

Banquet Menu

DAKOTA  DUNES
RESORT



Serving & Safety Information

To ensure the safety of our guests and associates the following steps are being done.

- All bottled and packaged items are being washed and sanitized before serving
- **Coffee/Tea Service:** Signage with instructions to clean before and after and hand sanitizer provided at station.
- **Snack Service:** All snacks will be served in either their original packaging or individual plated with the appropriate silverware.
- **Breakfast or Lunch Service:** All breakfast and lunch meals are being served Plated. All meals are carefully prepared to ensure protocol of hygiene standards are maintained. Prepared meals are then delivered to you at your table with minimal handling. Each meal will be served with the required silverware wrapped in a cloth napkin, placed beside your meal.
- **Meal and Snack Preparation:** To ensure the safety of our guests and associates work areas are being sanitized with a health care standard sanitizer before any meal prep is started. Cooking equipment, knives, cutting boards and any other equipment needed is being washed and sanitized immediately before use. All associates are working in designated workstations to insure social distancing. Associate uniforms are being laundered on a daily basis and clean aprons and towels are used for each part of the meal.
- **Extra Reassurance:** If at any time the conveyer of an event would like to see everything that we are doing to ensure the safety of our guests the chef would be pleased to take you on a tour of our kitchen to see firsthand our safety practices.



All Day Meeting Package

Our all inclusive meeting package is \$68 per person.
Minimum 10 people.

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

BREAKFAST

Please make your selection from the **Dunes Breakfast** menu
on page 4.

DAILY BREAKS

Your morning and afternoon breaks will be the daily featured on the
In-The-Know Daily Breaks, on page 6.

LUNCH

Please make your selection from the **Dunes Lunch** menu on page 10.



Build Your Own Plated Breakfast

DUNES BREAKFAST

\$ 25 per person

- (1) Egg – Main
- (1) Breakfast Meat
- (1) Potato

WHITE CAP BREAKFAST

\$ 27 per person

- (1) Egg – Main
- (1) Griddle
- (2) Breakfast Meat
- (1) Potato

EGG – MAIN

Scrambled – Plain

Scrambled Gratin – Eggs Whisked with Cream, Sautéed Leeks, Mushroom, Pepper Jack Cheese

Frittata – Grilled Mediterranean Vegetable, Tomato, Gruyere, Egg White

Broken Omelet – Scrambled Eggs, Cream, Sautéed Bell Pepper, Green Onion, Smoked Gouda Cheese

Tomato and Egg – Baked Egg, Roasted Cherry Tomatoes, Provolone Cheese

GRIDDLE

Buttermilk Pancakes, Table Syrup

French Toast, Berry Compote

Waffles, Whipped Cream, Table Syrup

Caramel Macchiato Loaf Casserole

ALL BREAKFASTS SERVED WITH:

Seasonal Fresh Fruit Skewer

Traditional Butter Croissants, Muffins or Danishes (Any Two)

Toast, Butter & Fruit Preserves,

Orange Juice OR Cranberry Juice

Freshly Brewed Starbucks® Coffee and Teavana® Teas

BREAKFAST MEAT

Apple Wood Smoked Bacon

Wild Boar Sausage - **GF**

English Bacon

Turkey Sausage

Beef Sausage

POTATOES

Herbed Seasoned Fries

Savory Herb Skin Wedges

Roasted Fingerling Potato, Shallots and Garlic

Golden Tater Tots, Smoked Paprika



Plated Breakfast

PLATED BREAKFAST / \$24 per person

All Plated Breakfasts include:

Freshly Baked Muffins, Breakfast Pastries, Croissants,
Fresh Fruit Martini, Berries

CALORIE COUNT BREAKFAST / 775 Calories - GF

Egg Frittata - Smoked Salmon, Goat Cheese, Scallions,
Crispy Bacon, Slow Roasted Fingerling Potatoes, Herb Oil

