



*On the most important day of your life...
we can make all your dreams come true!*

*At the Radisson Hotel Saskatoon, our commitment to excellence assures you a
wedding day filled with enjoyment and fond memories.
Our knowledgeable staff can help you plan the celebration of a lifetime.*

Our 2008 Wedding Package includes:

- ~Gratuities and Full Corkage Fees*
- ~Elegantly appointed ballroom (provided at no charge with minimum dinner guests)*
 - ~Choice of exquisite plated or buffet-style dinners –
Created by our award winning Chef*
- ~Complete set up, with linens, candle centerpieces, gift table, guest book table, cake table
and head table complete with podium & microphone for your Master of Ceremonies*
 - ~Complimentary non-alcoholic punch in a fountain for the pre-dinner reception*
 - ~Complimentary Bridal Suite complete with Bridal Package (see details on following page)*
 - ~Complimentary Hospitality Room the night before the wedding (based on availability)*
 - ~Complimentary Gift-opening Room the day after the wedding (based on availability)*
 - ~Special room rates for your out-of-town guests*
 - ~Special children's meals and prices are available*
 - ~Sunday discounts are available (Not valid on Statutory Holidays)*
 - ~Cutting and serving of the wedding cake*
 - ~Reduced parking rate for guests (based on availability)*

The Radisson wedding package is for weddings over 50 people – and does not include taxes.





Bridal Suite & Bridal Package

We are delighted to provide complimentary as our gift on your wedding night, accommodations in our One Bedroom Suite, which includes a Jacuzzi tub and a romantic Bridal Package.

Ask your Wedding Specialist for more details and restrictions that apply and about upgrading to a Presidential/Executive Suite.

Banquet Room Rental Capacities & Rates

Ballrooms will be provided complimentary with dinner service, unless the actual number of ADULT dinner guests falls below the minimum capacity.

Listed below are the minimums and maximums for each ballroom. When minimums are not met, room rental will be applied as stated below.

| Ballroom | Maximum | Minimum (adult meals) | Rental Charge (If min. # of adults is not met) |
|------------------|----------------|---------------------------------|--|
| Michelangelo A | 130 | 100 (adult meals) | \$500.00 |
| Michelangelo BC | 250 | 175 (adult meals) | \$600.00 |
| Michelangelo ABC | 400 | 250 (adult meals) | \$800.00 |
| DaVinci | 100 | 90 (adult meals) | \$350.00 |

Method of Payment

Within 30 days of booking your event on a definite basis, a non-refundable deposit of \$750.00 and a credit card number to remain on file is required to guarantee the banquet space for your chosen date.

75% of the estimated final bill is due one month prior to the event date; and the remainder of the total function bill will be due three business days in advance of the event date.

If a balance is remaining following the banquet, it will be posted to the credit card number which is on file.



The Grand Dinner Buffet

Minimum 55 people

Our Grand Buffet is accompanied with freshly baked rolls and butter.

Salads:

Insolata Caprese – Fresh Roma Tomato and Bocconcini

South East Asian Infused Mushroom Salad – Mushrooms marinated in Soy-Ginger Vinaigrette
Smoked Potato Salad – A mixture of traditional Potato Salad with the smoky influence of a Chipotle Aioli.

Mixed Green Salad – Served with a selection of Dressings

Thai Noodle Salad – Tossed with Toasted Cashews, Baby Shrimp, Tri-Colored Julienne Vegetables with our Thai Dressing.

