

2025 Catering Package



Saskatoon Inn
& CONFERENCE CENTRE



PLATED ALL DAY MEETING PACKAGE

All Day Meeting Packages starts from \$69.99 per person. Maximum 50 attendees.

Includes:

Plated Prairie Breakfast
Choice of Plated Lunch
Choice of Morning or Afternoon Break Selection
All Day service of Starbucks Coffee & Teavana teas

BREAKFAST

Prairie Breakfast on page 4

LUNCH

Choose lunch from the Plated Lunch Menu on page 8

DAILY BREAKS

Make a choice of either having a morning or afternoon break from the Take A Break menu on page 6

Add unlimited canned soft drinks and juice to your meeting for \$8.00/person

Upgrade your Lunch to have a Dessert for \$6.75/person
add a second break for \$9.00/person



BUFFET ALL DAY MEETING PACKAGE – LARGE GROUPS

Large group All Day Meeting Packages starts from \$71.5 per person. Minimum 20 attendees.

Includes:

Buffet Prairie Breakfast
Choice Themed Lunch
Choice of Morning or Afternoon Break Selection
All Day service of Starbucks Coffee & Teavana teas

BREAKFAST

Prairie Breakfast on page 4

LUNCH

Choose lunch from the Theme Lunch Buffet on page 9 and 10

DAILY BREAKS

Make a choice of either having a morning or afternoon break from the Take a Break menu on page 5

add unlimited canned soft drinks and juice to your meeting for \$8.00/person

upgrade your Lunch to have a Dessert for \$6.75/person

add a second break for \$9.00/person



BREAKFAST BUFFETS

All breakfast buffets include a selection of chilled fruit juices,
Minimum 20 attendees for buffet service. For groups fewer than 20 people, please ask about our plated breakfast options.

PRAIRIE BREAKFAST \$25.75

SEASONAL FRUIT PLATTER
BAKER'S BASKET: FRESH MUFFINS,
MINI CROISSANTS, AND FRUIT DANISHES
FLUFFY SCRAMBLED EGGS
SMOKED BACON
MAPLE-INFUSED BREAKFAST SAUSAGE
SAVORY DICED BREAKFAST POTATOES

COUNTRY FARMHOUSE BREAKFAST \$29.99

SLICED HOMEMADE BANANA BREAD WITH BUTTER AND PRESERVES
FLUFFY SCRAMBLED EGGS WITH CHEDDAR AND GREEN ONIONS
SAVORY DICED BREAKFAST POTATOES
BUTTERMILK PANCAKES WITH SYRUP AND WHIPPED CREAM
MAPLE-INFUSED BREAKFAST SAUSAGE
SMOKED BACON
INDIVIDUAL FRUIT YOGURTS

BREAKFAST ENHANCEMENTS

HONEY & ALMOND CRUNCH GRANOLA YOGURT PARFAITS	\$4.00
FRESH BAKED BREAKFAST LOAVES	\$3.50
BAGELS & CREAM CHEESE	\$5.00
CINNAMON SWIRL FRENCH TOAST WITH SYRUP	\$3.75
ROLLED OATS WITH BROWN SUGAR, RAISINS & DRIED APRICOTS	\$3.75
1 HOUR SERVICE STARBUCKS COFFEE & TEAVANA TEAS	\$4.75
(PRICED PER PERSON BASED ON GUARANTEED NUMBER OF ATTENDEES)	



Minimum 50 attendees

BRUNCH YOUR WAY, ANY DAY \$36.99

BAKER'S BASKET

(A SELECTION OF FRESH BAKED MUFFINS, CROISSANTS, AND DANISHES)

CHILLED FRUIT JUICES

SEASONAL SLICED FRUIT PLATTER

SAVORY DICED HASH BROWNS

PROTEINS

(CHOICE OF ONE)

HONEY GLAZED HAM

MAPLE INFUSED BREAKFAST SAUSAGE

SMOKED BACON

EGG DISHES

(CHOICE OF ONE)

WESTERN SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT WITH CANADIAN BACON

ROASTED CHERRY TOMATO AND SPINACH FRITTATA WITH

CREAMY GOAT'S CHEESE

ENTRÉE SELECTIONS

(CHOICE OF TWO)

