



2020
Catering Menu

travelodgesaskatoon.com

STAYING SAFE TOGETHER

Gathering is part of our human nature.

Our commitment to you is that we will do everything possible to ensure you can gather with us safely and securely. We have modified our catering menus to include minimal contact food service offerings including box lunches, individually packaged food items, new service standards including 'We Serve' buffets, and additional plate service options.

Our culinary and service teams have been trained in new standards of service and cleanliness, and our serving team will be wearing masks and gloves to better protect our guests.

We have significantly increased our cleaning processes in all areas of the hotel, and are using only approved anti-viral chemicals. Additional cleaning is scheduled for all high-touch areas, and associates have cleaning maps to ensure nothing is missed. Between groups, each meeting room will undergo a thorough cleaning and sterilization.

Physical distancing set ups are available and we will always ensure you are assigned a room that allows for plenty of space to ensure the comfort and confidence of your guests.

Please do not hesitate to ask us if you have any questions.

Travelodge Hotel By Wyndham Saskatoon
106 Circle Drive West
Saskatoon, Saskatchewan S7L 4L6

T: (306) 242-8881
E: catering@travelodgesaskatoon.com
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TABLE OF CONTENTS

INTRODUCTION	<u>4</u>
BREAKFAST AND BREAKS	<u>6</u>
LUNCH	<u>9</u>
BUFFET ENTRÉES	<u>13</u>
PLATED DINNER	<u>17</u>
RECEPTIONS	<u>22</u>
ALL DAY MEETING PACKAGE	<u>24</u>
BAR SERVICE	<u>26</u>
AUDIO VISUAL	<u>28</u>
POLICIES	<u>29</u>



2020 CATERING MENU

Introduction +
 Breakfast and Breaks +
 Lunch +
 Buffet Entrées +
 Plated Dinner +
 Receptions +
 All Day Meeting +
 Bar Service +
 Audio Visual +
 Policies +

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Hello,

My name is Trevor and I would like to introduce you to ourselves - The Travelodge Hotel By Wyndham Saskatoon. There's nothing we like more than people coming together at our place. We believe that hospitality is about caring for people, their family, their friends and their colleagues while they're away from home. The good news about our home is that we've got flexibility to take care of any size group - no matter how many people there are - from lots to, well, not - lots. We really like to cook and not going to toot our own horn, but we're really good at it. Sometimes, when you come together, it's a business thing. Sometimes, it's a party thing. Sometimes, it's an event so important that you need to make sure you're dealing with someone who has done this before - a lot. Well, this is what we do. This is what we've been doing for over 40 years. We do it because we love to see the smiles on the faces of the important people that come here. So why the Travelodge? Well, you can probably find a hall or a room or a meal other places, but we promise that no one will take care of you, your friends and the details like us. Let us take care of you and your friends and help you create memories and outcomes that will last a lifetime.



