

PARK TOWN HOTEL

CATERING MENU



parktownhotel.com

AVAILABLE BANQUET ROOMS

Cedar room - 200 guests (*maximum*)

Oak Room - 140 guests (*maximum*)

Maple Room - 60 guests (*maximum*)

South Dining Room - 48 guests (*maximum*)

Poplar Room - 40 guests (*maximum*)

Boardroom A - 32 guests (*maximum*)

Boardroom B - 16 guests (*maximum*)

Executive Boardroom - 12 guests (*maximum*)

The maximum number of guests per banquet room depends on room set up, numbers cannot be guaranteed.



PARK TOWN HOTEL
S A S K A T O O N

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CATERING MENU

Beverages

Coffee and tea	\$3.00 per person
Bottled juice and canned soft drinks	\$3.50 each
Pitchers of fruit juice	\$20.00 each
Bottled water	\$3.50 each
Fruit punch	\$30.00 per gallon
Mixed berry smoothies	\$25.00 per pitcher

Baked Goods

Assorted muffins	\$3.25 each
Assorted pastries	\$4.00 each
Mini cupcakes	\$22.00 per dozen
Assorted fresh baked cookies	\$20.00 per dozen
Mini fruit tarts	\$22.00 per dozen
Homemade cinnamon rolls	\$30.00 per dozen
Mini banana bread loaves	\$3.50 each

Healthy & Savory Choices

Seasonal fresh sliced fruit	\$5.50 per person
Seasonal fresh vegetables and dip	\$5.25 per person
Whole seasonal fruit	\$3.00 each
Individual fruit yogurt	\$3.00 each
Trail mix	\$4.00 per package
Power bars	\$4.00 each
Nature Valley granola bars	\$3.00 each
Nutri-Grain bars	\$3.00 each
Fruit kabobs with low fat yogurt dip	\$5.50 per person
Individual bags of potato chips or pretzels	\$3.00 each
Fresh popped popcorn	\$3.00 per basket
Yogurt parfait	\$5.00 each



ALL DAY & HALF DAY BREAK PACKAGES

All-day Coffee & Tea Package (\$10 per person)

All-day continuous freshly brewed coffee and specialty teas. Coffee station set up prior to start of meeting and replenished as necessary (minimum 3 services).

All-day Beverage Package (\$15 per person)

All-day continuous freshly brewed coffee, specialty teas, chilled juice, and soft drinks.

Beverage station set up prior to start of meeting and replenished as necessary (minimum 3 services).

All-day Break (\$20 per person)

All-day continuous freshly brewed coffee and specialty teas. Coffee station set up prior to start of meeting and replenished as necessary (minimum 3 services).

Morning Break:

- Chef's selection of assorted muffins and mini pastries
- Butter and preserves
- Fresh sliced seasonal fruit

Mid Morning/Early Afternoon Beverages:

- Assorted juices and soft drinks

Afternoon Break:

- Assorted freshly baked cookies
- Assorted soft drinks

Half-day Break (\$15 per person)

Includes your choice of two breaks:

- **Morning Break and Mid Morning Beverages**
- or
- **Early Afternoon Beverages & Afternoon break**



BREAKFAST BUFFETS

Breakfast buffets include orange juice, apple juice, coffee and tea. Prices are on a per person basis. Minimum of 15 people required.

Traditional Continental (\$18)

Seasonal fresh fruit salad
Assorted muffins, danishes, and croissants
Butter and assorted preserves
Oatmeal with dried fruit, brown sugar, milk, and raspberry syrup

Sunrise (\$23)

Seasonal fresh fruit salad
Assorted muffins, danishes, and croissants
Scrambled eggs (plain or with herbs and cheese)
Sausage
Bacon
Home style hashbrowns
Butter and assorted preserves

Down to Earth (\$26)

Seasonal fresh fruit salad
Assorted muffins, danishes, and croissants
Scrambled eggs (plain or with herbs and cheese)
Bacon
Home style hashbrowns
Pancakes
French toast
Assorted yogurt
Cereal and milk



BREAKFAST ENHANCEMENTS

Enhancements must be purchased in conjunction with a breakfast buffet or plated breakfast. Prices are on a per person basis.

