



THE  
WILLOWS  
CLUB

# 2023 CATERING PACKAGE



# CATERING PACKAGE

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## WHAT WE DO

We are The Willows Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent company Dream and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a unique and naturalistic scenery.

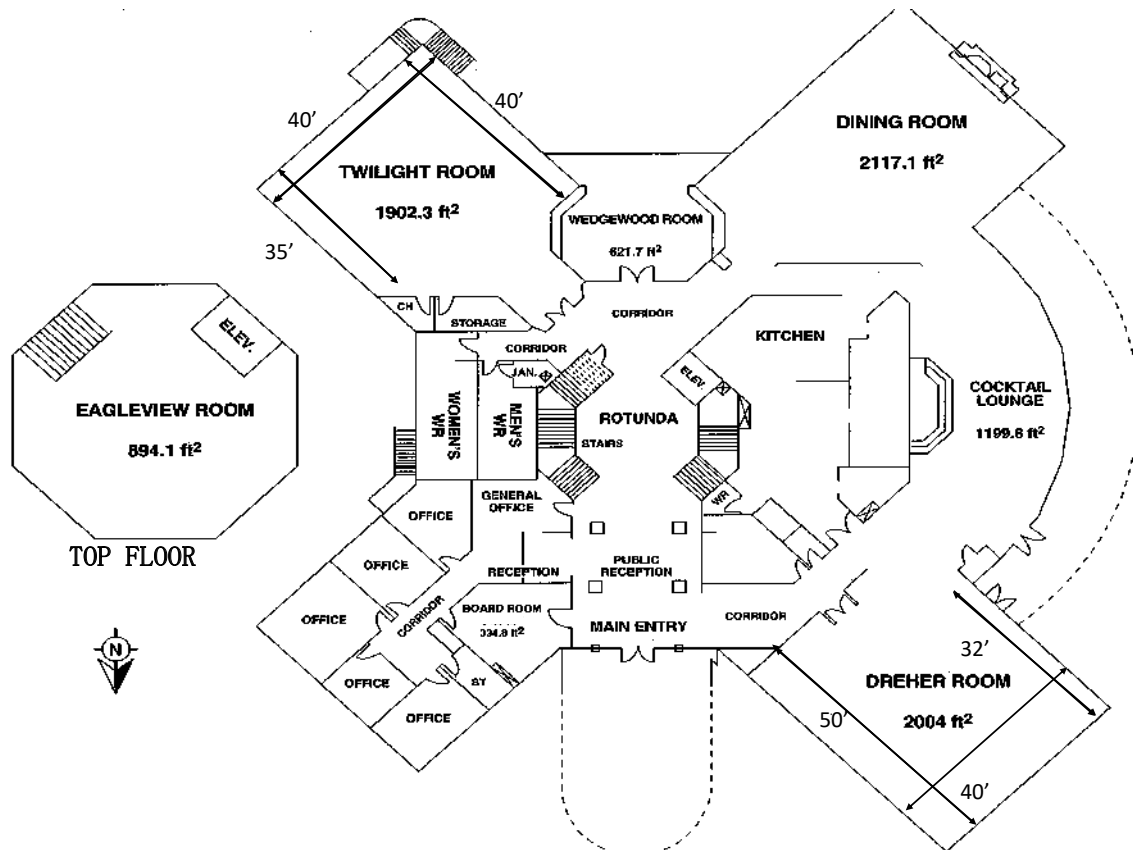
Within the club house we have four (4) unique banquet rooms to cater to various events ranging from eight (8) people meetings up to a hundred and fifty (150) people in our biggest banquet room. We offer free parking and a private and comfortable atmosphere while maintaining close proximity to downtown Saskatoon.





## OUR VENUES

All our rooms come with amazing views at no extra charge.



	Square feet	Boardroom	Theatre Style	Classroom Rounds	U-shape	Hollow Square	Banquet (full rounds)	Reception
Dreher	2004	32	200	84	42	56	150	250
Twilight	1902	32	175	56	42	56	100	175
Wedgewood	621	16	40	28	28	28	30	50
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	150	200



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## CATERING POLICIES

Our Event Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies.