Trevor Robertson, General Manager

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

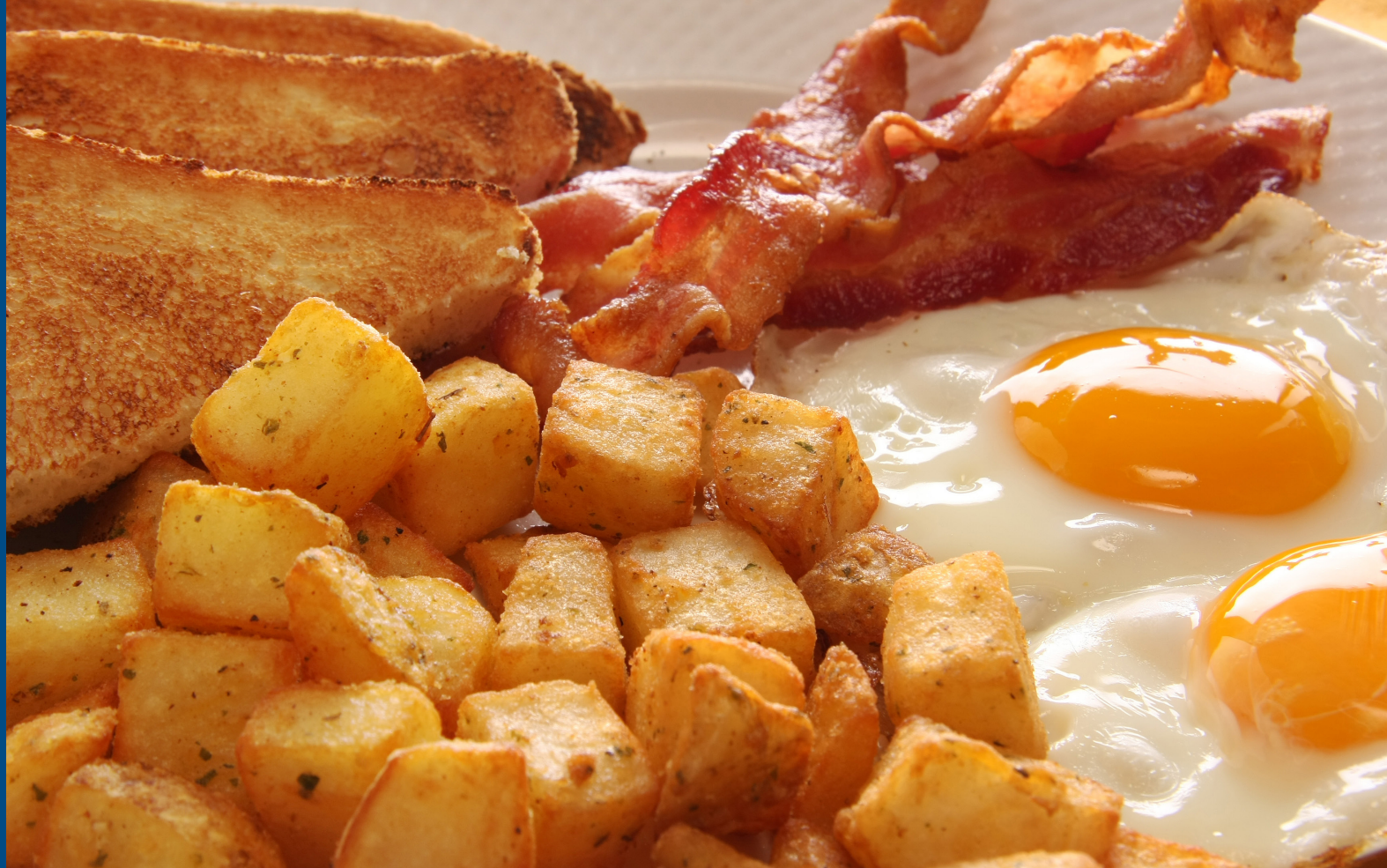
Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



BREAKFAST and BREAKS

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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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“If you don’t eat your breakfast, you won’t be able to concentrate all day!”
- Mom

Yes breakfast is important. It’s also one of our favourite meals of the day (we have like 4 or 5 favourites). Whether you prefer a lighter start to the day to give you the fuel you need, or the eggs and bacon that so many of us love, we’ve got you covered.

“We Serve” Style Buffet service for minimal contact, or Individual Plate Service

CONTINENTAL BREAKFAST

\$10 per person

- Individually packaged fruit cups
- Individually packaged muffins
- Individual yogurt cups
- Hard boiled eggs
- Bottled juice
- Freshly brewed Seattle’s Best coffee and tea

AVAILABLE ADD-ONS

- French Toast **\$5 per person**
- Eggs Benny **\$5 per person**
- Pancakes **\$3 per person**

BREAKFAST SANDWICH

\$8 per person

- Individually packaged hot breakfast sandwich with egg, back bacon and cheese
- Bottled juice
- Freshly brewed Seattle’s Best coffee and tea

THE ALL CANADIAN

\$12 per person

- Fluffy scrambled eggs
- Spiced breakfast potatoes
- Bacon
- Savoury pork sausage
- Individually packaged fruit cups
- Individually packaged muffins
- Bottled juice
- Freshly brewed Seattle’s Best coffee and tea

Do you have special dietary needs? We’ve got you covered. Simply let us know what’s important about your diet and we’ll make a delicious alternative to this that fits your needs.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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“Um no thanks, I don’t want any of that delicious looking snack, I just ate a few hours ago”

- Said nobody...ever

You need to keep your crew’s energy up; here are some options. Some traditional, some fun. After all, it’s hard to solve the world’s problems on an empty stomach.

