

Catering Information and Policies

MENUS

Our wide varieties of appetizers, entrées and desserts have been designed to offer you, the customer flexibility in creating a menu. Our Executive Chef welcomes the opportunity to create a special menu for you.

CHOICE OF MENU

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Manager prior to the service commencing.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function our Chef always supplies 5% overage of food, however you will be charged for the extra guests.

PRICES

Menu prices quoted are subject to change.

SPECIAL SERVICES

Our Catering Department will be happy to assist you in developing special requests including, but not limited to, reserved seating arrangements, floor plans and registration tables.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly 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.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL

Due to City and Provincial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

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.

Catering by Radisson

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.

SHIPPING, RECEIVING, STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel one (1) business day prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a \$50 fee for handling and storage of items delivered to the hotel.

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 consent from the hotel. The hotel will be pleased to hang any banners for you.

AUDIO / VISUAL

Your equipment requirements can be reserved through the Sales & Catering Department or PSAV directly. Rental fees apply to most equipment. Two business days (48 hours) are required to avoid rental and labor charges for requested equipment. A patch fee may be charged to your event in the case of an off site company being used.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days going into the function date. Refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY / TAX

All food, beverage and room rental is subject to a service gratuity. GST is applied to the balance of your bill.





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Pastries & Beverages

BEVERAGES

COFFEE (DECAFFEINATED AVAILABLE)	\$2.25 per cup (min 10 cups)
TAZO TEA 	\$2.25 each
PREMIUM GEVALIA KAFFE (COFFEE) 	\$2.95 per cup
CONTINUOUS COFFEE SERVICE	\$7.95 per person
ASSORTED FRUIT JUICES (1774 ML PITCHER)	\$19.95 per pitcher
PITCHER OF MILK (WHITE OR CHOCOLATE) (1774 ML PITCHER)	\$19.95 per pitcher
SOFT DRINKS (341 ML CAN)	\$2.95 each
BOTTLED JUICE	\$2.95 each
BOTTLED WATER	\$2.95 each
NON ALCOHOLIC FRUIT PUNCH (4.54 L)	\$49.95

MORNING SNACKS

MUFFINS	\$2.95 each
DANISH OR CROISSANTS	\$2.95 each
ASSORTED BAGELS BY GREAT CANADIAN BAGEL (WITH A TOASTER, PRESERVES AND ASSORTED FLAVORED CREAM CHEESES)	\$3.95 each
SLICED ASSORTED LOAVES (10 SLICES PER LOAF) (APPLE CRANBERRY, LEMON POPPY SEED AND CHOCOLATE BANANA)	\$21.95 each
GIANT STICKY CINNAMON BUNS	\$2.95 each
ASSORTED DONUTS	\$19.95 per dozen
FRUIT AND GRANOLA PARFAITS	\$4.95 each
FRUIT YOGURT	\$2.95 each
FRESH FRUIT	\$3.95 per person
CINNAMON SUGARED BANNOCK	\$3.45 each

AFTERNOON SNACKS

FRESHLY BAKED COOKIES	\$19.95 (min 1dozen)
FRESH VEGETABLES AND DIP	\$3.95 per person
DOMESTIC CHEESE AND CRACKERS	\$4.95 per person
SELECTED DRY SNACKS (CHIPS OR PRETZELS OR BAR MIX)	\$15.95 per basket
ASSORTED DAINTIES AND SQUARES	\$2.45 each
SASKATOON BERRY TARTS	\$2.45 each
FROZEN ICE CREAM NOVELTIES	\$2.95 each

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Specialty Breaks

COOKIES BY CHEF

Chef's selection of 4 Gourmet types of
Decadent Cookies
White and Chocolate Milk
Freshly Brewed Coffee and Tea
\$7.95 per person

RADISSON TREATS

Rice Krispy and Puff Wheat Squares,
Chocolate Bars and Chips
Soft Drinks and Juice
\$7.95 per person

R & R

Assorted Fruit Juices
A selection of Home Style Bundt Cakes
and Loaves
Preserves and Butter
Freshly Brewed Coffee and Tea
\$6.95 per person

IT'S SHOWTIME

Popcorn, Twizzlers and M&M's
Nachos and Cheese
Soft Drinks and Juice
\$6.95 per person

ENERGY BOOSTER

A selection of Soft Drinks and Vegetable
Energy Drinks
Trail Mix
Energy and Granola Bars
Bananas and Grapes
\$8.95 per person

CHOCOLATE INFUSION

Chocolate Fountain with
Fresh Fruit and Brownies
Double Chocolate Chip Cookies
Hot Chocolate or Chocolate Milk
Iced Mocha, Coffee and Tea
\$7.95 per person