A la Carte Enhancements

Pancakes or French toast	\$4.00
Bacon (3 pieces)	\$4.00
Hard boiled eggs (2 pieces)	\$3.00
Sausage (2 pieces)	\$4.00
Individual yogurt	\$3.00
Individual cold cereal	\$3.50
Oatmeal with brown sugar and dried fruit	\$4.00
Eggs Benedict (2 pieces)	\$5.00
White and whole wheat toast (2 pieces)	\$2.50
Black Forest ham (2 pieces)	\$4.00
Home style hashbrowns	\$4.00
Waffles (plain)	\$4.00
Waffle OR pancake strawberry topping	\$4.50
Waffle OR pancake blueberry topping	\$4.50





PLATED BREAKFAST SERVICE

*Breakfast service include orange juice, apple juice, coffee and tea.
Prices are on a per person basis.*

Classic (\$19)

Fresh fruit salad

Scrambled eggs

Home style hashbrowns

Butter and preserves

Choice of:

- Bacon, breakfast ham **or** sausage
- White **or** whole wheat toast

Daylight (\$18)

Fresh fruit salad

Western omelet (bell pepper, onion, ham, and cheese)

Home style hashbrowns

Butter and preserves

White **or** whole wheat toast

Eggs Benedict (\$19)

Fresh fruit salad

English muffin topped with a poached egg

Hollandaise sauce

Home style hashbrowns

Sautéed spinach

Your choice of:

- Back bacon **or** smoked ham

Waffle or Pancake (\$18)

Belgian waffle **or** fluffy pancake

Bacon

Berry compote

Fresh fruit salad

Whipped cream

Maple butter and maple syrup



CLASSIC LUNCH BUFFETS

Lunch buffets include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

Soup & Sandwiches (\$23)

Chef's soup of the day

Spring mix salad and assorted dressings **OR** fresh vegetables and dip

Sandwiches served on artisan breads:

Turkey, ham, roast beef, egg salad, and tuna salad fillings

Assorted desserts

**Vegetarian sandwiches available on request*

Wrap It Up (\$23)

Chef's soup of the day

Spring mix salad and assorted dressings **OR** fresh vegetables and dip

Spinach, sun-dried tomato, whole wheat & cheddar wraps:

Turkey, ham, roast beef, egg salad, and tuna salad fillings

Assorted desserts

**Vegetarian wraps available on request*

Your Choice (\$27)

Choice of Two:

Chef's soup of the day

Caesar salad

Mixed greens salad with assorted dressings

Pasta salad

Greek salad

Choice of One:

Beef pot roast

Pork Stroganoff

Rosemary chicken thigh with

Saskatoon Berry demi

Chicken breast with caper butter

Choice of One:

Roasted zucchini and tomatoes

Glazed carrots

Stir fry vegetables

Choice of One:

Fried rice

Garlic whipped potatoes

Rice pilaf

Roasted baby potatoes

Finish With:

Assorted desserts

Seasonal fresh fruit slices



THEMED LUNCH BUFFETS

Lunch buffets include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

Ukrainian (\$25)

Assorted rolls
Borscht soup
Tomato & cucumber salad
Sour cream
Cabbage rolls (with or without meat)
Perogies with sautéed onions
Sausage with sauerkraut
Ukrainian apple cake

Persian (\$26)

Assorted rolls
Lentil soup
Cucumber and yogurt salad
Beef kabobs
Persian sweet rice
Roasted vegetables
Shaabiyat (dessert)

East Indian (\$27)

Vegetarian samosas with mint yogurt
Butter chicken **OR** Tandoori chicken legs
Turmeric rice
Curried vegetables
Garlic naan bread
Gulab jamon (dessert)

Chinese (\$25)

Vegetable egg roll
Sweet and sour fish
Chop suey stir fry vegetables
Egg fried rice
Egg tart
Almond jelly

Hungarian (\$25)

Jokai bean soup
Turos Causa (pasta with cottage cheese)
Beef goulash
Polenta
Root crop vegetables
Pecan pie

Southern (\$26)

Cornbread
Southern potato salad
Beans and rice
Louisiana BBQ chicken quarter
Blackberry custard pie

Italian (\$25)

Minestrone soup
Focaccia bread
Italian potato salad
Chicken Piccata with caper butter
Fettuccine with olive oil
Rosemary baked zucchini
Tiramisu



PLATED LUNCH SERVICE

All entrées are served with butter and rolls, and include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds, and citrus vinaigrette dressing

Chef's soup of the day

Caesar salad

Broccoli and cheese cream soup

Roasted corn chowder

Tomato orzo soup

Entrée (choose 1)

Pancetta Wrapped Chicken (\$28)

Pancetta wrapped chicken over mushroom cream. Served with roasted parsley potatoes and seasonal vegetables.

Herb Stuffed Pork Loin (\$28)

Herb stuffed pork loin in a caper wine cream. Served with garlic whipped potatoes and green beans with bacon.

Peppercorn Roast Beef (\$29)

Peppercorn slow roast beef slice with a red wine demi. Served with herb whipped potatoes, seasonal vegetables, and Yorkshire pudding.

Butter Poached Salmon (\$28)

Butter poached salmon with saffron dill cream. Served with mashed potatoes and steamed broccoli.

Dessert (choose 1)

Strawberry shortcake

Carrot cake with cinnamon whipped cream

Chocolate cake

Tiramisu

New York cheesecake with blueberry coulis



CLASSIC DINNER BUFFET

All entrées are served with butter and rolls, and include coffee and tea.
Prices are on a per person basis. Minimum of 15 people is required.