LASAGNA BOLOGNESE

FRESH PASTA LAYERED WITH BOLOGNESE, ALFREDO SAUCE & BUBBLY
CHEESE

THREE CHEESE TORTELLINI TOSSED IN A CREAMY ALFREDO SAUCE
MAPLE BRINED HERB ROAST CHICKEN

HONEY-ROASTED PORK LOIN WITH A CARAMELIZED ONION AND FIG
AU JUS

PAN-SEARED SALMON WITH A MAPLE SOY GLAZE

DESSERT

SELECTION OF PIES, PASTRIES, AND SWEET TREATS FROM OUR
IN HOUSE BAKERY

ADD A CHEF-ATTENDED STATION

BELGIAN WAFFLES \$7.75

FLUFFY BELGIAN WAFFLES MADE TO ORDER SERVED WITH SASKATOON BERRY COMPOTE, SLICED STRAWBERRIES, SYRUP &
CHANTILLY CREAM

OMELETTE BAR \$8.50

FREE-RUN EGG OMELETTES FILLED WITH A SELECTION OF DICED VEGETABLES, HAM, AND CHEESE

CARVED PRIME RIB \$17.99

MEDIUM RARE PRIME RIB ROAST SERVED WITH YORKSHIRE PUDDING AND A ROSEMARY RED WINE AU JUS

BANANAS FOSTER CRÊPE \$7.00

CARAMELIZED BANANAS FLAMBÉED WITH SPICED RUM FOLDED IN A SOFT FRENCH CRÊPE TOPPED
WITH WHIPPED CREAM



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Prices subject to change. 17% service charge, 5% GST, 6% PST applicable

All breaks are served in a station.

BREAK THE BOX OFFICE \$10.75

BUTTERED POPCORN
TWIZZLERZ SWEET CANDIES
MINI CHOCOLATE BARS
HOMEMADE RICE KRISPY SQUARES

BAKER'S BASKET \$10.75

SLICED LOAVES
FILLED MINI CROISANTS
FRUIT SCONES WITH PRESERVES
FRESH SLICED FRUIT

SPA BREAK \$13.50

CUCUMBER AND MINT-INFUSED WATER
YOGURT FRUIT SMOOTHIES
INDIVIDUAL GRANOLA BARS
IMPORTED CHEESE AND CRACKERS
CHARCUTERIE BOARD WITH CURED MEATS, CHEESES, AND DRIED FRUITS

SWEET TREATS \$10.75

SOFT BAKED COOKIES
MINI SASKATOON BERRY AND APPLE TARTLETS
CHOCOLATE DIPPED STRAWBERRIES AND BANANAS

THE DONUT SHOPPE \$10.75

HOUSE-MADE DIPPED DONUTS
CREAM FILLED DONUTS
PROFITEROLES WITH BARVAIAN CREME
LONG JOHNS

SMART BREAK \$11.00

FRESH FRUIT AND YOGURT PARFAIT TOPPED WITH GRANOLA
VEGETABLES WITH A SOUR CREAM, DILL DIP
PROTEIN AND GRANOLA BARS



A LA CARTE SELECTIONS

PRICES ARE PER DOZEN

CHEF'S COOKIE BASKET \$32
SELECTION OF FRESHLY BAKED COOKIES

BAKERY BASKET \$30
FRESH BAKED MUFFINS, MINI CROISSANTS & MINI FRUIT DANISHES

SASKATOON BERRY PARFAITS \$42
VANILLA YOGURT LAYERED WITH SASKATOON BERRIES,
TOPPED WITH GRANOLA

SLICED LOAVES \$42
BANANA, RASPBERRY YOGURT, CARAMEL COFFEE CAKE, CRANBERRY
LEMON. EACH LOAF SERVES 12 SLICES.

CHOCOLATE BARS \$38
BAGGED POPCORN \$36
CHOCOLATE FUDGE BROWNIES \$35
GLUTEN-FREE BROWNIES \$52
JUMBO MUFFINS \$46
CINNAMON SUGAR SPUDNUTS \$32
INDIVIDUAL FRUIT YOGURTS \$44
ASSORTED DOUGHNUTS \$44
GRANOLA BARS \$28
BAGGED CHIPS \$40

PLATTERS & BOARDS

EACH PLATTER SERVES 20 ATTENDEES

SEASONAL FRUIT PLATTER \$180
FRESH SLICED SEASONAL FRUITS WITH A YOGURT RASPBERRY DIP

CRUDITES AND DIP PLATTER \$160

CHEESE AND CRACKER BOARD \$200

CHACUTERIE BOARD \$225
SELECTION OF CURED MEATS, CHEESES, AND DRIED FRUITS SERVED WITH
BLACK PEPPER CROUSTINI

DELI PLATTER \$275
SLICED DELI MEATS SERVED WITH MINI BUNS AND CONDIMENTS

DELECTABLE DIP PLATTER \$185
TORTILLA CHIPS, AND KETTLE CHIPS WITH A WARM ARUGULA BACON DIP

BEVERAGES

ALL-DAY BEVERAGE PACKAGE* \$12.00

INCLUDES UNLIMITED STARBUCKS COFFEE, TEAVANA TEAS, CANNED SOFT
DRINKS AND CHILLED JUICES

ALL-DAY STARBUCKS COFFEE, TEAVANA TEAS SERVICE* \$6.50

ONE HOUR STARBUCKS COFFEE, TEAVANA TEAS SERVICE* \$4.50

INDIVIDUAL SOFT DRINKS & JUICES \$4.00
BOTTLED WATER \$3.00
INDIVIDUAL CHOCOLATE AND 2% MILK \$6.50
NON-ALCOHOLIC PUNCH PITCHER \$20.00