SASKATOON VERY BERRY BREAK

Saskatoon Berry Tarts, Strudel and Loaves
Saskatoon Berry Smoothies
Saskatoon Berry Tea and Coffee
Saskatoon Berry Lemonade
\$8.95 per person



Catering by Radisson

Buffet Breakfast

TRADITIONAL CONTINENTAL

Assorted Fruit Juices
Muffins, Danish Croissants
Fresh Fruit Platter
Preserves and Butter
Freshly Brewed Coffee and Tea

\$10.95 per person

EXPRESS BUFFET

Assorted Fruit Juices
Muffins, Danish and Croissants
Fresh Fruit Platter
Scrambled Eggs
Bacon AND Sausage
Hash Brown Potatoes
Preserves and Butter
Freshly Brewed Coffee and Tea

\$14.95 per person

HEALTHY START

Assorted Fruit Juices
Fresh Fruit Platter
Assorted Flavored Yogurt and Cottage Cheese
Prairie Roasted Granola
Selection of Cold Cereals
with Berries and Skim Milk
Fresh Baked Low Fat Muffins
Preserves and BeceI
Freshly Brewed Coffee and Tea

\$15.95 per person

BAGEL CONTINENTAL

Assorted Fruit Juices
Fresh Fruit Platter
Assorted Flavored Yogurt
Selection of Great Canadian Bagels
with Toaster and Flavored Cream Cheeses
Preserves and Butter
Freshly Brewed Coffee & Tea

\$12.95 per person

RISE AND SHINE BREAKFAST BUFFET

(MINIMUM 20 GUESTS)

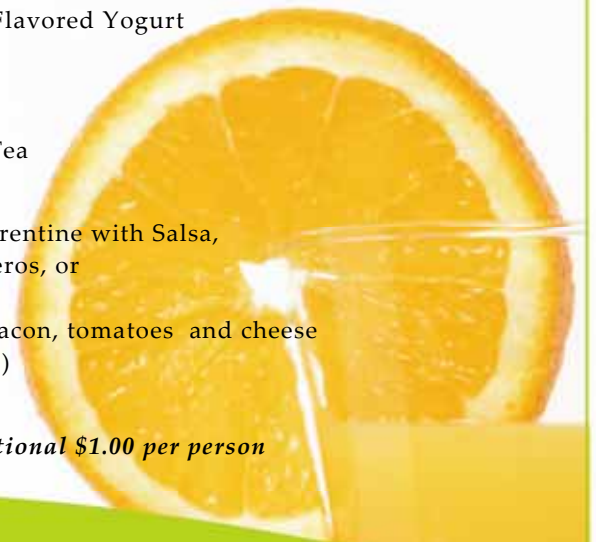
Assorted Fruit Juices
Cinnamon Buns and Assorted Pastries, Fresh Fruit Platter
Fresh Strawberries and Cream, Assorted Flavored Yogurt
Bacon, Sausage, or Ham
Hash Brown Potatoes
Preserves and Butter
Freshly Brewed Coffee and Tea

CHOICE OF ONE:

Saskatoon Berry Pancakes, Poached Eggs Florentine with Salsa,
Tortilla Wrapped Huevos Rancheros, or
Radisson Skillet
(Fried potatoes, green onions, farmer's sausage OR bacon, tomatoes and cheese
mixed with scrambled eggs)

\$16.95 per person

Substitute Eggs Benedict or Omelets for an additional \$1.00 per person



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Served Breakfast

DAYBREAK PLATE SERVICE

Orange OR Apple Juice pre-set
Scrambled Eggs
Hash brown Potatoes
Basket of Fresh Baked Muffins and Danish
Preserves and Butter
Freshly Brewed Coffee and Tea

CHOICE OF TWO:

Bacon, Ham OR Sausage

\$14.95 per person

SUNRISE BREAKFAST PLATE SERVICE

Orange OR Apple Juice pre-set
Fresh Fruit Garnish
Basket of Fresh Baked Muffins and Danish
Hash brown Potatoes
Preserves and Butter
Freshly Brewed Coffee and Tea

CHOICE OF ONE:

Eggs Benedict OR Eggs Florentine

\$14.95 per person

BREAKFAST BRUNCH BUFFET

(MINIMUM 25 GUESTS)

Assorted Fruit Juices
Fresh Fruit Platter
Fresh Baked Muffins, Danish, Croissant and Cinnamon Buns
Butter and Preserves