FRENCH CANADIAN BREAKFAST

Cinnamon French Toast, Caramelized Peaches, Caramel Syrup,
Whipped Cream

TRADITIONAL PLATED BENEDICT BREAKFAST

Poached Egg, Back Bacon, Lemon and Cayenne Hollandaise,
Home Fries, Red Onion, Peppers, Roasted Peppers, Tomato



ENHANCEMENTS – Additions to your breakfast per person

*Enhance Your Breakfast with the following a la carte items and stations.
Items are sold as enhancements only and are not intended to be individually sold.*

Assorted Breakfast Cereals, Skim, 2% Milk OR Soy	5
Steel Cut Oatmeal, Brown Sugar, Skim Milk	4
White, Whole Wheat, Rye Bread	3
Bagels, Cream Cheese	4
Smoked Salmon, Cream Cheese, Lemon, Capers (1.5 oz pp)	7
Assorted Deli Meat Platter (1.5 oz pp)	7
Assorted Individual Yogurts	3
Granola Parfait	5
Seasonal Smoothie	5.5
Blueberry Buttermilk Pancakes, Maple Syrup, Whipped Cream	4.5
Cinnamon French Toast, Maple Butter	4.5
Traditional Eggs Benedict	4.5
Scrambled Eggs, Fresh Herbs, Cheddar	5
Cheese Omelette, Canadian Cheddar	4
Crispy Bacon & Pork Sausage	4
Egg Muffin Sandwich, Back Bacon, Swiss Cheese, Tomato	5
Vegetable Egg White Burritos, Tortilla, Tofu – V	6

GLUTEN-FREE OPTIONS

Vegan Berry Buckwheat Muffins	6
Buckwheat Pancakes, Whipped Butter, Maple Syrup, Berry Compote	6

CHEF ATTENDED STATION / \$10 per person

Omelette
Eggs Benedict

In-the-Know Daily Breaks

All Breaks are accompanied with a selection of chilled Apple and Orange Juices, Soft Drinks, and freshly brewed Starbucks® Coffee, Decaffeinated Coffee and Teavana® Teas.

In the Know Daily Breaks, surcharge of \$4.00 per guest will apply for breaks chosen on alternate days.

MONDAY

Baked Goods Break / 16

MORNING BREAK

Assorted Muffins
Lemon Poppy Seed Cake

AFTERNOON TEA

Saskatoon Berry Tart
Tiramisu Bites

TUESDAY

Energy Boost Break / 16

MORNING BREAK

Granola Bars
Fresh Fruit Skewers,
Honey Minted Yogurt – **GF**

AFTERNOON TEA

Golden Raisin Bran Muffin
Low Fat Mango Lassi – **V & GF**

WEDNESDAY

Sweet & Savory Break / 16

MORNING BREAK

Chocolate Financier, Ganache
Fresh Fruit, Berries

AFTERNOON TEA

Spanakopita, Dried Mint Labneh – **V**
Pita Chips, Mild Salsa

THURSDAY

Afternoon Delight / 16

MORNING BREAK

Chocolate Granola Crunch
Apple Strudel

AFTERNOON TEA

Cranberry Pistachio Shortbread Selection
Whole Fresh Fruit

FRIDAY

Happy Trails Break / 16

MORNING BREAK

Grain Bar Trail Mix
Seasonal Smoothies

AFTERNOON TEA

Nanaimo Squares
Peanut Butter Cookies

SATURDAY

Vitality Break / 16

MORNING BREAK

Energy Bites
Berry Broth Shots

AFTERNOON TEA

Chickpea Falafel,
Smoked Labneh – **V**
Popsicles



Recess Break Options

Themed Breaks are designed for a maximum of 45 minutes of service. A surcharge will apply for extended services.

All Breaks are accompanied with a selection of chilled Apple and Orange Juices, Soft Drinks, and freshly brewed Starbucks® Coffee, Decaffeinated Coffee and Teavana® Teas.

