

sweet
and

SAVORY

Beverages

Freshly brewed Starbucks coffee or decaffeinated coffee (per silex).....	32.50
Premium Tazo teas: assorted black, green and herbal (per silex)	32.50
Assorted fresh fruit juice: orange, apple, grapefruit, pineapple, cranberry (1.75 liter pitcher)	23.00
Iced tea (house made <u>or</u> Nestea) <u>or</u> Lemonade (1.75 liter pitcher)	23.00
Assorted bottled fruit juice (300ml plastic bottle)	3.50
Coca-Cola soft drinks (355ml can)	3.50
Jones Soda assorted flavors (355ml glass bottle).....	4.50
Dasani bottled water (500 ml plastic bottle).....	3.50
Perrier sparkling water (330 ml glass bottle).....	4.75
Refreshing elixirs: pineapple-ginger-raspberry <u>or</u> lime-mint-mango (per gallon)....	39.00

From our Bakery

Mini breakfast pastries: muffins, croissants, turn over's and Danishes (suggested 2 per person) (per dozen)	24.00
Breakfast breads: banana, pumpkin-chocolate chip and lemon poppy seed (8 slices per loaf).....	24.00
Mini cookies freshly baked assorted flavors (suggested 2 per person) (per dozen).....	16.00
Mini cinnamon buns baked fresh and served warm with sweetened butter and cream cheese icing (per dozen).....	36.00
New York style plain, whole wheat and cinnamon bagels served with regular strawberry and herb cream cheese (each).....	4.50
Dessert squares assorted flavors such as Nanaimo, brownies, carrot cake (per dozen).....	28.00
Rice Krispies <u>or</u> cocoa puffed wheat squares (per dozen)	24.00
Gluten free muffins: assorted flavors (per half dozen)	18.00
Gluten free loaves: assorted flavors (8 slices) (per loaf).....	28.00
Mini chocolate croissants (each) (minimum order of 6).....	3.75
House made coffee cakes seasonal fruit flavors (14 slices) (per cake).....	24.00

Healthy and Fresh

Fresh fruit, melon and berry tray (per person).....	6.00
Whole fresh fruits: apple, orange, banana (on consumption)	2.00
Quaker granola bars (on consumption).....	3.00
Assorted berry and honey almond granola yogurt parfaits.....	4.50
Garden fresh crudités with creamy herb and French onion dip (per person).....	4.75
Individual yogurt: fruit, low fat, Greek (on consumption).....	3.50

Sweet or Salty

Ripple potato chips or pretzels (per basket).....	10.00
Potato chips individual bags assorted flavors	3.25
Freshly popped popcorn with <u>or</u> without butter (per bowl).....	10.00
M&M's <u>or</u> Nibs <u>or</u> Jujubes <u>or</u> gummy bears (per 8 oz bowl).....	7.50

good

MORNING

COLD BREAKFAST TABLE

ALL BREAKFAST TABLES INCLUDE PREMIUM ORANGE, APPLE AND GRAPEFRUIT JUICES, FRESHLY BREWED STARBUCKS COFFEE, STARBUCKS DECAFFEINATED COFFEE AND A SELECTION OF TAZO TEAS DUE TO ALLERGIES PEANUT BUTTER WILL ONLY BE SERVED UPON REQUEST

Traditional Continental

Seasonal fresh fruit served in cups
Freshly baked breakfast pastry basket to include a selection of mini low fat muffins, croissants and assorted Danishes
Served with whipped butter and house made fruit preserves
16.00

Deluxe Continental

Seasonal fresh fruit served in cups
Freshly baked breakfast pastry basket to include a selection of mini low fat muffins, croissants, assorted Danishes and warm cinnamon buns
Served with whipped butter and house made fruit preserves
Breakfast parfaits: layers of Greek yogurt, fresh berries and crunchy granola
Rustic steel cut oatmeal served with skim and 2% milk, brown sugar, golden raisins and dried cranberries
20.00

HOT BREAKFAST TABLE

GROUPS WITH LESS THAN 10 GUESTS WILL BE CHARGED AN ADDITIONAL 4.00 PER PERSON

Rise and Shine

Seasonal fresh fruit served in cups
Freshly baked breakfast pastry basket to include a selection of mini low fat muffins, croissants and assorted Danishes
Served with whipped butter and house made fruit preserves
Your choice of farm fresh scrambled eggs or individual roasted vegetable frittatas
Your choice of skillet baby red potatoes or traditional shredded hash brown potatoes
Crisp apple smoked bacon and breakfast maple sausage links
23.00

Prairie Morning

Seasonal fresh fruit served in cups
Freshly baked breakfast pastry basket to include a selection of mini low fat muffins, croissants and assorted Danishes
Served with whipped butter and house made fruit preserves
Breakfast parfaits: layers of Greek yogurt, fresh berries and crunchy granola
Rustic steel cut oatmeal served with skim and 2% milk, brown sugar, golden raisins and dried cranberries
Your choice of farm fresh scrambled eggs or individual roasted vegetable frittatas
Your choice of skillet baby red potatoes or traditional shredded hash brown potato
Crisp apple smoked bacon and breakfast maple sausage links
25.00

good

MORNING

Saskatoon Sunrise

FOR GROUPS OF 30 GUESTS OR LARGER. GROUPS LESS THAN 30 WILL BE CHARGED ADDITIONAL 4.75 PER PERSON

Fresh melons and seasonal fruits served in cups
Freshly baked breakfast pastry basket to include a selection of mini low fat muffins, croissants, assorted Danishes and warm cinnamon buns
Served with whipped butter and house made fruit preserves
Low fat fruit yogurts: fruit filled Greek yogurts and plain Greek yogurt served with fresh berries and crunchy granola
Rustic steel cut oatmeal served with skim and 2% milk, brown sugar, golden raisins and dried cranberries
Roasted onion and cheddar croquettes
Broccoli salmon frittatas and roasted butternut squash chive frittatas
Eggs Benedict prepared by a member of our culinary team with your choice of Canadian back bacon, turkey back bacon, sautéed portabella mushroom and spinach
Your choice of **two** of the following: apple smoked bacon, traditional maple breakfast sausage, chicken apple sausage, spicy Italian sausage or carved honey ham
27.00

Breakfast Enhancements

Egg sandwich station: fluffy egg patties served with toasted English muffins, sliced cheddar, sliced American jack cheese, grilled sausage patties, strip bacon and grilled Canadian back bacon. Accompanied with grilled peppers, wilted spinach, sautéed onions, sliced tomatoes and sliced jalapeno peppers
6.00

Pancakes and French toast: fluffy blueberry buttermilk pancakes, whole grain pancakes and cinnamon raisin French toast
4.00

Breakfast cereals: a selection of Kellogg's cereals and rustic steel cut oatmeal. Served with brown sugar, golden raisins, cranberries, sliced bananas, strawberries, 2% milk and skim milk
4.00

House made mini cinnamon buns served hot out of the oven with whipped butter and cream cheese icing
5.00

Upgrade to freshly sliced melons, seasonal fruits and berries display
2.00

Substitute your standard eggs for either free run or Omega 3 eggs
2.00

good

MORNING

Chef Attended Stations

Breakfast taco and burrito bar: crisp corn taco shells or soft tortilla wraps ready to be filled by a member of our culinary team with scrambled eggs, bell peppers, green onion, chorizo sausage, refried beans, tomatoes, avocado, cheddar cheese, peppered jack cheese, red onion, crisp lettuce, salsa and guacamole
5.00

Omelet bar: a member of our culinary team will prepare an omelet to your own creation, with options of cheddar cheese, Swiss cheese, honey ham, smoked bacon, spicy Italian sausage, tomatoes, green onion, bell peppers and button mushrooms
5.00

