



SASKATOON

BANQUET & EVENT MENU

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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ALL DAY MEETING PACKAGE

All day meeting package | minimum of
10 people | \$67.99 *per person with one
break, \$69.99 per person with 2 breaks*

Package includes

All day coffee and tea
Dessert
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 \$4.00 per person

Add continuous canned soft drinks and juice to your meeting for

| \$7.00 *per person*

BREAKFAST BUFFETS

Light start | \$17.99

Assorted house baked pastries |
*Maple pecan danish, fruit filled danishes,
croissants muffins and apple strudel*
Build your own yogurt parfaits
Fresh sliced fruit
Served with fresh brewed coffee & tea

All Canadian | \$21.99

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 | \$3.99

Oatmeal | Served with brown sugar, diced fruit, and
nuts | *\$2.99 per person*

COFFEE BREAK

Loafing around | \$9.99 per person

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

Parfait goodness | \$10.99 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

Naughty and nice \$9.99 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 | \$9.99 per person

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

BEVERAGES

All Day Coffee and Tea | \$7.00 per person

All Day Coffee, Tea, Juice and Pop | \$13.00 per person

All Day Juice and Pop | \$7.00 per person

Individual bottled juice | \$3.99 each

Fresh brewed coffee | \$2.99 per cup/10 cup min

Assorted teas | \$2.99 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 | \$6.99 per person

Fresh vegetables and dip | \$6.99 per person

Sliced seasonal fresh fruit | \$6.99 per person

Pieces of whole fruit | \$2.99 per piece

Individual yogurts | \$2.99

BAKERY CORNER

Freshly baked assorted cookies | \$18.99 per dozen

Assorted tarts and squares | \$21.99 per dozen

Freshly baked sliced loaves | *Chocolate chip banana bread, lemon poppyseed, coffee cake crumble or double chocolate* | \$16.99 for 8 slices

Assorted brownies | \$21.99 per dozen

Rice crispy or puffed wheat squares | \$17.99 per dozen

Freshly baked muffins | \$3.99 each

Vanilla Soft Serve Ice Cream | \$1.99

Mini Apple Pie | \$7.99

LUNCH

Power Hour | \$23.99 *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 | \$22.99 *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 | \$26.99 *per person*
Minimum 10 people

Potato salad, coleslaw, and pasta salad
Fries

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 | \$4.99 *per person*
Fresh vegetables and dip | \$3.99 *per person*
Pickle and olive tray | \$2.99 *per person*

Lunch express buffet | \$31.99 *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*

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

QUICK SERVE PLATED OPTIONS

Minimum of 10 People

| Served with coffee & tea

Steak sandwich | \$27.99 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 | \$20.99 per person

6oz beef patty served on a fully loaded brioche bun and served with potato wedges. *Add bacon for \$1*

Fish and chips | \$19.99 per person

A crisp beer battered basa served with fresh lemon, coleslaw, tartar sauce and crispy fries

Chicken Souvlaki | \$21.99 per person

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

Ukrainian Meal | \$22.99 per person

Cabbage rolls, perogies, and farmers sausage

SWEET TREAT ADD ON'S

Strawberry short cake | \$4.99 per person

Assorted pies and tortes | \$4.99 per person

Assorted cheesecake | \$4.99 per person

Build your own brownie bar | *With whip cream, assorted toppings and sauces* | \$5.99 per person

Assorted tarts and squares | \$3.99 per person

Hot dessert | *Apple crumble, rice pudding, bread pudding* | \$3.99 per person

DINNER BUFFET

Saskatoon buffet minimum 15 people

Cold Items

Freshly baked rolls and butter

Five assorted house favourite 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

Carved roast beef | *With au jus* | \$42.99

Hand carved turkey | *Served with a sage dressing and accompanied by a tart cranberry sauce* | \$41.99

Roasted chicken | *With your choice of one, lemon Greek, bbq, southern fried* | \$34.99

Chicken breast | *With your choice of mushroom supreme, lemon Greek or bbq sauce* | \$36.99

Perogies, cabbage rolls and sausage | \$31.99

Pork loin | *Smoked pork loin with an apricot and cranberry glaze* | \$33.99

Brown sugar ham | \$31.99

Prime rib | \$48.99

Homestyle Pot Roast | \$31.99

To add an additional entrée | \$8.99 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

Salad | *Choose 1*

Garden green
Caesar

ENTRÉE'S

Braised beef short ribs | \$43.99

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

Peppered pork loin | \$33.99

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

Chicken breast supreme | \$38.99

Stuffed with feta and leek, served with sage cream

Blackened chicken breast | \$36.95

Served with a Saskatoon berry glaze

Plated Prime Rib | \$48.99

Dessert

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

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

Cheesecake | Fresh cheesecake.

