 15-25 people we recommend a family style service. For groups under 10, please ask about our plated options.*

**CONTINENTAL BREAKFAST** / \$17.50 per person

Fruit Juices

Freshly Baked Danish, Muffins, and Croissants

Fresh Fruit Platter

Starbucks® Coffee & Teavana® Teas

**THE CEREAL BELT** / \$18.50 per person

Fruit Juices

Freshly Baked Danish, Muffins, and Croissants

Variety of Cereals and 2% Milk

Yogurt and Fruit Salad

Starbucks® Coffee & Teavana® Teas

**MORNING SHINES** / \$28.00 per person

Chilled Juice Bar

Sliced Seasonal Fruit

Variety of Cereals and 2% Milk

Muffins, Danishes and Cinnamon Buns with Whipped Butter and Preserves

Fruit Yogurts Served with Fresh Berries and Granola

Scrambled Eggs with Ham and Green Onion

Sausage

Ham

Bacon

Hash Brown Potatoes

Starbucks® Coffee & Teavana® Teas



# Enhancements

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*Enhance your breakfast buffet with one of the following options:*

**HEALTHY BREAKFAST BAR / \$4.50 per person**  
 Yogurt, Strawberries, Blueberries, Blackberries, Oranges, and Watermelon

**EGG SANDWICHES / \$7.00 per person**  
 Fried Eggs on Toasted English Muffins with Sliced Cheddar and Mozzarella Cheese. Your Choice of Breakfast Sausage, Bacon or Canadian Back Bacon

**BREAKFAST BURRITO / \$9.00 per person**  
 Fresh Tortilla Wraps Filled with Scrambled Eggs, Sautéed Sweet Peppers, Onions, Cheddar Cheese, Crumbled Sausage or Bacon, Served with Tomato Cilantro Salsa

**WAFFLES / \$7.50 per person**  
 Belgian Waffles Served with Peaches, Pears, Berry Blend Compote, Syrup and Whipped Cream

**OMELETTE STATION / \$6.50 per person**  
 Build Your Own Omelette with Free Run Eggs, Sautéed Vegetables and a Blend of Mozzarella and Cheddar Cheese

**PANCAKES / \$5.50 per person**  
 Buttermilk Pancakes Served with Whipped Cream and Syrup

**TOAST / \$4.00 per person**  
 A Selection of White, Rye, and Whole Wheat Bread Served with Jams and Preserves

*A delicious, healthy breakfast is sure to get your meeting off to a great start!*



# Breaks

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**THEATER STYLE / \$12.50 per person**

- Popcorn
- Chocolate Bars
- Candy Cups
- Starbucks® Coffee & Teavana® Teas

**HEALTHY / \$15.00 per person**

- Vegetable Tray with Dip
- Whole Fruit Basket
- Yogurt Fruit Smoothies
- Starbucks® Coffee & Teavana® Teas

**DOUGHNUT SHOP / \$11.25 per person**

- Cookies
- Cinnamon Sugar Beignets
- House Made Doughnuts
- Starbucks® Coffee & Teavana® Teas

**FROM THE BAKERY / \$12.00 per person**

- Apple Tartlets
- Banana Muffins
- Chocolate Chip and Orange Cranberry Loaves
- Starbucks® Coffee & Teavana® Teas

**MAKE YOUR BREAK**

*Prices by the each*

Cookies (dozen)	\$20.00
Loaves (10 slices/loaf)	\$20.00
<i>Choice of: Banana, Orange Cranberry, Chocolate Chip or Lemon Poppy Seed</i>	
Yogurt Fruit Smoothies	\$7.50
Gluten Free Brownies	\$5.50
Cinnamon Buns	\$5.00
Freshly Baked Danishes or Muffins	\$5.50
Rosemary Maple Bannock	\$4.00
Whole Fruit	\$3.00
Rice Krispies Squares	\$4.25
House Made Doughnuts	\$4.25
Individual Fruit Yogurts	\$2.25

**WET YOUR WHISTLE**

*Prices by the each*

Starbucks® Coffee (10 cup carafe)	\$34.00
Starbucks® Decaffeinated Coffee (10 cup carafe)	\$34.00
Teavana® Teas	\$2.40
Individual Juice	\$3.75
Soft Drinks	\$3.75
Bottled Water	\$2.50
Red Bull® (assorted flavors)	\$5.50
Juice and Milk (10 cup pitcher)	\$25.00
Non-Alcoholic Punch (10 cup pitcher)	\$20.00



