

Catering Package



2024/25



Policies & Procedures

BILLING PRIVILEGES: All new accounts must submit a completed Credit Application no less than 30 days prior to the function. Once the application is approved by the Accounting Office, billing privileges will be set up. If billing privileges are not approved, the booking must be guaranteed to a valid credit card.

DEPOSITS: For major bookings such as weddings, birthdays, Christmas parties and conventions, deposits are required to confirm the booking. The deposit is NON-REFUNDABLE and the amount of the deposit will be deducted from the final invoice. For weddings, an estimate will be done by the Catering Office ten days prior to the function at which time an additional amount equal to 90% of the total invoice will be due.

PRICING: All prices quoted are firm for a period of 90 days after which they may be subject to change.

GUARANTEE: In order to provide you with the best possible service, guarantees for meal functions are required by 12PM THREE BUSINESS DAYS prior to your event. If the guaranteed number is not received, the billing will be made out for the number of persons for which the function was originally booked, or the actual number in attendance, whichever is larger.

FUNCTION ROOMS: The hotel reserves the right to provide an alternate function room from that which is originally booked. It is understood that the alternative room will still meet the necessary requirements of the client.

FOOD SERVICE: Due to Public Health Regulations, any food left over from functions in the banquet rooms cannot leave the premises. With the exception of wedding cakes, the hotel does not allow food to be brought in from outside sources. If this policy is not adhered to, there will be a per person surcharge added to the invoice (+ gratuity + taxes).

GRATUITY, GST AND PST: All food, beverages and room rent are subject to gratuity, GST and PST. Prices do not include these figures. NOTE: Gratuity is subject to GST and PST.

CANCELLATION: In the event of cancellation less than three working days prior to the event, the customer will be invoiced for the TOTAL \$ AMOUNT OWED (food, beverages, room rent, audio visual, gratuity, taxes). The same conditions apply should the client not show up for the event booked and fail to provide the Ramada Saskatoon with proper cancellation notification.

SECURITY: The hotel does not supply security personnel or accept liability for any loss or damage to goods stored prior to arrival and during the stay.

SHIPPING, RECEIVING AND STORAGE: Materials and supplies may be shipped to the hotel one day prior to your function. All material must be clearly marked and addressed with function date and name on each item. We reserve the right to charge a handling and storage fee for materials delivered prior to the function date or remain in the hotel for pickup upon completion of the event.

AUDIO VISUAL: All required audio visual equipment must be ordered in advance of your function. Any equipment requirements not cancelled 24 hour prior to your function will be subject to regular rental charges. In the event equipment is ordered on weekends, evenings or statutory holidays, an additional after-hours labour fee will be charged.

STATUTORY HOLIDAY BOOKINGS: When banquet functions are booked on a statutory holiday, the hotel reserves the right to add an additional surcharge (plus gratuity and taxes).

ROYALTY FEES: SOCAN (Society of Composers, Authors, and Music Publishers of Canada; www.socan.ca)/ReSOUND have imposed a tariff applicable to events which have music. Charges for this fee will be added to your invoice as follows: SOCAN: \$63.49; ReSOUND: \$26.63

STEAK NIGHT POLICIES: A \$100 deposit is required before pick-up of the tickets. The final numbers and full payment are due THREE business days prior to the event. If the final payment is not received by the deadline, then the event will be cancelled. The customer is not allowed to print their own tickets; they are provided by the Ramada Saskatoon.

Presentation:

Flip Chart Package - \$25

Flip Chart, Paper, Markers

White Board Package – \$25

White Board, Markers, Eraser

Projector Package - \$225

Projector, Screen, Extension Cord

Screen Rental:

Small - \$50

Screen, AV table, Extension Cord

(Frontier, Pioneer, Harvest, Wheatland, Prairie)

Large - \$75

Screen, AV table, Extension Cord

(Saskatchewan, Manitoba, Alberta, Diefenbaker,

Riel)

Audio Package:

Small: - \$120

**Up to 125 People*

Speakers, Wired Microphone, Bluetooth Accessible

Large: - \$180

Speakers, Mixer, Wired Microphone

Accessories:

USB Conference Speakerphone: -\$100

4K USB Webcam -\$75

Wireless Handheld Microphone: -\$100

Wireless Headset Microphone: -\$100

Ambient Uplighting: -\$100

Breaks

Beverages

- Coffee (regular/decaf) , Tea (regular/ herbal)..... \$3.25/ cup
- Bottled Juice - Charged on consumption..... \$3.50 each
- Bottled Water - Charged on consumption..... \$3.50 each
- Bottled Soft Drinks - charged on consumption..... \$3.50 each

Snacks

- Fresh Baked Muffins..... \$3.50 each
- Assorted Mini Danish Pastries (2/person).....\$4.25 each
- Bagels (with cream cheese and preserves)..... \$4.50 each
- Dozen Assorted Homemade cookies..... \$21.95/dozen
- Fresh Sliced Seasonal Fruit..... 5.75/person
- Fresh Vegetables (served with creamy herb dip)..... \$5.25/person

Themed Breaks

Minimum 10 People

Health Break

Assorted chilled fruit juices, Nutrigrain **or** granola bars, fruit yogurt, fresh sliced seasonal fruit, coffee & tea.