Tossed Salad with Assorted Dressings
Potato Salad, Cole Slaw, Marinated Vegetable Salad
Fresh Vegetables and Dip

Scrambled Eggs
Bacon AND Sausage
Hash Brown Potatoes
Belgium Waffles and Berry Sauce OR Saskatoon Berry Pancakes

CHOICE OF ONE ENTRÉE:

Carved Baron of Beef with au jus

OR

Carved Ham with Pineapple Maple Syrup Glaze

CHEF'S DESSERT TABLE:

Assorted Cakes and Tortes
Freshly Brewed Coffee and Tea

\$17.95 per person

*Substitute the Scrambled Eggs for Eggs Benedict or Chef prepared Omelets for an additional
\$2.00 per person*



Catering by Radisson

Quick Served Luncheons

OUR QUICK SERVED LUNCHEONS ARE DESIGNED TO GET YOUR GROUP BACK TO WORK ASAP. FULL PLATE SERVICE WITH A PLATTER OF DAINTIES ON EACH TABLE. COFFEE SERVICE INCLUDED.

 RATATOUILLE PORTABELLO MUSHROOM \$15.45
WITH POLENTA AND GARLIC TOAST

VEGETARIAN OR BEEF LASAGNA \$15.45 WITH CAESAR OR TOSSED SALAD AND FOCACCIA BREAD
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TURKEY CLUBHOUSE SANDWICH \$15.45 WITH TOSSED OR CAESAR SALAD
--

STUFFED CANNELLONI \$15.45
WITH GREEK SALAD AND FOCACCIA BREAD

CHICKEN AND 3 MUSHROOM LINGUINI \$16.45
IN A TOMATO CREAM SAUCE

GRILLED CHICKEN CAESAR SALAD \$14.45
WITH BUTTERMILK-GARLIC DRESSING



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Three Course Served Luncheons

INCLUDES STARTER, MAIN COURSE, DESSERT, ASSORTED FRESH ROLLS, COFFEE AND TEA.
OUR CHEF WILL SELECT APPROPRIATE SIDE DISHES TO ENHANCE YOUR MAIN COURSE SELECTION.

STARTERS (CHOICE OF ONE)


Soup of the Day, Market Greens Salad or Classic Caesar Salad

ENTRÉES

BLACKSTRAP CHICKEN BREAST \$18.95
Molasses BBQ Glaze with Bacon and Aged
White Cheddar Cheese

SHAVED CANADIAN ROAST BEEF \$19.95
with Rosemary au jus

PORK LOIN CHOP \$19.95
with Apple Garam Marsala


 BRAISED SOUTH RIVER BISON \$20.95
with Saskatoon Berry Jus

OPEN-FACED NY STEAK SANDWICH \$21.95
with Grilled Focaccia Bread and Roasted
Shallot Relish

PESTO CRUSTED SALMON \$20.95
With Avocado Tomato Salsa

COCONUT CRUSTED CHICKEN \$19.95
with Lemon Lime Cream Sauce

DESSERT (CHOICE OF ONE)

 French Cream Cheesecake with Wild berry Sauce
Saskatoon Berry Tart with Vanilla Whipped Cream
Chocolate Ganache Meringue Pie
Caramel Pecan Pie with Whipped Cream
Tiramisu-Espresso Marsala soaked Lady Fingers with Mascarpone



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BUILD YOUR OWN SANDWICH

Soup of the Moment
Mediterranean Vegetable Salad
Tomato-Pesto Pasta Salad
Assorted Breads, Kaiser Buns,
Croissant and Mini Torpedo Buns
Pickle and Relish Tray with Hot Peppers
Deli Cold Cuts, Egg Salad,
Chicken Salad and Tuna Salad
Cheddar and Swiss Cheese
Sliced Tomato, Cucumber,
Lettuce, Sprouts, Onions
Deli Condiments
Dainties and Squares
Freshly Brewed Coffee and Tea

\$16.95 per person

UKRAINIAN BUFFET

(Minimum 15 guests)

Mixed Greens with Assorted Dressing
Potato-Dill Salad
Marinated Vegetable Salad
Potato-Cheddar Perogies
Beef and Rice Cabbage Rolls
Smoked Kielbasa Sausage
Chef's Assorted Desserts
Rolls and Butter
Freshly Brewed Coffee and Tea

\$19.95 per person

ASIAN BUFFET

(Minimum 15 guests)

Mixed Greens with Assorted Dressings
Marinated Mushroom Salad
Shrimp and Shanghi Noodle Salad

CHOICE OF TWO:

Spicy Ginger Beef
Sweet and Sour Chicken
Asian Five-Spice BBQ Pork
Egg Rolls with Red Chili Ponzu