Belgian waffle bar: fluffy Belgian waffles and whole grain waffles prepared fresh by a member of our culinary team served with a selection of toppings to include strawberries, Saskatoon berries, peaches, whipped cream, whipped butter and warm syrup
5.00

Smoothie and breakfast shake bar: a member of our culinary team will prepare a smoothie or a breakfast shake using your choice of: French vanilla yogurt, Greek yogurt, frozen yogurt, skim milk, 2% milk, strawberries, raspberries, blueberries, mango, orange juice and pineapple juice
5.00

take
a

time out

BREAKS

Build Your Own Yogurt Parfait

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Greek yogurt and low fat yogurt
Assorted toppings to include strawberries, blueberries, pineapple, bananas, peaches, granola, toasted pecans, toasted almonds and pumpkin seeds
(Frozen yogurt may be substituted for an afternoon break)
12.95

Kettle Potato Chips

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Coca-cola, diet Coca-cola, Sprite and Ginger ale soft drinks in retro glass bottles
Sea salt & malt vinegar, lime & chili and cool ranch flavored kettle chips served warm with sour cream and chipotle cheddar cheese aioli for dipping
10.95

Triple Chocolate

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Chocolate milk shakes
Marble chocolate fudge, chocolate mousse cups, chocolate M&M's, mini chocolate chip cookies and triple chocolate brownies. Cookies and brownies are served warm straight from the oven
12.95

New York Sidewalk

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Coca-cola, diet Coca-cola, Sprite and Ginger ale soft drinks in retro glass bottles
Hot dog sliders with appropriate condiments
Large warm soft pretzels served with mustards and chipotle cheddar cheese aioli for dipping
Fresh popped popcorn served with assorted seasonings
Cinnamon sugared elephant ears
12.95

Colored Break

Gather your group around our colored afternoon break. You choose the color (red, green, blue or yellow) and we will prepare a selection of premium Jones Sodas, fresh fruit, assorted candies, potato chips, jello and parfaits. Ask to see our photo album with examples of this enjoyable break
13.25



take
a
time out

CREATE YOUR OWN BREAK

Light break: choose two beverages and two snacks 10.95

Regular break: choose three beverages and three snacks 12.95

Beverages

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas

Dasani bottled water

Perrier sparkling water

Coca-Cola soft drinks

Jones soda

Strawberry banana smoothies

Vanilla and chocolate milk shakes

Bottled fruit juices

House made elixir (raspberry-pineapple-ginger or mango-lime-mint)

Iced coffee and iced tea (house made or Nestea)

Snacks

Mini cookies freshly baked served warm from the oven

Chocolate bars

Saskatoon berry coffee cake

Citrus scented churro topped with vanilla sugar

Strawberry and blueberry-granola parfaits

Triple chocolate brownies

Quaker granola bars

Granny Smith apples, red delicious apples and bananas

Fresh sliced fruits and seasonal berries

Fresh fruit cups

Individual bags of potato chips

Rice Krispies squares and cocoa puffed wheat squares

Mini banana bread loaves

out
to

Lunch

LUNCHESES

ALL LUNCHESES INCLUDE FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TAZO TEAS

FOR GROUPS WITH LESS THAN 5 GUESTS, PLEASE CHOOSE FROM OUR PLATED SELECTIONS

3S: Soup, Salad and Sandwich Lunch Table

Daily soup creation made with fresh wholesome ingredients

Three choices of salads. Salads are served in sample size servings for your enjoyment:

Tossed garden greens with house made vinaigrettes

Apple caesar salad: crisp romaine, granny smith apple, house dressing, croutons

Spinach and grilled peach salad: baby spinach, grilled peaches, goat cheese, balsamic vinaigrette

Fennel and apple salad: shaved fennel, arugula, shaved apples, dates, old cheddar cheese, cider vinaigrette

Greek salad: heirloom tomatoes, crisp cucumber, bell peppers, red onion, feta cheese, kalamata olives, house dressing

Assorted petite sandwiches prepared on artisan breads with premium meats, fine cheeses and crisp vegetables

Pickled vegetable tray: dills, sweet, beets, onions

Choice of dessert:

Assorted dessert squares

Chef selection of sweets, may include: profiterole, parfaits, custards, puddings, Génoise

Mini cookie selection

22.00

Grilled and Panini Sandwich Lunch Table

FOR GROUPS LESS THAN 15 AN ADDITIONAL 4 CHARGE PER GUEST WILL BE APPLIED

Three choices of salads. Salads are served in sample size servings for your enjoyment:

Tossed garden greens with house made vinaigrettes

Apple caesar salad: crisp romaine, granny smith apple, house dressing, croutons

Spinach and grilled peach salad: baby spinach, grilled peaches, goat cheese, balsamic vinaigrette

Fennel and apple salad: shaved fennel, arugula, shaved apples, dates, old cheddar cheese, cider vinaigrette

Greek salad: heirloom tomatoes, crisp cucumber, bell peppers, red onion, feta cheese, kalamata olives, house dressing

Panini sandwiches served warm, grilled and wrapped to include the following:

Shredded corned beef, gruyere, Dijon aioli, light rye

Grilled chicken, smoked Gouda, fig jam, ciabatta

Shaved prime rib, Monterey Jack, horseradish aioli, sourdough

Seared salmon, dill aioli, avocado, focaccia (served open)

Smoked turkey, cranberry chutney, Brie, multi grain (served open)

Mexican ground beef, cheddar, salsa, tomato, avocado, tortilla (served wrapped)

Pickled vegetable tray: dills, sweet, beets, onions

Choice of dessert:

Assorted dessert squares

Chef selection of sweets, may include: profiterole, parfaits, custards, puddings, Génoise

Mini cookie selection

out
to

lunch

LUNCHES CONTINUED

Slip 'N Slider

FOR GROUPS LESS THAN 15 AN ADDITIONAL 44 CHARGE PER GUEST WILL BE APPLIED

FOR GROUPS WITH LESS THAN 10 GUESTS, PLEASE CHOOSE FROM OUR PLATED SELECTIONS

Three choices of salads. Salads are served in sample size servings for your enjoyment:
Tossed garden greens with house made vinaigrette
Apple caesar salad: crisp romaine, granny smith apple, house dressing, croutons
Spinach and grilled peach salad: baby spinach, grilled peaches, goat cheese, balsamic vinaigrette
Fennel and apple salad: shaved fennel, arugula, shaved apples, dates, old cheddar cheese, cider vinaigrette
Greek salad: heirloom tomatoes, crisp cucumber, bell peppers, red onion, feta cheese, kalamata olives, house dressing

Kettle chips served warm, sea salt & malt vinegar and cool ranch flavors

Selection of ground beef, ground turkey and hot dog sliders served with regular and gourmet toppings including ketchup, prepared mustard, Dijon mustard, bbq sauce, lettuce, tomato, pineapple salsa, mayo, horseradish aioli, cranberry bbq sauce, smoked gouda, blue cheese, white cheddar, jalapeno jack cheese

Choice of dessert:

Assorted dessert squares
Chef selection of sweets, may include: profiterole, parfaits, custards, puddings, Génoise
Mini cookie selection
26.00

BBQ and Roasted Stackers

FOR GROUPS LESS THAN 15 AN ADDITIONAL 4 CHARGE PER GUEST WILL BE APPLIED

Three choices of salads. Salads are served in sample size servings for your enjoyment:
Tossed garden greens with house made vinaigrette
Apple caesar salad: crisp romaine, granny smith apple, house dressing, croutons
Spinach and grilled peach salad: baby spinach, grilled peaches, goat cheese, balsamic vinaigrette
Fennel and apple salad: shaved fennel, arugula, shaved apples, dates, old cheddar cheese, cider vinaigrette
Greek salad: heirloom tomatoes, crisp cucumber, bell peppers, red onion, feta cheese, kalamata olives, house dressing

