



## BANQUET & EVENT MENUS

# INTRODUCTION

## Travelodge Hotel Saskatoon

Prairie hospitality comes to life at the Travelodge Hotel by Wyndham Saskatoon.

Our family-owned hotel believes that hospitality means simply taking care of people and treating our customers like guests in our home. Whether you are coming together for work, for pleasure or for a very special occasion, you can count on the Travelodge Hotel Saskatoon for great food, excellent spaces, and our own special hospitality.

Our team is ready to assist you in planning a successful and memorable event.



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# BREAKFAST BUFFETS

## Light start | \$16.95

Assorted house baked pastries |  
*Maple pecan danish, fruit filled danishes,  
croissants muffins and apple strudel*

Build your own yogurt parfaits  
Fresh sliced fruit  
Hard boiled eggs  
Served with fresh brewed coffee & tea

## All Canadian | \$19.95

Scrambled eggs  
Crisp fried breakfast potatoes  
Bacon and sausage  
Fresh sliced fruit  
Assorted breakfast pastries  
Served with fresh brewed coffee & tea

### ADD ONS

**Individual bottled juice 300ml** | \$3.25

**Fruit smoothies 8oz** | \$3.50 each

**French toast or waffles** | *Served with butter, syrup,  
whipped cream and fruit compote* | \$4.00

**Eggs benedict (2 per person)** | \$5.00 per person

**Oatmeal** | *Served with brown sugar, diced fruit, and  
nuts* | \$2.00 per person

**Breakfast wraps** | \$5 each

**Western Omelette** | \$4.00 per person



# COFFEE BREAK

## Loafing around | \$8.00 per person

Assorted freshly baked loaves  
Butter and homemade preserves  
Fresh brewed coffee & tea  
Choice of bottled water, juice or soft drink

## Parfait goodness | \$9.50 per person

Greek yogurt served with assorted fruit compote, assorted seeds, nuts, dried fruit and fresh homemade granola  
Freshly brewed coffee, tea  
Choice of bottled water, juice or soft drink

## Movie time | \$9.00 per person (Maximum 50 people)

Fresh popped popcorn  
Assorted licorice and gummy candies  
Choice of bottled water, juice or soft drink

## Naughty and nice \$8.00 per person

Strawberry and banana slices skewered around honey dipped donut holes with a chocolate drizzle  
Fresh brewed coffee & tea  
Choice of bottled water, juice or soft drink

## Brownie Sundae bar | \$9.50 per person

Assorted brownies  
Whipped cream & topping  
Choice of bottled water, juice, soft drink or coffee

## BEVERAGES

**Individual bottled juice** | \$3.25 each  
**Fresh brewed coffee** | \$2.95 per cup/10 cup min  
**Assorted teas** | \$2.95 per cup/10 cup min  
**Bottled water** | \$2.50 each  
**Chilled canned soft drinks** | \$3.00 each/355 ml cans  
**Pitchers of juice** | \$18.00 each



## HEALTHY OPTIONS

**Cheese and cracker tray** | \$6.25 per person

**Fresh vegetables and dip** | \$5.75 per person

**Sliced seasonal fresh fruit** | \$6.75 per person  
**Pieces of whole fruit** | \$1.75 per piece

**Individual yogurts** | \$1.75

## BAKERY CORNER

**Freshly baked assorted cookies** | \$15.00 per dozen

**Assorted tarts and squares** | \$19.00 per dozen

**Freshly baked sliced loaves** | *Chocolate chip banana bread, lemon poppyseed, coffee cake crumble or double chocolate* | \$14.00 for 8 slices

**Assorted brownies** | \$21.00 per dozen

**Rice crispy or puffed wheat squares** | \$17.00 per dozen

**Freshly baked muffins** | \$3.25 each

**Home style cinnamon buns** | *With whipped butter* | \$3.95 each

**Baked Bannock** | *With assorted jams and butter* | \$3.25 each

**House made doughnuts** | Assorted \$3.25 each

# LUNCH

**Power Hour** | \$21.50 minimum of 10 people  
1.5 sandwiches per person

Soup of the day  
Tossed salad with 2 dressing options  
Pickle and olive tray  
Fresh vegetables and dip  
Assorted sandwiches on rye, focaccia, sourdough, wraps | With *roast beef, turkey, chicken salad, egg salad or honey ham*  
Fresh brewed coffee & tea