CHOICE OF TWO:

Steamed or Fried Rice
Singapore Peanut and Vegetable Wok
Stir-Fried Ginger Vegetables
Chef's Assorted Desserts
Fortune Cookies
Freshly Brewed Coffee and Tea

\$19.95 per person

WORKING LUNCH BUFFET

Soup of the Moment
Red Skin Potato Salad
Mediterranean Vegetable Salad
Pickle and Relish Tray
Sandwiches, Wraps and Croissants
Dainties and Squares
Freshly Brewed Coffee and Tea

\$15.95 per person



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GOURMET SANDWICH BUFFET

(Minimum of 15 guests)

Soup of the Moment
Roasted Potato Salad
Organic Greens with Assorted Dressing
Pickle and Relish Tray
Pulled Pork Sandwich
Sage Roasted Turkey Clubhouse
Dagwood Sandwich
Artisan Mile High Sandwiches
Chef's Assorted Desserts
Freshly Brewed Coffee and Tea

\$18.95 per person

ITALIAN PASTA BUFFET

(Minimum 15 guests)

Caesar Salad
Tomato and Bocconcini Salad
Orzo Salad

CHOICE OF TWO PASTAS:

Veal or Cheese Tortellini
Penne, Linguini, Fusilli

CHOICE OF TWO SAUCES:

Tomato Bolognese
Chicken Alfredo
Tomato Basil
Pesto Cream Sauce
Chef's Assorted Desserts


Rolls and Butter
Freshly Brewed Coffee and Tea

\$17.95 per person

Substitute Lasagna for \$1.00 per person

RADISSON SIGNATURE LUNCH BUFFET

(Minimum of 15 guests)

Fresh Rolls and Butter 
Mixed Greens with a Selection of Dressings
Three Seasonal Salads
Crisp Vegetable Arrangement with our House Dip
Chef's Selection of Potato or Rice
Fresh Steamed Vegetables


CHOICE OF TWO ENTRÉES:

Pecan Crusted Chicken Breast with Lemon Herb Jus
Jamaican Jerk Chicken
Pork Schnitzel with Citrus Jus
Beef Bourguignon
Saskatchewan Lake Trout with Roma Tomato Beurre Blanc
Oven Roasted Basa on a bed of Salsa Verde
Slow Roasted Beef with Garlic Pan Drippings

CHEF'S DESSERT TABLE:

Assorted Cakes, Tortes, and Dainties
Freshly Brewed Coffee and Tea

\$22.95 per person



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Radisson All-Day Meeting Package

INCLUDES MEETING ROOM RENTAL, ALL DAY MENU AND ONE FLIPCHART.
SOME RESTRICTIONS APPLY. MINIMUM 20 TO MAXIMUM 80 GUESTS.

CONTINENTAL BREAKFAST:

Assorted Fruit Juices
Muffins, Danishes and Croissants
Fresh Fruit Tray
Preserves and Butter
Freshly Brewed Coffee and Tea

MORNING ENERGY BREAK:

Freshly Brewed Coffee and Tea
Assorted Fruit Juices
Bagels with Assorted Cream Cheese,
Banana Bread and Granola Bars

LUNCH BUFFET

Choose one of the following:

WORKING LUNCH BUFFET

Soup of the Moment
Red Skin Potato Salad
Mediterranean Vegetable Salad
Sandwiches, Wraps and Croissants
with Assorted Deli Meats and Salad
Filling
Pickle and Relish Tray
Dainties and Squares
Freshly Brewed Coffee and Tea

OR

ITALIAN PASTA BUFFET

Caesar Salad
Tomato and Bocconcini Salad
Orzo Salad

Choice of Two Pastas:
Veal or Cheese Tortellini
Penne, Linguine, Fusilli

Choice of Two Sauces:
Tomato Bolognese, Chicken Alfredo
Tomato Basil, Pesto Cream Sauce

Rolls and Butter
Chef's Assorted Desserts
Freshly Brewed Coffee and Tea

AFTERNOON STRETCH BREAK

Freshly Brewed Coffee and Tea
Assorted Soft Drinks and Juice
Freshly Baked Cookies

\$42.95 per person



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Dinner Buffets

A TASTE OF CALIFORNIA (MINIMUM 50 GUESTS)

Hearth Baked Breads with Herb Butter
California Rolls with Pickled Ginger and Wasabi
Greens with Pear, Pinenuts and Raspberry Vinaigrette
Spiced Mango and Pepper Salad
Tahini Hummus with Grilled Pita
Tomato and Avocado Salad
With Butter Leaf Lettuce
Fresh Vegetables and Dip
Pickle, Olive and Relish Tray
Cheese Presentation with California Grapes
Steamed Beets with an Orange Dill Butter
Oven Roast Potatoes
7 Grain Rice Pilaf