Prices are subject to change. 17% service charge, 5% FNGST, 6% PST. April 2020

# Sandwich Buffet Selections

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*Minimum of 30 attendees for buffet. For groups of 15-25 people we recommend a family style service. For groups under 10, please see our plated menus.*

**SOUP AND SANDWICH / \$27.50 per person**

- Tossed Salad with Dressings
- Two Chef Inspired Salads
- Crudit  and Dip
- Gourmet Sandwich and Wrap Selection
- Kettle Chips and Dip
- Soup of the Day
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**BUILD YOUR OWN SANDWICH / \$27.00 per person**

- Artisan Greens with Dressing
- Choice of Pasta or Potato Salad
- Assorted Breads
- Condiments
- Sliced Tomatoes, Lettuce, Shaved Red Onion
- Egg and Tuna Salad
- Sliced Deli Meat and Domestic Cheese
- Pickle Tray
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**BUILD YOUR OWN SALAD / \$24.50 per person**

- Dinner Rolls
- Artisan Greens, Iceberg, Spinach
- Salad Dressings and Toppings
- Chef's Choice of Two Assorted Salads
- Assorted Pickle Tray
- Cajun Chicken Breast
- Salt and Pepper Chicken Breast
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**HOT SANDWICH MELT / \$28.50 per person**

- Tossed Salad with Dressings
- Potato Salad
- Broccoli and Bacon Salad
- Chicken Quesadilla** – chicken breast with julienne peppers and onions, melted cheese in a flour tortilla
- Philly Cheese Steak** – steak flash fried and topped with green peppers, onions, mushrooms and cheese
- Pulled Pork Sandwich** – braised pork shoulder on a ciabatta bun with bacon and red cabbage slaw
- Vegetarian** – saut ed mixed vegetables with melted cheddar cheese, folded in flat bread
- Soup of the Day
- 
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas





# Themed Buffet Lunches

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*Minimum of 30 attendees for buffet. For groups of 15-25 people we recommend a family style service. For groups under 10, please see our plated menus.*

**RUSTIC ITALIAN / \$30.50 per person**

- Focaccia Bread
- Mediterranean Salad
- Cucumber and Spinach Salad
- Eggplant Caponata Style Salad
- Antipasto Tossed Salad
- Chicken Mushroom Alfredo Fusilli
- Choice of one:**
- Traditional Beef or Vegetarian Lasagna
- Spinach and Cheese Cannelloni
- Chicken Cacciatore
- Cheese Tortellini Tossed with a Rosé Sauce
- 
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**FLARE OF ASIA / \$29.50 per person**

- Sesame Coleslaw
- Asian Noodle Salad
- Stir-fry Vegetables
- Vegetable Fried Rice
- Chicken Chow Mien
- Choice of one:**
- Pork Spring Rolls
- Sweet and Sour Chicken Balls
- BBQ Pork Steam Buns
- 
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**TOUCH OF UKRAINE / \$31.25 per person**

- Dinner Rolls
- Ukrainian Cabbage and Meat Soup
- Cucumber Spring Salad
- Beet Salad
- Russian Salad
- Perogies Tossed with Bacon and White Onions
- Fried Garlic Sausage with Onions and Peppers
- Beef and Rice Cabbage Rolls Stuffed with Onions and Peppers
- 
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas

**SOUTHERN BBQ / \$31.00 per person**

- House Made Biscuits and Corn Bread
- Garden Salad with Dressings
- Potato Salad
- Coleslaw
- Crudité and Dip
- Buttered Corn
- Creamy Three Cheese Baked Macaroni
- Choice of one:**
- Braised Beef Brisket
- Pulled Pork
- Southern Fried Chicken
- 
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® Teas





# Customize Your Lunch Buffet

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*Minimum of 30 attendees for buffet. For groups of 15-25 people we recommend a family style service. For groups under 10, please see our plated menus.*

**WORKING LUNCH / \$25.00 per person**

**Choice of 1 unless noted**

- Starter
- Compound Salad
- Starch
- Vegetable
- Entrée
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® teas