A LA CARTE ITEMS

- Individually packaged muffins \$2.95 each
- Individually packaged homestyle cinnamon buns with whipped butter - \$2.95 each
- Individually packed danish - \$2.95
- Freshly baked wrapped cookies - \$1.95
- Individually packaged fruit cups \$2.95 each
- Selection of individually packaged granola bars \$2.95 per person
- Baked bannock with Saskatoon Berry jam and butter - individually packaged \$2.95 each
- Freshly brewed Seattle’s Best coffee and tea - \$2.85 per cup
- Tazo tea - \$2.85 per cup
- Individually bottled juices - \$3.25 per bottle
- Assorted soft drink cans - \$2.00 per can
- Bottled water - \$2.00 per bottle
- White or chocolate milk - \$2.95 each



Coffee breaks and pricing above are all based on groups 10 people or larger.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



LUNCH

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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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Assorted variety and fresh-made individually packaged sandwiches, served with piping hot soup individually served, individually packaged crisp garden salad with packaged dressings and condiments on the side. Served with Freshly Brewed Seattle's Best coffee and tea.

"We Serve" Style Buffet service for minimal contact, or Individual Packaged Buffet Style

SOUP AND SANDWICH BAR

\$13 per person

Voted most popular amongst all lunches at school

- Assorted variety and fresh-made individually packaged sandwiches, served with piping hot soup individually served, individually packaged crisp garden salad with packaged dressings and condiments on the side
- Freshly Brewed Seattle's Best coffee and tea

HOUSE-MADE PIZZA

\$11 per person

Your friends will thank you. And thank you and thank you. Everyone loves our pizza. And with options you don't have to have just one kind!

- Your choice of individually boxed pizza slices. Two slices per person. Choices include pepperoni, Hawaiian, cheese and deluxe
- Choice of individually packaged spicy buffalo, creamy garlic or cheddar marinara dipping sauces
- Freshly brewed Seattle's Best coffee and tea

ROASTED CHICKEN PIECES

\$14 per person

Definitely a best-seller, to eat, not to read!

- Our savoury roast chicken pieces
- Crisp garden salad
- Chef's choice of seasonal root vegetable
- Fresh dinner rolls and butter
- Freshly brewed Seattle's Best coffee and tea

BUILD YOUR OWN BURGER

\$15 per person

They say the real test of a kitchen is in the quality of their burger and we are very proud of ours!

- Choice of in-house made juicy beef patty, juicy grilled chicken breast, or spicy black bean burger
- Individually boxed on a fully loaded Brioche bun with cheese, lettuce and tomato and pickle slice
- Individual condiment packages
- Pre-packaged fries
- Macaroni salad
- Freshly brewed Seattle's Best coffee and tea

CHUCKWAGON BUFFET

\$16 per person

A hearty meal for those with hearty appetites. This summer favourite is a hit with all your kin, any time of the year.

- Thin sliced roast beef on a bun – individually packaged
- Sweet and tangy beans and bacon
- Crispy chips with ranch dipping sauce
- Potato salad
- House-made fennel coleslaw
- Macaroni salad
- Cans of lemonade
- Freshly brewed Seattle's Best coffee and tea

2020 CATERING MENU

Introduction +

Breakfast and Breaks +
Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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STEAK SANDWICH

\$18 per person

One of the most popular ways to give everyone a lunch to remember

- Juicy seasoned steak with seasoned butter served on garlic toast
- Caesar salad
- Baked potato with toppings
- Freshly brewed Seattle's Best coffee and tea

PEROGIES AND CABBAGE ROLLS

\$10 per person

This Ukranian feast is a cultural event that binds us all together in Canada. Regardless of where you're from

- Individually plated pillowy soft potato and cheddar perogies, and tart rice filled cabbage rolls
- Individually packaged crisp garden salad with individual dressing packets
- Fresh dinner rolls and butter packets
- Freshly brewed Seattle's Best coffee and tea

BOXED LUNCH

\$10 per person

Sometimes the best lunch comes to go. On a busy day there may not be time for a buffet line, or to stop the momentum for a lunch break. The perfect solution is a nutritious boxed lunch, to stay in, or to go

- Pre-packaged hearty sandwich with deli meat, fresh lettuce and tomato
- Fresh veggie cup with dipping sauce
- Whole fruit
- House baked cookie