ENTRÉES - CHOICE OF:

Toasted Coriander Pork loin with Mango Chipotle Salsa
Rainbow Trout on a Bed of Basil Pistou
Chicken Mojito
Spiced Chicken Breast with a Rum Glaze
Carved Baron of Beef
With a Red Wine Jus
West Coast Salmon accompanied with
Leek and Spinach Cream Sauce

CHEF'S DESSERT DISPLAY

Assorted Cheesecakes, Meyer Lemon Meringue, Cakes and Tortes
Chocolate Dipped Strawberries
Freshly Brewed Coffee and Tea

\$32.95 per person for One Entrée
\$37.95 per person for Two Entrées



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AROMA MEDITERRANEAN BUFFET



(MINIMUM 50 GUESTS)

Hearth Baked Breads with Provençal Butter
Caesar Salad with Pumpkin Seeds
Apple and Shaved Parmesan Cheese
Fennel and Beet Salad with Goat Cheese and Citrus Dressing
Tuscan Mushroom and Artichoke Salad
Fattoush Salad with Cucumber, Mint, Cilantro, Parsley, Tomatoes and Red Onions
Anti Pasto
Grilled and Marinated Vegetables, Cured Meats, and Seafood Escabeche
Local and Imported Cheese Board

COLD TAPAS

Bruschetta and Toasted Baguette
Grilled Marinated Calamari
PEI Mussels in a Sundried Tomato Dressing
Spinach and Artichoke Dip with Pita Bread
Ratatouille Vegetables
Chili Roasted Potatoes
Saffron Scented Rice Pilaf

HOT TAPAS

Basa with a Toasted Almond Crust
Caramelized Onion Salsa
Carved Moroccan Spiced Flank Steak
With Cumin Scented Jus
Roasted Pork Tenderloin and Chorizo Sausage with a Hunter Sauce

CHEF'S DESSERT DISPLAY

Assorted Cakes, Tortes, Chocolate Truffles,
Mousse and Fresh Fruit Zabaglione
Freshly Brewed Coffee and Tea

\$39.95 per person



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MEEWASIN DINNER BUFFET
(MINIMUM 50 GUESTS)

Fresh Baked Dinner Rolls with Butter
Smoked Baby Red Potato Salad with Bacon and Onion Dressing
Pasta Salad with Roasted Pecans, Mandarin Oranges and Poppy seed Dressing
Classic Creamy Coleslaw
Spring Mix Salad with Tri-Color Vegetable Julienne
Sundried Tomato Marinated Vegetable Salad
Pickle, Olive and Relish Tray
Crisp Vegetable Arrangement with our house-made dip
Steamed Market Vegetables

CHOICE OF ONE:

Oven Roasted Potatoes, Mashed Potatoes, or Rice Pilaf

ENTRÉES – CHOICE OF:

Grilled Oven Roasted Pork loin
With Asian Marinated Mushrooms

Roasted Snapper
With a Mango Ginger Beurre Blanc

Dijon Horse Radish Crusted
Sliced Roast Beef with Natural Jus

Cabbage Rolls and Perogies

Steel Head Trout with a
Lemon Caper Coconut Cream Sauce

Herb Roasted Turkey with Savoury Dressing

CHEF'S DESSERT DISPLAY

Assorted Cakes, Tortes and Cheesecakes
Freshly Brewed Coffee and Tea

\$28.95 per person for One Entrée

\$33.95 per person for Two Entrées

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ITALIAN BUFFET
(MINIMUM 50 GUESTS)

Fresh Baked Dinner Rolls and Butter

INSOLATA CAPRESSE:

Tomatoes, Red Onions with Feta Cheese and Balsamic Dressing
Caesar Salad with Bacon, Croutons and Parmesan Cheese
Basil Aioli Pasta Salad with Tomatoes, Green Onion and Grated Parmesan Cheese
Mixed Green Salad With Assorted Dressings
Artichoke and Bell Pepper Marinade
Tomato Brushetta with Toasted Baguette
Crisp Vegetables and House Made Dip

ANTIPASTO PLATTER:

Marinated Olives, Pickles, Roasted and Grilled Vegetables with Aioli
Local and Imported Cheeses
Steamed Fresh Market Vegetables

CHOICE OF ONE:

Oven Roasted Potatoes, Herb Whipped Potatoes, Rice Pilaf

ENTRÉES – CHOICE OF:

Rosemary and Sage Encrusted Roasted Loin of Pork
With Marsala Juniper Berry Jus

Lemon Herb Roasted Chicken
With Sundried Tomato Relish

Carved Baron of Beef
With a Provençal Herb Crust

White Basa
With a Tomato Artichoke Salsa
Steamed Mussels

CHEF'S DESSERT DISPLAY:

Assorted Cakes, Cheesecakes, Tortes
Tiramisu and Fresh Fruit Zabaglione
Freshly Brewed Coffee and Tea

\$30.95 per person for One Entrée
\$35.95 per person for Two Entrées



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Plate Service Dinners

ALL DINNER SELECTIONS INCLUDE:
Chef's Selection of Potato, Rice or Pasta and Vegetables
Oven Fresh Rolls and Butter, Freshly Brewed Coffee and Tea

CHOOSE ONE OF THE FOLLOWING:

SALAD

Spinach Salad with Balsamic Macerated Strawberries
Cucumber Ring Bouquet with Raspberry Vinaigrette
Mesclun Salad with Poached Pear, Blue Cheese and Toasted Pecans

SOUP

Carrot and Ginger Soup
Black Bean Potage Soup
Smoked Butternut Squash Soup

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING:



THREE
COURSE

FOUR
COURSE

FRESH CARVED CANADIAN ROAST BEEF SLOWLY ROASTED AND SERVED WITH PAN JUS	\$27.95	\$30.95
CITRUS MARINATED SUPREME BREAST OF CHICKEN WITH MISSION FIG NATURAL JUS AND BASIL OIL.	\$27.95	\$30.95
CHASSEUR STUFFED CHICKEN BREAST-EXOTIC MUSHROOMS, GARLIC, SHALLOTS AND BACON STUFFED CHICKEN BREAST SERVED WITH A ROMA TOMATO JUS.	\$29.95	\$32.95
OVEN ROASTED PORK LOIN CHOP SERVED WITH VANILLA BEAN AND BRANDY JUS.	\$29.95	\$32.95
CHAR BROILED MAPLE GLAZED PORK TENDERLOIN SERVED WITH MADJOO DATE JUS.	\$29.95	\$32.95
OVEN ROASTED TURKEY WITH OUR SAVORY BREAD STUFFING AND ROSEMARY PAN GRAVY.	\$29.95	\$32.95
 BRAISED LOCAL BISON WITH ROASTED SHALLOTS AND SASKATOON BERRY JUS.	\$30.95	\$33.95

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Plate Service Dinners continued

	SLOW ROASTED 8 OZ PRIME RIB OF BEEF WITH DIJON HORSERADISH CRUST AND NATURAL JUS	\$35.95	\$38.95
	6 OZ GRILLED TENDERLOIN OF BEEF WITH TRI-COLOR PEPPERCORN RUB WITH SHIRAZ DEMI GLAZE	\$38.95	\$41.95
	ASIAN SALMON FILLET WITH RED ONION MARMALADE.	\$29.95	\$32.95
	VEGETARIAN ENTRÉE OF BAKED PORTABELLA MUSHROOM RATATOUILLE A COMBINATION OF EGGPLANT, ONIONS, PEPPERS AND TOMATOES BAKED WITH FETA CHEESE	\$25.95	\$28.95

DESSERT SELECTIONS

Rum Raisin and Pear Caramel Bread Pudding served with Vanilla Bean Cream Anglaise

Bourbon Pecan Pie with Whipped Cream and Candied Orange Zest

Home made Chocolate Cake with Balsamic Raspberry Coulis and Caramel Glass

Saskatoon Berry Tartlet with Brandy Snap Lemon Mousse Cylinder

New York Cheese Cake with Saskatoon Berry Compote and Tuille Cookie



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Receptions

RADISSON RECEPTION PACKAGE

VEGETABLE SPRING ROLLS WITH TAMARI LIME DIP	\$ 19.95 per doz.
LEMON GRASS BBQ CHICKEN WINGS	\$ 19.95 per doz.
DRY SALT AND LEMON PEPPER RIBS	\$ 19.95 per doz.
SPANAKOPITA STUFFED WITH SPINACH AND FETA	\$ 19.95 per doz.