**LEISURELY LUNCH / \$27.25 per person**

**Choice of 1 unless noted**

- Starter
- 2 Compound Salads
- Starch
- Vegetable
- Entrée
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® teas

**THE BOSS' LUNCH / \$33.50 per person**

**Choice of 1 unless noted**

- Starter
- 3 Compound Salads
- Starch
- Vegetable
- 2 Entrées
- Sweet Dessert Selection
- Starbucks® Coffee & Teavana® teas

**STARTER:**

- Garden Salad
- Caeser Salad
- Soup of the Day

**STARCH:**

- Roast Potatoes
- Mashed Potatoes
- Rice Pilaf

**COMPOUND SALAD:**

- Potato
- Pasta
- Greek
- Asian Noodle

**VEGETABLE:**

- Steamed Broccoli with Red Pepper
- Buttered Carrots
- Roasted Root Vegetables

**ENTREES:**

**House Made Chicken Cannelloni** – house made pasta rolled and stuffed with fresh ground chicken, parsley, ricotta, parmesan and baked with our chef's signature tomato basil sauce

**Roasted Chicken** – chicken pieces marinated in citrus brine or tossed with BBQ sauce

**Pork Loin Medallions** – pan seared, topped with a wild mushroom cream sauce and garnished with chopped green onion

**Southern Fried Chicken** – crispy battered chicken pieces fried golden brown

**Elk Chili** – ground elk with kidney beans in a chili sauce

**Meatloaf** – seasoned beef meatloaf served with a roasted red pepper glaze



# Plated Lunch

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## **TWO-COURSE PLATED / \$27.50**

Choose Either a Starter or Dessert to Accompany Your Main Course.  
Includes Starbucks® Coffee & Teavana® Teas

## **THREE-COURSE PLATED / \$32.50**

Your Choice of a Starter, Main Course, and a Dessert  
Includes Choice of Dinner Rolls or Garlic Bread  
Starbucks® Coffee & Teavana® Teas

## **STARTERS**

### **Choice of one of the following:**

- Soup of the Day
- Mixed Green Salad with Dressings
- Caesar Salad
- Greek Salad with Feta Cheese

## **MAIN COURSE**

**Herb Roasted Pork** – seasoned pork loin roasted and served with a mushroom pan sauce accompanied by mashed potato and steamed vegetables

**Chicken Parmesan** – tenderized chicken breast topped with marinara sauce and a blend of parmesan and mozzarella cheese. Accompanied by roasted potato and steamed vegetables

**Fish & Chips** – beer battered cod loin with kettle chips, coleslaw and tartar sauce

**Beef Lasagna** – layers of pasta filled with meat sauce, béchamel, and bubbly cheese

**Meatloaf** – seasoned beef meatloaf served with a roasted red pepper glaze. Accompanied by mashed potato and steamed vegetables

## **DESSERT**

Vanilla Cream Tart with Seasonal Fresh Fruit

New York Cheesecake with Berry Coulis

Strawberry Shortcake with Whipped Cream

Chocolate Fudge Brownie with Berry Coulis and Whipped Cream

*Our lunches provide a great opportunity to share a mid-day break and discuss ideas informally.*



# Casual Reception

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## HORS D'OEUVRES

- Chips & Dips** \$9.00 per person  
Fried Kettle Chips Served with Pico de Gallo Salsa and Citrus Aioli
- Breads and Dips** \$9.25 per person  
Tomato Bruschetta, Hummus, Shallot and Onion Dip Served with Crostini and Naan Breads
- Pinwheel Presentation** \$9.25 per person  
Flour Tortillas Spread with Cream Cheese and Wrapped with a Selection of Ham and Basil, Spinach and Red Pepper, or Prosciutto and Parmesan
- Deli Meat Platter** \$8.75 per person  
A Selection of Sliced Deli Meat with Rolls, Butter and Condiments
- Deluxe Cheese Platter** \$6.50 per person  
A Selection of Canadian and Imported Cheese Garnished with Fresh Fruit and Crackers
- Fresh Vegetable Platter - GF** \$4.00 per person  
Assorted Fresh Vegetables Served with Creamy Dill Dip
- Fresh Fruit Platter - GF** \$7.00 per person  
Assorted Sliced Seasonal Fresh Fruit

