

# *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.

*Catering by Radisson*

### 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.



*Catering by Radisson*

## Quick Served Luncheons

OUR QUICK SERVED LUNCHEONS ARE DESIGNED TO GET YOUR GROUP BACK TO WORK ASAP. FULL PLATE SERVICE WITH A PLATTER OF DAINTIES ON EACH TABLE. COFFEE SERVICE INCLUDED.

 RATATOUILLE PORTABELLO MUSHROOM  
WITH POLENTA AND GARLIC TOAST \$15.45

VEGETARIAN OR BEEF LASAGNA WITH CAESAR OR TOSSED SALAD AND FOCACCIA BREAD	\$15.45
--	---------

TURKEY CLUBHOUSE SANDWICH WITH TOSSED OR CAESAR SALAD	\$15.45
--	---------

STUFFED CANNELLONI \$15.45  
WITH GREEK SALAD AND FOCACCIA BREAD

CHICKEN AND 3 MUSHROOM LINGUINI \$16.45  
IN A TOMATO CREAM SAUCE

GRILLED CHICKEN CAESAR SALAD \$14.45  
WITH BUTTERMILK-GARLIC DRESSING



*Catering by Radisson*

## **BUILD YOUR OWN SANDWICH**

Soup of the Moment  
Mediterranean Vegetable Salad  
Tomato-Pesto Pasta Salad  
Assorted Breads, Kaiser Buns,  
Croissant and Mini Torpedo Buns  
Pickle and Relish Tray with Hot Peppers  
Deli Cold Cuts, Egg Salad,  
Chicken Salad and Tuna Salad  
Cheddar and Swiss Cheese  
Sliced Tomato, Cucumber,  
Lettuce, Sprouts, Onions  
Deli Condiments  
Dainties and Squares  
Freshly Brewed Coffee and Tea

\$16.95 per person

## **UKRAINIAN BUFFET**

(Minimum 15 guests)

Mixed Greens with Assorted Dressing  
Potato-Dill Salad  
Marinated Vegetable Salad  
Potato-Cheddar Perogies  
Beef and Rice Cabbage Rolls  
Smoked Kielbasa Sausage  
Chef's Assorted Desserts  
Rolls and Butter  
Freshly Brewed Coffee and Tea

\$19.95 per person

## **ASIAN BUFFET**

(Minimum 15 guests)

Mixed Greens with Assorted Dressings  
Marinated Mushroom Salad  
Shrimp and Shanghi Noodle Salad

### **CHOICE OF TWO:**

Spicy Ginger Beef  
Sweet and Sour Chicken  
Asian Five-Spice BBQ Pork  
Egg Rolls with Red Chili Ponzu

### **CHOICE OF TWO:**

Steamed or Fried Rice  
Singapore Peanut and Vegetable Wok  
Stir-Fried Ginger Vegetables  
Chef's Assorted Desserts  
Fortune Cookies  
Freshly Brewed Coffee and Tea

\$19.95 per person

## **WORKING LUNCH BUFFET**

Soup of the Moment  
Red Skin Potato Salad  
Mediterranean Vegetable Salad  
Pickle and Relish Tray  
Sandwiches, Wraps and Croissants  
Dainties and Squares  
Freshly Brewed Coffee and Tea

\$15.95 per person

*Catering by Radisson*



# Three Course Served Luncheons

INCLUDES STARTER, MAIN COURSE, DESSERT, ASSORTED FRESH ROLLS, COFFEE AND TEA.  
OUR CHEF WILL SELECT APPROPRIATE SIDE DISHES TO ENHANCE YOUR MAIN COURSE SELECTION.

## STARTERS (CHOICE OF ONE)

Soup of the Day, Market Greens Salad or Classic Caesar Salad

## ENTRÉES

BLACKSTRAP CHICKEN BREAST  
Molasses BBQ Glaze with Bacon and Aged  
White Cheddar Cheese

\$18.95

OPEN-FACED NY STEAK SANDWICH  
with Grilled Focaccia Bread and Roasted  
Shallot Relish

\$21.95

SHAVED CANADIAN ROAST BEEF with Rosemary au jus	\$19.95
--	---------

\$19.95

PESTO CRUSTED SALMON  
With Avocado Tomato Salsa

\$20.95

PORK LOIN CHOP  
with Apple Garam Marsala

\$19.95


COCONUT CRUSTED CHICKEN  
with Lemon Lime Cream Sauce

\$19.95

 BRAISED SOUTH RIVER BISON  
with Saskatoon Berry Jus

\$20.95

## DESSERT (CHOICE OF ONE)

 French Cream Cheesecake with Wild berry Sauce  
Saskatoon Berry Tart with Vanilla Whipped Cream  
Chocolate Ganache Meringue Pie  
Caramel Pecan Pie with Whipped Cream  
Tiramisu-Espresso Marsala soaked Lady Fingers with Mascarpone



*Catering by Radisson*

## ITALIAN PASTA BUFFET

(Minimum 15 guests)

Caesar Salad  
Tomato and Bocconcini Salad  
Orzo Salad

### CHOICE OF TWO PASTAS:

Veal or Cheese Tortellini  
Penne, Linguini, Fusilli

### CHOICE OF TWO SAUCES:

Tomato Bolognese  
Chicken Alfredo  
Tomato Basil  
Pesto Cream Sauce  
Chef's Assorted Desserts

Rolls and Butter  
Freshly Brewed Coffee and Tea

\$17.95 per person

*Substitute Lasagna for \$1.00 per person*

## GOURMET SANDWICH BUFFET

(Minimum of 15 guests)

Soup of the Moment  
Roasted Potato Salad  
Organic Greens with Assorted Dressing  
Pickle and Relish Tray  
Pulled Pork Sandwich  
Sage Roasted Turkey Clubhouse  
Dagwood Sandwich  
Artisan Mile High Sandwiches  
Chef's Assorted Desserts  
Freshly Brewed Coffee and Tea

\$18.95 per person

## RADISSON SIGNATURE LUNCH BUFFET

(Minimum of 15 guests)

Fresh Rolls and Butter  
Mixed Greens with a Selection of Dressings  
Three Seasonal Salads  
Crisp Vegetable Arrangement with our House Dip  
Chef's Selection of Potato or Rice  
Fresh Steamed Vegetables



### CHOICE OF TWO ENTRÉES:

Pecan Crusted Chicken Breast with Lemon Herb Jus  
Jamaican Jerk Chicken  
Pork Schnitzel with Citrus Jus  
Beef Bourguignon  
Saskatchewan Lake Trout with Roma Tomato Beurre Blanc  
Oven Roasted Basa on a bed of Salsa Verde  
Slow Roasted Beef with Garlic Pan Drippings

### CHEF'S DESSERT TABLE:

Assorted Cakes, Tortes, and Dainties  
Freshly Brewed Coffee and Tea

\$22.95 per person

*Catering by Radisson*