Kettle chips served warm, sea salt & malt vinegar and cool ranch flavors

Stack on pulled BBQ chicken, pulled BBQ pork, and choice of carved roast turkey breast or carved roast beef (carved by a member of our culinary team) on artisan rolls
Condiments to include plump tomato, shaved red onion, sautéed white onions, grilled peppers, grilled mushrooms, prepared mustard, Dijon mustard, horseradish, house BBQ sauce, cranberry chutney, braised red cabbage, cream cheese, cheddar cheese and Swiss cheese

Choice of dessert:

Assorted dessert squares
Chef selection of sweets, may include: profiterole, parfaits, custards, puddings, Génoise
Mini cookie selection



out
to
lunch

LOCAL AND INTERNATIONAL LUNCH TABLES

FOR GROUPS WITH LESS THAN 20 GUESTS, AN ADDITIONAL 4.00 CHARGE PER GUEST WILL BE APPLIED

FOR GROUPS WITH LESS THAN 10 GUESTS, PLEASE CHOOSE FROM OUR PLATED SELECTIONS

ALL LUNCH TABLES INCLUDE FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND AN ASSORTMENT OF TAZO TEAS

Comfort of Home

Cream of tomato soup served with cheese toast

Mixed quinoa and avocado salad: local and imported quinoa, cherry tomatoes, cucumbers, avocado, cumin-lime vinaigrette

Bulgur wheat and kale salad: Saskatchewan bulgur wheat, baby kale, dried apricots, chives, apple cider vinaigrette

Wild rice, barley and cranberry salad: Saskatchewan wild rice, locally grown barley, dried cranberries, citrus-balsamic vinaigrette

Garden fresh crudité's with Saskatchewan chickpea hummus

Mac and cheese: al dente macaroni pasta tossed with a creamy cheddar cheese sauce

Home style beef stew: tender beef with a bouquet of root vegetable in a rich gravy topped with drop dumplings

Country fried steak topped with white mushroom gravy

Warm bread pudding, rice pudding and apple crisp
27.00

Ukrainian Culture

Ukrainian sweet and sour cabbage soup

Bulochny (Ukrainian soft rolls)

Salat Vinaigrette (beet salad)

Olivye (potato salad)

Nalysnyky (thin crepes with fresh dill, butter, cheese)

Varenyky (stuffed dumplings with potato and cheddar cheese)

Holubtsi (cabbage rolls filled with beef and rice in tomato sauce)

Chicken Kiev (chicken breast filled with butter, parsley)

Buttered green beans

Pampushky (poppy seed roll)

Verhuny (crispy fried dough twists with powdered sugar)

27.00

LOCAL AND INTERNATIONAL LUNCH TABLES CONTINUED

out
to

lunch

FOR GROUPS WITH LESS THAN 20 GUESTS, AN ADDITIONAL 4.00 CHARGE PER PERSON WILL BE APPLIED

FOR GROUPS WITH LESS THAN 10 GUESTS, PLEASE CHOOSE FROM OUR PLATED SELECTIONS

ALL LUNCH TABLES INCLUDE FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TAZO TEAS

Flavors from Italy

Tomato orzo soup
Warm garlic baguettes

Marinated vegetable anti pasta salad: eggplant, zucchini, roasted peppers, artichokes
Caesar salad: crisp romaine, parmesan cheese, focaccia croutons, house dressing

Classic Margarita pizza
Spinach ricotta cannelloni with rose sauce
Penne pasta, grilled vegetables in a roasted red pepper puree
Cheese tortellini with pesto cream sauce

Panna cotta with lemon cello
Panna cotta with balsamic strawberries
Mini Tiramisu: lady fingers, mascarpone, coffee, cinnamon
27.00

Flavors of the Pacific Rim Table

Thai chicken coconut curry soup
Siopao (steamed buns)

Rice noodle salad: spicy shrimp, cilantro, chilies
Summer rolls: mango, spring vegetables, sweet pineapple sauce

Vegetable spring rolls: crisp wrapper, julienne vegetable, plum sauce
Pad Thai: chicken, shrimp, bean sprouts, cashews, rice noodle, pad Thai sauce and cashews on the side
Ginger beef: tender strips of crispy beef, bell peppers, red onion, fresh ginger, spicy Thai sauce
Vegetable fried rice
Gai Lan: broccoli, garlic, ginger, oyster sauce

Mini Lychee rice pudding with caramelized pineapple
Green tea tapioca brûlée
27.00

out to lunch

PLATED LUNCHES

ALL PLATED LUNCHES ARE SERVED WITH AN ARTISAN BREAD BASKET, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, PREMIUM TAZO TEAS AND A DESSERT SELECTION

Quick Served Plated Lunches

THE FOLLOWING TWO LUNCHES ARE SERVED ON ONE PLATE FOR QUICK SERVICE

Cucumber gazpacho: fresh mint, sweet watermelon
Fennel and apple salad: shaved fennel bulbs, granny smith apples, arugula, medjool dates, sharp old cheddar and cider vinaigrette
Grilled chicken breast spring vegetable quiche
21.00

Margarita flat bread: herbed crispy flatbread, rich marinara tomato sauce, vine ripened tomatoes, tender basil, buffalo mozza
Spinach ricotta cannelloni: rose sauce
Apple Caesar salad: crisp romaine lettuce, tart Granny Smith apples, focaccia croutons, house dressing
21.00

Three Course Plated Lunches

Mixed garden greens: vine ripened tomato, cucumber, blackberry balsamic vinaigrette
Roast chicken breast and Saskatchewan wild mushroom fricassee, wild rice pilaf, seasonal vegetable bouquet
25.00

Iceberg lettuce salad: crisp iceberg lettuce wedge, crumbled blue cheese, crumbled pancetta, house buttermilk dressing
Beef brisket braised in a classic merlot marinade, roasted shallots, horseradish aioli, whipped potato, seasonal vegetable bouquet
25.00

Baby spinach salad: honey roasted beets, citrus Supremes, creamy goat cheese, clover honey-poppy seed vinaigrette
Seared Saskatchewan steelhead trout, grilled ruby grapefruit, chermoula, bed of warm quinoa, seasonal vegetable bouquet
25.00

CHOICE OF ONE DESSERT

Blueberry-white chocolate cheese cake, fresh blueberries, lemon coulis
Strawberry yogurt panna cotta, almond tuile, vanilla whipped cream
Devil's food chocolate cake, dark chocolate mousse, chocolate glaze, fresh berries
Seasonal sorbet, fresh berries, vanilla butter short bread

MAKE IT A FOUR COURSE LUNCH

Add soup to your plated lunch
Saskatchewan forest mushroom bisque, crème fraîche, snipped chives

OR

Roasted cauliflower bisque, cheddar crisp, smoked paprika oil
3.25

Substitute a soup for the salad on your plated lunch at no cost



make
a
of it
day

ALL DAY PACKAGES

PRICES FOR ALL DAY PACKAGES INCLUDE MEETING ROOM RENTAL FOR A FUNCTION SPACE APPROPRIATE TO YOUR GROUP SIZE (Minimum 12 Guests)

UPGRADE TO RISE AND SHINE HOT BREAKFAST FOR 5.50 PER PERSON

ALL DAY #1

Breakfast

Traditional Continental

Morning Break

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Strawberry-banana and blueberry-pineapple smoothie shots
Bottled water
Freshly baked chocolate twists and salted caramel twists

Lunch

CHOOSE ONE OF THE FOLLOWING TABLES

Soup and Sandwich Lunch
Grilled and Panini Sandwich Lunch
Slip 'N Slider Lunch

Afternoon Break

Create your own light break
2 beverages and 2 snacks

60.00

ALL DAY #2

Breakfast

Deluxe Continental

Morning Break

Freshly brewed Starbucks coffee, decaffeinated coffee and assorted Tazo teas
Freshly pressed juice shots to include carrot-ginger, mango-mellon and pineapple-apple-lime
Bottled water
Freshly baked scones served with whipped butter, lemon curd and Devonshire cream

