



# 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

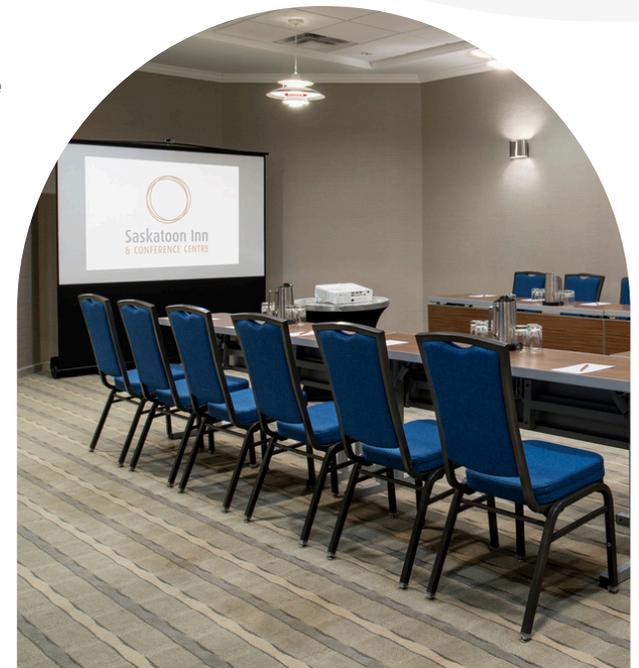
Choose lunch from the Plated Lunch Menu on page 8

## 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



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

# 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

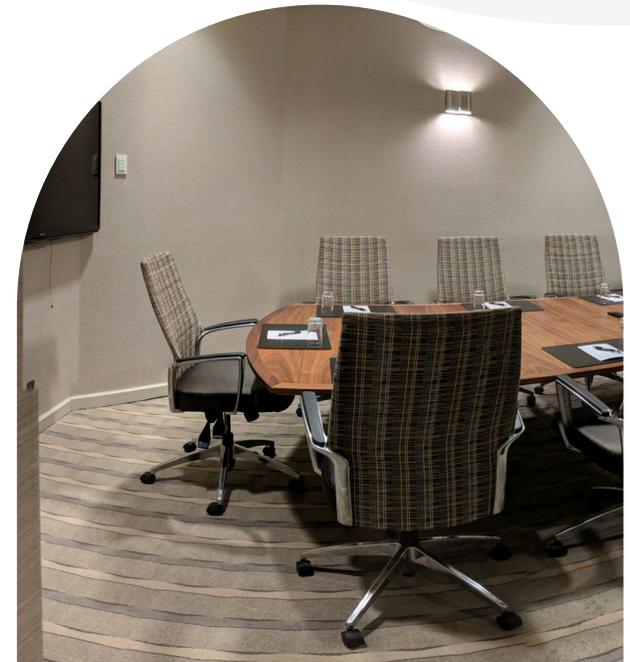
## **LUNCH**

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



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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

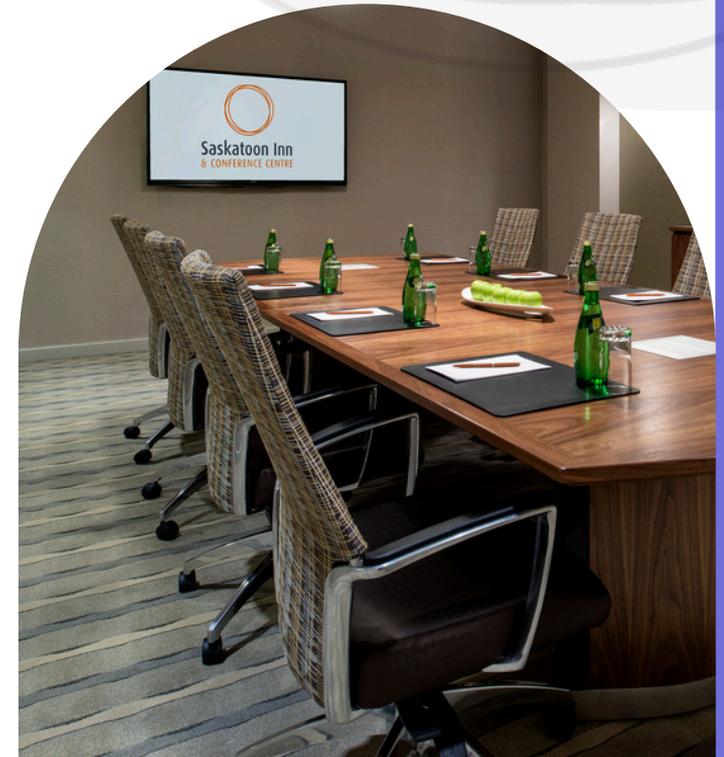
## **COUNTRY FARMHOUSE BREAKFAST \$29.99**

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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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



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## 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



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 CRUMBLLED 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



# 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



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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.

## **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

## **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

## **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

## **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



# 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



# 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 DEVEILED 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



## 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



Saskatoon Inn  
& CONFERENCE CENTRE

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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  
CRUMBLLED 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**  
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## 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
	Courtyard Room	1,900	146	40	36	60	146	88

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



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## **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.