RECEPTION

COLD | ORDERED BY THE DOZEN

Sushi | Served with pickled ginger, wasabi and soy sauce | \$22.99

Traditional deviled eggs | Topped with fresh dill | \$12.99

Bruschetta | A classic served with garlic baguette Crostini accented by balsamic glaze and goat cheese crumble | \$14.99

Shrimp Cocktail | Twelve big Shrimps with cocktail sauce | \$40.99

HOT | ORDERED BY THE DOZEN

Calamari (with a choice of Tzatziki Sauce or Marinara) | \$26.99

Mozzarella or Jalapeño poppers | Served with sweet and spicy apricot sauce | \$26.99

Chicken wings | Choice of creamy buffalo, hot, medium, mild, bbq, salt and pepper, lemon pepper, teriyaki, electric honey | \$21.99

Meatball skewer | Pineapple and hoisin glazed | \$19.99

Vegetarian samosas | \$17.99

Filipino Spring Rolls | Pork or Chicken, served with Honey Garlic Sauce | \$27.99

Chicken Satay | Served with Sweet Chilli Sauce | \$28.99

Spinach and Goat Cheese Phyllos | Served with Dill Pickle dip | \$26.99

Boneless dry ribs | (by the lb) served with assorted sauces | \$20.99

PLATTERS

Minimum 15 people

The big dipper | \$7.99 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 | \$7.99 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 | \$6.99

Fresh vegetables and dip | \$6.99

Sliced fresh fruit | \$6.75

Mini Slider platter | \$3.99 Per Slider

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 | \$7.00

House wine by the glass 5oz | \$7.00

Domestic beer (by the bottle) | \$6.00

Imported beer (by the bottle) | \$8.00

Wine coolers by the bottle | \$8.00

Liqueurs priced from | \$8.00

Soft drinks | \$3.00

Juice | \$4.00

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 17% 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 | *\$30.00*

Table mic with stand | *\$40.00*

Extra

White Board | *\$25.00*

Flip Chart | *\$15.00*

Easel | *\$15.00*

Mixers

\$65.00- \$160.00 per day

Required when 2 or more microphones

Miscellaneous

DI box I *\$15.00*

HDMI 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.

ALL OF THE FINE PRINT

Menu Selection and Dietary Substitutions

To be assured of your menu choice, it is necessary that your Event Coordinator receive menu selections and final details of the event no later than five (5) weeks prior to the event date. The Hotel requires all information on your special dietary requirements one week prior to your function.

Service Charges, Taxes and Prices

As listed on the package information sheets, a 17% Service charge (gratuity) plus applicable taxes, will be applied to your total bill. All prices are subject to change.

Security

The hotel does not accept liability for any loss or damage to goods stored in the hotel. Alcoholic beverages cannot be served after 1:00am and all functions/areas must be vacated by 1:30am. If you require a luggage cart to remove your gifts, please ask your Banquet Supervisor.

Decorations

All decorations, gifts and personal items must be removed by designated guests at the end of the function. Decorating must be discussed with your Event Co-ordinator during your initial consultation and confirmed a minimum of two weeks prior to the event. Decorating policy allows for items to be hung on the wall with tape. No pins, staples, Funtac or nails. No decorations are allowed to be hung from any ceiling fixtures. Any replacement or repair cost resulting from damages to the hotel property during the function will be charged to the client. A cleaning

fee of \$150 plus taxes will be charged if sequins or confetti are used. If you are using the services of a professional decorator, please advise them of our decoration policy as you will be responsible for any damage to our property from pins, hooks, Funtac, etc. Please also have your decorator contact our office to confirm set up and dismantle times. Our employees are not permitted to handle the personal property of our guests.