Lunch

CHOOSE ONE OF THE FOLLOWING TABLES

BBQ Roasted Stackers
Comforts of Home
Flavors of the Pacific Rim
Flavors from Italy
Ukrainian Culture

Afternoon Break

Create your own regular break with 3 beverages and 3 snacks

65.00

flavors of the evening

PLATED DINING

PRICING FOR EVENING DINNER MENUS ARE PRESENTED IN AN A LA CARTE FORMAT WITH A THREE COURSE MINIMUM

ALL PLATED DINNERS INCLUDE FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, ASSORTED TAZO TEAS, FRESHLY BAKED BREAD BASKET, WHIPPED BUTTER AND AN APPROPRIATE SELECTION OF FRESH SEASONAL VEGETABLES TO ACCOMPANY YOUR ENTRÉE CHOICE

Appetizers

Pacific scallop, wonton crisp, coconut milk, mango, avocado, spiced chili sauce	6.50
Grilled polenta rounds, grilled peach, gorgonzola, chipotle-honey glaze	4.50

Soups

Roasted squash and apple bisque, cranberry essence, crispy leeks	3.25
Forest mushroom bisque, truffle crème, sage chiffonade	3.25
Smoked chicken consommé, julienne spring vegetable, fedelini.....	3.25

Salads

Spinach salad: star anise poached pear, creamy chevre, spiced candy pecans, passion fruit vinaigrette.....	4.75
Mixed garden greens: vine ripened tomato, shaved cucumber, radish confetti, sour cherry balsamic vinaigrette	4.75
Boston greens: honey roasted beets, orange supremes, toasted pumpkin seeds, crumbled Danish blue, ruby grapefruit vinaigrette	4.75

Entrees

Saskatchewan steelhead trout with roasted grapes, lemon caper sauce, cauliflower-potato puree	33.00
Spinach-gruyere-prosciutto filled breast of chicken , roasted chicken demi, pommes Anna.....	31.00
Canadian beef tenderloin fillet, gorgonzola profiterole, merlot demi, roasted new red potatoes	39.00
Canadian pork tenderloin, cherry bacon wrapped, Saskatchewan sour cherry glaze, herb roasted fingerling potatoes	31.00
Canadian prime rib roast, garlic-rosemary rubbed, Yorkshire pudding, natural demi, turnip-potato puree	36.00
Vegetable terrine, roasted vegetable, sweet red pepper coulis, Saskatchewan succotash	31.00

flavors of the evening

PLATED DINING CONTINUED

Desserts

Lemon tart: Meyer lemon and mascarpone tart, butter pastry, strawberry coulis	5.50
Truffle torte: chocolate truffle torte, vanilla bean gelato, cherry coulis, meringue kiss (gluten free)	5.50
Chèvre cheese cake: butter pastry crust, creamy chèvre cheese, blueberry balsamic glaze, sugared blueberries	5.50
Crème Brûlée: Grand Marnier crème brulee, caramelized sugar, seasonal berries, orange scented fritter	5.50
Trio: yogurt panna cotta raspberry coulis, chocolate torte and chocolate mousse sour cherry coulis, lemon tart butter pastry with lemon curd blueberry coulis	5.50

Plated Dinner Enhancements

Add a refresher course of chef's selection of seasonal fruit sorbet at 2.50 per person

Enhance your plated dinner with a dessert table to finish things off. Your choice of dessert from the dinner table selections on following pages.

Provide your guests with a choice of entrees

Choices made 72 hours prior to your function - 5.00 per guest

Choices made at service time - 10.00 per guest

Maximum number of choices is two plus a vegetarian option (appetizer, starter, sides and desserts will be the same for all guests)

Plated Dinner à la carte Service

For groups with minimum of 20 and maximum of 75 guests

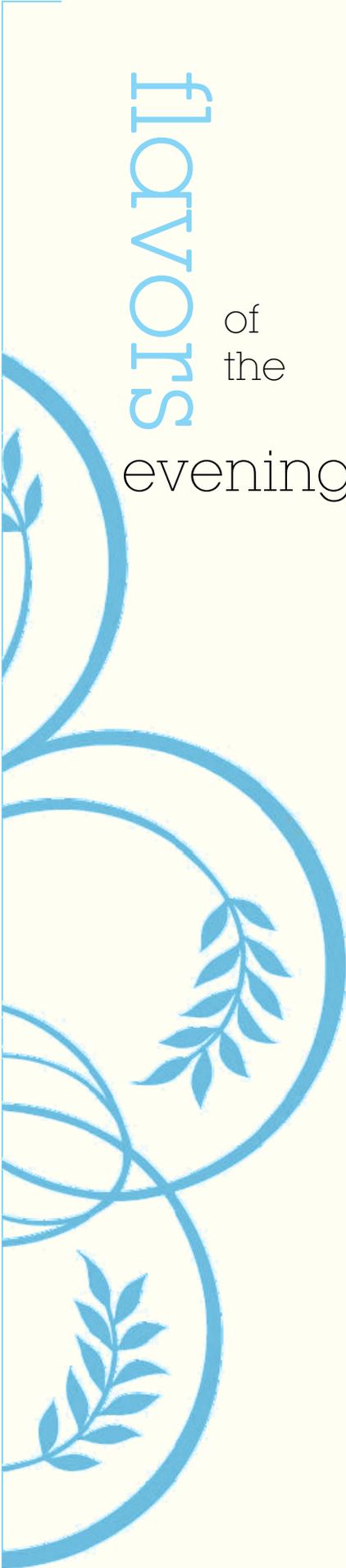
All plated dinners include freshly brewed Starbucks coffee, decaffeinated coffee, assorted Tazo teas, freshly baked bread basket and whipped butter

With the following menu your guests are able to select their entrée at service time Please note that the appetizer, soup, salad and dessert selections must be the same for the entire group and can be found in our plated dinner choices

Provençal grilled chicken breast, tarragon-chive cream, turnip and Yukon gold smashed potato, garden vegetable medley
40.00

Wild caught Pacific salmon filet, wilted spinach, warm mustard vinaigrette, turnip and Yukon gold smashed potato, garden vegetable medley
40.00

Canadian prime rib roast, rosemary-roasted garlic rubbed, Yorkshire pudding, natural demi, turnip and Yukon gold smashed potato, garden vegetable medley
40.00



Flavors of the evening

DINNER TABLE

DINNER TABLES ARE SERVED WITH A FRESHLY BAKED BREAD BASKET, WHIPPED BUTTER, MIXED GARDEN GREENS WITH HOUSE DRESSINGS, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND AN ASSORTMENT OF TAZO TEAS.

