

*On the most important day of your life ...  
We can make all your dreams come true!*

AT THE RADISSON HOTEL SASKATOON, OUR COMMITMENT TO EXCELLENCE ASSURES YOU A WEDDING DAY FILLED WITH ENJOYMENT AND FOND MEMORIES. OUR KNOWLEDGEABLE STAFF CAN HELP YOU PLAN THE CELEBRATION OF A LIFETIME.

### **OUR 2009 WEDDING PACKAGE INCLUDES:**

- Elegantly Appointed Ballroom (provided at no charge with minimum adult dinner guests)
- Gratuity is Included and Choice of a Exquisite Plated or Buffet-Style Dinner created by our award winning Chef
- Complete set up of table linens, candle centerpieces, gift table, guest book table, cake table and head table with podium & microphone
- Complimentary non-alcoholic Punch in a Fountain for the pre-dinner Reception
- Complimentary Bridal Suite complete with Bridal Package (see details on following page)
- Complimentary Hospitality Room the night before the wedding (based on availability)
- Complimentary Gift-opening Room the day after the wedding (based on availability)
- Special room rates for your out-of-town guests
- Special children's meals and prices are available
- Sunday discounts are available - Not valid on Statutory Holidays
- Cutting of the Wedding Cake
- Reduced parking rate for guests (based on availability)

THE RADISSON WEDDING PACKAGE IS FOR WEDDINGS OVER 55 PEOPLE.  
TAXES NOT INCLUDED.



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## BRIDAL SUITE AND BRIDAL PACKAGE

We are delighted to provide complimentary as our gift on your wedding night; accommodations in our One Bedroom Suite, which includes a Jacuzzi tub and a Bridal Package. Ask your Wedding Specialist for details on upgrading to a Presidential or Executive Suite.

## BANQUET BALLROOM BOOKINGS

Listed below are the minimums and maximums for each Ballroom. Minimums must be met to book the space and the minimum adult meals will be charged.

BALLROOMS	MAXIMUM	MINIMUM
Michelangelo A	130	100 (Adult Meals)
Michelangelo BC	225	200 (Adult Meals)
Michelangelo ABC	400	300 (Adult Meals)
DaVinci	110	90 (Adult Meals)

## METHOD OF PAYMENT

Within 30 days of booking your event on a definite basis, a non-refundable deposit of \$750.00 and a credit card number to remain on file is required to guarantee the banquet space for your chosen date.

75% of the estimated final bill is due one month prior to the event date; and the remainder of the total function bill will be due three business days in advance of the event date.

If a balance is remaining following the banquet, it will be posted to the credit card number which is on file.



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# *The Grand Dinner Buffet*

MINIMUM 55 PEOPLE

## **SALADS:**

INSOLATA CAPRESE:

Fresh Roma Tomato and Bocconcini

SOUTH EAST ASIAN INFUSED MUSHROOM SALAD:

Mushrooms Marinated in Soy-Ginger Vinaigrette

SMOKED POTATO SALAD:

Traditional Potato Salad with the Smoky Influence of a Chipotle Aioli

MIXED GREEN SALAD:

Served with a Selection of Dressings

THAI NOODLE SALAD:

Tossed with Toasted Cashews, Baby Shrimp and  
Tri-Colored Julienne Vegetables with our Thai Dressing

CREAMY COLE SLAW

ARRANGEMENTS:

Crudités with our House Dip

Relish, Pickles and Olive Platter

Imported and Domestic Cheese Board

## **STARCH (CHOICE OF ONE):**

OVEN ROAST POTATOES

STEAMED BABY CREAMERS WITH CHIVE BUTTER

BUTTER MASHED POTATOES

WITH

MEDLEY OF FRESH MARKET VEGETABLES



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**ENTRÉE (CHOICE OF ONE):**

GRILLED CHICKEN BREAST BASTED WITH GINGER SOY  
ROASTED PORK LOIN WITH CARDAMOM AND GARLIC SAUTÉED MUSHROOMS  
ATLANTIC SALMON WITH A FENNEL LEMON CREAM SAUCE

**CHEF'S DELUXE DESSERT BUFFET:**

ASSORTED TORTES, CHEESE CAKES, MOUSSE, PASTRIES, DAINTIES AND SQUARES  
FRESH FRUIT PLATTER

Our Grand Buffet is accompanied with Freshly Baked Rolls, Butter and  
Freshly Brewed Coffee and Tea