\$795.00 (approximately 500 pieces, 75 people)

COLD TAPAS

THAI CRAB AND SHRIMP SALAD IN ENDIVE LEAF	\$ 21.95 per doz
CANAPÉ OF GOAT CHEESE AND POACHED PEAR WITH PECANS	\$ 21.95 per doz.
SMOKED SALMON ROULADE GREMOLATA	\$ 24.95 per doz.
FORKED POACHED SHRIMP WITH AVOCADO SALSA	\$ 20.95 per doz.
CANAPÉ OF HUMMUS, PROSCIUTTO WITH BALSAMIC FIG JUS	\$ 24.95 per doz.
CROSTINI OF SMOKED OYSTER ON LEMON HERB MASCARPONE	\$ 22.95 per doz
CALIFORNIA ROLLS WITH SOY SAUCE AND WASABI	\$ 23.95 per doz.
OYSTERS ON THE HALF SHELL WITH A SHALLOT MIGNONETTE	\$ 40.95 per doz
SUN DRIED TOMATO HERB CHÈVRE ON GRILLED PITA	\$ 22.95 per doz

HOT TAPAS

ARTICHOKES, SHIITAKES AND BRIE CREAM IN PASTRY SHELLS	\$ 21.95 per doz
CHIVE GOUGÈRE WITH SMOKED TROUT MOUSSE	\$ 22.95 per doz
SEAFOOD PUFFED PASTRY CANAPÉS	\$ 25.95 per doz
CEDAR PLANK SOY INFUSED SALMON WITH RED ONION MARMALADE	\$ 24.95 per doz.
SEAFOOD FRITTERS SERVED WITH OUR NUOC CHAM DIPPING SAUCE	\$ 24.95 per doz
MINIATURE LAMB BURGERS WITH CHILI MAYO	\$ 26.95 per doz.

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ARRANGEMENTS

CRISP GARDEN VEGETABLES AND OUR HOUSE MADE DIP	\$ 95.00 per 40 ppl
DOMESTIC COLD MEAT DISPLAY (BUNS AND CONDIMENTS INCLUDED)	\$ 10.95 per person
IMPORTED COLD MEAT DISPLAY	\$ 12.95 per person
RELISH DISPLAY	\$ 35.00 per 20 ppl
DOMESTIC CHEESE DISPLAY	\$ 135.00 per 40 ppl \$ 95.00 per 20 ppl
IMPORTED CHEESE DISPLAY	\$ 185.00 per 40 ppl \$ 110.00 per 20 ppl
80 PIECE SANDWICH DISPLAY	\$ 110.00 per 20 ppl
FRESH FRUIT AND POPPY SEED DIP	\$ 135.00 per 40 ppl \$ 95.00 per 20 ppl

CARVING STATIONS

(CHEF ATTENDED)

CHILI MAPLE GLAZED PORK LOIN WITH SPICY TOMATO JAM SERVED WITH TORTILLAS (MIN 20 GUESTS)	\$ 8.95 per person
CAJUN DRY RUBBED PRIME RIB OF BEEF SERVED WITH ROASTED SHALLOT JUS AND RUSTIC BUNS (MIN 30 GUESTS)	\$ 12.95 per person
SALMON GRAVLOX SERVED WITH CRISPY WONTONS AND CRÈME FRÂICHE	\$ 150.00 per person
TUNA CARPACCIO-MARINATED LOIN OF TUNA THINLY SLICED AND SERVED WITH CROSTINI'S, CAPERS AND SHAVED RED ONIONS	\$ 140.00 per 20 ppl
ROSEMARY AND MINT ENCRUSTED LEG OF LAMB SERVED GREEK PITA AND TZATZIKI SAUCE	\$ 150.00 per 25 ppl
GARLIC STUDED HIP OF BEEF SERVED WITH SHALLOT SCENTED JUS AND KAISER BUNS (MIN 50 GUESTS)	\$ 8.95 per person

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FLAMBÉ STATIONS (CHEF ATTENDED)

PRAWNS, PINE NUTS AND GRAPES FLAMED WITH PERNOD	\$ 26.95 per doz
FLAMBÉED SCALLOPS WITH RED PEPPER PAINT AND BASIL OIL.	\$ 30.95 per doz
BRANDIED FLAMED STAR ANISE DUCK WITH MANDARIN BALSAMIC JUS	\$ 10.95 per person
PRAIRIE OYSTER SHOOTER BAR-RAW OYSTERS SUBMERGED WITH VODKA, CLAMATO, TABASCO, AND IN A SHOT GLASS	\$ 28.95 per doz
BAKED ALASKA FLAMBÉ ATTENDED BY OUR CHEF	\$ 4.95 per person
BANANA FOSTER FLAMBÉD WITH RUM AND SERVED WITH ICE CREAM	\$ 4.95 per person