MINIMUM 25 GUESTS (15-24 GUESTS WILL BE CHARGED EXTRA 3.00 PER PERSON)

Classic Dinner Table

Garden crudités with roasted red pepper dip

Pickled vegetable and olive display

Choose four (4) composed salads

Choose one (1) vegetable selection

Choose one (1) side dish

Choose one (1) selection from the carved entrée section or the table entrée section

Chef`s deluxe dessert display: cheesecakes, tortes, cupcakes, assorted squares, parfaits, profiteroles, Genoise, petit fours, seasonal trifle, freshly sliced melons, seasonal fruits and berries

39.00

Premium Dinner Table

Garden crudités with roasted red pepper dip

Canadian charcuterie display: sliced cold cuts, pâté, cheeses, pickles, preserves, spreads

Choose five (5) composed salads

Choose one (1) vegetable selection

Choose two (2) side dishes

Choose one (1) selection from the carved entrée section

Choose one (1) selection from the table entrée section

Deluxe dessert display: cheesecakes, tortes, cupcakes, assorted squares, parfaits, profiteroles, Genoise, petit fours, seasonal trifle, freshly sliced melons, seasonal fruits and berries

Chef`s French crêpe and flambéed fruit bar: seasonal fruits and berries flambée with vanilla vodka folded into a French crêpe topped with sweet whipped cream, vanilla ice cream and shaved chocolate prepared by members of our culinary team

47.00

Dinner Table Enhancements

Add an additional entrée

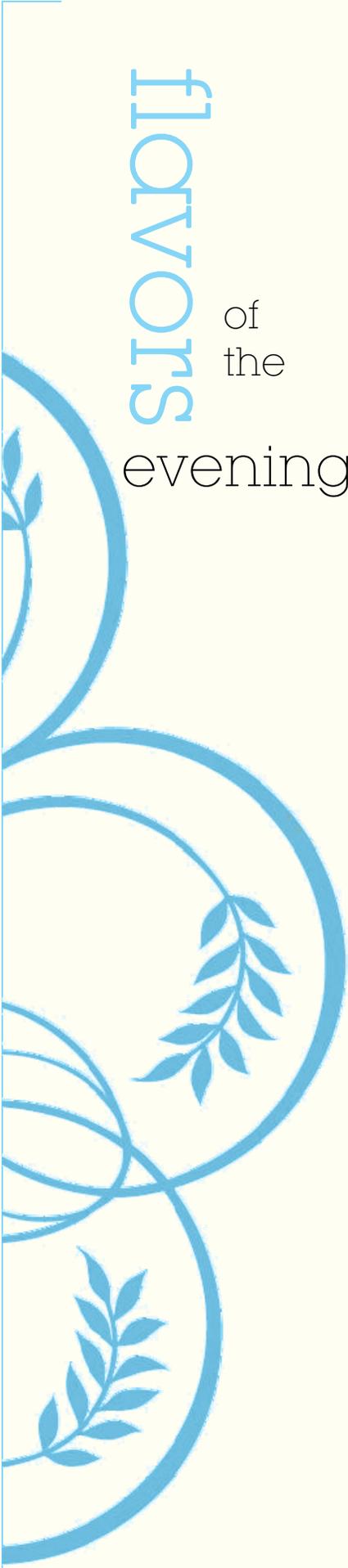
4.25

Add an additional side dish

2.95

Upgrade your dinner table with rosemary garlic rubbed Canadian prime rib roast

8.95



FLAVORS of the evening

DINNER TABLE SELECTIONS

Composed Salads

Apple Caesar salad: crisp romaine, granny smith apple, focaccia crouton, house dressing

Mediterranean Greek salad: vine ripened tomato, crisp cucumber, bouquet of bell peppers, red onion, sharp feta cheese, kalamata olives, lemon-herb vinaigrette

Bulgur wheat salad: locally grown bulgur wheat, tender chickpeas, crisp cucumbers, red bell peppers, lemon-dill vinaigrette

Marinated vegetable salad: garden fresh vegetables, fresh herb-balsamic vinaigrette

Cranberry-apple kale salad: tender kale greens, sun dried cranberries, red delicious apples, crisp radish, Dijon honey vinaigrette

Bacon spinach salad: baby spinach greens, button mushrooms, diced eggs, Gruyere, bacon vinaigrette

Sesame lime cabbage salad: tender cabbage, shaved carrot, fresh chives, cilantro, toasted sesame, honey-lime vinaigrette

Grilled zucchini and tomato salad: smoky grilled zucchini, vine ripened tomatoes, fresh herbs, quality olive oil, imported balsamic vinegar, sea salt, cracked pepper

Antipasto couscous salad: Israeli couscous, ripe cherry tomato, kalamata olives, artichoke hearts and white wine vinaigrette

Vegetables

Thyme roasted root vegetable: carrot, turnip, parsnip, gold beets, rutabaga

Au gratin vegetable: broccoli, cauliflower, asparagus, creamy cheese sauce

Sauteed vegetables: asparagus, green beans, snow peas, baby carrots, Brussels sprouts (in season)

Seasonal vegetable bouquet: steamed seasonal vegetables tossed in butter, lightly seasoned

Side Dish

Roasted garlic potato purée

Fresh herb and buttermilk whipped potato

Roasted new red potatoes

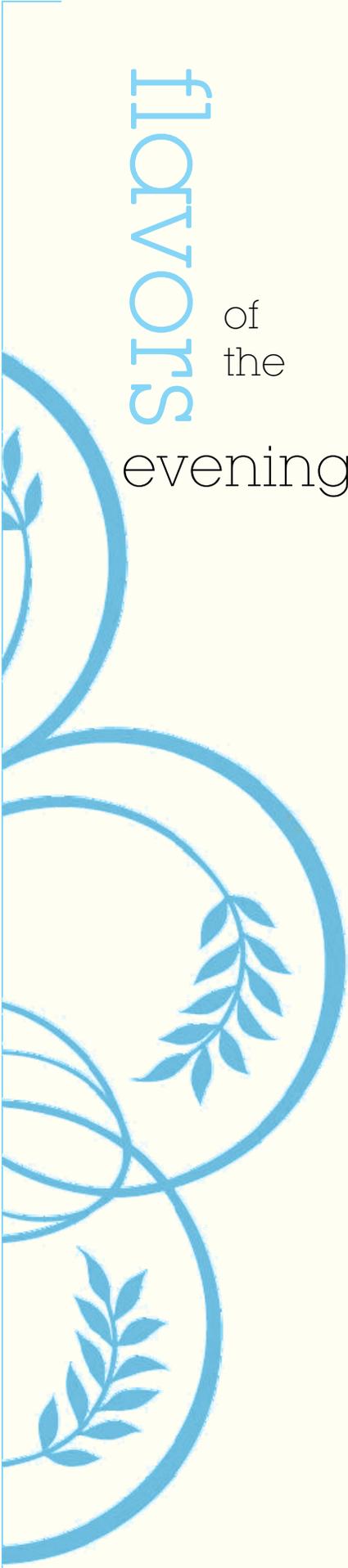
Rosemary roasted Yukon gold potatoes

Saskatchewan succotash: wild rice, long grain rice, high bush cranberries, butternut squash, sesame seed, pumpkin seed, chickpeas

Scalloped potatoes

Perogies: potato & cheddar, sour cream and crumbled bacon

Baked potato: sour cream, chives, crumbled bacon



flavors
of the
evening

DINNER TABLE SELECTIONS CONTINUED

Carved Entrées

Canadian hip of beef, au jus

Herb butter roasted breast of turkey with pan gravy

French crown roasted pork loin with Quebec maple syrup and sweet orange glaze

Rosemary-garlic lemon rubbed boneless leg of lamb, au jus and mint jelly, locally grown

Table Entrées

Locally grown chicken breast, sun dried tomato, artichoke and feta filled, baby spinach cream