QUICK LUNCH PLATE SERVICE OPTIONS

The convenience of served right to your guests

PEROGIES AND CABBAGE ROLLS

\$10 per person

- Pillowy soft potato and cheddar perogies, and tart rice filled cabbage rolls, coleslaw and a dinner roll and butter
- Freshly brewed Seattle's Best coffee and tea

CHICKEN CAESAR SALAD

\$10 per person

- Crisp Romaine topped with juicy grilled and seasoned chicken, house-made Caesar dressing and topped with croutons and parmesan
- Freshly brewed Seattle's Best coffee and tea

QUESADILLA

\$15 per person

Kay-Sa-Dee-Ya. If you say it like that, you sound really cultured

- Flour tortilla filled with diced, juicy, BBQ sauced chicken, red onion, tomato and cheese galore, The whole thing is made perfect by the sour cream and salsa. Garden salad and individually packaged salad dressing on the side
- Freshly brewed Seattle's best coffee and tea

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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DINNER

Breaking bread is one of the most important ways for us to be together. Here at the Travelodge Hotel, dinner time is important. Whether it's a celebration of people and their accomplishments or nourishment after a long hard day, coming together with food is important to us.

We specialize in dinner buffets; knowing exactly what groups of people like and don't. We've learned what things go well together. We've also spent the last 40+ years perfecting recipes that are equalled by none. We're proud to offer you this wide variety of our specialties. Have something particular in mind and don't see it on this menu? No problem, we will work hard to put together a specialized menu for you right away.

Have a special cultural or dietary request? We'd be happy to accommodate. Please let us know what special requests you have and we will do our very best to meet your needs and let you know exactly what we can and can't do. The worst anyone could do is tell you they could accommodate something that they can't. We won't do that. That's integrity – part of what we're all about

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



BUFFET ENTRÉES

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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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All of our dinner buffet tables are full with offerings. We want to make sure that everyone gets an incredible meal, but also that a well-rounded, nourishing and option-filled spread greets each group.

“We Serve” Style Buffet service for minimal contact, or Individual Packaged Buffet Style

With all of our Dinner Buffet Entrées, we are proud to include:

Freshly baked dinner rolls and butter or hot, savoury garlic toast.

BEEF

- **Roast Beef \$32.95 per person**
Our specialty. Slow roasted, shaved and marinated in au jus. Served with horseradish. Simply the best.
- **Prime Rib \$39.95 per person**
Only the finest quality standing rib roast, cut just for you after being carefully marinated and tended to over the watchful eye of our kitchen team.
- **Pot Roast \$32.95 per person**
The best you've ever had. Tender cuts of meat in a savoury red wine reduction.

PORK

- **Ham with Grainy mustard \$25.95 per person**
Certainly a crowd favourite. Tender and juicy.
- **Chinese BBQ Pork Tenderloin Char Siu \$25.95 per person**
This Chinese BBQ pork is the king of the grill. The amazing qualities of five spice and hoisin sauce are present to give this the most amazing taste.
- **BBQ Ribs \$32.95 per person**
Marinated in a special house-blend rub. Slow roasted. Topped with our kitchen's own Sour Cherry BBQ sauce. You simply must try this.

POULTRY

- **Roast Turkey \$32.95 per person**
Served with creamy peppercorn gravy.
- **Fried Chicken \$25.95 per person**
Crispy and delicious, seasoned southern fried chicken.
- **Chicken Breast**
Roasted to perfection. Choose from a variety of 4 different flavours:

Travelodge Hotel style Chicken Cordon Bleu \$25.95 per person

Butterflied chicken, marinated in secret bath of sauce and seasoning. Swiss cheese, black forest ham and lightly topped with house made alfredo sauce. Note, this is not the traditional stuffed Chicken Cordon Bleu, but rather, our take on it.

Blackened Cajun \$25.95 per person

Intensely delicious cajun spices surround this chicken breast with spicy cajun butter.

Lemon piccata chicken \$25.95 per person

A comfort food favourite. Lightly breaded, fried and finished with a rich chicken soup and lemon sauce, seasoned with parsley and finished with capers.

Ask us about our stuffed chicken breast. This item rotates often to keep it fresh and new.