Creamy Cole Slaw – Traditional cole slaw

Arrangements:

-Cruditès with our House Dip -Relishes, Pickles and Olives
-Imported and Domestic Cheese Board

Starch (choice of one):

*Oven Roast Potatoes **or** Butter Mashed Potatoes*
Medley of Fresh Market Vegetables

Choice of One Entrée

Ginger Soy Lacquered Grilled Chicken Breast
Roasted Pork Loin with Thyme & Garlic Sautéed Mushrooms
Atlantic Salmon with a Fennel Lemon Cream Sauce

Chef's Deluxe Dessert Buffet

Assorted Tortes, Cheese Cakes, Cakes, Mousses, Dainties and Squares
Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$33.95 per person

Children are discounted as follows:

7-10 years - 20% , 4-6 years – 40% , 3 & under - Free

Add an Extra Entrée - \$3.00 per person or Substitute - \$1.00 per person

Spinach, Sun Dried Tomato & Goat Cheese Stuffed Chicken Breast

Carved Baron of Beef with Red Wine Jus

Oven Roasted Turkey with Sage-Rosemary Stuffing

Cabbage Rolls and Perogies

Additional Arrangements - \$2.00 per person

Gravlax and Smoked Salmon – served with Red Onions and Capers

Antipasto Platter – Roasted Vegetables, Pickled Vegetables, Bocconcini

Mixed Seafood Presentation – Display of Mixed Seafood (cold)

All menu prices are subject to all applicable taxes – GRATUITY and CORKAGE INCLUDED

All prices are subject to change without notice

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Served Dinner Selections

Salads

Poached Pear – Crumbled Blue Cheese & Candied Pecans on Mixed Greens, served with Grainy Mustard Vinaigrette

Horiatiki Salad – Butter Lettuce with Tomato, Marinated Peppers, Khlamata Olives, Capers, Crumbled Feta and Tarragon Vinaigrette

Exotic Mushroom Salad – A trio of Mushrooms Marinated in our Champagne Vinaigrette with Artichokes and Grilled Asparagus

Spinach and Strawberry – Fresh Spinach & Sliced Strawberries topped with Poppy Seed Dressing, Shaved Parmesan and Roasted Walnuts

Cucumber Salad Roll – Julienne Vegetables, Tomatoes, Red Onion and Our House Dressing

Soups

Carrot and Ginger Soup with Chives

Caramelized Four Onion Soup

Wild Mushroom Bisque

**Smoked Butternut Squash Soup
And Fried Squash Frits**

Black Bean Potage with Crème Fraîche

Freshly Prepared Desserts

Citrus Explosion – Our Homemade Citrus Shortcake with Fresh Lemon Curd, Topped with Candied Grapefruit, Mandarin Oranges and Whipped Cream

Vanilla Bean Mousse – Served in a Brandy Snap Basket, Red Wine Poached Pear, with Raspberry Coulis and Chocolate Sauce

Chocolate Paté Tower – Accompanied with Grand Marnier Fruit Compote, Mint Syrup and Strawberry Coulis and Chocolate Tuille

New York Style Cheese Cake – Topped with fresh Whipped Cream, Blackberry Coulis and Chocolate Tuille

Chef's Deluxe Dessert Buffet – Assorted Cakes, Cheese Cakes, Tortes, Pastries, Dainties and Squares. Add \$6.50 per person

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Served Dinner Selections

(Three or Four Course Plated)

Entrées

All entrées include Oven Fresh Rolls with Butter;
Choice of Soup **or** Salad (three course) **OR** Choice of Soup **and** Salad (four course);
One Choice from our Dessert Selection; Chef's Selection of Fresh Seasonal Vegetables
and Freshly Brewed Coffee and Tea.

