

A romantic wedding scene featuring a bride and groom in a conservatory. The bride is wearing a white lace dress and holding a bouquet of purple and pink flowers. The groom is wearing a dark suit with a purple tie. They are standing close together, looking at each other. The background is filled with lush green plants, including a large palm tree on the left, and warm, glowing lights. The text "SAVE THE DATE" is overlaid in a large, white, serif font.

SAVE THE DATE

SASKATOON INN &
CONFERENCE CENTRE
2025 WEDDINGS

CONGRATULATIONS

We are delighted that you have shown interest in the Saskatoon Inn & Conference Centre. It is our pleasure to be part of your journey by helping you create a Wedding Day that is all you have ever dreamed of and more.

We have uniquely appointed ballrooms that will suit your ceremony, reception, or both.

At the Saskatoon Inn, we offer a wide array of menu choices that will satisfy everyone on your guest list. Our associates are dedicated to providing you with the best possible service to ensure your day is one to be remembered.

Our wedding specialists are here to support you through each and every step of the planning stage. Please contact us for more information or to make an appointment.



Saskatoon Inn
& CONFERENCE CENTRE

WEDDING PACKAGE

Our Wedding Package Includes:

- Chef-inspired plated or buffet-style dinners.
- Complete set-up of your ballroom with linens, gift tables, guest book table, cake table, and a podium with a microphone.
- Complimentary two gallons of non-alcoholic punch during your cocktail hour.
- Complimentary bridal dressing room.
- The use of our tropical garden oasis for your pictures
- Special guestroom rates for your out-of-town guests with a late checkout of 1:00 p.m.
- Complimentary parking for all your guests.
- Complimentary shuttle service to and from the airport for your guests staying at the Saskatoon Inn & Conference Centre.
- A complimentary Jetted-Tub Suite with our Romance Package for your wedding night with a minimum of 60 adult guests for dinner.



Saskatoon Inn
& CONFERENCE CENTRE

BANQUET ROOM CAPACITIES



Based on the chart below, the following ballrooms will be reserved for your wedding reception

| ROOM | MAXIMUM |
|-------------------------|---------|
| Saskatchewan Ballroom A | 175 |
| Saskatchewan Ballroom B | 300 |
| Saskatchewan Ballroom C | 150 |
| Canadian Room | 120 |
| Courtyard Room | 80 |

LIABILITY

The Saskatoon Inn & Conference Centre is not responsible for the loss or damage of any articles shipped to or left on the property prior to, during, or following any function

PAYMENT

An initial non-refundable deposit of \$1,000.00 is due with your signed contract to confirm your booking. The advance payment of the remaining balance for all known charges is due no later than 3 business days prior to your wedding

PRICES

All prices stated within the package are confirmed for 2025 wedding receptions only. Quoted prices are guaranteed for 60 days. All food, beverage, and audio-visual services are subject to a 17% service charge and applicable taxes

SOCAN & RESOUND

Any live or recorded music is subject to SOCAN and Re:Sound fees. For more information, please ask your wedding specialist for the applicable fees or visit www.socan.ca and www.resound.ca



Saskatoon Inn
& CONFERENCE CENTRE

RECEPTION SERVICE

ITEMS ARE PRICED PER DOZEN (MINIMUM 2 DOZEN PER ITEM ORDERED). 1 HOUR SERVICE IS RECOMMENDED (2-3 PIECES PER ATTENDEE).

Hot Appetizers

Tempura Chili Shrimp \$35.00

-Jumbo shrimp in crispy tempura batter, served on a bed of green cabbage slaw and drizzled with sweet chili sauce.

Vegetable Samosa \$29.50

-Crisp, flaky pastry filled with spiced vegetables, served with a mint yogurt sauce.

Crab stuffed Mushrooms \$31.75

-Sautéed mushroom caps stuffed with cream cheese and crab, broiled with parmesan cheese.

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.

Classic Deviled Eggs \$ 23.75

-Boiled eggs with spiced yolk filling, topped with scallions and cayenne pepper.

Thai Summer Rolls \$35.00

-Rice paper wraps filled with chicken, vegetables, pea shoots and vermicelli noodle, served with a Vietnamese dipping sauce.

Shrimp Tartlet \$30.50

-Chilled shrimp salad in a pastry shell, topped with diced cucumber and red pepper

Caprese Brochettes \$26.25

-Cherry tomato, marinated bocconcini cheese, and fresh basil skewered with a balsamic reduction.