**Build your own sandwich** | \$22.95 per person  
Maximum 50 people, minimum of 15 people

Soup of the day  
Tossed salad with 2 dressing options  
Platter of assorted breads  
Sandwich fillings to include *roast beef, turkey, chicken salad, egg salad, honey ham*  
Assorted spreads, vegetables and pickles  
Fresh brewed coffee & tea

**Chuckwagon buffet** | \$26.00 per person  
Minimum 10 people

Potato salad, coleslaw, and pasta salad  
Bbq baked beans with bacon  
Home made kettle chips and dip

**With one choice of the following** |  
Build your own burger  
Beef dip  
Pulled pork in a panini loaf  
Chicken quesadilla  
Build your own taco | Choice of beef or chicken.  
Served with flour tortillas  
Appropriate condiments  
Strawberry shortcake or cream pies  
Fresh brewed coffee & tea

## BUFFET LUNCH ADDS ONS

**Cheese and cracker tray** | \$2.75 per person  
**Fresh vegetables and dip** | \$2.25 per person  
**Pickle and olive tray** | \$1.75 per person



**Lunch express buffet** | \$28.00 per person,  
minimum 10 people

Tossed salad with 2 dressing options  
Two mixed salads  
Fresh vegetable and dip tray  
Steamed mixed vegetables  
Choice of starch | *Basmati rice, mashed, oven roast or potato wedges*  
**Choice of one entrée**

- **Home style pot roast** | *Roasted with baby potatoes and root vegetables*
- **Chicken pieces** | *choice of roasted, fried, bbq or lemon herb*
- **Battered fish** | *Crisp beer battered basa served with fresh lemon, tartar sauce and coleslaw*
- **Pasta** | *baked lasagna with a mixed pasta of your choice, chicken alfredo or bolognese, or primavera in oil and herbs*
- **Ukrainian lunch** | *hand pinched perogies, rice cabbage rolls and farmer sausage*
- **Chicken or pork souvlaki** | *marinated in lemon and Italian spices, skewered and grilled*
- **Chinese buffet** | *fried rice, chicken balls, chicken chow mein, sweet and sour bone in pork ribs*

**Chef's Selection** | Of assorted tarts and squares  
**Includes** | Buns, butter, fresh brewed coffee & tea



## QUICK SERVE PLATED OPTIONS

| Served with coffee & tea

### **Steak sandwich** | \$21.00 per person

8oz New York steak seasoned with steak spice, served with crisp garlic toast, onion rings and served with potato wedges or caesar salad.

### **Bistro burger** | \$17.00 per person

6oz beef patty served on a fully loaded brioche bun (including bacon) and served with potato wedges and bacon

### **Fish and chips** | \$16.00 per person

A crisp beer battered basa served with fresh lemon, cole-slaw, tartar sauce and crispy fries

### **Chicken caesar salad** | \$18.00 per person

Crisp romaine topped with juicy grilled and seasoned chicken, house made caesar dressing and topped with croutons & parmesan with garlic toast

### **Chicken Souvlaki** | \$19.00 per person

2 grilled skewers of tender chicken marinated in lemon and Italian spices served with jasmine rice pilaf and vegetables

### **Ukrainian Meal** | \$19.00 per person

Cabbage rolls, perogies, and farmers sausage



## SWEET TREAT ADD ON'S

- **Strawberry short cake** | \$4.00 per person
- **Assorted pies and tortes** | \$4.00 per person
- **Assorted cheesecake** | \$4.00 per person
- **Build your own brownie bar** | With whip cream, assorted toppings and sauces | \$5.00 per person
- **Assorted tarts and squares** | \$3.00 per person
- **Hot dessert** | Apple crumble, rice pudding, bread pudding | \$3.00 per person

# DINNER BUFFET

| **Saskatoon buffet** minimum 15 people

## Cold Items

Freshly baked rolls and butter  
Six assorted house favorite salads  
Fresh garden vegetables with dip

## Sides

Choice of starch | Rice pilaf, mashed, oven roast  
and potato wedges  
Fresh steamed vegetables

## ENTRÉE OPTIONS

**Hickory applewood smoked short rib** | *Braised in a whiskey bbq sauce* | \$42.95

**Dry rubbed beef brisket** | *In house smoked and slow roasted till meat is tender, then carved and served with a cherry bbq sauce* | \$39.95