TOMATO ALL THE WAY / \$15

Tomato Gazpacho Shot
 Tomato Bruschetta
 Tomato Biscuit
 Tomato & Mozzarella, Extra Virgin Olive Oil

BRAIN-FREEZE BREAK / \$15

Assorted Haagen-Dazs® Ice Cream Bars
 Assorted Fruit Bars
 Oreo® Ice Cream Bars

POP 'N POPCORN / \$15

Butter Popcorn
 Kettle Corn
 Parmesan Cheese

MIND AND BODY BREAK / \$17

Assorted Dry Fruits and Nuts
 Dry Papaya, Mango, Banana, Cranberry, Goji Berries
 Roasted Peanuts, Cashews, Walnuts, Almonds
 Dried Berries, Pretzel Pieces, Coconut Flakes

ASIAN FLAIR / \$19

Mini Bahn Mi Chicken Sandwiches
 Pink Himalayan Salted Edamame-in-Pods
 Yuzu-Ginseng Madeleines
 Matcha Green Tea Panna Cotta

GARDEN PARTY / \$17

Crudités, Pea Shoots, Chipotle Basil Dipping Sauce
 Vegetable Chips, Roasted Garlic Hummus,
 Pita Chips, Kalamata Olive Tapenade

STRAWBERRY STATION / \$19

Strawberry Shortcakes,
 Strawberry Smoothie Shooters
 Fresh Strawberries with Dipping Sauces

- Dark, Milk and White Chocolate

Strawberry Wonton Cups

COOKIE WORKSHOP / \$21

“Freshly Baked” Home Baked Cookies

- Chocolate Chip
- Peanut Butter
- Oatmeal Raisin
- Double Chocolate Chip

Assorted Milks

- Almond Milk, 2% Milk, Chocolate

WRAPS, ROLLS & TACOS / \$21

Chicken Ranch Healthy Wraps
 Sesame Avocado Summer Rolls
 Bison Chili and Bean Burrito
 Chili Lime Fish Tacos

WHITECAP DUNES / \$21

Elk Meatball, Pomodoro Sauce, Gremolata
 Bison Slider, Wild Blueberry Jam, Smoked Cheddar
 Peppered Beef Jerky
 Blanket Dog



Enhancements

BEVERAGES

Coffee and Tea Service	\$ 5.50 per person all day
Freshly Brewed Starbucks® Coffee, Starbucks® Decaffeinated Coffee and a selection of Teavana® Teas	
Soft Drinks, Vitamin Water®	\$4.50 each
Mineral Waters, Flat and Sparkling	\$5.00 each
Red Bull® Energy Drinks, Cold-pressed Coffee	\$6.00 each
Organic Vanilla Soy Milk	\$4.00 each
Fresh Fruit Smoothies	\$7.00 each
Freshly-squeezed Lemonade or Fresh Limeade with Spearmint	\$4.00 each
Sweet Leaf® Flavored Iced Tea, Orangina® Citrus Sparklers	\$5.00 each

FRUITS AND VEGETABLES

Sliced Fresh Fruit and Seasonal Berries	\$8.00 per person
Trophy's Dry Fruit Mix, Peanut or Mixed Nuts	\$5.00 per item
Sea-Salted Edamame-in-Pods	\$5.00 per person
Vegetable Crudité Display, Chipotle Basil Dipping Sauce	\$8.00 per person
Dark Chocolate-Covered Strawberries (3 pieces)	\$5.00 per person

ENERGY SNACKS

Assorted Ice Cream Bars	\$6.00 per item
Imported and Domestic Cheeses with Dried Fruit, Artisan Breads and Crackers	\$16.00 per person
Baked Soft Pretzel with Warm Cheese Sauce	\$6.00 per item
Whole Grain and Dijon Mustards	
Kind® Bars, Granola Bars	\$4.00 per item
Miss Vickie's® Potato Chips, SunChips®	\$4.00 per item



Working Lunch

BOXED & BAGGED / \$21

Choose one of each of the following:

SALADS

- Tomato-Mozzarella
- Dunes Coleslaw
- Red Bliss Potato Salad
- Pasta Salad

CHIPS

- Classic Lay's Potato Chips
- RolGold Pretzels
- Ruffles Cheddar Sour Cream

DESSERTS

- Chocolate Chip Cookie
- Brownie
- Fruit Cup
- Whole Fruit

BEVERAGE

- Mineral Water
- Soft Drink

CHOICE OF SANDWICH

Roast Beef Sirloin – Caramelized Onion, Lettuce, Tomatoes, Cheddar Cheese, Horseradish Cream

Piri Piri Spiced Chicken Wrap – Parmesan, Caesar Dressing, Shaved Cucumber

Herb Roasted Turkey Breast – Pretzel Bun, Lettuce, Tomatoes, Brie Cheese, Grain Mustard, Mayonnaise

Grilled Vegetables – Goat Cheese, Spinach, Pesto, Onion Sprouts - **VG**

BETWEEN THE BREAD / \$24

Guest can choose Soup & Sandwich OR Salad & Sandwich

SOUP (Select One Soup or One Salad)

Chef's Homemade Soup of the Day

Butternut Squash & Curry Soup, Coconut Milk - **V**

SALAD (Select One Soup or One Salad)

Caesar Salad, Croutons, Bacon Bits, Parmesan, Caesar Dressing

Beet Salad, Goat Cheese, Macadamia Nuts, Arugula, Champagne Vinaigrette

SANDWICHES (Select One)

Roast Beef Sirloin – Caramelized Onion, Lettuce, Tomatoes, Cheddar Cheese, Horseradish Cream

Piri Piri Spiced Chicken Wrap – Parmesan, Caesar Dressing, Shaved Cucumber

Herb Roasted Turkey Breast – Pretzel Bun, Lettuce, Tomatoes, Brie Cheese, Grain Mustard, Mayonnaise

Grilled Vegetables – Goat Cheese, Spinach, Pesto, Onion Sprouts - **VG**

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House Made Kettle Chips and Ranch dip served alongside the above selection

DESSERT

Chef Selection of Plated Dessert of the Day!



Build Your Own Plated Lunch

DUNES LUNCH

\$27 per person

(1) Soup of the Day
OR Salad

(1) Entrée

(1) Dessert Chef's Selection

WHITE CAP LUNCH

\$31 per person

(1) Soup of the Day

(1) Pasta

(1) Entrée

(1) Assiette of Dessert

Includes Freshly brewed Starbucks® coffee and Teavana® teas.

SALADS

Three Sisters Salad – Beans, Squash, Corn, Parsley Dressing

Wild Rice and Berry Salad – Almonds, Blueberries, Curry Vinaigrette

Roasted Acorn Squash – Barley, Kale, Sunflower Seeds, Apple Cider Dressing

Arugula Salad – Crumbled Bleu Cheese, Craisins, Pickled Shallot, Apple, Sunflower Seeds, Honey Mustard Vinaigrette - **V & GF**

PASTA

Gluten-Free Potato Gnocchi – Grilled Vegetables, Fresh Basil and Tomato Sauce – **GF**

Cheese Tortellini – Spinach, Roasted Squash, Parmesan, Bleu Cheese, Rosemary Cream Sauce, Brown Butter

Rigatoni Puttanesca - **V**

ENTRÉE

Will be served with Chef's choice of Vegetable & Starch

Chicken Cacciatore – Grilled Chicken Breast with Mushrooms and Ancho Chili Jus

Rosemary Roasted Chicken Leg Quarters, Sage and Onion Stuffing, Saskatoon Berry Demi

Seared Pacific Cod with Tomato Sauce, Capers and Black Olives Fricassée

Steelhead Trout Fillet, Mussels and Lemongrass Cream Sauce

Maple Ginger Soy-Grilled Salmon Fillet, Shaved Fennel, Beet and Balsamic Reduction

Slow Roasted Beef with Wild Mushroom and Red Wine Sauce

Savory Meatloaf, Braised Shitake and Cremini Mushroom, Bison Gravy, Fried Bannock

Baked Beef and Bison Lasagna with Garlic Toast

Pork Loin with Apple, Pearl Onions and Bacon Jus



Plated Dinner

All plated dinners include freshly baked artisan rolls.

