



# SAVE THE DATE

SASKATOON INN & CONFERENCE CENTRE  
2026 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.



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# 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.



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# BANQUET ROOM CAPACITIES



Based on the chart below, the Following ballrooms will be reserved For your wedding reception

<b>ROOM</b>	<b>MAXIMUM</b>
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 2026 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](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca)



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# 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 \$35.75

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

### Vegetable Samosa \$31.25

-Crisp, Flaky pastry Filled with spiced vegetables, served with a mint yogurt sauce.

### Crab stuffed Mushrooms \$33.25

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

### Shrimp Gyoza \$29.50

-Steamed dumplings Filled with shrimp and vegetables, served with spicy soy sauce.

### Mini Beef Wellingtons \$33.50

-Puff pastry Filled with mushroom duxelles and seasoned beef tenderloin, baked to a crisp Finish.

### Pork spring rolls \$27.50

-Ground pork wrapped in spring roll pastry, served with spiced plum dipping sauce.

## Cold Canapes

### California Rolls \$ 28.75

Crab, avocado, and cucumber rolled with sushi rice and nori, served with wasabi and pickled ginger.

### Classic Deviled Eggs \$ 24.00

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

### Thai Summer Rolls \$35.50

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

### Shrimp Tartlet \$32.50

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

### Caprese Brochettes \$27.50

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

### Cheesy Pinwheel Pastry \$26.25

-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) \$27.75

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

# CLASSIC BUFFET



## Classic \$54.50 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 10.50)

### 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 4.75)

### 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 5.25)

### Roasted cauliflower and heirloom carrots with bell pepper

### Poached green beans and baby carrots

### Garden vegetable blend tossed with herbed butte

# LUXURIOUS BUFFET



## Luxurious \$62.75 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

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- ◆ 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

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

## PINAPPLE GLAZED HAM

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- ◆ 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 (\$16.50 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 (15.25 per person)

Decorative chocolate Fountain  
Skewered marshmallows  
Rice Krispy bites  
Fresh Fruit Fondue  
Brownie bites  
Filled macaroons  
Mini cookies  
Donut holes

## Taco Station (\$13.75 per person)

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

## Maccaroni bar (\$14.75 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.....	\$7.60
Soft Drinks.....	\$3.75

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

## 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.....	\$4.00

## Wine List

### Red Wines:

COPPER MOON.....	\$38.00
JACKSON TRIGGS.....	\$43.00
ERRAZURIZ.....	\$43.00
MASI BONACOSTA.....	\$49.00

### White Wines:

COPPER MOON.....	\$38.00
PELEE ISLAND.....	\$43.00
CHATEAU ST MICHELE.....	\$45.00
SANTA MARGHERITA.....	\$38.00

### House Wines:

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

## House Rules & Bartender Fee

**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. The hotel provides one bartender per 75 - 100 guests. Additional bartenders are available upon request at \$35.00 per hour (minimum 5 hours) 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



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# 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.



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# CONTACT US

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

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



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