

# *Catering Information and Policies*

## MENUS

Our wide varieties of appetizers, entrées and desserts have been designed to offer you, the customer flexibility in creating a menu. Our Executive Chef welcomes the opportunity to create a special menu for you.

## 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 (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Manager 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 billing purposes. Should more than your guaranteed number of attendees arrive to the function our Chef always supplies 5% overage of food, however you will be charged for the extra guests.

## PRICES

Menu prices quoted are subject to change.

## SPECIAL SERVICES

Our Catering Department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans and registration tables.

## START AND FINISH TIMES

Start and finish times of all functions are to be strictly 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 billing 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 & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

## 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.

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### 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.

### SHIPPING, RECEIVING, STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel one (1) business day prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a \$50 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 consent from the hotel. The hotel will be pleased to hang any banners for you.

### AUDIO / VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or PSAV directly. Rental fees apply to most equipment. Two business days (48 hours) are required to avoid rental and labor charges for requested equipment. A patch fee may be charged to your event in the case of an off site company being used.

### CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days going into the function date. Refer to your contract and/or banquet event order for attrition and cancellation clauses.

### GRATUITY / TAX

All food, beverage and room rental is subject to a service gratuity. GST is applied to the balance of your bill.





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## *Pastries & Beverages*

### BEVERAGES

COFFEE (DECAFFEINATED AVAILABLE)	\$2.25 per cup (min 10 cups)
TAZO TEA 	\$2.25 each
PREMIUM GEVALIA KAFFE (COFFEE) 	\$2.95 per cup
CONTINUOUS COFFEE SERVICE	\$7.95 per person
ASSORTED FRUIT JUICES (1774 ML PITCHER)	\$19.95 per pitcher
PITCHER OF MILK (WHITE OR CHOCOLATE) (1774 ML PITCHER)	\$19.95 per pitcher
SOFT DRINKS (341 ML CAN)	\$2.95 each
BOTTLED JUICE	\$2.95 each
BOTTLED WATER	\$2.95 each
NON ALCOHOLIC FRUIT PUNCH (4.54 L)	\$49.95

### MORNING SNACKS

MUFFINS	\$2.95 each
DANISH OR CROISSANTS	\$2.95 each
ASSORTED BAGELS BY GREAT CANADIAN BAGEL (WITH A TOASTER, PRESERVES AND ASSORTED FLAVORED CREAM CHEESES)	\$3.95 each
SLICED ASSORTED LOAVES (10 SLICES PER LOAF) (APPLE CRANBERRY, LEMON POPPY SEED AND CHOCOLATE BANANA)	\$21.95 each
GIANT STICKY CINNAMON BUNS	\$2.95 each
ASSORTED DONUTS	\$19.95 per dozen
FRUIT AND GRANOLA PARFAITS	\$4.95 each
FRUIT YOGURT	\$2.95 each
FRESH FRUIT	\$3.95 per person
CINNAMON SUGARED BANNOCK	\$3.45 each

### AFTERNOON SNACKS

FRESHLY BAKED COOKIES	\$19.95 (min 1dozen)
FRESH VEGETABLES AND DIP	\$3.95 per person
DOMESTIC CHEESE AND CRACKERS	\$4.95 per person
SELECTED DRY SNACKS (CHIPS OR PRETZELS OR BAR MIX)	\$15.95 per basket
ASSORTED DAINTIES AND SQUARES	\$2.45 each
SASKATOON BERRY TARTS	\$2.45 each
FROZEN ICE CREAM NOVELTIES	\$2.95 each

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# *Specialty Breaks*

## **COOKIES BY CHEF**

Chef's selection of 4 Gourmet types of  
Decadent Cookies  
White and Chocolate Milk  
Freshly Brewed Coffee and Tea  
\$7.95 per person

## **RADISSON TREATS**

Rice Krispy and Puff Wheat Squares,  
Chocolate Bars and Chips  
Soft Drinks and Juice  
\$7.95 per person

## **R & R**

Assorted Fruit Juices  
A selection of Home Style Bundt Cakes  
and Loaves  
Preserves and Butter  
Freshly Brewed Coffee and Tea  
\$6.95 per person

## **IT'S SHOWTIME**

Popcorn, Twizzlers and M&M's  
Nachos and Cheese  
Soft Drinks and Juice  
\$6.95 per person

## **ENERGY BOOSTER**

A selection of Soft Drinks and Vegetable  
Energy Drinks  
Trail Mix  
Energy and Granola Bars  
Bananas and Grapes  
\$8.95 per person

## **CHOCOLATE INFUSION**

Chocolate Fountain with  
Fresh Fruit and Brownies  
Double Chocolate Chip Cookies  
Hot Chocolate or Chocolate Milk  
Iced Mocha, Coffee and Tea  
\$7.95 per person

## **SASKATOON VERY BERRY BREAK**

Saskatoon Berry Tarts, Strudel and Loaves  
Saskatoon Berry Smoothies  
Saskatoon Berry Tea and Coffee  
Saskatoon Berry Lemonade  
\$8.95 per person