A choice of soup or salad, **one** entrée, Chef's selection of a starch and market fresh vegetables, dessert as well as Starbucks® coffee and Teavana® teas.

APPETIZERS / Additional \$8 Per Person

Red Quinoa Roulade, Golden Beet Carpaccio, Avocado Oil Mignonette
 Jumbo Shrimp Cocktail, Tomato Tequila Chipotle Sauce, Pea Shoots – **GF**
 Smoked Salmon, Capers, Arugula, Capers, Tobiko Caviar, Minted
 Cucumber Gremolata, Lemon Dijon Aioli – **GF**
 Antipasto Plate, Prosciutto, Ham, Melon, Poached Shrimp Marinated,
 Mushrooms, Bocconcini Cheese, Artichoke

SOUPS

(Served with Entrée Selection)

Chef's Homemade Soup of the Day
 Charred Tomato & Basil Soup, Truffle Scented – **V**
 Butternut Squash & Curry Soup, Coconut Milk – **V**
 Wild Mushroom Soup En Croûte, Candied Walnuts, Fine Herbs – **V**
 Celeriac and Pear Velouté, Bleu Cheese – **V**

SALADS / Additional \$8 Per Person

Mixed Greens, Citrus Segments, Shaved Fennel, Dehydrated Blueberries,
 Candied Pecans, Citrus Vinaigrette **V GF**
 Charred Caesar Romaine, Pancetta, Croutons, 65 Degree Egg,
 Shaved Asiago, Caesar Dressing
 Arugula Salad, Crumbled Bleu Cheese, Craisins, Pickled Shallot,
 Apple, Sunflower Seeds, Honey Mustard Vinaigrette – **V GF**
 Beet Salad, Candied Pecan, Goat Cheese, Watercress, Cabernet Sauvignon
 Vinaigrette

MAIN COURSES

AIR / \$40 per person

Pan Seared Chicken Breast, Yellow Squash-Tomato Ragout, Toasted Cumin
 and Fennel Coulis – **GF**
 Rosemary Roasted Chicken Leg Quarters, Braised Swiss Chard, Dijon-
 Garlic Chicken Jus – **GF**
 Mustard Roasted Cornish Hen, Roast Chicken-Port Jus Mushroom
 Fricassée, Parmesan Crumble
 Light Maple Glazed Chicken Suprême, Sage and Onion Stuffing, Saskatoon
 Berry Demi – **GF**

LAND / \$45 per person

Herb-Roasted Beef Tenderloin, Cognac Peppercorn demi – **GF**
 Grilled Beef Sirloin Steak, Shimeji Mushrooms, Yuzu-teriyaki Glaze – **GF**
 Grilled Pork Chop, Pinto Beans and Corn Succotash, Parsley Pesto – **GF**
 Cabernet-Braised Short Rib of Beef, Grain Mustard demi-Glace

WATER / \$43 per person

Atlantic Salmon, Shaved Fennel, Beet and Balsamic Reduction – **GF**
 Black Cod, English Peas, Sofritto & Saffron Sauce – **GF**
 Baked Halibut Hoisin Glazed, Soy-Grilled Shiitakes, Crispy Wantons

continued >>



Plated Dinner

CONTINUED COMBINATION / \$50 per person

Grilled Beef Tenderloin Medallion, Seared Cod with Lemon-Thyme Butter Sauce, Truffled-Merlot Reduction - **GF**

Onion-Crusted Chicken Supreme, Grilled Salmon, Roasted Cherry Tomatoes, Dijon-Maple Glaze, Brandied Jus

Pepper-Seared Beef Tenderloin, Herb-Grilled Shrimp Caramelized Onions, Red Wine Demi-Glace, Tarragon Aioli - **GF**