2020 CATERING MENU

Introduction +
 Breakfast and Breaks +
 Lunch +
 Buffet Entrées +
 Plated Dinner +
 Receptions +
 All Day Meeting +
 Bar Service +
 Audio Visual +
 Policies +

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PASTA

- **Two pasta types \$23.95 per person** - macaroni and penne noodles with two types of sauce. House made specialty sauces – creamy alfredo and marinara.
- **Baked Lasagna \$25.95 per person**
 No detail is overlooked in preparing this hearty and delicious favourite. A tangy red sauce accompanies layers of steaming lasagne noodles, fresh and perfectly bitter ricotta cheese and the perfect blend of ground beef and sausage. Mama mia.

FISH

- **Lemon Dill Salmon \$32.95 per person**
 A wonderful and light steamed salmon fillet with a tart and tangy lemon dill sauce that pairs perfectly.
- **Sweet Dijon Basa \$32.95 per person**
 This hidden treasure is one of the most delicious tender fish you'll ever have. The hearty savoury sauce marries sweetness of honey with the earthy goodness of Dijon.
- **Baked Walleye With Citrus Pecan Crust \$32.95 per person**
 Don't let this one get away. Delicate fresh fish, citrus essence and a crispy nut texture. Topped with a fresh cucumber salsa. Might be the best pickerel you've ever had.

PEROGIES & CABBAGE ROLLS \$23.95 per person

Regardless of where you're from, Canada has adopted this dish as one of it's staples.

- Fluffy potato and cheese perogies with green onion and sour cream topping
- Home made rice cabbage roll
- Farmers sausage.

Add a second entrée to your buffet for just \$5.00 per person.

\$5.00 for each additional entrée item except for Prime Rib and Baked Walleye. Market price will apply.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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A WIDE SELECTION OF OUR FAVOURITE SALADS:

- Mixed greens with two dressing choices
- Our very special fennel coleslaw with home-made dressing
- Bright and sweet broccoli roquette salad
- The best macaroni salad going – with just a slight kick
- Hearty corn and bean salad with perfect seasoning
- Tangy marinated vegetable salad

YOUR CHOICE OF ONE HOT VEGETABLE:

- Buttery and sweet stemmed carrots
- Tart and delicious roasted lemon feta asparagus
- Green beans almondine

YOUR CHOICE OF ONE OF THE FOLLOWING STARCHY FAVOURITES:

- Seasoned oven roast potatoes
- Tart and delicious lemon roast potatoes
- Fluffy garlic mashed potatoes
- A summer special all year round – baked potato with all the fixings (bacon, green onion, sour cream)
- Canadian wild rice cooked in tasty beef consommé
- Basmati rice, either steamed to perfection on it's own or kicked up a notch with zesty lime and cilantro

A TRAY OF FRESH CUT GARDEN VEGETABLES AND DIP:

The crisp freshness of our vegetable selection can't be beat. Just like it tasted coming in fresh from the garden, this array of six garden veggies are sure to please and are accompanied by our signature lemon dill dipping sauce.

DESSERT FOR THE PERFECT MEAL ENDING:

- A variety of tangy and delectable cheesecake
- The kitchen's variety of squares – just like Mom makes
- Pies. Because let's face it, wanting pie for dessert and not being able to get it, should be a crime.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



PLATED DINNER

Keep in mind these entrées come with all the side dishes we imagine makes it perfect. You might decide you'd like a little more or a little less. Anything is possible. We'd be happy to customize a request for you starting with an entrée as a base and price it in any way to fit your needs adding any of our other items à la carte.

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2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

You might decide that some of our kitchen's masterpieces are best served personally. We take the best of the best of our recipes from our restaurants to our buffets and present them with exceptional attention to detail to make any meal magical.

All plated entrées come with the following:

Freshly baked dinner rolls and butter or hot, savoury garlic toast.