- Crab Cake Brochette (1 dozen)** \$29.00  
Seasoned Crab Meat with Sautéed Vegetables, Creole Mustard, and Mozzarella Cheese. Skewered and Fried Until Crispy.
- Vegetable Samosa (1 dozen)** \$31.00  
Crispy Pastry Filled with Vegetables and Potato Served with a Mint Yogurt.
- Cocktail Wings (1 pound)** \$25.50  
A Full Pound of Chicken Wings Tossed in Your Choice of Sauce or Seasoning (BBQ, Honey Garlic, Lemon Pepper or Salt and Pepper).
- Boneless Pork Ribs (1 pound)** \$24.00  
A Pound of Breaded Pork Bites Seasoned and Served with Garlic Aioli and a Chili Plum Sauce.



# Passed Hors D'œuvres

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## UPSCALE

*Prices by the dozen*

### **Hoisin Meatball Brochettes / \$20.25**

Seasoned Ground Beef Meatballs Dipped in Hoisin Glaze Skewered with Blanched Snow Pea.

### **Crispy Tempura Shrimp / \$22.00**

Battered Shrimp on a Bed of Spiced Lime Coleslaw with a Chili Aioli.

### **California Rolls / \$17.25**

Sushi Rice Filled with Julienne Vegetables and Wrapped with Nori.

### **Deviled Eggs / \$15.75**

Sliced Hardboiled Egg Served on a Whole Grain Cracker with Herbed Aioli and Scallion

### **Apple and Brie Quesadilla / \$17.25**

Flour Tortilla Folded with Granny Smith Apple and Creamy Brie and Toasted to Perfection

### **Crab Stuffed Mushrooms / \$23.00**

Sautéed Mushroom Caps with a Crab and Cream Cheese Stuffing Melted with White Cheddar Cheese.

## ELEGANT

*Prices by the dozen*

### **Cherry Tomato Poppers / \$16.50**

Cherry Tomato Filled with a Caramelized Onion and Shallot Dip

### **Jumbo Shrimp Cocktail Shooters / \$34.75**

Horseradish Cocktail Sauce Topped with a Poached Jumbo Shrimp in a Shooter Glass.

### **Steak Tartar / \$34.75**

Finely Minced Beef Tenderloin Mixed with Onion and Herbs on a Crostini.

### **Thai Chicken Summer Rolls / \$35.75**

Rice Paper Wraps Filled with Seasoned Chicken, Julienne Vegetable and Rice Noodles with a Hoisin Soy Sauce.

### **Gravlax Salmon Crostini / \$26.50**

Cured Salmon Served with a Caper Cream Cheese on a Cucumber Round and Garnished with Red Pepper Curls.

### **Avocado and Pomegranate Crostini / \$30.50**

Toasted Crouton Served with Sliced Avocado, Toasted Sunflower Seeds, and Hulled Pomegranate Seeds.





# Buffet Dinners

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*Minimum of 30 attendees for buffet. For groups of 15-25 people we recommend a family style service for groups under 10, please see our plated menus.*

**RIVER LANDING** / \$39.50 per person

- Dinner Rolls
- Mixed Green Salad with Dressings
- Three Chef Inspired Salads
- Crudit  and Dip
- Canadian Cheese Platter
- Assorted Pickle Tray
- Chef’s Choice of Potato
- Steamed Vegetables

**Choice of two entrees:**

**Barbeque Chicken** – roasted chicken pieces caramelized with a sweet BBQ sauce

**Pork Tenderloin** – filled with a sage and garlic crouton stuffing, and topped with a rich demi-glace sauce

**Chicken Roulade** – fresh chicken breast, tenderized then stuffed and rolled with fresh basil, spinach, smoked bacon, and herbs. Baked in the oven, sliced thin and topped with our Chef’s red wine demi-glace reduction

**Cod** – grilled cod with a tomato cilantro salsa

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Deluxe Dessert Display

Starbucks® Coffee & Teavana® Teas

**SASKATOON SHINES** / \$42.75 per person

- Dinner Rolls
- Mixed Green Salad with Dressings
- Four Chef Inspired Salads
- Crudit  and Dip
- Canadian Cheese Platter
- Pickle Tray
- Chef’s Choice of Potato
- Steamed Vegetables