Salad (choose 2)

Caesar salad	Apple coleslaw	German potato salad
Strawberry spinach salad	Nicoise salad	Mixed green salad
Pasta salad	Beet salad	

Vegetable (choose 1)

Roasted seasonal vegetables	Glazed carrots and edamame
Baked cauliflower au gratin	Stir fry vegetables
Roasted zucchini and tomatoes	

Side (choose 1)

Whipped garlic potatoes	Scalloped potatoes
Rice pilaf	Lemon roasted potatoes
Roasted baby potatoes	

Entrée **One entrée \$40 | Two entrées \$50**

Herb crusted pork loin with Bearnaise sauce
Braised pork with spaetzle
Grilled chicken breast with chili lime sauce
Baked chicken piccata with caper wine sauce
Roasted turkey with stuffing and gravy
Butter poached salmon in saffron cream
Herb crusted salmon in dill lemon butter
Ginger beef with vegetables
Roast beef with red wine demi
Stir fry beef in crispy rice noodle

Dessert

Sliced fresh fruit tray

Choose two of the following:

Assorted squares	Tiramisu
Carrot cake	Chocolate cake
Mocha cake	New York cheesecake with strawberry topping
Raspberry mousse	





PLATED DINNER SERVICE

*All entrées are served with butter and rolls, and include coffee and tea.
Prices are on a per person basis. Minimum of 15 people is required.*

Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds, and citrus vinaigrette dressing

Traditional Caesar salad

Mixed greens with cherry tomatoes, cucumbers, carrots, and red pepper vinaigrette dressing

Hearty lentil soup

Roasted corn chowder

Tomato orzo soup

Entrée (choose 1)

Prime Rib (\$46)

Slow roasted 8 oz. slice of Prime Rib served with red wine jus. Served with mini Yorkshire pudding, roasted potatoes, and seasonal vegetables.

Herb Crusted Pork Loin (\$35)

Herb crusted pork loin with wild mushroom demi. Served with garlic mashed potatoes and stir fried vegetables.

Grilled Salmon Filet (\$38)

Grilled salmon fillet with dill lemon mustard sauce. Served with rice pilaf and seasonal roasted vegetables.

Baked Chicken Florentine (\$33)

Baked chicken Florentine. Served with mushrooms, rice, and seasonal roasted vegetables.

Dessert (choose 1)

Raspberry Crème Brulée

Chocolate cake

Pecan pie with cinnamon cream

Blueberry cheesecake Brulée



GOURMET PLATED DINNER

All entrées are served with butter and rolls, and include coffee and tea.
Prices are on a per person basis. Minimum of 15 people is required.

Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds, and citrus vinaigrette dressing

Traditional Caesar salad

Mixed greens with cherry tomatoes, cucumbers, carrots, and red pepper vinaigrette dressing

Hearty lentil soup

Roasted corn chowder

Tomato orzo soup

Entrée (choose 1)

Berry BBQ St. Louis Ribs (\$30)

Berry BBQ St. Louis Ribs served with Java rice, baked corn, and cheese.

Filet Mignon (\$55)

Peppercorn dusted filet mignon with red wine jus. Served with herb mashed potatoes and garlic roasted broccolini.

Top Sirloin (\$38)

6oz top sirloin with mushroom demi. Served with roasted potatoes and grilled vegetables.

Oat crusted Salmon (\$38)

Oat crusted salmon with lemon cream. Served with mashed potatoes and corn succotash.

Dessert (choose 1)

Raspberry Crème Brulée

Chocolate cake

Pecan pie with cinnamon cream

Blueberry cheesecake Brulée



HORS D'OEUVRES

Minimum of two dozen per item.

Hot (\$24 per dozen)

Mini quiche

Vegetarian mini quiche

Bacon wrapped scallops

Vegetarian spring rolls

Spanakopita

Coconut shrimp

Greek style baby back ribs

Jalapeño poppers

Honey garlic chicken drumettes

Dry ribs

Mini Samosas

Deep fried pickles

Cold (\$22 per dozen)

Prosciutto wrapped melon

Crab stuffed mushroom caps

Cream cheese and sundried tomato
crostini

Assorted sushi

Bruschetta

Wedge of Brie on crostini with onion
and garlic jam

Garlic hummus with roasted red pepper
relish served on a crostini

Deviled eggs

Sweet (\$23 per dozen)

Chocolate dipped strawberries

Mini lemon meringue tarts

Cheesecake bites

Mini butter tarts

Mini fruit tarts

Homemade chocolate brownies

Mini fruit skewers

Pizza Reception (\$23 per pizza)

12 inch pizza with choice of:

Hawaiian

Cheese

Ground beef

Deluxe: meat, peppers, onions

Chicken, ranch, sundried tomato & basil

Pepperoni and mushroom

Vegetarian



RECEPTION PLATTERS

Fresh Fruit (\$170 per platter)

Serves approximately 25 people

Fresh sliced fruit
Classic yogurt dip

Crudites (\$140 per platter)

Serves approximately 25 people

Fresh vegetables
Roasted red pepper dip

Sweetness (\$55 per platter)

25 pieces of assorted:

Homemade fruit tarts
Homemade butter tarts

Dainties
Assorted squares

Sandwiches or Wraps (\$160 per platter)

Serves approximately 25 people.
Includes assorted sandwiches **OR**
wraps.