### Contract & Deposit

A signed contract and \$500 deposit must be paid in order to secure your event booking. The deadlines for these items will be determined at the time of booking and will be stated on the contract.

### Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within 7 days of the function the full estimated cost of the event will be owed.

### Payments

Two Weeks (14 days) prior to function a 50% payment on the estimated amount of the event is required & 75% of the estimated amount is to be paid 5 business days before the function. Any remaining balance is due no later than 7 days after the event.

We accept the following forms of payment; Credit Cards, Debit, Direct Deposit, E-Transfer, Cheques (with Credit Card Imprint).

### Service Charge & Taxes

A 18% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST and 10% LCT which will also be added to your final bill.

### Confirmation & Guarantee

A guaranteed number of guests must be confirmed 5

business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, whichever is greater.

A more suitable function room may be assigned to your group should the numbers of guests or set-up requirements change. Room rental will be charged accordingly.

We will guarantee food and beverage pricing 30 days prior to the date of the function. applicable service charges and taxes will apply.

### Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re:Sound fees will apply. These are mandatory royalty fees which must be paid by the Club for all functions playing copyrighted music.

### Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes. Remaining food and beverage from your function may not be removed from the premises with the exception of unopened or recorked wine or champagne.

The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Function Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange taxis, designated drivers or shuttles prior to the function.



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**AUDIO VISUAL &  
RENTAL EQUIPMENT**

- |   |       |   |       |
|---|-------|---|-------|
| • Flipchart<br>(includes paper & markers) | \$25  | • Portable Computer Speakers                  | \$10  |
| • Easels                                  | \$10  | • Laptop Computer                             | \$100 |
| • Screen                                  | \$20  | • Photocopies                                 | \$.25 |
| • Portable Projector and Cart             | \$75  | • Password Protected Wifi<br>(Up to 20 users) | \$25  |
| • Dreher Room LCD<br>Projector Package    | \$150 |   |       |
| • Twilight Room LCD<br>Projector Package  | \$150 |   |       |
| • Lapel Microphone                        | \$50  |   |       |
| • Wireless Hand Held Microphone           | \$50  |   |       |





# BREAKFAST & LUNCH MENU

## — SNACKS & STARTERS

- Assorted Muffins \$5 each
- Assorted Mini Danish \$5 each
- Cinnamon Twists \$5 each
- Fresh Fruit Salad \$8 person
- Fresh infused Greek yogurt \$5 person
- Fresh baked triple cookies \$5 each
- Banana bread mini loaves \$5 each
- Cheese with crackers \$10 person
- Crudités with Dip \$8 person
- Chips with House Made Dip \$5 person
- Tortilla Chips and Salsa \$5 person
- Assorted one bite sweets \$3 each

## — BEVERAGES

- Fresh Coffee & Tea \$40  
(per 10 cup carafe)
- Assorted Soft Drink \$4  
(Charged on Consumption)
- Assorted Fruit Juices \$4  
(Charged on Consumption)
- Bottled Water \$3
- Pitcher of Pop \$20
- Mineral Water \$5
- San Pellegrino Sparkling Juices \$5
- Willows Fruit Punch (6L) \$30
- Pitcher of Juice of Milk \$25

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## BREAKFAST BUFFETS

### **Willows Farmhouse Breakfast \$25/person**

Local Farm Raised Scrambled Eggs  
House smoked Applewood Bacon  
Farmer Sausage  
Savory Hashbrowns  
Muffins and Pastries  
Fresh Fruit Salad

### **Willows Eggs Benedict \$30/person**

English Muffin topped with Poached Free-Range Egg  
Hollandaise  
House Smoked Ham  
Savory Hashbrowns  
Fresh Fruit Salad  
Pastries/ Muffins

### **Classic Continental \$20.00/person**

Assorted Muffins/Pastries/Bagels  
Preserves  
Fresh Fruit Salad  
Flavored Greek Yogurt with Granola

### **Pancake Breakfast \$25.00/person**

Buttermilk Pancakes with Syrup and Butter  
Bacon  
Savory Hashbrowns  
Fresh Fruit Salad