*BASED ON TOTAL GUEST COUNT FOR THE ALLOTTED TIME PERIOD



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MAXIMUM 50 ATTENDEES FOR PLATED SERVICE.

TWO COURSE PLATED LUNCH \$33.99

CHOICE OF 1 SALAD

GREEK SALAD

CUCUMBER, ROMA TOMATO, BELL PEPPER, RED ONION, AND OLIVES TOSSED IN OUR OREGANO FETA DRESSING AND TOPPED WITH CRUMBLED FETA CHEESE

FIELD GREENS

CLIPPED ARTISAN GREENS WITH CHERRY TOMATO, JULIENNE CARROT, AND CUCUMBER SERVED WITH YOUR CHOICE OF RANCH, BALSAMIC, OR FRENCH DRESSINGS

COUNTRY STYLE POTATO SALAD

RED SKIN POTATOES, SLICED EGG, BACON LARDONS, CELERY AND SCALLIONS TOSSED IN A CREAMY MUSTARD SEED DRESSING AND SPRINKLED WITH CHEDDAR CHEESE

ADD A DESSERT FOR \$6.75

DOUBLE FUDGE BROWNIE
CARROT CAKE WITH CREAM CHEESE ICING
CHOCOLATE ECLIPSE CAKE
LEMON MERINGUE
APPLE TARTLET ON CRÈME ANGLAISE

CHOICE OF 1 ENTRÉE

FISH & CHIPS

CRISPY BEER BATTERED FISH SERVED WITH SEASONED POTATO WEDGES, TARTAR SAUCE, AND CREAMY CABBAGE SLAW

CHICKEN CLUB SANDWICH

GRILLED CHICKEN, SMOKED BACON, CRISP LETTUCE, TOMATO AND RED ONION ON A VIENNA ROLL, SERVED WITH CHEF'S SOUP DE JOUR

LASAGNA BOLOGNESE

FRESH PASTA LAYERED WITH BOLOGNESE AND ALFREDO SAUCE, WITH MOZZARELLA CHEESES SERVED WITH GARLIC FOCACCIA

MAPLE CHICKEN

ROASTED CHICKEN THIGHS BRINED IN A MAPLE CHILI BRINE AND SERVED WITH GARLIC MASHED POTATOES AND CHEF'S VEGETABLE

PORK KEBABS

SKEWERED PORK TENDERLOIN CUBES MARINATED WITH GARLIC AND GREEK SPICES SERVED WITH LEMON ROASTED POTATOES AND CITRUS BROCCOLINI AND RED PEPPER

COUNTRY FRIED CHICKEN

CRISP BATTERED CHICKEN FRIED GOLDEN AND SERVED WITH BUTTERED CORN, MASHED POTATOES AND GRAVY



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QUICK SERVE LUNCH BUFFETS

Minimum 20 attendees for buffet service. For groups fewer than 20 people, please ask about our plated lunch options.

THE KORNER DELI \$29.75

SOUP OF THE MOMENT
CHEF'S SELECTION OF 2 SALADS
CRUDITÉS WITH DILL DIP

CHOICE OF 2 SANDWICHES
(ADDITIONAL SELECTION 1.75 PER PERSON)

TURKEY CLUB BAGUETTE

SHAVED TURKEY, BACON, CHEDDAR CHEESE, ARUGULA,
TOMATO, CRANBERRY

EGG SALAD ROLLS

OPEN FACED EGG SALAD SANDWICHES ON WHITE AND
WHOLE WHEAT ROLLS

HAM AND SWISS CROISSANT

HONEY HAM, SWISS CHEESE, LETTUCE, DIJON AIOLI

PUB HOUSE WRAP

GRILLED CHICKEN, SHREDDED LETTUCE, TOMATO, CHEDDAR CHEESE,
PEPPERCORN RANCH DRESSING

GARDEN TORTILLA WRAP

GARDEN VEGETABLES, HAVARTI CHEESE, PESTO AIOLI

COLD CUT TRIO

HAM, SALAMI, BOLOGNA, LETTUCE, RED ONION, TOMATO, CHIPOTLE AIOLI

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75

PRAIRIE PICNIC \$30.50

LOADED POTATO SALAD WITH BACON, EGG, AND RED SKIN POTATO
TOSSED IN A CREAMY DRESSING
CLIPPED ARTISAN GREENS WITH POMEGRANATE BALSAMIC DRESSING
CREAMY COLESLAW

BUILD YOUR OWN BURGER & SMOKIE BAR

BRIOCHE BUNS, ROLLS
LETTUCE, TOMATO, RED ONION
BEEF BURGERS & SMOKIES
SAVORY POTATO WEDGES

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75



THEMED LUNCH BUFFETS

Minimum 20 attendees for buffet service. For groups fewer than 20 people, please ask about our plated lunch options.