Entertainment/SOCAN Fee

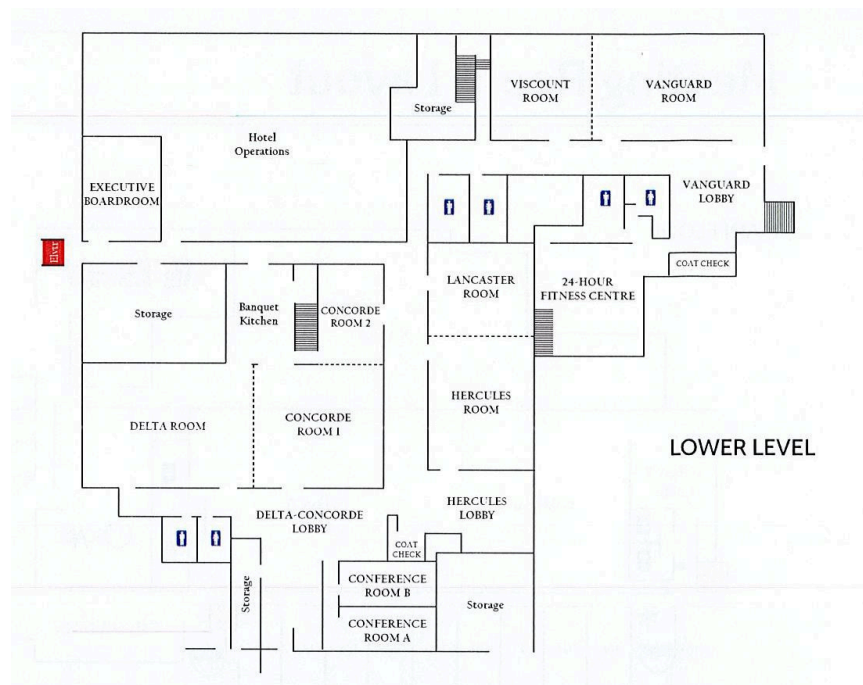
The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played. When music is played in the function rooms (either live or recorded), a SOCAN licensing fee must be collected by the hotel. The current SOCAN fee is \$63.49, dependent on the size of the room and if there is dancing or not. As well, a RE:SOUND licensing fee must be collected by the hotel. The current RE:SOUND fee is \$26.63, dependent on the size of the room and if there is dancing or not. Please ensure that your DJ contract ends at 1:00am, as that is the latest that music services can play in our facility.

Damage or Loss

The Travelodge Hotel Saskatoon will not be responsible for any damage to or loss of any articles left at our facilities prior to, during, or following any event. The customer is responsible for any damage to the hotel premises by their guests, agents or independent contractors on their behalf.

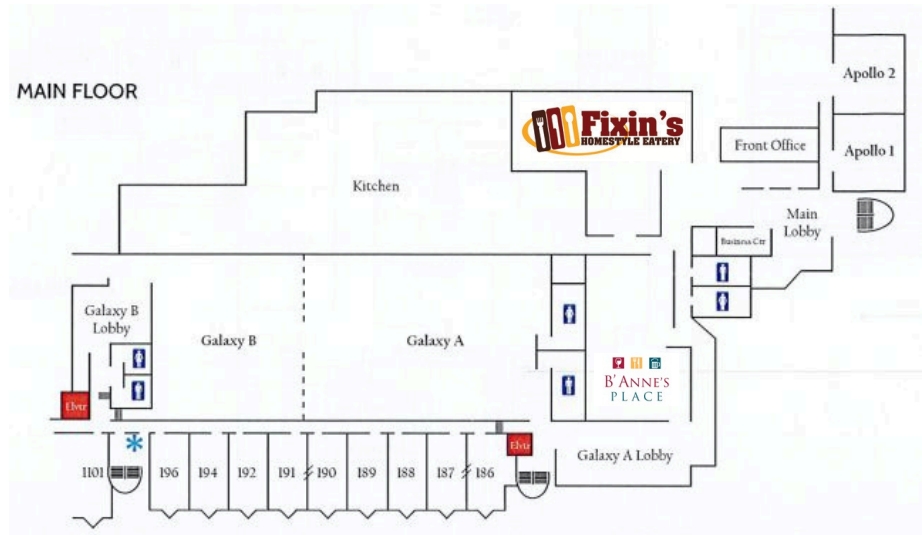
MEETING ROOMS

SPECIAL FEATURES
Complimentary wireless high speed
Air Conditioning
Quality sound and P.A systems
Incandescent and/or flourescent 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
Delta	35'x52'	1820 sq ft	160	72	138	63	160	9'
Concorde 1	35'x35'	1015 sq ft	80	64	138	36	80	9'
Concorde 2	19'x28'	532 sq ft	20	24	138	N/A	30	9'
Delta/Concorde 1&2	35'x97'+ 19'x28'	3577 sq ft	250	180	150	100	260	9'
Hercules	29'x45'	1305 sq ft	125	64	50	50	100	9'
Lancaster	29'x22'	638 sq ft	30	32	24	20	35	9'
Hercules / Lancaster	29'x67'	1943 sq ft	180	100	80	90	150	9'
Viscount	27'x29'	783 sq ft	50	40	30	24	50	9'
Vanguard	29'x47.6'	1377.5 sq ft	140	72	60	60	100	9'
Viscount/ Vanguard	29'x47'6"	2160.5 sq ft	200	110	90	100	140	9'
Conference A	11'x25'	275 sq ft	Board room maximum seating capacity 10					9'
Conference B	11'x25'	275 sq ft	Board room maximum seating capacity 10					9'
Executive Boardroom		287 sq ft	Board room maximum seating capacity 12					8'

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ROOMS	DIMENSIONS	FLOORSPACE	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.

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 17% 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, flyers or written material.