\$12.95/person

Bagel Break

Assorted bagels with cream cheese, butter and preserves, fresh sliced seasonal fruit, coffee & tea.

\$11.95/person

Cookie Time

Assorted cookies (2/person), milk, coffee & tea.

\$11.95/person

Bannock Break

Fresh baked Bannock with butter & preserves, fresh sliced seasonal fruit, coffee & tea.

\$11.95/person

Domestic Cheese Platter

Deli meats, domestic cheeses, pickle platter, mini buns and butter, coffee & tea

\$14.95/person

Breakfast

ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA

Continental Buffet : Assorted chilled fruit juices, fresh sliced seasonal fruit, fresh baked muffins, mini Danish pastries, mini croissants, cold cereal with milk, assorted preserves & butter.

\$18.95/person

Sunrise Buffet: Assorted chilled fruit juices, fresh sliced seasonal fruit, scrambled eggs, hash-browns, mini croissants with preserves and butter and **your choice of one:** bacon, ham or sausage.

\$21.95/person

Prairie Buffet: Assorted chilled fruit juices, fresh sliced seasonal fruit, **your choice of one:** pancakes **or** French toast; with butter & syrup and **your choice of one :** bacon, ham **or** sausage.

\$20.25/person

*ENHANCEMENTS: BACON, HAM OR SAUSAGE \$4/ITEM/PERSON

Deluxe Breakfast Buffet: (Minimum 30 people) Chilled fruit juices, fresh sliced seasonal fruit, fresh baked muffins, mini Danish pastries, croissants, preserves and butter. Scrambled eggs, bacon, sausage and hashbrowns. **Your choice of one:** pancakes **or** French toast, served with whipped orange butter, syrup and strawberry topping.

\$29.95/person

*ENHANCEMENTS: CARVED HONEY HAM \$5/PERSON; YOGURT \$3.25/PERSON

Lunch Buffet

Express Lunch

ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA AND ASSORTED MINI DESSERTS

****AVAILABLE FROM 11AM TO 2PM ONLY****

Business Lunch Buffet : Chef's soup of the day, rustic potato salad and relish tray. Assorted sandwiches to include, roast beef, turkey, ham, pastrami, egg salad and tuna salad. Served on a variety of breads.

\$20.25/person

Build Your Own Sandwich Buffet: Chef's soup of the day, coleslaw and relish tray. Kaiser buns, bagels and marble rye bread, roast beef, turkey, ham, pastrami, egg salad and tuna salad, whipped butter, sliced cheese, tomatoes, cucumbers, lettuce, mustard and mayonnaise.

\$25.95/person

Ramada Deluxe Lunch

MENU INCLUDES COFFEE, DECAF, REGULAR AND HERBAL TEA AND CHEF'S ASSORTED DESSERTS

Deluxe bread basket/ butter, mixed greens with a variety of dressings, chef's selection of two fresh salads, fresh vegetable tray with dip, fresh sliced seasonal fruit, Chef's choice of starch and vegetable

Entrée selections: (choice of one) :

BBQ chicken; Sliced roast beef with pan gravy; Sweet & sour meatballs; Herb roasted chicken; Honey garlic pork loin **or** Honey glazed ham.

\$31.95/person

***EXTRA ENTREES MAY BE ADDED ON \$5/ENTREE/PERSON**

All Day Buffet

All Day Lighter Choice Menu

ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA AND ASSORTED MINI DESSERTS

Customer Choice Buffet: Fresh rolls and butter, mixed greens with a variety of dressings and chef's choice of dessert. Choice of **one** entrée: Texas style chilli; Homemade lasagna; Beef stroganoff with buttered egg noodles; hearty beef stew **or** Chicken stir-fry with rice.

\$25.95/person

Ukrainian Buffet: Fresh rolls and butter, farmer sausage, cabbage rolls in tomato sauce, cheddar and potato perogies with onions and sour cream, coleslaw and a fresh vegetable tray with dip

\$27.95/person

Pasta Buffet: Garlic focaccia bread, Caesar salad, chef's choice additional fresh salad and shredded parmesan cheese.