**Carved roast beef** | *With au jus* | \$38.95

**Hand carved turkey** | *Served with a sage dressing and accompanied by a tart cranberry sauce* | \$38.95

**Roasted chicken** | *With your choice of one, lemon Greek, bbq, southern fried* | \$32.95

**Chicken breast** | *With your choice of mushroom supreme, lemon Greek or bbq sauce* | \$34.95

**Chicken breast stuffed** | *With leek and feta or mushroom duxelle* | \$36.95

**Perogies, cabbage rolls and sausage** | \$27.95

**Pork loin** | *Smoked pork loin with an apricot and cranberry glaze* | \$30.95

**Brown sugar ham** | \$28.95

**Pork back ribs** | *House smoked ribs glazed with our signature bourbon bbq sauce* | \$34.95

**Leek and feta stuffed steel head trout** | \$43.95

**Tortilla crusted tilapia** | *With a pineapple coconut sauce* | \$38.95

**Prime rib** | Market price

**To add an additional entrée** | \$6.00 extra per person



## Dessert buffet

Our pastry chef's dessert buffet  
Our famous bread pudding with caramel  
sauce  
Fresh brewed coffee or tea

## DINNER PLATE SERVICE

| All dinners are served with our Chef's choice of starch and garden fresh vegetables, fresh rolls with butter, fresh brewed coffee & tea

### **Soup** | *Choose 1*

Roasted butternut puree  
Loaded potato and leek  
Roasted red pepper and wild rice  
Tomato and basil gin

### **Salad** | *Choose 1*

Garden green  
Caesar  
Broccoli and kale  
Spinach and apple

## ENTRÉE'S

### **Braised beef short ribs** | \$43.95

House smoked tender braised beef ribs served with a rich whiskey bbq sauce

### **Peppered pork loin** | \$31.95

A cracked black pepper coated pork loin cold smoked in house, served with a peppercorn demi glaze.

### **Chicken breast supreme** | \$38.95

Stuffed with feta and leek, served with sage cream

### **Halibut** | \$38.95

Served with a peppered mango salsa

### **Seabass** | \$37.95

Pan seared and served with a chimichurri sauce

### **Blackened chicken breast** | \$36.95

Served with a Saskatoon berry glaze

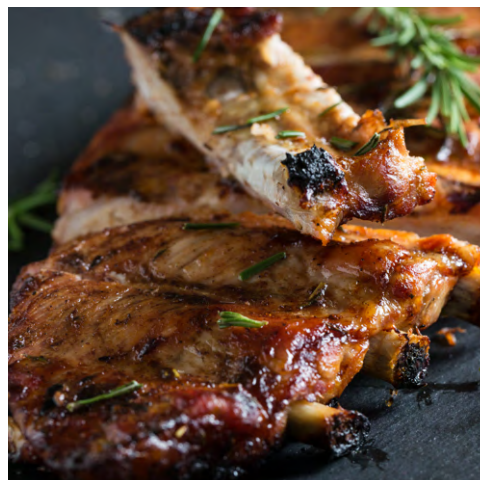
### **Dessert**

**Apple tart** | Served with fresh whipped cream and a cinnamon caramel sauce

**Triple cheesecake plate** | White chocolate panacotta, dark raspberry chocolate pate, chocolate ganache tart

**Fresh strawberry shortcake** | Fresh genoise sponge, soaked in basil simple syrup, fresh vanilla cream anglaise and an amaretto strawberry jumble

**Mango raspberry cheesecake** | Fresh mango cheesecake served with a raspberry aspic and fresh minted sabayon and raspberry jumble





# RECEPTION

**Cold** | Ordered by the dozen

- **Sushi** | Served with pickled ginger, wasabi and soy sauce | \$21.00
- **Chipotle chicken** | Mango in wonton cups | \$14.00
- **Traditional deviled eggs** | Topped with fresh dill | \$12.00
- **Bruschetta** | A classic served with garlic baguette Crostini accented by balsamic glaze and goat cheese crumble | \$14.00
- **Chili lime shrimp shooter** | \$19.00
- **Beef carpaccio on a herb crostini** | Tender eye of the round sliced and folded served with a caper aioli | \$19.00