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

SO MANY QUESTIONS, SO LITTLE TIME

Can we use this Wedding Package if we are not having the dinner?

The 2025 Wedding Package is designed for groups of 60 adults or more. Please contact our Wedding Specialists for ceremony or reception only information.

As payment is required in advance, what happens if we need something on-site?

A credit card will be required prior to your wedding. It will be kept on file for any additional charges that may occur onsite.

How long can our reception last?

You will have access to your ballroom(s) until 1:00 a.m. The last call is at 12:00 a.m. and your bar closes at 12:30 a.m.

When can we decorate?

We understand that decorating is important; however, we are not able to guarantee your decorating time until two weeks prior to your day. The Saskatoon Inn & Conference Centre will do everything we can to ensure that maximum decorating time is available.

Can we provide our own linens and chair covers? What colours does the hotel provide?

The Saskatoon Inn & Conference Centre provides white or black linen tablecloths. We also offer overlays of black and navy at no additional cost. Any linen you choose to rent will be your responsibility.

What if some of our guests have dietary or allergy restrictions?

Our kitchen team has extensive experience accommodating all types of allergies and dietary restrictions. We are happy to ensure that all guests will enjoy a meal that suits their needs.



Saskatoon Inn
& CONFERENCE CENTRE

CLASSIC BUFFET



Classic \$51.50 per person (1 Hour Service)

Scallion and potato roll with whipped butter
Crudites and dip
2 chef inspired salads
Pickles and olives
1 Entrée course
1 starch
1 vegetable dish

Deluxe dessert display

-A selection of our house-made desserts including pies, cakes, dainties, and mousses

Chef inspired salads (add an additional salad 5.00)

Spring mixed greens

-A blend of artesian baby lettuces topped with fresh vegetables,
Served with balsamic and Italian dressings

Country Potato Salad

-Red skin potatoes, boiled eggs, and diced vegetables and bacon lardons tossed in a creamy mustard seed dressing.

Mediterranean Chickpea Salad

-Diced cucumber, cherry tomatoes, bell pepper and chickpeas, sliced olives marinated in a garlic and herb vinaigrette and topped with crumbled feta cheese

Singapore Noodle Salad

-Steamed noodles and julienne vegetables with a spiced sesame and Hoisin dressing

Broccoli salad

-Broccoli florets, shredded carrot, and slivered red onion tossed in a tangy dressing and topped with dried cranberries and toasted sunflower seeds.

Entrée Course: Choice of 1 (add an additional entrée for 9.75)

Braised beef Au vin

-Tender beef chuck braised in a red wine, rosemary and juniper sauce

Wild mushroom Chicken

-Natural chicken breast pan seared and topped with a silky wild mushroom cream sauce

Hickory smoked ribs

-Baby back ribs smoked in house with a blend of maple and mesquite woods brushed with a sweet honey and Dijon glaze

Starches choice of 1 (add an additional starch for 4.50)

Roasted baby potatoes with fresh herbs and lemon

-Sour cream and garlic mashed potatoes

-Vegetable rice pilaf

-Brown butter and sage tortellini

Vegetable dishes choice of 1 (add an additional vegetable for 5.00)

Roasted cauliflower and heirloom carrots with bell pepper

Poached green beans and baby carrots

Garden vegetable blend tossed with herbed butter

LUXURIOUS BUFFET



Luxurious \$59.75 per person (1 Hour Service)

Scallion and potato roll with whipped herb table butter
Crudites and dip
Domestic cheese platter
Guests selection of:
3 chef inspired salads
Pickles and olives
1 Entrée course
1 starch
1 vegetable dish
1 chef's attended station
Romantic dessert display
-A selection of our Housemade desserts including pies, cakes, dainties, mousses and chocolate strawberries

Chef inspired Salads

Spring mixed greens
-A blend of artesian baby lettuces topped with fresh vegetables
Served with balsamic and Italian dressings
Country Potato Salad
-Red skin potatoes, boiled eggs, and diced vegetables and bacon lardons tossed in a creamy mustard seed dressing.
Singapore Noodle Salad
-Steamed noodles and julienne vegetables with a spiced sesame and Hoisin dressing
Sweet Onion pasta Salad
-Tricolor fusilli pasta with diced vegetables and cheese in a sweet onion sauce
Greek Salad
-Cucumber, tomato, bell pepper, red onion, and sliced olives folded with a lemon and oregano dressing topped with crumbled feta cheese