VEGETARIAN / \$40 per person

Butternut Squash Ravioli, Spinach and Arugula, Gorgonzola-Sage Cream - **GF**

Grilled Portobello Steak, Boursin Cheese Polenta, Eggplant Caponata, Peppers, Cabernet Reduction - **GF**

PASTA / Additional \$8 Per Person

Wild Mushroom Ragout, Truffle Oil Risotto, Cheesy Garlic Stick - **V**
Cheese Tortellini, Spinach, Roasted Squash, Parmesan, Bleu Cheese, Rosemary Cream Sauce, Brown Butter - **V**

Rigatoni Puttanesca - **V**

Butternut Squash Ravioli, Sun-Dried Tomato Pesto, Cranberry Spanish Rose Sauce - **V**

INTERMEZZO / Additional \$6 Per Person

Lemon Sorbet, Prosecco - **V GF**

Seasonal Sorbet, Ice Wine - **V GF**

DESSERTS

Espresso Chocolate Dome Cake, Date and Pecan Crumb, Raspberry Coulis, Crystalized Pistachio

Coffee Tiramisu, Chocolate Soil, Sweet Filo Wafer, Mocha Cream, Berry Coulis

Warm Chocolate & Pear Bannock Pudding, Crème Anglaise, Vanilla Ice Cream

Triple Chocolate Mousse, Raspberry Coulis, Biscuit Crumbs, White Chocolate Foam

Dakota Dunes Warm Sticky Toffee Pudding, Salty Caramel Ice Cream, Bourbon Butterscotch Sauce, Cinnamon Crumble, Mascarpone Cream

White Chocolate Cheese Cake, Almond Tuile, Orange Sauce, Fresh Berries, Orange Confit



Indulgence Cocktail Reception

PRIVATE CHEF COLLECTION

- Take your cocktail event to the next level with our selection of live chef cooking stations.
- Each offering is priced per person.
- You may also upgrade your Plated lunch or dinner with any of the options listed.
- All Hot & Carving stations include a chef per hour.

PERSONALIZE YOUR EVENT WITH SIGNATURE COCKTAILS

Signature cocktails are a fun way to personalize your event and can coordinate with your theme, décor or color palette. We are happy to assist you in choosing a cocktail that complements your theme and incorporates your choice of personal elements.

30-MINUTE PACKAGE / \$14

2 Hot & 2 Cold

ONE-HOUR PACKAGE / \$16

3 Hot, 2 Cold

1.5-HOUR PACKAGE / \$24

4 Hot, 3 Cold & 1 Dessert

ADDITIONAL CANAPÉ ITEMS / \$3

(Per Item, Per Person)

MIX "N" MATCH / \$35 Per Dozen

For your reception, we recommend a minimum of 4-6 pieces per person with a selection of 6-9 hors d'œuvre types for variety.

Minimum order two dozen.



Hors D'œuvres

HOT HORS D'OEUVRES

Prices are per dozen

FROM THE SEA / \$37 per dozen

Scallops Wrapped in Bacon
Coconut Shrimp Skewer, Sweet Chilly Dip
Yorkshire Pudding with Cured Salmon Pastrami, Caramelized Onion and Capers
Mini Crab Cake, Mango Sriracha Aioli
Maple Chili Glazed Atlantic Salmon, Citrus Beurre Blanc on Spoon
Beer Battered Pickerel Bites, Remoulade Sauce

FROM THE LAND / \$37 per dozen

Yorkshire Pudding with Braised Bison Beef
Sesame Hoisin Glazed Chicken Skewer
Thai Chicken Spring Rolls, Thai Chili Sauce
Mini Beef Medallion Bites, Caramelized Onion, Pommes Purée, Natural Beef Jus
Petit Beef Bison Burgers, Aged White Cheddar, Chive Dijon Aioli
Crispy Chicken Parmesan with Mozzarella Cheese, Pomodoro Pesto Sauce, Sesame Bun
Beef Yakitori Lollipops, Garlic Dipping Sauce