Choose one of each if you can from the following:

SOUPS:

- Creamy asparagus with lemon and asiago cheese
- Warm and savoury chicken lemon wild rice
- Roasted butternut squash with tart lime crema
- Fresh tomato basil, simple and delicious
- Hearty field mushroom with cracked pepper
- The kitchen's creation of the day

SALADS:

- Mixed greens with balsamic vinaigrette
- A Mediterranean classic, village Greek salad
- Our specialty Caesar salad with house made dressing
- The best macaroni salad going – with just a slight kick
- Hearty corn and bean salad with perfect seasoning
- Sweet strawberry, spinach and basil salad

HOT VEGETABLE:

- Buttery and sweet stemmed carrots
- Tart and delicious roasted lemon feta asparagus
- Green beans almondine

STARCHY FAVOURITES:

- Seasoned oven roast potatoes
- Tart and delicious lemon roast potatoes
- Fluffy garlic mashed potatoes
- A summer special all year round – baked potato with all the fixins (bacon, green onion, sour cream)
- Canadian wild rice cooked in tasty beef consommé
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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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DESSERTS FOR THE PERFECT MEAL ENDING:

Cheesecake

A variety of tangy and delectable cheesecakes.

Crème Brûlée

If dessert had royalty, this would be it. A house specialty.

Apple Crumble Pie

Simply the best apple pie you've ever eaten, topped with dollops of whipped cream and ice cream.

White Chocolate Brownie

This "blondie" and the careful use of two types of chocolate is sinful and won't be forgotten. Topped with a scoop of vanilla flake ice cream.

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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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PLATED DINNER SERVICE - ENTRÉES

BEEF

Roast Beef \$32.95 per person

Our specialty. Slow roasted and shaved. Served with fluffy Yorkshire pudding with horseradish on the side. Simply the best.

Prime Rib \$39.95 per person

Only the finest quality standing rib roast, cut just for you after being carefully marinated and tended to over the watchful eye of our kitchen team.

New York Steak \$39.95 per person

A mouth-watering 8 oz. New York strip with a light steak spice seasoning. We prepared this specialty medium to meet the broadest taste group. You can hear a pin drop when this juicy AAA cut is served.

PORK

Cranberry Stuffed Pork Tenderloin

\$25.95 per person

This tart and savoury classic features a lean pork tenderloin, with cranberry and rosemary accents, finished with a sweet and herbaceous bread crumb crust.

Chinese BBQ Pork Tenderloin Char Siu

\$25.95 per person

This Chinese BBQ pork is the king of the grill. The amazing qualities of five spice and hoisin sauce are present to give this the most amazing taste.

POULTRY

Roast Turkey \$32.95 per person

Served with creamy peppercorn gravy

Chicken Breast

Roasted to perfection. Choose from a variety of 4 different flavours:

Travelodge Hotel style Chicken Cordon Bleu

\$25.95 per person

Butterflied chicken, marinated in secret bath of sauce and seasoning. Swiss cheese, black forest ham and lightly topped with house made alfredo sauce. Note, this is not the traditional stuffed chicken cordon blue, but rather, our take on it.

Blackened Cajun \$25.95 per person

Intensely delicious cajun spices surround this chicken breast with spicy cajun butter

Lemon Piccata Chicken \$25.95 per person

A comfort food favourite. Lightly breaded and fried and finished with a rich chicken soup and lemon sauce, seasoned with parsley and finished with capers.

Stuffed Chicken Breast - Ask about our current special and price

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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Lemon Dill Salmon \$32.95 per person

A wonderful and light steamed salmon fillet with a tart and tangy lemon dill sauce that pairs perfectly.

Baked Walleye With Citrus Pecan Crust \$32.95 per person

Don't let this one get away. Delicate fresh fish, citrus essence and a crispy nut texture. Topped with a fresh cucumber salsa. Might be the best pickerel you've ever had.

PASTA

Baked Lasagna \$25.95 per person

No detail is overlooked in preparing this hearty and delicious favourite. A tangy red sauce accompanies layers of steaming lasagne noodles, fresh and perfectly bitter ricotta cheese and the perfect blend of ground beef and sausage. Mama mia.

PLATED DINNER

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



RECEPTIONS

Travelodge Hotel By Wyndham Saskatoon
106 Circle Drive West
Saskatoon, Saskatchewan S7L 4L6

T: (306) 242-8881

E: catering@travelodgesaskatoon.com
www.travelodgesaskatoon.com

Prices subject to applicable taxes and hotel facility charge.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

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When people come together, one of the most memorable and enjoyable parts of the celebration is the food. Not just the meal, but the fun and tasty ways appetizers and snacks can really make the event pop. We've put a great deal of care and thought into making sure our selection is exactly what past guests have asked us to have and the recipes are on point. Simply delicious, crowd favourite foods that everyone will love.