FACCIAMO FESTA \$29.25

TOASTED GARLIC FOCACCIA BREAD
GREEK SALAD
CAESAR SALAD
THREE CHEESE TORTELLINI WITH A CREAMY ALFREDO SAUCE

ENTRÉES

CHOICE OF ONE. ADD AN ADDITIONAL ENTREE FOR \$4.50

ROASTED BASIL PESTO CHICKEN
LASAGNA BOLOGNESE
CHICKEN PARMESAN
SPINACH AND RICOTTA CANNELONI

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75

MI CASA ES SU CASA \$31.00

BLACK BEAN AND CORN SALAD WITH A CREAMY CHILI LIME DRESSING
TRI-COLOR CORN CHIPS WITH GUACAMOLE AND SALSA
TOMATO AND ROASTED GARLIC SPANISH RICE

ENTRÉES

CHOICE OF ONE. ADD ADDITIONAL ENTREE FOR \$4.50

CHICKEN ENCHILADAS
PORK CHILE VERDE
CHEESY BEEF QUESADILLAS
BEEF AND BEAN BURRITOS

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75

SOUTHERN BBQ \$33.75

HOMESTYLE BAKING POWDER BISCUITS
BABY LEAF LETTUCE AND DRESSINGS
CREAMY COLESLAW
BAKED CAVATAPPI IN A CREAMY THREE CHEESE SAUCE
SWEET MOLASSES AND MAPLE BAKED BEANS

ENTRÉES

CHOICE OF ONE. ADD AN ADDITIONAL ENTREE FOR \$4.50

CRISPY FRIED CHICKEN
BRAISED PULLED PORK WITH MESQUITE BBQ SAUCE
BEEF BRISKET WITH ROSEMARY AND GARLIC JUS
GREEK STYLE PORK OR CHICKEN KEBABS
MESQUITE BBQ CHICKEN THIGHS

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75

ORIENTAL AVENUE \$30.75

ASIAN NOODLE SALAD
FORTUNE COOKIES
STIR FRY VEGETABLES
STICKY JASMINE RICE

ENTRÉES

CHOICE OF ONE. ADD AN ADDITIONAL ENTREE FOR \$4.50

KOREAN BBQ CHICKEN
GINGER BEEF AND BROCCOLI
SWEET AND SOUR PORK
SESAME CHICKEN CASHEW STIR-FRY
SHRIMP AND PORK GYOZAS

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75



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THEMED LUNCH BUFFETS

Minimum 20 attendees for buffet service. For groups fewer than 20 people, please ask about our plated lunch options.

BABA'S KITCHEN \$31.50

POTATO SCALLION ROLLS
DILLED CUCUMBER SALAD WITH RADISH AND TOMATOES
RED SKIN POTATO SALAD
CHEDDAR CHEESE PIEROGIS WITH CARAMELIZED ONION AND BACON
SOUR CREAM

ENTRÉES

CHOICE OF ONE. ADD AN ADDITIONAL ENTREE FOR \$4.00

BEEF AND RICE CABBAGE ROLLS WITH A RUSTIC TOMATO SAUCE
KIELBASA SAUSAGE WITH BELL PEPPER AND ONIONS
CHICKEN PAPRIKASH
BAKED SALMON WITH LEMON DILL SAUCE