**Choice of one carved entr e:**

Carved Roast Beef with Pan Jus

Baked Ham with Grainy Dijon Mustard

Upgrade Carved Option to Prime Rib / \$4.00 per person

**Choice of one additional entr e:**

**Chicken Saltimbocca** – tenderized chicken breast stuffed with prosciutto, sage and mozzarella

**Panko Crusted Salmon** – topped with a creamy spinach sauce

**Tuscan Tenderloin** – fresh pork tenderloin pan seared and topped with a spinach sundried tomato cream sauce

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Deluxe Dessert Display

Starbucks® Coffee & Teavana® Teas



# Buffet Dinners – Build Your Own

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*Minimum of 30 attendees for buffet. For groups of 15-25 people we recommend a family style service for groups under 10, please see our plated menus.*

**FAMILY DINNER / \$33.00 per person**

- Dinner Rolls
- Choice of 2 Salads
- Choice of a Starch
- Choice of a Vegetable
- Selection of 1 Entrée
- Deluxe Dessert Display
- Starbucks® Coffee & Teavana® Teas

**CASUAL NIGHT OUT / \$39.50 per person**

- Dinner Rolls
- Choice of 3 Salads
- Choice of a Starch
- Choice of a Vegetable
- Selection of 2 Entrées
- Deluxe Dessert Display
- Starbucks® Coffee & Teavana® Teas

**COMPANY'S COMING / \$43.00 per person**

- Dinner Rolls
- Choice of 4 Salads
- Crudités and Dip
- Choice of a Starch
- Choice of a Vegetable
- Selection of 2 entrées
- Deluxe Dessert Display
- Starbucks® Coffee & Teavana® Teas

**SALAD:**

- Artisan Greens
- Creamy Broccoli
- Sweet Onion Pasta
- Asian Noodle

- Build Your Own Caesar
- Country Potato with Bacon
- Greek with Feta Cheese
- Roasted Vegetable

**STARCH:**

- Scalloped Potatoes
- Garlic Mashed Potatoes
- Confetti Rice

**VEGETABLE:**

- Steamed Garden Vegetables
- Dill Buttered Carrots
- Roasted Cauliflower Florets

**ENTREES:**

**Barbeque Chicken** – roasted chicken pieces caramelized with a sweet BBQ sauce

**Beef Bourguignon** – cubed beef marinated in red wine and stewed with pearl onions and cubed vegetable

**Meatloaf** – seasoned beef meatloaf served with a roasted red pepper glaze

**Honey Glazed Pork Loin** – filled with a mozzarella and seasoned bread stuffing and brushed with honey

**Lemon Cod** – cod loin baked and topped with a lemon cream sauce, garnished with lemon slices and chopped parsley

**Carved Entrees: Add \$7.00 per person**

Ranchers Round Roast Beef Served with Pan Jus

Rosemary Pork Leg Served with Apple Brandy Jus

Turkey Served with Stuffing and Gravy



# Plated Service Dinners

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## **THREE COURSE PLATED / \$42.00**

Choose Either a Soup or Salad and a Dessert to Accompany Your Main Course

Includes Dinner Rolls

Starbucks® Coffee & Teavana® Teas

## **FOUR COURSE PLATED / \$45.00**

Choose a Soup, Salad, and a Dessert to Accompany Your Main Course

Includes Dinner Rolls

Starbucks® Coffee & Teavana® Teas

## **SALAD OPTIONS**

Assorted Fresh Greens with Raspberry Vinaigrette

Roasted Beet Salad

Caesar Salad

## **SOUP OPTIONS**

Roasted Garlic and Potato Cream Soup

Red Pepper Bisque

Three Sisters Soup

## **ENTRÉES**

*All entrees served with your choice of mashed, duchess, scalloped potato or rice pilaf and seasonal vegetable.*

**Italian Chicken Supreme** – stuffed with sundried tomato, garlic crouton, and cheese, topped with a white wine artichoke cream sauce