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## LUNCH BUFFETS

### **Soup and Sandwich \$25/person**

Chef's Daily Homemade Soup  
Fresh Garden Salad with Assorted Dressings Creamy  
Potato Salad  
Selection of House Made Pickles  
Fresh Vegetable Platter with Dip  
Assorted Fresh Made Sandwiches on  
Homemade Breads  
One Bite Desserts

### **Beef on a Bun \$28/person**

Fresh Homemade Rolls  
Fresh Garden Salad with Assorted Dressings  
Condiment Selection of Horseradish/Shaved Red  
Onion/Hot and Mild Peppers/Lettuce/Tomato  
House Made Pickles  
Shaved Local Beef in House Made BBQ Jus  
One Bite Desserts

### **The Willows Lunch \$30/person**

Fresh Homemade Rolls & Butter  
Fresh Garden Salad with Assorted Dressings Caesar  
Salad with House Made Croutons/Crumbled Bacon/  
Dressing  
Creamy Potato Salad  
Fresh Vegetable Platter with Dip  
Cheese Board and Crackers  
Seasonal Hot Vegetables  
Roasted Baby Potatoes

### **& Choose one of the following**

28 Day Aged Local Beef in House Made Jus  
House Smoked Bacon Wrapped Breast of Chicken  
Smoked Pork Tenderloin in Pan jus  
Eggplant Parmigiana

One Bite Desserts



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## A LA CARTE

### LUNCH OPTION

- Fresh Homemade Rolls \$3 person
- Chef's Daily Homemade Soup \$8 person
- Fresh Garden Salad with Assorted Dressings \$7 person
- Creamy Potato Salad \$7 person
- Caesar Salad with House Made Croutons/ Crumbled Bacon/ Dressing \$10 person
  
- Selection of House Made Pickles \$5 person
- Fresh Vegetable Platter with Dip \$8 person
- Cheese Board with Crackers \$10 person
- Chips with House Made Dip \$5 person
- Hummus and Chips \$5 person
- Deli Platter with House Made Charcuterie \$15 person
  
- Seasonal Hot Vegetable \$5 person
- Roasted Baby Potato \$5 person
- Garlic Mashed Potato \$5 person
- Orange Infused Brown Rice \$5 person
- Cheddar Potato Perogies with Sour Cream \$10 person
- Rice Cabbage Rolls in Tomato Jus \$10 person
- Local Farmer Sausage and Hot Mustard \$10 person
- Slow Cooked BBQ Back Ribs \$25 person
  
- Baked Local Trout \$25 person
- Rum Soaked Seared 8oz Pork Chop \$25 person
- Grilled 8oz Chicken Breast \$20 person
- Grilled 8oz NY Steak Cooked to Medium in Jus \$25 person
- Stuffed Vegan Style Red Pepper \$10 person
- Ratatouille \$10 person
- Build Your Own Sandwich Bar – Breads/Wraps/Rolls, Deli Meats/ Sliced Cheese/Garnishes \$25 person
  
- One Bite Desserts \$3 person
- Assorted Whole Cake Selection \$15 person





# ALL DAY MEETING & DINNER MENU

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## ALL DAY MEETING PACKAGE

### Classic Breakfast

Scrambled Local Farm Eggs  
Bacon  
Savory Hashbrowns  
Muffins with Butter and Preserves

### Morning Break

Fresh Fruit Salad  
Greek Yogurt with Granola  
Mini Banana Bread Loaves

### Soup and Sandwich Luncheon

Chef's Daily Homemade Soup  
Fresh Garden Salad with Assorted Dressings  
Selection of House Made Pickles  
Fresh Vegetable Platter with Dip  
Assorted Fresh Made Sandwiches on Homemade  
Breads and Rolls  
One Bite Desserts

### Afternoon Snack

**\$60/person**

Chips with House Made Dip  
Hummus and Pita  
Fresh Made Cookies

- Custom menu upon request
- Podium and Mic
- Coffee & Tea all day
- Meeting rooms up to 120 people

\* Prices do not include taxes or gratuity. Rooms and equipment subject to availability.