Entrees Course

Stuffed chicken supreme
- Chicken breast stuffed with an arugula and bacon cream cheese filling, roasted and served with a lemon butter sauce
Smoked beef brisket
-Beef brisket smoked in house with a blend of maple and mesquite woods topped with sauteed wild mushrooms, blistered cherry tomatoes and caramelized onion
Poached salmon
-Fresh poached Atlantic salmon fillets topped with a mango and fennel salsa and fresh coriander

Starches

Roasted baby potatoes with fresh herbs and lemon
-Sour cream and garlic mashed potatoes
-Vegetable rice pilaf
-Brown Butter and sage tortellini

Vegetable dishes

Roasted cauliflower and heirloom carrots with bell pepper
Grilled summer vegetables with squash, bell pepper, and Asparagus
Baked vegetable tian with aubergine, tomato, and squash

Chef's Station

YORKSHIRE ROAST BEEF

- Carved roast beef
- Traditional Yorkshire popovers
- Rosemary and red wine au jus
- Mild horseradish sauce

upgrade to prime rib for
\$8.75 per person

ROSEMARY LAMB LEG

- Roasted lamb legs, seasoned with garlic and rosemary
- Buttered pita bread
- rosemary and juniper pan jus
- Fresh mint chutney

PINAPPLE GLAZED HAM

- Smoked ham with a pineapple and honey glaze
- Housemade cornbread and biscuits
- Orange cranberry spread
- Whole dijon mustard

ROAST PORK LECHON

- Whole roast suckling pig
- Mang Tomas sauce
- Atchara relish

LATE LUNCH



Wedding Crasher (\$15.75 per person)

Selection of artisan buns and rolls
Delicatessen meat plater
Fresh vegetables with hummus dip
Seasonal fruit plate
Domestic cheese platter

Chocolate Fountain Fondue (14.75 per person)

Decorative chocolate fountain
Skewered marshmallows
Rice Krispy bites
Fresh fruit fondue
Brownie bites
Filled macaroons
Mini cookies
Donut holes

Taco Station (\$13.25 per person)

Soft shell tortillas
Shredded lettuce
Diced tomatoes
Scallions
Seasoned ground beef, spiced chicken
Fresh tomato salsa
Sour cream
Shredded cheese

Maccaroni bar (\$14.50 per person)

Three cheese cream sauce
Bacon lardons
Jalapeno smokie slices
Bell pepper
Scallions
Shredded cheddar and pepper jack cheese

BANQUET BAR SERVICE

Host Bar

The host purchases all of the drinks for the attending guests

| | |
|-----------------------------|--------|
| Standard liquor (1oz) | \$6.50 |
| Premium liquor (1oz) | \$7.15 |
| Glass of house wine..... | \$6.90 |
| Domestic Beer | \$6.90 |
| Imported Beer..... | \$8.00 |
| Coolers..... | \$7.25 |
| Soft Drinks..... | \$3.75 |

prices are subject to liquor tax (on alcohol), gratuity, and GST

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:

| | |
|-------------------------------|---------|
| Yellow tail, Chardonnay | \$38.00 |
| Yellow Tail ,Shiraz | \$38.00 |

Cash Bar

The attending guests purchase their own drinks

| | |
|-----------------------------|--------|
| Standard liquor (1oz) | \$7.50 |
| Premium liquor (1oz) | \$8.25 |
| Glass of house wine | \$8.00 |
| Domestic Beer..... | \$8.00 |
| Imported Beer | \$9.25 |
| Coolers | \$8.75 |
| Canned Soft Drinks | \$4.25 |

Bartender Fee

A bartender fee of \$35.00 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

GENERAL INFORMATION

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 AUDIOVISUAL 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



Saskatoon Inn
& CONFERENCE CENTRE

A couple in wedding attire are sitting on a stone ledge in a lush garden. The woman is wearing a white lace wedding dress and the man is wearing a dark suit. They are both smiling and looking at each other. The background is filled with various green plants and flowers.

CONTACT US

SASKATOON INN &
CONFERENCE CENTRE
2002 AIRPORT DRIVE
SASKATOON, SASKATCHEWAN
S7L 6M4 CANADA

TEL: 306.668.9635
WWW.SASKATOONINN.COM
CELEBRATE@SASKATOONINN.COM



Saskatoon Inn
& CONFERENCE CENTRE