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75

GOURMET PIZZA AL FORNO \$31.75

CAESAR SALAD
POTATO WEDGES
VEGETABLES AND DILL DIP
CHILI FLAKES AND PARMESAN CHEESE

CHOICE OF 3 PIZZAS

BASED ON 2 SLICES PER PERSON. ADD ADDITIONAL SLICE FOR \$2.75

BIG ISLAND

TOMATO SAUCE, HONEY HAM, RED ONION, DICED PINEAPPLE,
MOZZARELLA

CANADIAN CLASSIC

TOMATO SAUCE, SAUSAGE, CANADIAN BACON,
PEPPERONI, MOZZARELLA

MARGARITA

TOMATO SAUCE, FRESH TOMATO, BASIL, MOZZARELLA

DELUXE

TOMATO SAUCE, PEPPERONI, HAM, PINEAPPLE, BELL PEPPER

CHICKEN BACON RANCH

PEPPERCORN RANCH, GRILLED CHICKEN, SMOKED BACON, MOZZARELLA

PHILLY BEEF

BBQ SAUCE, STEAK, GREEN PEPPER, RED ONION

SESAME ASIAN CHICKEN

TERIYAKI SAUCE, SHREDDED CHICKEN, MUSHROOMS, GREEN PEPPERS,
MOZZARELLA

ADD A SELECTION OF TREATS FOR DESSERT FOR \$6.75



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RECEPTION STATIONS & ARRANGEMENTS

One hour service. Minimum 50 attendees.

PUB GRUB \$24.75

TRICOLOR CORN TORTILLA CHIPS WITH BELL PEPPERS, ONION, BLACK OLIVES TOPPED WITH CHEDDAR AND MOZZARELLA CHEESES

BUTTERFLIED SHRIMP WITH A COCONUT BREADING SERVED WITH SPICY CHILI LIME AIOLI

BONELESS GREEK STYLE DRY RIBS

FARM HARVEST \$25.50

PRIME RIB BEEF SLIDERS TOPPED WITH CHEDDAR CHEESE AND MESQUITE BBQ SAUCE ON A BRIOCHE BUN

TOASTED PITA CHIPS, TORTILLA CHIPS, AND KETTLE CHIPS WITH A WARM ARUGULA BACON DIP

BONELESS CHICKEN WINGS SERVED WITH A HONEY DILL DIPPING SAUCE

TACO STATION \$23.50

SPICED GROUND BEEF AND CHICKEN
HARD AND SOFT SHELL TACOS
SHREDDED LETTUCE
CHEESE TRIO
DICED TOMATO, JALAPENOS
SALSA AND SOUR CREAM

SPIRAL POUTINE STATION \$22.50

SPICED CURLY FRIES
CHEESE CURDS
BEEF GRAVY
BACON LARDONS
SLIVERED SCALLIONS

ARRANGMENTS

EACHE SERVES 20 ATTENDEES

SEASONAL FRUIT PLATTER \$180

FRESH SLICED SEASONAL FRUITS WITH A YOGURT RASPBERRY DIP

CRUDITES AND DIP PLATTER \$160

CHEESE AND CRACKER BOARD \$200

CHARCUTERIE BOARD \$225

SELECTION OF CURED MEATS, CHEESES, AND DRIED FRUITS
SERVED WITH BLACK PEPPER CROUSTINI

DELI PLATTER \$255

SLICED DELI MEATS SERVED WITH MINI BUNS AND
CONDIMENTS

DELECTABLE DIP PLATTER \$185

TORTILLA CHIPS, AND KETTLE CHIPS WITH A WARM ARUGULA BACON DIP



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Prices are per dozen, minimum 2 dozen per item ordered. Recommended 1 hour service with 2-3 pieces per attendee.

HOT APPETIZERS

CHILI TEMPURA SHRIMP \$35.00

JUMBO SHRIMP IN CRISPY TEMPURA BATTER, SERVED ON A BED OF GREEN CABBAGE SLAW AND DRIZZLED WITH SWEET CHILI SAUCE.

VEGGIE SAMOSA \$29.50

CRISPY PASTRY WRAP WITH A SPICED VEGETABLE FILLING SERVED WITH MINT SAUCE.

MUSHROOM CAPS \$31.75

SAUTÉED MUSHROOM CAPS STUFFED WITH A CRAB AND CREAM CHEESE FILLING TOPPED WITH PARMESAN CHEESE SHREDS.

SHRIMP GYOZA \$28.25

STEAMED DUMPLINGS FILLED WITH SHRIMP AND VEGETABLES, SERVED WITH SPICY SOY SAUCE.

MINI BEEF WELLINGTONS \$31.25

PUFF PASTRY FILLED WITH MUSHROOM DUXELLES AND SEASONED BEEF TENDERLOIN, BAKED TO A CRISP FINISH.

PORK SPRING ROLLS \$26.75

GROUND PORK WRAPPED IN SPRING ROLL PASTRY, SERVED WITH SPICED PLUM DIPPING SAUCE.

COLD CANAPES

CALIFORNIA ROLLS \$28.25

CRAB, AVOCADO, AND CUCUMBER ROLLED WITH SUSHI RICE AND NORI, SERVED WITH WASABI AND PICKLED GINGER.

THAI SUMMER ROLLS \$35.00

RICE PAPER WRAPS FILLED WITH CHICKEN, VEGETABLES, PEA SHOOTS AND VERMICELLI NOODLE, SERVED WITH A VIETNAMESE DIPPING SAUCE.