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# *B uffet B reakfast*

## **TRADITIONAL CONTINENTAL**

Assorted Fruit Juices  
Muffins, Danish Croissants  
Fresh Fruit Platter  
Preserves and Butter  
Freshly Brewed Coffee and Tea

\$10.95 per person

## **EXPRESS BUFFET**

Assorted Fruit Juices  
Muffins, Danish and Croissants  
Fresh Fruit Platter  
Scrambled Eggs  
Bacon AND Sausage  
Hash Brown Potatoes  
Preserves and Butter  
Freshly Brewed Coffee and Tea

\$14.95 per person

## **HEALTHY START**

Assorted Fruit Juices  
Fresh Fruit Platter  
Assorted Flavored Yogurt and Cottage Cheese  
Prairie Roasted Granola  
Selection of Cold Cereals  
with Berries and Skim Milk  
Fresh Baked Low Fat Muffins  
Preserves and Becel  
Freshly Brewed Coffee and Tea

\$15.95 per person

## **BAGEL CONTINENTAL**

Assorted Fruit Juices  
Fresh Fruit Platter  
Assorted Flavored Yogurt  
Selection of Great Canadian Bagels  
with Toaster and Flavored Cream Cheeses  
Preserves and Butter  
Freshly Brewed Coffee & Tea

\$12.95 per person

## **RISE AND SHINE BREAKFAST BUFFET**

(MINIMUM 20 GUESTS)

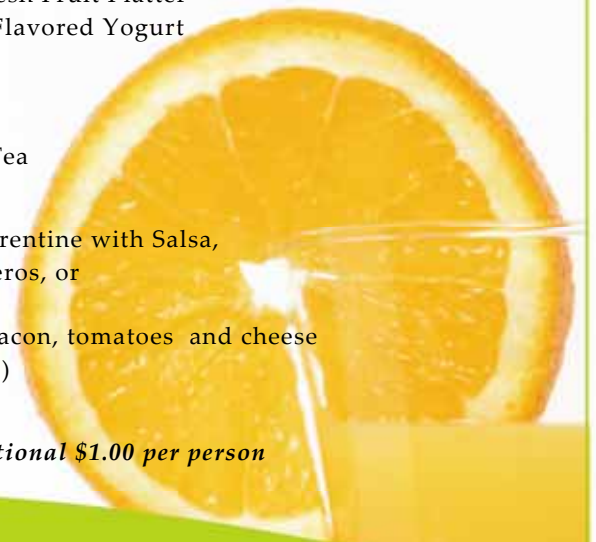
Assorted Fruit Juices  
Cinnamon Buns and Assorted Pastries, Fresh Fruit Platter  
Fresh Strawberries and Cream, Assorted Flavored Yogurt  
Bacon, Sausage, or Ham  
Hash Brown Potatoes  
Preserves and Butter  
Freshly Brewed Coffee and Tea

### **CHOICE OF ONE:**

Saskatoon Berry Pancakes, Poached Eggs Florentine with Salsa,  
Tortilla Wrapped Huevos Rancheros, or  
Radisson Skillet  
(Fried potatoes, green onions, farmer's sausage OR bacon, tomatoes and cheese  
mixed with scrambled eggs)

\$16.95 per person

*Substitute Eggs Benedict or Omelets for an additional \$1.00 per person*



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## Served Breakfast

### DAYBREAK PLATE SERVICE

Orange OR Apple Juice pre-set  
Scrambled Eggs  
Hash brown Potatoes  
Basket of Fresh Baked Muffins and Danish  
Preserves and Butter  
Freshly Brewed Coffee and Tea

#### CHOICE OF TWO:

Bacon, Ham OR Sausage

\$14.95 per person

### SUNRISE BREAKFAST PLATE SERVICE

Orange OR Apple Juice pre-set  
Fresh Fruit Garnish  
Basket of Fresh Baked Muffins and Danish  
Hash brown Potatoes  
Preserves and Butter  
Freshly Brewed Coffee and Tea

#### CHOICE OF ONE:

Eggs Benedict OR Eggs Florentine

\$14.95 per person

### BREAKFAST BRUNCH BUFFET

(MINIMUM 25 GUESTS)

Assorted Fruit Juices  
Fresh Fruit Platter  
Fresh Baked Muffins, Danish, Croissant and Cinnamon Buns  
Butter and Preserves

Tossed Salad with Assorted Dressings  
Potato Salad, Cole Slaw, Marinated Vegetable Salad  
Fresh Vegetables and Dip

Scrambled Eggs  
Bacon AND Sausage  
Hash Brown Potatoes  
Belgium Waffles and Berry Sauce OR Saskatoon Berry Pancakes

#### CHOICE OF ONE ENTRÉE:

Carved Baron of Beef with au jus

OR

Carved Ham with Pineapple Maple Syrup Glaze

#### CHEF'S DESSERT TABLE:

Assorted Cakes and Tortes  
Freshly Brewed Coffee and Tea

\$17.95 per person

*Substitute the Scrambled Eggs for Eggs Benedict or Chef prepared Omelets for an additional  
\$2.00 per person*



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