Apricot-cherry stuffed pork loin with pan jus

Grilled chicken breast, herb roasted tomatoes with pan jus

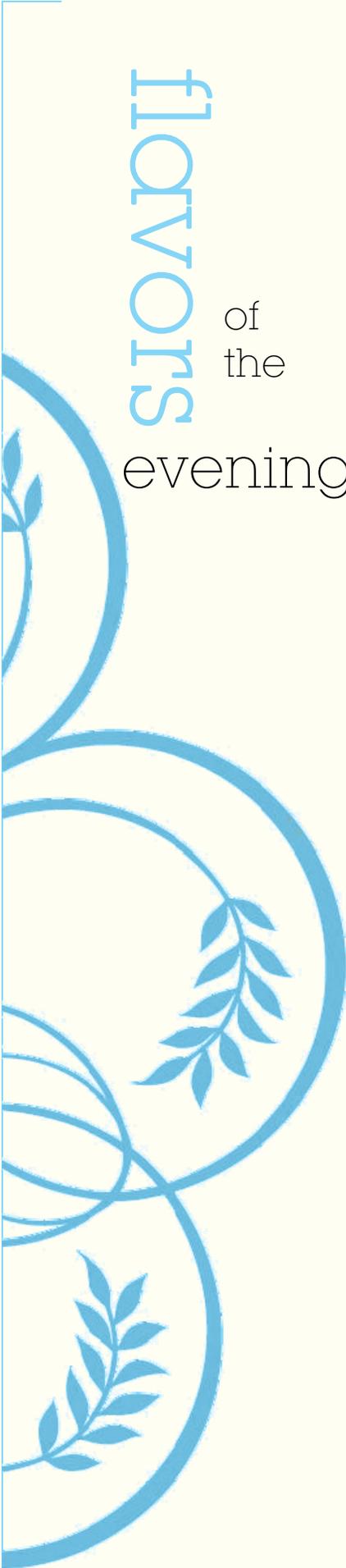
Saskatchewan steelhead trout with mango-ginger relish

Young turkey, thyme & sage rubbed, traditional bread stuffing with pan gravy

Pacific wild salmon, snow crab custard, lemon sauce

Cabbage rolls with ground Canadian beef, long grain rice in rich tomato sauce

Vegetarian stir-fry with firm tofu and crispy noodles



Flavors of the evening

RECEPTION TABLES

Reception Creation

Choose your hot and cold canapés to create your own reception
The sweet canapés may be substituted for either hot or cold selections

THREE HOT AND THREE COLD suitable for a pre dinner reception	18.00
FOUR HOT AND FOUR COLD for an afternoon or late evening reception.....	21.00
SIX HOT AND SIX COLD for a reception over a meal period	28.00

Gatherings Reception Table

Gather with your group around a standard cheese display garnished with fresh fruit and crackers, garden fresh crudités with roasted red pepper dip, seasonal fresh fruit and berries display and your choice of 4 cold canapés, 4 hot canapés and 2 sweet canapés

34.00

Connections Reception

Gather with your group around a standard cheese display garnished with fresh fruit and crackers, garden fresh crudités with roasted red pepper dip, seasonal fresh fruit and berries display as well as the following stations

BBQ station: Locally grown pulled BBQ pork and Canadian BBQ beef served with mini Kaisers, coleslaw, braised red cabbage, assorted mustards, horseradish, mayo, hot sauce, sautéed onions, sautéed bell peppers, baby dill pickles and bread and butter pickles, sea salt & malt vinegar and cool ranch flavored warm kettle chips served with sour cream, chipotle and cheddar cheese aioli for dipping

Deep fried ice cream station: vanilla ice cream rolled in a graham and coconut crumb coating then deep fried by a member of our culinary team. Served with toppings to include: strawberry coulis, raspberry coulis, chocolate fudge, caramel sauce, soft marshmallow, sprinkles, chocolate chips, white chocolate chips and crushed Smarties

38.00

Soiree Reception Table

Your group will enjoy this deluxe reception as they mingle from station to station

Cold station will include your choice of four cold canapés, a standard cheese display garnished with fresh fruit & crackers and garden fresh crudités with roasted red pepper dip

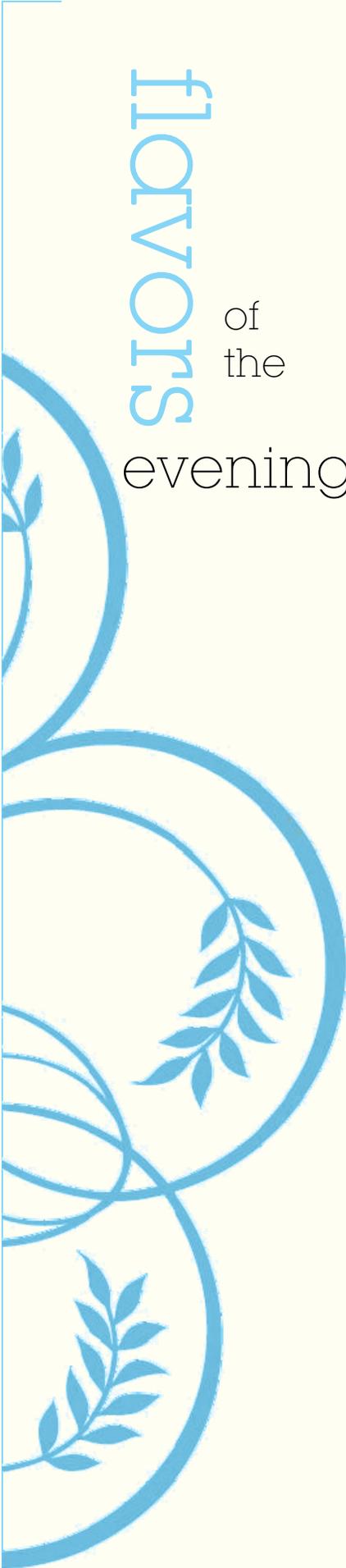
Your choice of poutine station **or** the martini mashed potato station

Your choice of the pad Thai station **or** the garlic shrimp station

Your choice of the slider station **or** carved beef on a bun

And to finish off your evening your choice of the deep fried ice cream station **or** the baked Alaska station

44.00



FLAVORS of the evening

RECEPTION TABLES CONTINUED

Cold Canapés

Citrus poached prawn, lime pico de gallo, cilantro on an Asian spoon

Foie gras mousse, brandied grape compote on a brioche crisp

Snow crab salad: basil, mint and carrot in a rice paper roll

Shaved prosciutto, gorgonzola, fig jam on a crostini

Tuna tartare, cilantro, green chili, cherry tomato, crème fraiche and Valencia orange on an Asian spoon

Honey roasted beet, chèvre, crème fraiche, new potato

Tomato bruschetta, reggiano on a garlic crisp

Pulled smoked chicken with green chili-peach relish on a crostini

31.00 per dozen

Hot Canapés

Prosciutto wrapped scallop with a maple-ginger glaze

Vegetable spring roll with a mirin-citrus dipping sauce

Atlantic crab cake with a chili-cilantro aioli

Saskatchewan forest mushroom risotto cake with a panko crust

Pacific shrimp, nori wrapped and tempura

Mini beef Wellington with Danish blue cheese in a puff pastry

Artichoke, chèvre, kalamata olive on a profiterole

Lamb meatball satay with tzatziki

California dates, eight year cheddar, phyllo wrapped

Chicken satay, teriyaki and cilantro

33.00 per dozen

Sweet Canapés

Pavlova: seasonal berries, sweet vanilla cream

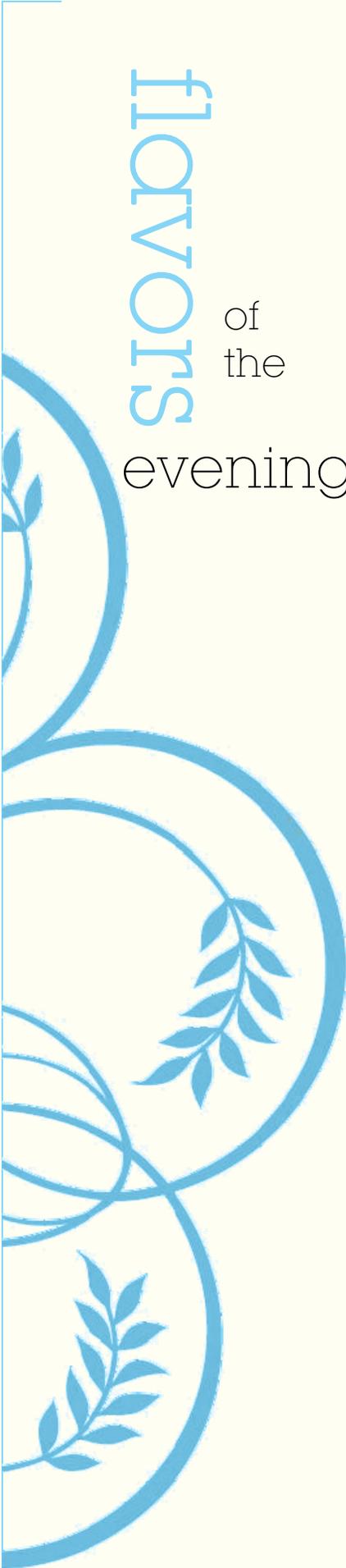
Tiramisu: tiramisu cups, cinnamon, strawberry coulis