HOT HORS D'OEUVRES

THREE PEPPER SHRIMP

\$9 per person (4 pieces per person)

Just the right amount of spice accompanies the sugary sauce making this sweet and savoury delight a big hit. The prawns are the star of the show but bell pepper reduction will keep you coming back again and again.

COCONUT SHRIMP

\$6 per person (4 pieces per person)

A sweet and crunchy presentation of shrimp in a timeless way. The earthy and sweet coconut pairs perfectly.

BACON WRAPPED SCALLOPS

\$9 per person (4 pieces per person)

Another classic. We spend real attention to the quality of the bacon and the perfect sized sea scallops. Simply delicious.

CHICKEN WINGS

\$9 per person (4 pieces per person)

The number one seller. We take pride in our wings, both bone-in and boneless. Our guests tell us all the time that our wings are second to none. Let your guests experience these classic snacks for themselves.

DRY RIBS

\$7 per person (6oz. per person)

Our perfectly seasoned boneless pork bites have just the right amount of spice and seasoning. A high quality cut of pork is just what you guests will be looking for and a variety of sauces makes sure that everyone's taste buds will be thrilled.

MINI SLIDERS

\$7 per person (2 pieces per person)

We enjoy watching a guest's eyes light up at the sight of these little gems. Whether it's our house made beef burgers with sour cherry BBQ sauce, crunchy and delicious crispy chicken with lettuce and mayo or our pride and joy – Montréal smoked meat. These little burgers will be the talk of your event.



2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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COLD HORS D'OEUVRES

WONTON CHIPOTLE CHICKEN AND MANGO CUPS

\$5 per person (4 pieces per person)

A sweet and spicy Thai sauce compliments the savoury chicken and creamy mango. Wrapped in a crispy wonton wrapper, your senses come alive and your taste buds thank you..

CALIFORNIA ROLLS

\$7 per person (4 pieces per person)

When all of the fresh ingredients of a California roll come together, it's just magic. Fresh cucumber, avocado, savoury pollock and just the right amount of dressing. Our friends from Japan have shared this amazing dish with us and we're proud to share it with you.

DEVILLED EGGS

\$6 per person (3 pieces per person)

One of the most popular cold appetizers ever. There never seems to be any of these left when the event is done. We've been making these for ages and our experience shows. Simply the best you've ever had.

BRUSCHETTA ON CROSTINI

\$4 per person (4 pieces per person)

A light, French baguette, with a light brushing of garlic butter and topped with our legendary home made bruschetta.

SMOKED SALMON WITH CAPERS ON PUMPERNICKEL

\$5 per person (4 pieces per person)

Memories of Canada's west coast. A crisp and earthy pumpernickel base with a savoury dressing featuring a hint of horseradish. Topped with the rich joy of smoked salmon, dill sprigs, a few salty capers and fresh lemon.

CHERRY TOMATO/BOCCONCINI SKEWER

\$6 per person (3 pieces per person)

This popular simple salad features the time-celebrated flavours of basil, fresh and juicy grape tomatoes, creamy bocconcini cheese and a dark balsamic glaze.



2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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THE HARD WORKER - ALL DAY MEETING PACKAGE

OUR HARD-WORKING 'ALL DAY MEETING PACKAGE' INCLUDES:

- Meeting room set up to your specifications
- 1 Flip Chart
- 8' Screen
- Coffee and tea on arrival, ice water and glasses and pens and paper

Package Price: \$49.95

BREAKFAST

- The All Canadian Breakfast Buffet

AM BREAK

- Choose a pastry item from our break menu
- Freshly brewed Seattle's Best coffee and tea

LUNCH

- Your choice of one of our "We Serve" style buffet, or plate-served lunch options

PM BREAK

- Individually packaged cookies (2 per person)
- Freshly brewed Seattle's Best coffee and tea

CUSTOMIZE YOUR PACKAGE

- Add individually plated dessert to your lunch buffet - \$4.00 per person
- Add cans of pop to your break - \$2.00 per person
- Add bottles of juice for your break - \$3.25 per person

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



BAR SERVICE

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Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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BAR SERVICE

	Host Bar	Cash Bar
Highballs	\$5.50	\$6.25
Domestic Beer	\$5.50	\$6.25
Import Beer	\$6.50	\$7.50
Coolers	\$6.50	\$7.50
Premium Liquor	\$7.00	\$8.00
House Wine (glass)	\$5.50	\$6.25
Premium Wine (glass)	\$7.00	\$8.00
House Wine (bottle)	\$27.00	\$32.00
Premium Wine (bottle)	\$35.00	\$40.00
Super Premium Wine (bottle)	\$50.00	\$55.00

CASH BAR

When individual guests purchase from the hotel bar.
(Price includes taxes in cash bars only).