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## DINNER BUFFETS

### First Tee Dinner Buffet \$40/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/  
Crumbled Bacon Dressing  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Butter and Herb Baby Potato

#### & Choice of one entrée

Pork Tenderloin Wrapped in House Smoked Bacon  
Southern Spiced Chicken with Pan Gravy  
Pickerel with yam scales and beurre blanc  
Local Sourced Beef with Jus  
Fried Tofu with sweet pepper sauce

One bite Desserts

### Front Nine Dinner Buffet \$45/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/  
Crumbled Bacon Dressing  
Creamy Potato Salad  
Pasta Salad  
Fresh Vegetable Platter with Dip  
Deli Platter with House Made Charcuterie  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Roasted Garlic and Horseradish Mashed Potato  
Orange Infused Brown Rice

#### & Choice of one entrée

Pork Tenderloin Wrapped in House Smoked Bacon  
Southern Spiced Chicken with Pan Gravy  
Pickerel with yam scales and beurre blanc  
Local Sourced Beef with Jus  
Fried Tofu with sweet pepper sauce

Chef's Assortment of Cakes

### 18th Hole Dinner Buffet \$50/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/  
Crumbled Bacon Dressing  
Creamy Potato Salad  
Pasta Salad  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
Deli Platter with House Made Charcuterie House  
Made Pickle Selection  
Seasonal Hot Vegetables  
Ratatouille with Tomato Jus  
Roasted Garlic and Horseradish Mashed Potato  
Orange Infused Brown Rice

#### & Choice of 2 entrée

Roasted Pork Tenderloin Wrapped in House  
Smoked Bacon  
Southern Spiced Chicken with Pan Gravy  
Pickerel with yam scales and beurre blanc  
Local Sourced Beef with Jus  
Fried Tofu with sweet pepper sauce  
Seared Berkshire Pork Chop with Rum Glaze  
Cheddar Potato Perogies with Sour Cream and Rice  
Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and One Bite Desserts



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## PRIME DINNER BUFFETS

### **Carved Prime Rib Dinner Buffet \$65/person**

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/  
Crumbled Bacon Dressing  
Creamy Potato Salad  
Pasta Salad  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
Deli Platter with House Made Charcuterie  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Ratatouille with Tomato Jus  
Orange Infused Brown Rice  
Butter and Herb Baby Potatoes

**Carved Slow Roasted 30 day Dry Aged Prime Rib**  
with House Made Red Wine Jus and Horseradish

#### **Accompanied by a choice of 1 of the following**

Roasted Pork Tenderloin Wrapped in House  
Smoked Bacon  
Southern Spiced Chicken with Pan Gravy  
Pickerel with yam scales and beurre blanc  
Local Sourced Beef with Jus  
Fried Tofu with sweet pepper sauce Seared  
Berkshire Pork Chop with Rum Glaze  
Cheddar Potato Perogies with Sour Cream and Rice  
Cabbage Rolls in Tomato Jus

Fresh Berries and Whipped Cream Chef's  
Assortment of Cakes and One Bite Desserts

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## PLATED DINNER SERVICE \$40

At the Willows, we specialize in customizing your plate service. Our experienced event coordinator looks forward to working with you to develop an unique one of a kind menu for your event. Whether it is for a quick serve lunch or a 7 course tasting menu, we can tailor your menu to your budget and needs.

### **Sample menu**

#### **1st**

##### **Wine Soaked Diefenbaker Trout**

Poached spinach/beet puree/horseradish sabayon/roe  
**or**

##### **Braised Beef**

Wild foraged mushrooms/glace de viande/crisp

#### **2nd**

##### **6 Hour Braised Pork**

Saskatchewan wild and brown rice/cream poached  
sweet corn

**or**

##### **Seared Breast of Chicken**

Potato au gratin/squash flan

**or**

##### **Northern Pickerel With Yam Scales**

Saffron risotto

**or**

##### **Box Cut Striploin**

Potato/crushed havard style beet/jus

#### **3rd**

##### **Saskatoon Berry Crème Brulee**

Whipped cream



## CANAPÉS & HORS D'OEUVRES

We recommend 3-5 pieces per person for a reception preceding a dinner. For a dinner reception we recommend 9-12 pieces per person