Cheesecake: cheese cake tulip cups, seasonal fruit glazes

Strawberries: chocolate draped strawberries, white chocolate drizzle

Lemon curd éclair, sweetened whipped cream

31.00 per dozen



FLAVORS

of the
evening

RECEPTION STATIONS

Poutine Station

Crisp hand cut French fries with your choice of topping: butter chicken, duck confit, beef burgoo

Your choice of gravy: beef gravy, turkey gravy, vegetarian gravy

Your choice of cheese: cheese curds, blue cheese, old cheddar cheese, swiss cheese

Top it with: crispy onions, chives, roasted garlic cloves, bell peppers, tomatoes, jalapeno peppers, corn salsa

17.00

Mac and Cheese Station

Gourmet mac and cheese to include: brie & poached pear, chèvre, shrimp & scallop, gouda & bacon.

Garnished and served in a martini glass

16.00

Pad Thai Station

A member of our culinary team will wok fry a traditional pad Thai

Pad Thai: rice noodles, shrimp, chicken, bean sprouts, chili peppers, cashews and pad Thai sauce

Served in a traditional Asian take out box

16.00

Carved Beef on a Bun

A member of our culinary team will carve a slow roasted Canadian boneless hip roast

Served with freshly baked rolls, whipped butter, condiments and your choice of two salads from the salad selections on the dinner table page

16.00 with dinner service

19.00 without dinner service

Garlic Shrimp Station

Pacific shrimp, white wine, garlic sauce, parmesan toast points

Prepared by a member of our culinary team

(5 shrimp per person)

18.00

Gnocchi Station

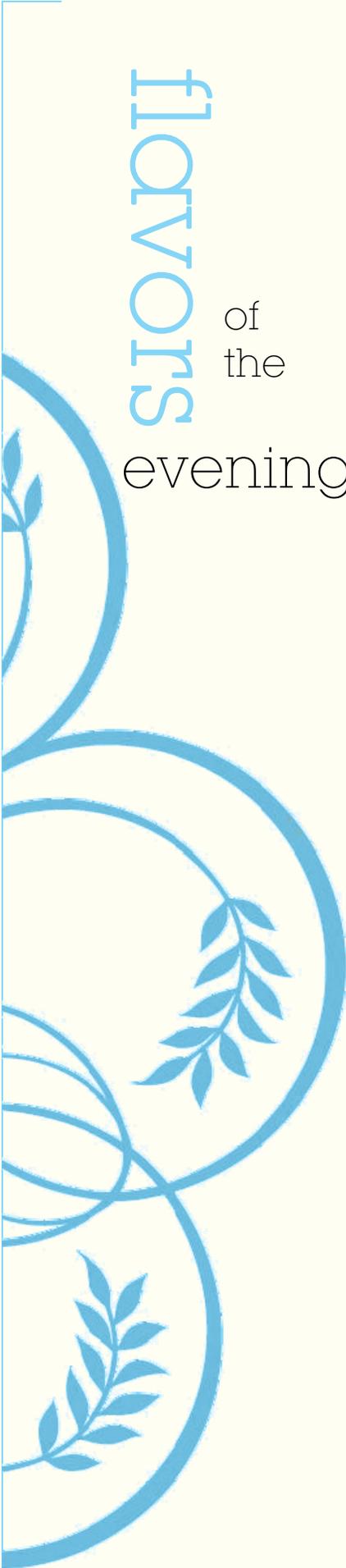
Fresh potato gnocchi pasta tossed with your choice of sauce and toppings

Forest mushroom cream sauce or parmesan cream sauce

Toppings: chives, tomatoes, bell peppers, snow peas, crumbled bacon, chorizo sausage, smoked chicken

Prepared by a member of our culinary team

16.00



FLAVORS of the evening

RECEPTION STATIONS CONTINUED

BBQ Station

Locally grown pulled BBQ pork and Canadian BBQ beef
Served with mini kaisers, coleslaw, braised red cabbage, assorted mustards, horseradish, mayo, hot sauce, caramelized onions, sautéed bell peppers, baby dill pickles and bread & butter pickles

16.00 with dinner service

19.00 without dinner service

Slider Station

A selection of mini beef burgers topped with bacon jam & smoked gouda and tomato jam and jalapeno jack cheese

Mini turkey burgers topped with grilled pineapple and mango salsa

Mini hot dogs topped with chili spiked house tomato ketchup and grainy

Dijon mustard aioli

(Total 3 pieces per person)

16.00

Martini Mashed Potato Station

Roasted garlic & herb mashed potato and chive & buttermilk mashed potato served with your **choice of two** of the following: beef burgoo, butter chicken, vegetable ratatouille, seafood allemande

Toppings to include: shredded cheddar, shredded Swiss, crumbled feta, crumbled blue, crumbled bacon, chives, crispy onions, diced shallots, corn & black bean salsa, sour cream, tomato salsa, diced tomatoes and crispy chick peas

Served in a martini glass by a member of our culinary team

17.00

Deluxe Cheese Station

An impressive selection of eight Canadian and international cheeses served whole with flavored honeys, fruit jellies, bread sticks, crostini, green grapes, red grapes and roasted nuts

12.00

Deep Fried Ice Cream Station

Vanilla ice cream rolled in a graham and coconut crumb coating then deep fried by a member of our culinary team

Served with toppings to include: strawberry coulis, raspberry coulis, chocolate fudge, caramel sauce, soft marshmallow, sprinkles, chocolate chips, white chocolate chips and crushed Smarties

12.00

Baked Alaska Station

A mini baked Alaska prepared by a member of our culinary team

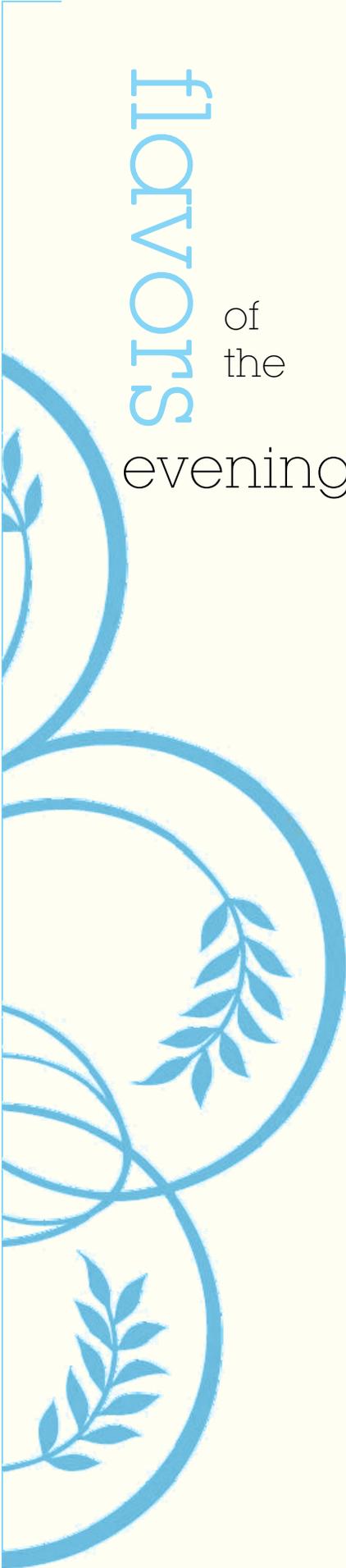
First you choose your cake bottom: devil's food chocolate cake **or** vanilla pudding white cake