| | <i>Three Course</i> | <i>Four course</i> |
|---|---------------------|--------------------|
| Oven Roasted Chicken Supreme <i>Chicken Breast stuffed with Goat Cheese, Leeks and Sun Dried Tomatoes. Served with Truffle Oil Mashed Potatoes and Natural Jus.</i> | \$30.95 | \$32.95 |
| Canadian Roast Beef <i>Slow Roasted and thinly Shaved with Pan Jus. Served with Oven Roast Potatoes.</i> | \$28.95 | \$30.95 |
| Mango-Soy Basted Pork Tenderloin <i>Served with a Pineapple Grilled Green Onion Relish and Oven Roasted Sweet Potatoes.</i> | \$27.95 | \$29.95 |
| Oven Roasted Turkey <i>With our Savoury Dressing, Traditional Butter Mashed Potatoes, and Rosemary and Sage Gravy.</i> | \$28.95 | \$30.95 |
| Slow Roasted Prime Rib <i>With a Horse Radish Dijon Crust, Yorkshire Pudding, Oven Roast Potatoes and Au Jus.</i> | \$33.95 | \$35.95 |
| Grilled Beef Tenderloin <i>With a Roasted Garlic Butter Rub and a Red Wine Shallot Jus. Served with Goat Cheese and Chive Mashed Potatoes.</i> | \$38.95 | \$40.95 |
| Pan Seared Halibut <i>With Thai infused Shitake Mushrooms on Jasmine Rice Pilaf.</i> | \$29.95 | \$31.95 |
| Grilled Maple Cured Salmon <i>Served on Grainy Mustard Potato Cake with a Cointeau Orange Sauce.</i> | \$30.95 | \$32.95 |
| Vegetarian Entrée of Baked Portabella Mushroom Ratatouille <i>A combination of Eggplant, Onions, Peppers and Tomatoes, baked with Feta Cheese.</i> | \$25.95 | \$27.95 |
| Mixed Grill <i>Lemon Grass BBQ Glazed Beef Sirloin Medallion and a Coconut Crusted Chicken Breast with a Banana Curry Sauce on Saffron Basmati Rice.</i> | \$30.95 | \$32.95 |

Special Children's meals are available.

No discounts for children if they are served the meal selections above.

All menu prices are subject to all applicable taxes – GRATUITY and CORKAGE INCLUDED

All prices are subject to change without notice



Beverage Services

Permit Bar - With Wedding Package

- *This wedding package includes corkage, therefore best designed for a Permit Bar (note, corkage fees of \$5.50 per person plus taxes, will apply for extra guests attending only the dance portion of the event).*
- *The permit bar is when the host of the wedding provides ALL alcohol.*
- *A Saskatchewan Special Occasion Permit must be purchased at your local liquor board store.*
- *The maximum price you can charge for drinks with this type of permit is \$1.50.*
- *The hotel will provide you with ice, all glassware, soft drinks, juice and garnish.*
- *Hotel bartenders, which also act as ticket sellers will be provided with the permit bar at a cost of \$17.00 per hour per bartender. Bartenders are provided based upon the number of guests attending (one bartender per 100ppl).*
- *Wine service for dinner will be provided at no additional charge. This will include chilling, opening and either placing or pouring of the wine during dinner.*
- *The wine must be listed on your Special Occasion Permit.*

Hotel Operated Bar

| | |
|---|---|
| <i>Domestic Beer, Liquor, House Wine (by the glass) \$5.00 Each</i> | <i>Soft Drinks & Juice \$2.50 per glass</i> |
| <i>Liqueurs \$6.00 per glass</i> | <i>House Wine (by the bottle) \$25.00 per bottle *wine list available upon request*</i> |

Above prices include applicable taxes and gratuities

- *When selecting a hotel host or cash bar with your wedding package, the hotel will reduce meal prices by \$2.50 per person.*
- *The hotel will provide all the alcohol under our liquor license and provide bartenders (who act as ticket sellers also) at no additional charge.*
- *If you require additional bartenders or would like a ticket seller they are available at \$17.00/hour each.*
- *We are pleased to provide you with a wine list to select a dinner wine. The wines are priced per bottle and the hotel staff will pour or place the wine throughout the meal at no additional charge.*
- *In the event you prefer to supply the wine for dinner, a Saskatchewan Special Occasion Permit will be required with the wine upon delivery to the hotel. The hotel will provide wine service at \$1.50/person. This will include chilling, opening and placing or pouring of the wine during dinner.*

*All beverages must be served in accordance with the laws of the
Saskatchewan Liquor Act and Gaming Commission.
All prices are subject to change without notice.*