**Herbed Pork Loin** – served with a mushroom pan sauce

**Parmesan and Herb Encrusted Salmon** – served with creamy spinach sauce

**Beef Brisket** – served with a rosemary red wine jus

**Prime Rib** – seasoned and slow roasted to medium served with rosemary au jus

## **DESSERTS**

Saskatoon Berry Cheesecake

Triple Layer Chocolate Fudge Cake

Apple Pie with Salted Carmel Sauce

Flourless Chocolate Torte



# Banquet Bar Service

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### HOST BAR

*The Host purchases all drinks for the attending guests*

Standard Liquor (1 oz)	\$5.50 / drink
Premium Liquor (1 oz)	\$6.00 / drink
Glass of House Wine	\$6.00 / drink
Domestic Beer	\$5.50 / drink
Imported Beer	\$6.25 / drink
Coolers	\$6.25 / drink
Standard Liqueurs (1 oz)	\$6.00 / drink
Soft Drinks & Juices (bottomless)	\$3.25 / person

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

### BARTENDER FEES

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 at \$35.00 per hour (minimum 5 hours).

### CASH BAR

*The attending guests purchase their own drinks*

Standard Liquor (1 oz)	\$7.25 / drink
Premium Liquor (1 oz)	\$8.00 / drink
Glass of House Wine	\$8.00 / drink
Domestic Beer	\$7.50 / drink
Imported Beer	\$8.50 / drink
Coolers	\$8.50 / drink
Standard Liqueurs (1 oz)	\$8.00 / drink
Soft Drinks & Juices (bottomless)	\$3.50 / person

*Prices include all taxes*

### WINE LIST AVAILABLE UPON REQUEST



*Exactly what your group needs to quench their thirst and delight taste buds.*



Prices are subject to change. 17% service charge, 5% FNGST, 6% PST. April 2020



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### 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

Dakota Dunes Resort 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 Dakota Dunes Resort & 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.

### SHIPPING

Materials or supplies for your function may be delivered to the hotel up to one (1) week prior to your function (based upon availability of storage space). Boxes must be marked and addressed properly with the name of the event and convener/on-site contact as well as the date of the function clearly indicated on each box. We reserve the right to charge a \$25/day fee for handling and storage of items delivered to the hotel.

### 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 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% FNGST and 6% PST.

### CANCELLATION POLICY

Refer to your contract and/or banquet event order for attrition and cancellation clauses.

### GRATUITY/TAX

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

Dakota Dunes Resort abides by all liquor laws as established by the Saskatchewan Liquor and Gaming Authority.



# Meeting Rooms & Seating Capacities

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ROOM NAME	Width in ft.	Depth in ft.	Area	Theater	Reception	Banquet	Crescent Rounds	Classroom	Conference/ Boardroom	Hollow Square	U-Shape	Trade show 8x10 Booths	Trade show 10x10 Booths
<b>TATANKA ROOM</b>	98	98	8216	820	750	448	390	312	80	112	80	45	37
<b>TATANKA A</b>	98	38	3004	300	290	160	120	124	104	104	84	24	19
<b>3</b>	25	38	950	90	90	48	36	36	32	32	24	6	5
<b>2</b>	48	23	1104	120	110	64	48	52	40	40	36	12	9
<b>1</b>	25	38	950	90	90	48	36	36	32	32	24	6	5
<b>TATANKA HALLWAY</b>	12	98	1176										
<b>TATANKA B</b>	98	40	3920	396	380	292	212	170	88	102	94	28	24
<b>4</b>	25	40	1000	110	110	82	58	41	24	24	28	6	5
<b>5</b>	48	40	1920	176	160	128	96	88	40	54	38	16	14
<b>6</b>	25	40	1000	110	110	82	58	41	24	24	28	6	5
<b>WILD HORSE ROOM</b>	94	25	2355	211	190	128	96	84	68	88	72	16	12
<b>WILD HORSE 1</b>	25	25	570	50	45	32	24	24	20	24	20	4	3
<b>WILD HORSE 2</b>	34	25	880	78	70	48	36	28	24	32	28	6	4
<b>WILD HORSE 3</b>	35	25	905	83	75	48	36	32	24	32	24	6	5
<b>Total Floor</b>			<b>10571 sq ft</b>										

*This chart is a guideline only. Capacities will vary depending on individual requirements.*



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## CONTACT US

Amit Fogat

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