Topped with your choice of ice cream: Saskatchewan sour cherry swirl, butter pecan, chocolate fudge

Draped with fluffy meringue and toasted to a golden brown

Served with strawberry, raspberry and blackberry coulis

14.00



FLAVORS of the evening

Reception Add on's

Add on sample size salads to your reception (**choose two**):

Tossed garden greens with house made vinaigrette

Apple Caesar salad: crisp romaine, granny smith apple, house dressing, croutons

Spinach and grilled peach salad: baby spinach, grilled peaches, goat cheese, balsamic vinaigrette

Fennel and apple salad: shaved fennel, arugula, shaved apples, dates, old cheddar cheese, cider vinaigrette

Greek salad: heirloom tomatoes, crisp cucumber, bell peppers, red onion, feta, kalamata olives, house dressing

3.00

Dips: chick pea hummus, olive tapenade, cucumber tzatziki, crostini, crisp tortilla and naan bread

7.00

Display of domestic cheeses, garnished with fresh fruit and served with assorted crackers

6.50

Cocktail sandwiches: open faced, pinwheel and cocktail sandwiches prepared with premium fillings (40 piece platter)

70.00

Classic sandwiches: a variety of sandwich meats and fillings prepared on an assortment of breads (20 piece platter)

68.00

Chocolate fountain: creamy Lindt milk chocolate flowing through a chocolate fountain served with fresh fruits, Rice Krispies squares, marshmallows, angel food cake and brownies (1.5 oz chocolate per person)

10.00

An assortment of dessert squares (25 piece platter)

47.00

Reception Station Enhancements

Salty snacks (pretzels and potato chips)

10.00 per basket

Garden fresh crudité's with roasted red pepper dip

4.75 per person

Fresh sliced melons, seasonal fruits and berries

6.00 per person

Chocolate dipped strawberries

32.00 per dozen

Warm kettle chips, sea salt & malt vinegar and cool ranch flavors

6.00 per person

on the rocks

BARS AND BAR PACKAGES

A FEE OF 35.00 PER HOUR, PER BARTENDER (MINIMUM 4 HOURS) WILL BE APPLIED IF BAR SHOULD YIELD LESS THAN 400.00 BEFORE GRATUITY AND TAXES

Familiar Cash Bar

EACH INDIVIDUAL GUEST PURCHASES DRINKS FROM THE HOTEL BAR (INCLUDES TAXES)

Domestic beer, liquor and house wine	6.50
Liqueurs (Baileys, Black Russian).....	7.50
Imported beer (Corona, Stella Artois).....	7.50
Non-alcoholic beer	5.00
Soft drinks and juices.....	3.50

Familiar Host Bar

CONVENOR OR HOST IS INVOICED FOR ALL DRINKS CONSUMED (SUBJECT TO 17% GRATUITY AND APPLICABLE TAXES)

Domestic beer, liquor and house wine	5.65
Liqueurs (Baileys, Black Russian).....	6.52
Imported beer (Corona, Stella Artois).....	6.52
Non-alcoholic beer	4.50
Soft drinks and juices.....	3.00

Subsidized Bar

EACH INDIVIDUAL GUEST PURCHASES DRINKS AT A SET AMOUNT AND THE REMAINING AMOUNT IS INVOICED TO THE CONVENOR

Familiar Brand Bar Package

Johnnie Walker Red Scotch
Seagram's VO Rye Whiskey
Beefeater Gin
Smirnoff Vodka
Bacardi White Rum
Bacardi Dark Rum
Jim Beam White Label Bourbon
Sauza Gold Tequila
Hennessy VS Cognac

Copper Moon Pinot Grigio
Copper Moon Shiraz

Includes Coca-Cola brand soft drinks and a selection of domestic and imported beers

One Hour – Per Guest
26

HOTEL TICKET SELLERS MAY BE ARRANGED FOR A FEE OF 20.00 PER HOUR FOR A MINIMUM 3 HOURS.

TICKETS, FLOATS AND CASH DRAWERS ARE AVAILABLE ON REQUEST AT NO EXTRA FEE

ALL BARS ARE PROVIDED WITH MIX AND CONDIMENTS

WE PROVIDE ONE BARTENDER PER 75 GUESTS. IF CONVENOR CHOOSES TO EXCEED THIS RATIO, A CHARGE OF 20.00 PER HOUR, PER BARTENDER WILL APPLY

HOTEL OPERATED BARS MUST CLOSE AT 12:30 A.M

wine

and dine

WINE LIST

White Wines

HOUSE WHITE

COPPER MOON PINOT GRIGIO (CANADA)
32

SAUVIGNON BLANC

MONKEY BAY (NEW ZEALAND)
36
KIM CRAWFORD (NEW ZEALAND)
44

PINOT GRIGIO

SANTA MARGARITA (ITALY)
46

WHITE ZINFANDEL

BERINGER (USA)
34

RIESLING

DR. LOOSEN (GERMANY)
37

GEWÜRZTRAMINER

SUMAC RIDGE VQA, CANADA
35

Red Wines

HOUSE RED

COPPER MOON SHIRAZ (CANADA)
32

MERLOT

WOODBIDGE BY ROBERT MONDAVI (USA)
36

CABERNET SAUVIGNON

WOLF BLOSS YELLOW LABEL (AUSTRALIA)
44
CARMEN RESERVA (CHILE)
55

SHIRAZ

BLOODSTONE (AUSTRALIA)
37

ZINFANDEL

GNARLEY HEAD "OLD VINE" (USA)
49

PINOT NOIR

FIRESTEED (USA)
45

MALBEC

MELIPAL (ARGENTINA)
47

take
a

time out

CORE PERFORMANCE BREAKS

SHERATON HAS PARTNERED WITH CORE PERFORMANCE TO BRING YOU OUR SIGNATURE BREAKS. ITEMS MARKED WITH THIS LOGO  HAVE NUTRIENTS THAT WORK TOGETHER TO CREATE LONG LASTING ENERGY, HELPING YOU LEAD A HIGHER QUALITY OF LIFE.

Kick Start

Fruit on a stick

Mango-pomegranate chili glaze, kiwi-grenadine essence, pineapple-concord grape syrup, raspberry or citrus essence

Finish your own smoothie

Banana-strawberry or blueberry smoothie finished with a choice of mint, blueberry, raspberry or citrus essence

Crispy apple and ricotta cheese fritter with a vanilla and raspberry sauce

Flavor pour and stir your coffee

Cocoa, vanilla, cinnamon sugar and freshly brewed Starbucks coffee and decaffeinated coffee

13.95

Energize

All natural granola and berry parfait with mint crema

Yogurt, berries, Kashi go-lean crunch, nuts and seeds

Assorted cupcakes

Lemon meringue, red velvet, carrot pineapple and chocolate peanut butter

Fruit and vegetable shots

Orange, mango assorted berries, pomegranate and tomato
Freshly brewed Starbucks coffee, decaffeinated coffee and
Assorted Tazo teas

14.95

Indulge

Top your own ice cream or frozen yogurt sundae (choose one)

Oreo cookies, M&M's, jimmies, chocolate chips, almonds, walnuts, raisins, berries, chocolate sauce, strawberry sauce and whipped cream

Warm griddle brownies

Chocolate, walnut, espresso and blondies

Freshly brewed Starbucks coffee, decaffeinated coffee and
assorted Tazo teas

14.95