**We offer custom event menus  
Please ask for pricing**

### Cold

- House Smoked Local Trout/ Crostini/Caper/Dill Cream/Roe \$40/doz
- Hummus/Crisp/Chive/baguette \$40/doz
- Balsamic Soaked Cherry Tomato/ Raw Mozzarella/Basil \$40/doz
- Chilled Lobster/Baguette/Grainy Mustard \$60/doz
- Blini/Avocado Spread/Local Tomato/Sea Salt \$40/doz

### Hot

- Bacon, Egg, and Mushroom Tartlet \$50/doz
- Local Beef skewer with spiced rum glaze \$50/doz
- Bison Slider/Sour Cherry Ketchup/Mini Bun/Slaw \$60/doz
- Braised Beef/Mini Yorkshire Pudding/Horseradish Infused Whipped Potato/Jus \$60/doz
- Bacon Wrapped Chicken Skewer \$60doz

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## OFF THE BBQ

### **Burger BBQ \$30/person**

Tossed Salad  
Willows Potato Salad  
Creamy Pasta Salad  
Sliced Tomatoes/Onions/Lettuce  
Brioche and Whole Wheat Buns  
Ketchup/Mustard/Mayo/Kanas BBQ Sauce

#### **& Choice of one of the following**

8oz Hand made Cheese Burger

**or**

8oz All-Natural Chicken Breast  
(Vegetarian available on request)

One Bite Desserts

### **BBQ Chicken and Ribs \$35/person**

Tossed Salad  
Willows Potato Salad  
Creamy Pasta Salad  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes  
Sweet Corn  
Warm Garlic Toast

#### **Half Rack of Pork Baby Back Ribs with 6oz Chicken Breast**

Watermelon  
One Bite Desserts

### **Steak BBQ \$40/person**

Tossed Salad  
Willows Potato Salad  
Creamy Pasta Salad  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes

#### **& Choice of one of the following**

8oz 30 day Dry Aged NY Steak

**or**

8oz Natural Chicken Breast

**or**

10oz 30 Day Dry Aged NY Steak (add \$4)

Watermelon  
One Bite Desserts

### **Carved Prime Rib BBQ \$65/person**

Raw Salad Bar  
Willows Potato Salad  
Creamy Pasta Salad  
Coleslaw  
Cheese Board  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes  
Sweet Corn  
Warm Garlic Toast

#### **Carved 30 Day Dry Aged BBQ Prime Rib**

Watermelon  
Chef's Cake Selection  
One Bite Desserts





# BEVERAGE SERVICE

The Willows will setup a bar and include a bartender, serving staff, mix & glasses. If bar sales do not exceed \$300 before the service charge and tax, a bartender fee of \$100 will be applied.

## Cash Bar

When individual guests purchase from the Willows Bar (taxes included).

- Domestic Beer, Liquor \$6.50
- House Wine \$7.50
- Liqueurs \$7.50
- Imported Beer, Premium Liquor \$7.50
- Non-alcoholic Beer \$3.50
- Soft Drinks and juice \$2.50

## Host

When the host is invoiced for all beverages consumed (subject to a 17% service charge and applicable taxes).

- Domestic Beer, Liquor \$6.50
- House Wine \$7.50
- Liqueurs \$7.50
- Imported Beer, Premium Liquor \$7.50
- Non-alcoholic Beer \$3.50
- Soft Drinks and juice \$2.50

## Subsidized

When the guest pays a drink price determined by the host and the host is billed the difference (subject to a 18% service charge and applicable taxes).

## House Wine

(taxes included)

- Ogio Pinot Grigio \$35/bottle
- Woodbridge Cabernet \$35/bottle

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available.

At time of purchase drink prices will include GST (5%) & LCT (10%)

Host Bars will have a selection determined by the host. Host Bars will be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (18%)



THE  
W I L L O W S  
C L U B