CHOOSE ONE BAKED PASTA: Deep dish lasagna **or** ravioli and marinara sauce

CHOOSE ONE PASTA: Fettuccini, spaghetti **or** penne

CHOOSE ONE SAUCE: Alfredo, meat sauce or marinara

\$25.95/person (MINIMUM 15 PEOPLE)

Plated Lunch

ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA, FRESH DINNER ROLLS,
FRESH GARDEN SALAD, CHEF'S CHOICE OF DESSERT

Lemon Tarragon Breast of Chicken: Grilled chicken breast with a citrus tarragon cream sauce, accompanied with white and wild rice pilaf and fresh seasonal vegetables.

\$28.95/person

Boneless Roast Loin of Pork: Juicy pork rubbed with thyme, rosemary and coriander, topped with hunter sauce, accompanied with creamy whipped potatoes and fresh seasonal vegetables.

\$27.95/person

Beer Battered Cod: Two freshly battered cod fillets served with fresh lemon, tartar sauce, crisp seasoned steak cut potatoes and fresh seasonal vegetables.

\$26.95/person

Top Sirloin Steak: A charbroiled 8oz AAA Canadian top sirloin served with sauteed mushrooms, accompanied with herb roasted baby creamer potatoes and fresh seasonal vegetables.

\$36.95/person

ENHANCEMENT: CAESAR SALAD \$2.50/PERSON

Dinner Buffet



Business Dinner Buffet

ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA

MINIMUM OF 20 PEOPLE

Business dinner #1: Deluxe buns and butter, mixed green salad with a variety of dressings, chef's choice of two additional salads, fresh vegetable tray with dip, chef's choice starch and vegetables and chef's choice of dessert.

Choice of **one** entrée: Herb roasted chicken; Sliced roast beef with peppercorn au jus; Honey garlic pork loin; Swedish meatballs in mushroom sauce; Maple glazed ham; Chipotle BBQ roast pork loin; sweet and sour meatballs **or** Homestyle meatloaf with gravy

\$33.95/person

*Upgrade to roast turkey and stuffing for an additional \$2.75/person

ENHANCEMENT: ADD ADDITIONAL ENTRÉE FOR \$5/PERSON/ ENTREE

Dinner Buffet



Signature Dinner

MINIMUM OF 30 PEOPLE

MENU INCLUDES COFFEE, DECAF, REGULAR AND HERBAL TEA

CHEF'S ASSORTED DESSERT DISPLAY TO INCLUDE TORTES, PIES, DAINTIES AND CHEESECAKE.

Deluxe buns and butter, mixed green salad with a variety of dressings, chef's choice of three seasonal salads, relish tray, fresh vegetables with dip, fresh sliced seasonal fruit with domestic and imported cheeses, chef's choice of starch and vegetables.

Entrée selections: Chicken Florentine; Roasted chicken with chef's blend of seasonings ^{GF}; Roasted chicken in a creamy Dijon sauce; Roasted turkey with herb and sage stuffing, cranberries and pan gravy; Slow roasted Canadian beef with red wine demi glaze ^{GF}; Boneless pork loin roasted with thyme and rosemary, served with Saskatoon berry-sage stuffing and hunter sauce; Swedish meatballs in creamy mushroom sauce.

\$38.95/person

Upgrade to carved baron of beef for: \$41.95/person

ENHANCEMENT: ADD ADDITIONAL ENTRÉE FOR \$5/PERSON/ ENTRÉE

ADDITIONAL ENHANCEMENTS:

FARMER SAUSAGE WITH SAUERKRAUT; CABBAGE ROLLS IN TOMATO SAUCE; PEROGIES WITH ONIONS AND SOUR CREAM

Plated Dinner



ALL MENU ITEMS INCLUDE COFFEE, DECAF, REGULAR AND HERBAL TEA, FRESH DINNER ROLLS,

FRESH GARDEN SALAD AND CHEF'S CHOICE OF DESSERT (Minimum 10 people).

Turkey with Stuffing: Slow roasted turkey with a savoury sage dressing served with orange-ginger cranberry sauce and fresh pan gravy. Accompanied with creamy whipped potatoes and seasonal vegetables.

\$37.95/person

Mediterranean Chicken: Grilled chicken breast stuffed with onions, mushrooms and spinach, topped with a creamy Greek feta sauce. Served with rice and fresh vegetables.

\$36.95/person

Saskatoon Berry Pork Loin: Slow roasted boneless pork loin with rosemary and thyme, served with Saskatoon berry and sage stuffing and hunter sauce. Accompanied with baby creamer potatoes with herb garlic and fresh vegetables.

\$35.95/person

Lemon Dill Salmon: A fresh fillet served with a creamy lemon dill sauce. Accompanied with white and wild rice pilaf and fresh vegetables.