ARRANGEMENTS

ANTIPASTO PLATTER-CURED MEATS, ROASTED VEGETABLES, PICKLED, VEGETABLES, OLIVES, BOCCONCINI AND FETA CHEESE.	\$ 150.00 per 20 ppl
SMOKED BEEF CARPACCIO-TENDERLOIN OF BEEF MARINATED AND ENCRUSTED IN TRI-COLOUR PEPPERCORNS, THINLY SLICED AND SERVED WITH TOAST POINTS.	\$ 150.00 per 20 ppl
GRAVLOX AND SMOKED SALMON ACCOMPANIED WITH WON TON CRISPS, SHAVED RED ONION AND CAPERS.	\$ 150.00 per 25 ppl
MIXED SEAFOOD PRESENTATION-POACHED SALMON CENTER PIECE WITH CHEF'S SEAFOOD SELECTION	\$ 200.00 per 30 ppl
GRILLED VEGETABLES WITH A BALSAMIC DIPPING SAUCE	\$ 100.00 per 30 ppl



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Banquet Bar Service

THE RADISSON IS PLEASED TO OFFER HOTEL-OPERATED BARS WITH PREMIUM LIQUOR EXCLUSIVELY. CASH AND HOST BARS WILL INCLUDE A MINIMUM OF SEAGRAMS, V.O., JOHNNY WALKER RED, SMIRNOFF, A VARIETY OF DOMESTIC BEER AND A VARIETY OF WINE FEATURING OUR CURRENT HOUSE WINE. MIX INCLUDES ORANGE JUICE, LIME, CLAMATO JUICE, REGULAR AND DIET SOFT DRINKS WITH LEMONS AND LIMES FOR GARNISH.

HOST BAR

THE HOST PURCHASES ALL DRINKS FOR THE ATTENDING GUESTS. ALL HOST TICKETS MUST BE PROVIDED BY THE HOTEL.

PREMIUM LIQUOR (1OZ)	\$5.00
DELUXE LIQUOR (1OZ)	\$6.00
LIQUEURS (1OZ)	\$6.00
COGNAC & BRANDY (1OZ)	\$6.50
DOMESTIC BEER (BOTTLE)	\$5.00
IMPORTED BEER (BOTTLE)	\$6.00
HOUSE WINE (5OZ)	\$5.00
SOFT DRINKS (10OZ)	\$2.75

ALL PRICES INCLUDE TAXES.

CASH BAR

THE ATTENDING GUESTS PURCHASE THEIR OWN DRINKS.

PREMIUM LIQUOR (1OZ)	\$5.00
DELUXE LIQUOR (1OZ)	\$6.00
LIQUEURS (1OZ)	\$6.00
COGNAC & BRANDY (1OZ)	\$6.50
DOMESTIC BEER (BOTTLE)	\$5.00
IMPORTED BEER (BOTTLE)	\$6.00
HOUSE WINE (5OZ)	\$5.00

ALL PRICES INCLUDE TAXES.

A BARTENDER FEE OF \$20.00 PER HOUR (MIN FOUR HOURS) WILL BE APPLIED IF THE HOST OR CASH BAR REVENUE IS LESS THAN \$400.00 PER BAR. THE HOTEL PROVIDES ONE BARTENDER PER 100 GUESTS. ADDITIONAL BARTENDERS ARE AVAILABLE AT \$20.00 PER BARTENDER (MIN FOUR HOURS). THE HOTEL WILL PROVIDE UPON REQUEST TICKETS AND A FLOAT.

A WINE MENU IS AVAILABLE UPON REQUEST.

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CORKAGE BAR

THE HOST SUPPLIES THEIR OWN SASKATCHEWAN LIQUOR AND SASKATCHEWAN LIQUOR LICENSE.
THE RADISSON HOTEL PROVIDES GLASSES, MIX, MINERALS, CONDIMENTS, SEASONING, ICE AND
GARNISH. THE RADISSON HOTEL MUST PROVIDE THE BARTENDER.

COMPLETE BAR CORKAGE	\$6.95 per person
DINNER WINE CORKAGE ONLY (OPEN AND PLACE)	\$2.00 per person
DINNER WINE CORKAGE ONLY (OFFER AND POUR)	\$2.95 per person
NON ALCOHOLIC BAR CORKAGE	\$3.95 per person
BEER AND WINE CORKAGE	\$3.95 per person

NON ALCOHOLIC PUNCH	\$49.95 per gallon
ALCOHOLIC PUNCH	\$89.95 per gallon
CHAMPAGNE PUNCH	\$89.95 per gallon
RUM AND EGGNOG	\$89.95 per gallon

ALL PRICES ARE SUBJECT TO A SERVICE CHARGE AND APPLICABLE TAXES.
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.



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