CLASSIC DEVILED EGGS \$23.75

HARD BOILED EGGS FILLED WITH A CREAMY YOLK FILLING TOPPED WITH CHIVES AND CAYENNE PEPPER.

SHRIMP TARTLET \$30.50

DICED SHRIMP SALAD IN A SAVORY DRESSING STUFFED IN A GOLDEN TARTLET SHELL.

CAPRESE BROCHETTES \$26.25

CHERRY TOMATOES SKEWED WITH HERB MARINATED BOCCONCINI CHEESE AND FRESH BASIL.

CHEESY PINWHEEL PASTRY \$25.25

PUFF PASTRY WITH PEPPER JACK CHEESE, CURED SALAMI, AND FRESH ROSEMARY BRUSHED WITH A BEATEN EGG WASH.

GOURMET TEA SANDWICHES SELECTION OF 2 (1 DOZEN EACH) \$26.50

AN ASSORTMENT OF GOURMET TEA SANDWICHES INCLUDING: ROAST BEEF WITH HORSERADISH AIOLI, SWISS CHEESE, AND BELL PEPPER.

CUCUMBER WITH CREAM CHEESE AND TOMATO
TURKEY WITH CRANBERRY, ARUGULA, AND SMOKED APPLEWOOD.

PROSCIUTTO PINWHEEL WITH CREAM CHEESE, PROSCIUTTO, AND FRESH BASIL.



THREE COURSE PLATED DINNER SERVICE \$52.25

FOUR COURSE PLATED DINNER SERVICE \$56.00

SALADS

ARUGULA ALMOND

BABY ARUGULA LEAVES, SLIVERED ALMONDS, DRIED CRANBERRIES, SHREDDED PARMESAN CHEESE WITH A LEMON VINAIGRETTE

CUCUMBER BOUQUET

CLIPPED ARTISAN GREENS BUNDLED WITH A CUCUMBER RIBBON, SLICED CHERRY TOMATOES AND A BALSAMIC POMEGRANATE DRESSING

CLASSIC CAESAR

HEARTS OF ROMAINE DRIZZLED WITH OUR HOUSE MADE CAESAR DRESSING, GARLIC CROUTONS, PARMESAN CHEESE, AND FRESH LEMON

SPINACH FIG SALAD

CLIPPED SPINACH, CHERRY SMOKED BACON, FIGS, CRUMBLLED BLUE CHEESE AND BALSAMIC VINAIGRETTE

SOUPS

POTATO CORN CHOWDER

CLASSIC CORN CHOWDER WITH CORN, ONION, POTATO, AND CREAM TOPPED WITH CRISPY CHERRY SMOKED BACON LARDONS

FOREST MUSHROOM

SAUTÉED WILD MUSHROOMS IN A FRAGRANT CREAM BÉCHAMEL TOPPED WITH SLIVERED SCALLIONS

FIRE ROASTED TOMATO

CHARRED TOMATO BLENDED WITH FRESH BASIL AND RED PEPPER

CHICKEN LEMON RICE

FLAVORFUL CHICKEN BROTH WITH CHICKEN AND RICE FLAVORED WITH FRESH LEMON



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ENTRÉE

SERVED WITH POTATO SCALLION ROLLS AND BUTTER

MAPLE GLAZED SALMON

SERVED WITH A VEGETABLE RICE PILAF, GRILLED ASPARAGUS AND BELL PEPPER, GARNISHED WITH FRESH PARSLEY AND SLICED LEMON

ROAST LAMB CHOPS

SLICED RACK OF LAMB, CRUSTED WITH GOATS CHEESE AND PESTO PANKO, SERVED WITH ROASTED FINGERLING POTATOES AND CARAMELIZED ONION AND SEASONAL VEGETABLE

WILD MUSHROOM CHICKEN

OVEN ROAST CHICKEN SUPREME STUFFED WITH A WILD MUSHROOM DUXELLE AND A LEMON THYME CREAM SAUCE
SERVED WITH CRISP PAN-FRIED POTATO GNOCCHI AND SEASONAL VEGETABLE

ROAST BEEF TENDERLOIN

SLICED TENDERLOIN ROAST TOPPED WITH A PINOT NOIR JUS
SERVED WITH DUCHESSE POTATOES AND CHEF'S VEGETABLES

HONEY GLAZED PORK CHOP

PAN SEARED CENTER CUT PORK CHOP WITH A HONEY GARLIC GLAZED SERVED WITH STEAMED BABY POTATOES AND SEASONAL VEGETABLE

DESSERT

STICKY TOFFEE PUDDING

SASKATOON BERRY CHEESECAKE

PEACH CRUMBLE TARTLET

RASPBERRY CHOCOLATE MOUSSE

CRÈME BRÛLÉE

ADD ON RECEPTION STATION FOR \$17/PERSON – MAKE YOUR SELECTION FROM PAGE 12



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BUFFET DINNER SERVICE

Minimum 20 attendees for buffet service.