SUBSIDIZED BAR

When the guest pays a drink price determined by the client and the client is billed the difference.

HOST BAR

When host is invoiced for all drinks consumed.

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. 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.

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 if necessary.

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +



AUDIO VISUAL

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2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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AUDIO VISUAL

COMPUTER DISPLAY PACKAGE

8' Screen	\$50
10' Screen	\$100
LCD Projector	\$200
LED Smart TV	\$75
Mounted LCD and Screen	\$250

MICROPHONES

Lavalier Wireless Microphone	\$100
Handheld Wireless Microphone	\$100
Microphone Stand	\$10
Wired Microphone	\$20
Mixer	\$65

MISCELLANEOUS

HDMI Cable	\$20
VGA Cable	\$20
Remote Clickshare	\$50
DI Box	\$25
Polycom	\$95

AUDIO VISUAL

2020 CATERING MENU

Introduction +

Breakfast and Breaks +

Lunch +

Buffet Entrées +

Plated Dinner +

Receptions +

All Day Meeting +

Bar Service +

Audio Visual +

Policies +

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POLICIES

Thanks very much for considering booking with us. We know that there are a lot of choices out there, and we don't expect to get by on our good looks alone; we take caring for you – seriously.

We want to let you know the best ways that we can be successful together with your booking. If we're both on the same page (think Scott Moir and Tessa Virtue), this event will be awesome, unforgettable and perfect. We want to be really clear about what we need to happen to give you the event you deserve. If we're not on the same page (think of the two old guys in the Muppets – Waldorf and Statler), there could be bumps – and we don't want that.

When you book, you can expect to be asked for a deposit. This deposit is important because there are other people that will inquire about our event space and we want to make sure it's held just for you. The deposit ranges from \$100 to \$1,000 at the time of booking, depending on the size. Also, you can expect to hear about our payment options to settle the bill at the end. If you are planning on paying by credit card, there will be an additional processing fee – because we are charged an additional processing fee from the bank. Turns out banks are really good at making money (can't find the raised eyebrow emoticon). If you are planning on paying a different way, there may need to be a credit approval process (like getting cell phone account) or pre-payment (just like the gas pumps). Sometimes BLEEP happens. Like people saying they are going to come and then they don't come. I think we could all write a book about the excuses people give – it would be really funny. "Hey, my Spider Monkey took the invitation and hid it in his lair or, my glovebox ate the RSVP". But seriously, here's how guarantees work. We would like for you to choose a menu about 30 days ahead of the event. This way, we can run to the grocery store and do all the things we need to do to get ready (like go buy a new pair of Sunday pants). If we reach out to you to see if your numbers have changed, we will stick with the original number you gave. Of course, sometimes there is a hidden championship eater in your group. Just because we know there's always a chance of bigger appetites and last minute surprises, we will prepare 5% more food than the number of people we know are attending – just to be safe.

Hmmm, what else. Oh! If you were thinking that 250 people were going to come to the event and it turns out only 100 come (that happens...if it does, don't sweat it at all), three things will happen. 1. You may redo your Christmas Card list. 2. We may move you to a different room that is a better size fit for the number of people coming (of course we will let you know first). 3. If your number falls below the minimum number required for the room you are in, a room charge may apply for the room.

"Ahhhh, sorry...I'm going to have to cancel". No problem, we get it. We are going to do everything in our power to resell the room for the date in question. We will do our best to make sure there is not any financial charge but there are a couple of situations that might happen where there would be a charge. For example, if we had taken multiple requests for the room, then turned everyone else down so we could fit your event, and then you have to cancel, there might be a charge. If we have already ordered things, like food for your event, and then there is a cancel, there might be a charge (I feel like I sounded like Jeff Foxworthy on his "You might be a redneck" bit there). Please know that we are going to work really hard to make it so that you don't have to pay any cancellation fee, we just want you to know where we're coming from.