**Hot** | ordered by the dozen

- **Pesto tempura shrimp** | \$19.00
- **Bacon wrapped scallops** | With cracked black pepper | \$26.95
- **Chicken wings** | Choice of creamy buffalo, hot, medium, mild, bbq, salt and pepper, lemon pepper, teriyaki, honey garlic | \$21.00
- **Coconut shrimp** | With a mango salsa | \$19.00
- **Meatball skewer** | Pineapple and hoisin glazed | \$18.00
- **Vegetarian spring rolls** | \$15.00
- **Vegetarian samosas** | \$16.00
- **Boneless dry ribs** | (by the lb) served with assorted sauces | \$18.00
- **BBQ side ribs** | \$18.00

## PLATTERS

Minimum 15 people

**The big dipper** | \$6.25 per person

3 dips (spinach dip, bruschetta with crumbled goat cheese, and a caramelized onion dip) Assorted crackers, crostini's, garlic flat bread, and melba toast

**Mayan platter** | \$5.25 per person

Chip dip, nacho cheese dip, and hummus served with garlic flat bread, nacho chips, homemade kettle chips and vegetable crudities

**Cheese and cracker tray** | \$6.25

**Fresh vegetables and dip** | \$5.75



**Sliced fresh fruit** | \$6.75

**Pumpernickel platter** | \$7.75 per person

A spinach and hot artichoke dip served in a pumpernickel bread bowl served with crostini's, rye bread and crackers and vegetables

**Chips and dip** | \$4.75

House made potato chips served with hummus and chip dip

# BAR SERVICE

## Responsible alcohol service

It is our policy to always serve alcoholic beverages in a responsible manner. We will abide by all liquor laws outlined by the Saskatchewan Liquor and Gaming Authority. Alcoholic beverages shall not be served to minors or intoxicated persons. As well, the Hotel reserves the right to cease liquor service where applicable. The Travelodge Hotel Saskatoon will be the only authority to sell and serve liquor on our premises. Therefore, liquor is not permitted to be brought into the hotel function rooms.

## Full bar service

Bars may be arranged on a cash or host basis. The Travelodge Hotel Saskatoon will supply complimentary bartender service for groups with bars generating revenue of \$300 (before taxes) or more on each bar required. Bars generating less than \$300 will be charged \$25 per hour per bartender for a minimum of four (4) hours. Plus 1.5 hours set-up and tear down. Hotel bar prices include taxes. The hotel provides one (1) bartender per 100 guests. Additional bartenders are available at \$25 per hour per bartender for a minimum of four (4) hours.

**Premium brand liquor** | \$8.00

**Regular brand liquor** | \$6.75

**House wine by the glass 5oz** | \$6.75

**Domestic beer (by the bottle)** | \$6.75

**Imported beer (by the bottle)** | \$8.00

**Wine coolers by the bottle** | \$8.00

**Liqueurs priced from** | \$8.00

**Soft drinks** | \$3.00

**Juice** | \$3.00

## Cash Bar

When individual guest purchase from the hotel bar (incl. taxes)

## Subsidized bar

When the guest pays a drink price determined by the client and the client is billed the difference plus 15% gratuity and applicable taxes



## Host bar

When host is invoiced for all drinks consumed (subject to 17% gratuity and applicable taxes)

*Please note at our discretion, for larger bars, we supply a cashier at no additional charge, to sell drink tickets. Above price include Saskatchewan Liquor Tax and GST. Price subject to change without notice.*

# EVENT SERVICES

## Computer display package

LCD projector | \$200.00

8ft screen | \$50.00

10ft screen | \$85.00

## Microphones

Wireless handheld | \$100.00

Wireless lavalier | \$100.00

Floor mic | \$27.00

Table mic with stand | \$27.00

## Patch Fee

If audio/visual equipment is supplied by a company other than the preferred Travelodge AV supplier, there will be a \$50 fee charged per day per room, up to a maximum of \$200 per day.