**\$35.95 per person**

Children are discounted as follows:  
4 - 10 years - 50%, 3 & under - No charge

**Each Added Entrée - \$3.95 per person**

CHICKEN BREAST STUFFED WITH AGED CHEDDAR, PROSCIUTTO AND FRESH BASIL  
CARVED BARON OF BEEF WITH RED WINE JUS  
OVEN ROASTED TURKEY WITH SAGE-ROSEMARY STUFFING  
CABBAGE ROLLS AND PEROGIES

ALL MENU PRICES ARE SUBJECT TO ALL APPLICABLE TAXES – GRATUITY INCLUDED  
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



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# Served Dinner Selections

## SALADS

### POACHED PEAR

Crumbled Blue Cheese and Candied Pecans  
on Mixed Greens Served with Grainy Mustard  
Vinaigrette

### HORIATIKI SALAD

Butter Lettuce with Tomato, Marinated  
Peppers, Kalamata Olives, Capers, Crumbled  
Feta and Tarragon Vinaigrette

### SPINACH SALAD

Toasted Almonds, Mandarin Oranges, Sliced  
Red Onions, Cherry Tomatoes, Red Peppers  
with Focaccia Croutons, Goat Cheese and  
Sweet Onion Vinaigrette

### CUCUMBER SALAD ROLL

Julienne Vegetables, Tomatoes, Red Onion and  
Our House Dressing

## SOUPS

### THAI COCONUT AND SPINACH SOUP

Enhanced with Coriander, Cumin, Cardamom  
and a Slight Red Curry Flare

### CREAM OF WILD MUSHROOM

Sautéed Wild Mushrooms Flambéed in  
Brandied Cream

### SMOKED BUTTERNUT SQUASH SOUP

With Fried Squash Frits

### FENNEL AND BABY BEET SOUP

Sour Cream Mint Swirl and Beet Chips

## FRESHLY PREPARED DESSERTS

### HOMEMADE CHOCOLATE CAKE

Accented with Balsamic Raspberry Coulis and Chocolate Tuille, Drizzled with Fresh Cream.

### RED WINE AND VANILLA BEAN POACHED PEAR

Stuffed with Honey Mascarpone Cheese and Served with Crème Anglaise.

### NEW YORK STYLE CHEESE CAKE

Topped with Fresh Whipped Cream and Accompanied with Your Choice of Raspberry, Saskatoon or  
Strawberry Coulis and Chocolate Tuille.

### TIRAMISU

Espresso Masala Soaked Lady Fingers with Mascarpone.

### CHOCOLATE PÂTÉ TOWER

Accompanied with Grand Marnier Fruit Compote, Mint Syrup, Strawberry Coulis and Chocolate Tuille  
**\$1.00 per person to substitute this delectable dessert**

ENHANCE YOUR DINNER WITH CHEF'S DELUXE DESSERT BUFFET – ASSORTED CAKES, CHEESE  
CAKES, TORTES, PASTRIES, DAINTIES AND SQUARES \$6.95 PER PERSON TO SUBSTITUTE THESE  
SCRUMPTIOUS DESSERTS

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# Served Dinner Selections

(Three or Four Course Plated)

## ENTRÉES

All entrées include Oven Fresh Rolls with Butter;  
Choice of Soup **or** Salad (three course) **or** Choice of Soup **and** Salad (four course);  
One Choice from our Dessert Selection; Chef's Selection of Fresh Seasonal Vegetables  
and Freshly Brewed Coffee and Tea.

THREE COURSE    FOUR COURSE

<b>OVEN ROASTED CHICKEN SUPREME</b> Breast of Chicken Stuffed with Aged Cheddar, Proscuitto, Fresh Basil and Served with Truffle Oil Mashed Potatoes and Natural Jus	\$31.95	\$33.95
<b>MIXED GRILL TRIO!</b> Seasoned Tenderloin of Beef (5 oz), Grilled Herb Breast of Chicken (4 oz) and A Garlic Parsley Butter Scented Skewer of Shrimp Paired with Horseradish Mashed Potato or Oven Roast Potato	\$40.95	\$42.95