RUSTIC COUNTRYSIDE BUFFET \$52.00

POTATO SCALLION DINNER ROLLS
CRUDITÉS AND DILL DIP
ASSORTMENT OF PICKLES AND OLIVES

CHOICE OF 2 SALADS
ADDITIONAL SALAD \$4.00/PERSON

GREEK SALAD

CUCUMBER, ROMA TOMATO, BELL PEPPER, RED ONION, AND OLIVES
TOSSED IN OUR OREGANO FETA DRESSING AND TOPPED WITH
CRUMBLED FETA CHEESE

COUNTRY STYLE POTATO SALAD

RED SKIN POTATOES, SLICED EGG, BACON LARDONS, CELERY AND
SCALLIONS TOSSED IN A CREAMY MUSTARD SEED DRESSING AND
SPRINKLED WITH CHEDDAR CHEESE

CLASSIC CAESAR SALAD

CRISP ROMAINE TOSSED IN OUR HOUSE MADE BALSAMIC CAESAR
DRESSING AND TOPPED WITH SHREDDED PARMESAN AND GARLIC
CROUTONS

CUCUMBER BOUQUET SALAD

BABY LEAF LETTUCES, ENGLISH CUCUMBER, BELL PEPPER, CHERRY
TOMATOES, SERVED WITH A CHEF'S DUO OF DRESSINGS

CRANBERRY BROCCOLI

BROCCOLI FLORETS, TOASTED SUNFLOWER SEEDS, RED ONION, DRIED
CRANBERRIES WITH A SWEET AND TANGY MAYONNAISE

CHOICE OF 1 VEGETABLE

CITRUS GRILLED VEGETABLE MEDLEY
HONEY AND HERB ROASTED VEGETABLES
BUTTER POACHED BEANS AND BABY CARROTS

CHOICE OF 1 STARCH

BAKED RUSSET POTATOES WITH SOUR CREAM AND GREEN ONION
ROASTED GARLIC MASHED POTATO
STEAMED BABY POTATOES WITH HERBS AND BUTTER
VEGETABLE RICE PILAF

CHOICE OF 1 ENTRÉE
ADDITIONAL ENTREE \$9.50/PERSON

SEARED PORK TENDERLOIN

PAN SEARED PORK TENDERLOIN WITH A WHITE WINE, SPINACH, AND
ARTICHOKE CREAM SAUCE

CARVED RANCHER'S ROUND

SLOW ROASTED BEEF WITH MUSHROOM PAN JUS

SMOKED MESQUITE BBQ RIBS

TENDER SMOKED PORK RIBS WITH A MESQUITE BBQ SAUCE

HONEY MAPLE CHICKEN

NATURAL ROAST CHICKEN BREAST BASTED WITH A HONEY MAPLE GLAZE

POACHED SALMON

FRESH POACHED ATLANTIC SALMON WITH ARUGULA AND LEMON CREAM

GREEK CHICKEN

ROASTED CHICKEN SPICED WITH OUR SIGNATURE BLEND GREEK
SEASONING

SERVED WITH DECADENT DESSERT DISPLAY

ADD ON RECEPTION STATION FOR \$17/PERSON – MAKE YOUR SELECTION
FROM PAGE 12



Saskatoon Inn
& CONFERENCE CENTRE

Prices subject to change. 17% service charge, 5% GST, 6% PST applicable

BANQUET BAR SERVICE

HOST BAR

THE HOST PURCHASES ALL OF THE DRINKS FOR THE ATTENDING GUESTS

STANDARD LIQUOR (1 OZ)	\$6.50
PREMIUM LIQUOR (1 OZ)	\$7.15
GLASS OF HOUSE WINE	\$6.90
DOMESTIC BEER	\$6.90
IMPORTED BEER	\$8.00
COOLERS	\$7.60
SOFT DRINKS	\$3.75

PRICES ARE SUBJECT TO LIQUOR TAX (ON ALCOHOL), GRATUITY AND GST

BARTENDER FEE

A BARTENDER FEE OF \$35 PER HOUR (MINIMUM 5 HOURS) WILL BE APPLIED IF THE HOST OR CASH BAR REVENUE IS LESS THAN \$450 PER BARTENDER

THE HOTEL PROVIDES ONE BARTENDER PER 100 GUESTS. ADDITIONAL BARTENDERS ARE AVAILABLE UPON REQUEST AT \$35.00 PER HOUR (MINIMUM 5 HOURS)

HOUSE RULES

HOUSE LIQUOR AND BARTENDERS MUST ALWAYS BE USED FOR HOTEL BARS AS PER LICENSING REGULATIONS.