## Mixers

\$65.00- \$160.00 per day

Required when 2 or more microphones

## Miscellaneous

DI box I \$15.00

HDMI cable | \$20.00

NEA cable | \$20.00

Polycom speaker phone | \$95.00

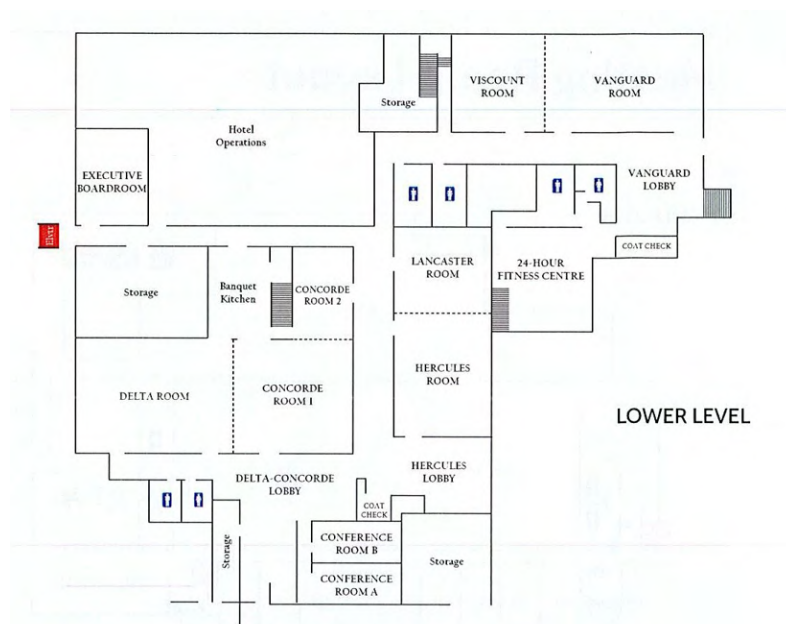
Please note | 17% gratuity and GST will be added to prices. A guaranteed number of guests attending is required three business days prior to the function. All prices are subject to change without notice.





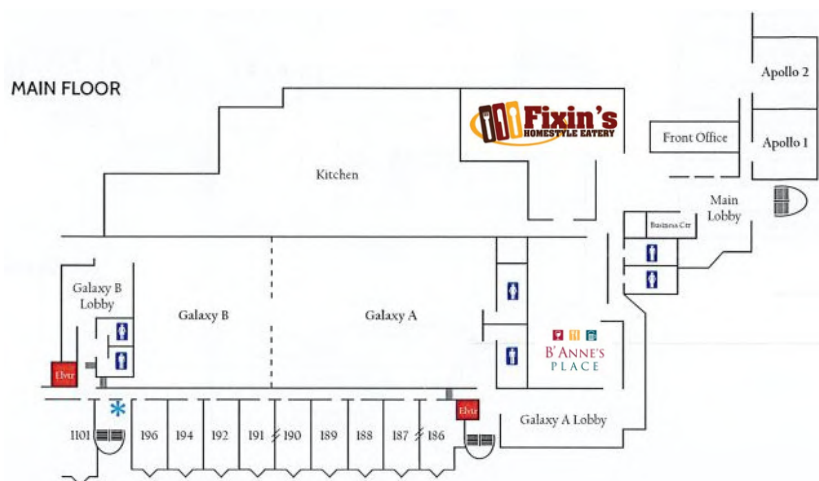
# MEETING ROOMS

SPECIAL FEATURES
Complimentary wireless high speed
Air Conditioning
Quality sound and P.A systems
Incandescent and/or fluorescent lighting
Phone jacks in all rooms
Lecterns with light & microphone
Portable risers
Conveniently located washrooms
Ground level parking
Electrical outlets 110 & 208 V



LOWER LEVEL CAPABILITIES & DIMENSIONS								
ROOMS	DIMENSIONS	FLOORSPACE	THEATRE STYLE	ROUNDS	CLASSROOM ROUNDS	CLASSROOM LONGS	COCKTAIL RECEPTION	CEILING HEIGHT
<b>Delta</b>	35'x52'	1820 sq ft	160	72	138	63	160	9'
<b>Concorde 1</b>	35'x35'	1015 sq ft	80	64	138	36	80	9'
<b>Concorde 2</b>	19'x28'	532 sq ft	20	24	138	N/A	30	9'
<b>Delta/Concorde 1&amp;2</b>	35'x97' + 19'x28'	3577 sq ft	250	180	150	100	260	9'
<b>Hercules</b>	29'x45'	1305 sq ft	125	64	50	50	100	9'
<b>Lancaster</b>	29'x22'	638 sq ft	30	32	24	20	35	9'
<b>Hercules / Lancaster</b>	29'x67'	1943 sq ft	180	100	80	90	150	9'
<b>Viscount</b>	27'x29'	783 sq ft	50	40	30	24	50	9'
<b>Vanguard</b>	29'x47.6'	1377.5 sq ft	140	72	60	60	100	9'
<b>Viscount/ Vanguard</b>	29'x47'6"	2160.5 sq ft	200	110	90	100	140	9'
<b>Conference A</b>	11'x25'	275 sq ft	Board room maximum seating capacity 10					9'
<b>Conference B</b>	11'x25'	275 sq ft	Board room maximum seating capacity 10					9'
<b>Executive Boardroom</b>		287 sq ft	Board room maximum seating capacity 12					8'