<b>CANADIAN ROAST BEEF</b> 6 oz of Slow Roasted Beef Thinly Shaved with Pan Jus and Served with Oven Roast Potatoes	\$30.95	\$32.95
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<b>SLOW ROASTED PRIME RIB</b> 9 oz Prime Rib Served with a Horse Radish Dijon Crust, Au Jus, Yorkshire Pudding and Oven Roast Potatoes	\$34.95	\$36.95
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<b>GRILLED BEEF TENDERLOIN</b> 8 oz Tenderloin Served with a Roasted Garlic Butter Rub and a Red Wine Shallot Jus Served with Horseradish Mashed Potatoes	\$39.95	\$41.95
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<b>MANGO - SOY BASTED PORK TENDERLOIN</b> 6 oz Tenderloin Served with Pineapple Grilled Green Onion Relish and Oven Roasted Sweet Potatoes	\$30.95	\$32.95
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<b>GRILLED SALMON</b> 6 oz Filet of Salmon Marinated in Sweet Soy and Ginger Served with Basmati Rice and Sweet Citrus Soy Sauce	\$31.95	\$33.95
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<b>VEGETARIAN ENTRÉE OF BAKED PORTABELLA MUSHROOM RATATOUILLE</b> A combination of Eggplant, Onions, Peppers and Tomatoes Baked with Feta Cheese	Substituted at above prices
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ALL MENU PRICES ARE SUBJECT TO ALL APPLICABLE TAXES – GRATUITY INCLUDED  
SPECIAL CHILDREN'S MEALS ARE AVAILABLE.  
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# Beverage Services

## PERMIT BAR - WITH WEDDING PACKAGE

- Permit Bars are permitted (note, corkage fees of \$5.50 per person plus taxes will be applied. Extra guests attending the dance portion of the event will also be charged corkage.
- A permit bar is when the host of the wedding provides ALL the alcohol.
- A Saskatchewan Special Occasion Permit must be purchased at your local liquor board store and accompany the alcohol upon arrival to the Hotel.
- The maximum price you can charge for drinks with this type of permit is \$1.50.
- The hotel will provide you with ice, all glassware, soft drinks, juice and garnish.
- Hotel bartenders, which also act as ticket sellers will be provided with the permit bar at a cost of \$20.00 per hour per bartender. Bartenders are provided based upon the number of guests attending (one bartender per 100 ppl).
- Permit Wine service for dinner will be provided at no additional charge. This will include chilling, opening and either placing or pouring of the wine during dinner.
- The wine must be listed on your Special Occasion Permit.

## HOTEL OPERATED BAR

DOMESTIC BEER, LIQUOR, HOUSE WINE (BY THE GLASS)  \$5.00 Each	SOFT DRINKS & JUICE  \$2.95 per glass
LIQUEURS  \$6.00 per ounce	HOUSE WINE (BY THE BOTTLE)  \$27.00 per bottle *wine list available upon request*

- The hotel will provide all the alcohol under our liquor license and provide bartenders (who act as ticket sellers also) at \$20.00/hour (one bartender per 100 ppl).
- If you require additional bartenders or would like a ticket seller they are available at \$20.00/hour each.
- Subsidizing drink prices are permitted; the guest will receive a discounted price and the host pays for the remainder of the drink price. Taxes are included in a Cash Bar.
- In the event you prefer to supply the wine for dinner, a Saskatchewan Special Occasion Permit will be required with the wine upon delivery to the hotel. The hotel will provide wine service complimentary. This will include chilling, opening and placing or pouring of the wine during dinner.

ALL BEVERAGES MUST BE SERVED IN ACCORDANCE WITH THE LAWS OF THE  
SASKATCHEWAN LIQUOR ACT AND GAMING COMMISSION.  
ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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# Wedding Dinner Enhancements

(Permitted with Dinner Packages only)

## **RADISSON RECEPTION PACKAGE**

VEGETABLE SPRING ROLLS WITH TAMARI LIME DIP  
LEMON GRASS BBQ CHICKEN WINGS  
DRY SALT AND LEMON PEPPER RIBS  
SPANIKOPITA STUFFED WITH SPINACH AND FETA

(\$750.00 approximately 500 pieces for 50 people)

CHEF'S SORBET	\$2.00 person
CHOCOLATE FOUNTAIN	\$7.95 person
EDIBLE FLOWERS (SEASONAL)	\$1.00 person

## **LATE LUNCH**

MINI KAISER BUNS (2 PER PERSON)  
COLD SLICED TURKEY, HAM, BEEF AND ASSORTED SALAMI  
SLICED TOMATOES AND LETTUCE  
VEGETABLES AND DIP PLATTER  
RELISH PLATTER  
POTATO SALAD  
CONDIMENTS  
COFFEE AND TEA

\$9.95 per person with Dinner Service  
\$13.95 per person without a Dinner Service  
Late Lunch prices do not include Gratuity or GST



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