A BARTENDER FEE OF \$35/HR. WILL APPLY (MINIMUM OF 5 HOURS) IF SALES DO NOT MEET OR EXCEED \$450.

ALL BEVERAGES MUST BE SERVED IN ACCORDANCE WITH THE LAWS OF THE SASKATCHEWAN LIQUOR ACT AND GAMING COMMISSION.

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE AND ARE SUBJECT TO A 17% SERVICE CHARGE

CASH BAR

THE ATTENDING GUESTS PURCHASE OWN DRINKS

STANDARD LIQUOR (1 OZ)	\$7.50
PREMIUM LIQUOR (1 OZ)	\$8.25
GLASS OF HOUSE WINE	\$8.00
DOMESTIC BEER	\$8.00
IMPORTED BEER	\$9.25
COOLERS	\$8.75
CANNED SOFT DRINKS	\$4.25

WINE LIST

RED WINES:

APOTHIC, RED.....	\$43.00
BAREFOOT, MERLOT	\$38.00
ERRAZURIZ, MERLOT	\$43.00
THREE THIEVES, CABERNET SAUVIGNON .	\$49.00

WHITE WINES:

APOTHIC, WHITE	\$43.00
BAREFOOT, MOSCATO	\$38.00
BAREFOOT, PINOT GRIGIO	\$38.00
CHATEAU ST MICHELLE, RIESLING	\$45.00

HOUSE WINES:

YELLOWTAIL, SHIRAZ	\$38.00
YELLOW TAIL, CHARDONAY	\$38.00

MEETING ROOMS & SEATING CAPACITIES

The Saskatoon Inn & Conference Centre is the premier location for events in the city. Our 18 conference rooms with over 26,000 square feet of space, make us ideal for hosting meetings, conferences, banquets & catered events.

MEETING ROOM		APPROX. AREA (SQ.FT.)	THEATRE	U-SHAPE	BOARD ROOM	CLASS ROOM	RECEPTION	DINNER
Mezzanine Saskatchewan	A	4,230	315	40		120	315	175
	B	7,400	577			200	577	325
	C	4,100	300	40		100	315	150
	AB	11,630	815			425	815	525
	BC	11,600	875			400	875	500
	ABC	15,730	1,200			675	1200	800
Provinces	B.C. Room	350	25	n/a	14	10	25	
	Alberta Room	420	30	n/a	22	12	30	
	Manitoba Room	1,540	115	30	35	44	115	80
	Canadian Room	3,036	234	42		100	234	120
York Street	Jolly Friar	448	n/a	n/a	18	n/a		18
	Old Bowling Green	336	n/a	n/a	12	n/a		12
	Rose & Crown	240	n/a	n/a	10	n/a		10
	Pig & Whistle	165	n/a	n/a	6	n/a		6
	Devonshire	165	n/a	n/a	6	n/a		6
	Round Table	210	n/a	n/a	8	n/a		8
	Brass Lantern	500	40	16	20	20	40	32
Lobby	Champagnes	920	80				80	40
	Courtyard Room	1,900	146	40	36	60	146	88

This chart is a guideline only. Capacities will vary depending on individual requirements.



**Saskatoon Inn
& CONFERENCE CENTRE**

Prices subject to change. 17% service charge, 5% GST, 6% PST applicable

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 EVENTS HELD WITHIN SIXTY (60) DAYS OF CONFIRMATION DATE, AND NOT VALID FOR EVENTS HELD AFTER DECEMBER 31ST, 2025.

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 SASKATOON INN DOES NOT ALLOW ANY OUTSIDE FOOD TO BE BROUGHT IN. FOOD PROVIDED BY THE HOTEL IS NOT ALLOWED OFF PREMISES.

IF OUTSIDE FOOD AND BEVERAGE IS BROUGHT INTO THE SASKATOON INN & CONFERENCE CENTRE'S MEETING SPACE A CHARGE OF \$20/PERSON IN ATTENDANCE 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. A TWENTY-FOUR (24) HOUR CANCELLATION NOTICE IS REQUIRED TO AVOID RENTAL CHARGES FOR REQUESTED EQUIPMENT. PRICES ARE SUBJECT TO 17% SERVICE CHARGE, 5% GST 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 SASKATOON INN ABIDES BY ALL LIQUOR LAWS AS ESTABLISHED BY THE SASKATCHEWAN LIQUOR AND GAMING AUTHORITY.

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.