SPECIAL FEATURES
Complimentary wireless high speed
Air Conditioning
Quality sound and P.A systems
Incandescent and/or fluorescent lighting
Phone jacks in alt rooms
Lecterns with light & microphone
Portable risers
Conveniently located washrooms
Ground level parking
Electrical outlets 110 & 208 V



LOWER LEVEL CAPABILITIES & DIMENSIONS								
ROOMS	DIMENSIONS	FLOOR SPACE	THEATRE STYLE	ROUNDS	CLASSROOM ROUNDS	CLASSROOM LONGS	COCKTAIL RECEPTION	CEILING HEIGHT
Galaxy A	84.5'x54.5'	4600 sq ft	400-500	200	150	140	350	14'
Galaxy B	54.2'x54.5'	2960 sq ft	250	130	120	90	200	12'
Galaxy A&B	138.10'x54.5'	7560 sq ft	800	450	330	250	800	14'/12'
Apollo 1	26'x25'	624 sq ft	30	32	24	20	35	9'
Apollo 2	26'x25'	624 sq ft	30	32	24	20	35	9'

**Please note** | 17% gratuity and GST will be added to prices. A guaranteed number of guests attending is required three business days prior to the function. All prices are subject to change without notice.

# ALL DAY MEETING PACKAGE

**All day meeting package** | minimum of 10 people | *\$59.00 per person with one break, \$62 per person with 2 breaks*

## Package includes

All day coffee and tea  
1 projection screen  
Room rental

## Breakfast choices

Light start or All Canadian

## Break choices

Choice of any of the breaks listed on our break menu

## Lunch choices

Choice of one of the sandwich lunches or chuckwagon buffet  
Upgrade to lunch express buffet for \$2.00 per person

**Add continuous canned soft drinks and juice to your meeting for**

| *\$5.00 per person*





# CATERING DETAILS

**The Travelodge Hotel Saskatoon requires three (3) business days advance notice of the guaranteed number of guests attending your function.**

In the event we do not receive a guaranteed number, we will use the last number given to us or the actual number in attendance, whichever is greater, and you will be billed accordingly.

## **In the event of cancellation**

The customer is subject to a charge of up to 100% of the total value of the function booked (meals, room rental and guestrooms for the whole function).

## **Please refer to your contract and/ or Banquet event order for attrition and cancellation charges.**

For meal service, the hotel is prepared to serve a number equal to 5% over the guarantee.

All food and beverages are subject to 15% gratuity GST and PST. All prices are subject to change without notice.

## **In order to provide you with the best service, we ask that you advise the hotel of your final details and menu selection one month prior to your arrival.**

Starting and ending times of all functions are to be strictly adhered to. The space is only booked for the time indicated.

Setup and dismantling times are to be specified at the time of booking. All personal materials must be removed from the banquet room at the end of each day unless reserved on a 24-hour basis.

All new accounts must apply for credit to establish billing privileges one month prior to your function. In the event credit is not established, we will require a credit card number. For all private functions, a deposit is required at the time of the space confirmation with a full estimated prepayment due thirty (30) days prior to the event.

**Please note** | 17% gratuity PST and GST will be added to prices. A guaranteed number of guests attending is required three business days prior to the function. All prices are subject to change without notice.



Due to Public Health Regulations, with the exception of wedding cakes, the Travelodge Hotel does not allow any food to be brought into the hotel or leave the premises. A fee of \$200 will be charged if any outside food and beverage is brought into the meeting rooms for your group and the outside food will be removed.

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.

The Travelodge Hotel assumes no responsibility for personal property or equipment delivered prior to the function or during the function; although we will accept delivery of material from meeting organizers prior to the function. Please contact your catering consultant for information regarding our shipping, receiving and storage policies.

**To avoid damage to all wall coverings, we do not allow the use of staples, pins, tacks or any other attachments for posters, flyer's or written material.**