(Choice of 3 fillings)

Turkey	Egg salad
Roast beef	Tuna salad
Ham	Vegetarian

From the Deli (\$170 per platter)

Serves approximately 25 people.
Includes the following assorted deli
meats and accompaniments:

Turkey	Fresh buns
Roast beef	Pickles
Ham	Condiments
Domestic cheeses	

Deluxe Cheese Display (\$195 per platter)

Serves approximately 25 people.

Domestic cheeses
Imported cheeses
Assorted crackers

Fruit garnishes
Crudités



BAR SERVICES

Our bar services includes the following amenities:

- Soft Drinks
- Orange Juice
- Clamato Juice
- Bar Lime
- Garnishes
- Cocktail Napkins
- Ice & Glassware

All Bartenders provided by the Park Town Hotel only.

Mandatory \$75 bartender fee with apply should bar sales not exceed \$300.

One Bartender will be provided per 100 people.

All bar services end at 12:30am.

Host Bar

For those occasions when you want to treat your guests, charges will only apply to the amount of liquor consumed.

Host bar purchases are subject to 17% gratuities, 10% LCT taxes, and 5% GST taxes.

Cash Bar

Cash bar service during your event

Soft Drinks	\$3.50
Liquor	\$10.00
Domestic Beer	\$8.50
Import Beer	\$9.00
House Wine (glass)	\$9.00 (6oz)
	\$12.00 (9oz)



WINE MENU

Red Wine

Yellow Tail Shiraz (Australia)	\$35.00
Alamos Malbec (Argentina)	\$38.00
Fat Bastard Merlot (France)	\$38.00
Santa Julia Cabernet Sauvignon (Argentina)	\$38.00
Kim Crawford Pinot Noir (New Zealand)	\$55.00

White Wine

Jacobs Creek Moscato (Australia)	\$33.00
Wolf Blass Chardonnay (Australia)	\$36.00
Dr. Loosen Riesling (Germany)	\$36.00
Yellow Tail Pinot Grigio (Australia)	\$32.00
Kim Crawford Sauvignon Blanc (New Zealand)	\$55.00

Should you require a wine that is not listed. Please inquire with our Catering Manager to make arrangements for your preferred selection.



FOOD & BEVERAGE

Due to the City of Saskatoon and Provincial Health Regulations, the Park Town Hotel does not permit any outside food and beverage. The Hotel cannot guarantee nut free meals or desserts. All food and beverage is subject to 17% gratuities, 5% GST, and 6% PST.

GUARANTEES

A guaranteed number of guests attending your event is required five full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

METHOD OF PAYMENT

All new accounts must apply for credit to establish billing privileges prior to the event; otherwise an alternate form of payment is required.

DEPOSITS & CANCELLATIONS

All social or private events require a \$500.00 advanced deposit and a credit card within 30 days of booking. An additional deposit for 80% of the remaining balance will be required two (2) weeks prior to the date of the function. In the event of cancellation all deposits are non-refundable and require a written cancellation letter directed to the Catering department.

START & END TIMES

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.

SHIPPING, RECEIVING & STORAGE

The Catering Department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The Hotel assumes no responsibility for personal property or equipment prior to or during the function.



AUDIO VISUAL

Your equipment requirement can be reserved through the Catering Department directly. Rental fees apply to most equipment and are subject to 5% GST and 6% PST.

DAMAGES

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

SECURITY

The Park Town Hotel will not be responsible for damage or loss of any personal property and/or rental equipment left in the hotel prior to, during, or following an event.

BAR SERVICE TIMES

Service of alcohol will cease at 12:30AM.

DECORATING

The Park Town Hotel does not permit the use of sparklers or confetti in the function space. Use of these products will result in a labour charge for clean up. The Hotel does permit decoration to be hung or attached to ceiling tiles and or bulkheads based on Hotels approval. The Hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

MENUS & PRICING

All menu prices and room rental charges are subject to change without notice; however we will honour our prices here on month from date of contract. All food & beverage is subject to 5% GST and 6% PST and 17% gratuities. All liquor is subject to 5% GST and 10% LCT. All room rentals are subject to 5% GST and 17% gratuities.