\$42.95/person

Roast Sirloin of Beef: Slow roasted beef with garlic and fresh herbs, served with horseradish and peppercorn au jus. Accompanied with baby creamer potatoes with herb garlic and fresh vegetables.

\$37.95/person

Late Lunch



ONLY AVAILABLE FOR EVENTS WITH BAR SERVICE

RECOMMENDED ORDER IS 25% OF DINNER NUMBERS

MENU INCLUDES COFFEE, DECAF, REGULAR AND HERBAL TEA

Sandwich Buffet: Kaiser buns and butter, deli meats (includes ham, roast beef, pastrami and smoked turkey), rustic potato salad, fresh vegetable tray with dip, assorted pickle and olive tray, mustard and mayonnaise.

\$19.95/person

Beef on a Bun: Kaiser buns and butter, sliced beef and horseradish, rustic potato salad, one additional fresh salad, fresh vegetable tray with dip and assorted pickle and olive tray.

\$24.95/person

Pizza - Twelve Inch; Made Fresh in House: Choices: Hawaiian; Pepperoni and mushroom; Vegetarian; Three cheese and all meat.

Served from 8pm to 10:30pm only with bar service

\$22.95/pizza



Nacho Bar: Fresh fried corn tortilla chips, red onions, green bell peppers, pickled jalapeno peppers, fire roasted salsa, sour cream and cheese sauce.

\$15.95/person

Slider Bar (2/person): Mini angus beef burgers, breaded buffalo chicken, cheddar & mozzarella cheese, lettuce, tomato, red onion, pickled jalapenos, smoked bacon, mustard, ketchup, relish and garlic aioli.

\$18.95/person

Poutine Bar: Golden brown French fries with house made beef gravy, shredded mozzarella, fresh bacon bits, green onions and sauteed mushrooms. Choose **one** meat option: Spicy taco beef; Julienne chicken; Italian sausage; Texas style chilli **or** BBQ pulled pork.

\$18.95/person

Mac & Cheese: Macaroni with a creamy four cheese sauce. Served with bacon bits and green onions. Choose **one** meat option: Julienne chicken; Italian sausage and Spicy taco beef.

\$18.95/person

Reception



HOT HORS D'OEUVRES

Beer Battered Shrimp - **\$24.95/dozen**

Bacon Wrapped Scallops - **\$28.95/dozen**

Teriyaki Beef Brochettes - **\$24.95/dozen**

Thai Chicken Satay - **\$26.95/dozen;**

Asian Spring Rolls (pork) - **\$24.95/dozen**

Roaster Chicken Wings (hot teriyaki, BBQ or lemon pepper) - **\$23.95/dozen;**

Dry Ribs with Cracked Black Pepper and Kosher Salt - **\$22.95/dozen**

Beef Meatballs with Chipotle BBQ Sauce - **\$21.95/dozen**

COLD HORS D'OEUVRES

Smoked Salmon Pinwheels with Cream Cheese, Dill and Capers - **\$20.95/dozen**

Tomato Bruschetta on Crostini with Balsamic Glaze - **\$18.95/dozen**

Devilled Eggs - **\$18.95/dozen**

Pickled Asparagus wrapped in Prosciutto - **\$21.95/dozen**

Chili and Lime Poached Prawns with Dill Salsa Fresca on a Crostini - **\$24.95/dozen**

Reception

Bartenderville



HOTEL CASH BAR

THE HOTEL WILL PROVIDE ALL LIQUOR, MIX, ICE, GLASSES, CONDIMENTS AND BARTENDER(S)

GUESTS WILL PURCHASE DRINKS INDIVIDUALLY

Liquor (1 oz. serving) - \$6.75; Premium Liquor (1 oz. serving) - \$7.50; Domestic Beer - \$6.75/can; Premium Beer - \$7.50/can; House Wine - \$6.75/glass; House Red Wine - \$32.00/bottle; House White Wine - \$32.00/bottle; Liqueurs (1 oz. serving) - \$7.50; Soft Drinks - \$3.00 each ; Complimentary Coffee and Tea Service.

HOST BAR

THE SAME CONDITIONS APPLY AS FOR THE HOTEL CASH BAR EXCEPT THE HOST WILL BE CHARGED FOR THE TOTAL AMOUNT OF LIQUOR AND SOFT DRINKS CONSUMED BY THE GUESTS.

SUBSIDIZED BAR

THE HOST WILL SUBSIDIZE A PORTION OF THE DRINK COST
(I.E., THE GUEST WILL PAY \$3.00 AND THE HOST WILL PAY THE BALANCE)

RAMADA SASKATOON BAR TIME POLICY

Last call 12:30am; Close 1am.

All Servers and Bartending Staff are **Serve it Right Certified in Accordance with **SLGA** Regulations and Reserve the Right to Deny Service to Anyone.**