FROM THE GARDEN / \$37 per dozen

Vegetable Samosa, Date Tamarind Chutney
Vegetable Spring Roll, Thai Sweet Chilly Sauce
Greek Spanakopita in Phyllo, Tzatziki Sauce
Parmesan Crusted Tortellini Bites, Roasted Red Pepper Aioli
Sundried Tomato Arancini, Roasted Garlic Aioli
Wild Mushroom Vol-Au-Vent, Fontina Cheese

COLD CANAPES

Prices are per dozen

FROM THE SEA / \$37 per dozen

Charred Ahi Tuna, Mango Chutney, Cucumber Relish
Smoked Salmon Wrapped Jumbo Shrimp, Saffron Remoulade
Jumbo Shrimp Cocktail Shooter
Citrus Marinated Scallop Ceviche Shooter with Fresh Cilantro
Ahi Tuna Poke, Sesame Cone, Seaweed Salad
Truffled Deviled Egg, Tobiko Caviar, Chili Oil

FROM THE LAND / \$37 per dozen

Prosciutto Wrapped Asparagus, Dijon Drizzle
Asian Spiced Beef Rice Paper Rolls, Butter Lettuce, Pickled Vegetables
Curried Chicken Salad Tartlet, Raisins, Cucumber-Turmeric Yogurt, Toasted Cashews
Beef Carpaccio, Crispy Crackers Black Salt, Truffle Oil
Beef Tataki, Arugula, Peanut Sauce
Foie Gras With Plum and Saskatoon Berry Chutney on Crostini

FROM THE GARDEN / \$37 per dozen

Goat Cheese and Macadamia Nut Stuffed Strawberries
Vine Ripened Tomato Basil Bruschetta on Parmesan Garlic Crostini
Chilled Tofu Spring Roll
Little Tomato and Pearl Mozzarella "Caprese"
Gazpacho Shooter, Olive Oil Caviar
Edamame Hummus, Furikake Wonton Crisp



Desserts & Carving Stations

MINI PASTRIES / \$37 per dozen

Prices are per dozen

Pop Rocks-Dusted Chocolate Covered Strawberries
 Chocolate Dipped Éclair's
 Mini Fresh Fruit Tarts
 Black & White Petits Fours
 Mini French Lemon Tarts
 Chef's Selection of French Macaroons
 Assorted Biscotti
 Mini Cupcakes (Assorted Flavours)
 Pavlova, Whipped Cream, Fresh Fruit
 Cheese Cake Squares
 Chocolate Paté, Dark Chocolate Cup



CARVING STATIONS

Stations are priced per person for up to one hour of continuous consumption.

All carving stations include freshly baked rolls.

BAKED VIRGINIA HAM / \$11 per person

Rum and Coffee Glazed Ham, Banana Lime Salsa, Spicy Golden Mustard
(Minimum 50 guests required)

SALT CRUSTED PRIME RIB OF BEEF / \$17 per person

Slow Roasted Prime Rib, Cabernet Sauce, Horseradish Cream
(Minimum 50 guests required)

HIP OF BEEF / \$11 per person

Carved Slow Roasted Baron of Beef with Natural Juice, Horseradish and Selection of Mustards
(Minimum 100 guests required)

BERKSHIRE PORK LOIN / \$13 per person

Locally Raised Hormone Free, Slow Roasted Loin with Port wine, Natural Juice, Apple and Prune Compote
(Minimum 50 guests required)

SIDE OF ATLANTIC SALMON / \$11 per person

Oven Baked Atlantic Salmon with Barley Herb Risotto and Tarragon Sabayon
(Minimum 20 guests required)

ROASTED TOM TURKEY / \$16 per person

Whole Roasted Tom Turkey, Cranberry-Orange Marmalade Sage Giblet Gravy
(Minimum 20 guests required)

General Information

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

The 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 the Dakota Dunes Resort 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.

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 Encore Events, our in-house audio visual company. Rental fees apply to audio visual 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 AND TAX

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

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

Contact Us

CONTACT US

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