

2016 Catering Menu



- Connections Café
- Beverages & Snacks
- Buffet Breakfasts
- Three Course Plate Luncheons
- Quick Plate Serve Luncheons
- Buffet Lunches
- Dinner Buffet
- Home Grown Dinner Buffet
- Plate Service Dinners
- Banquet Bar Service
- Catering Information & Policies



Radisson Hotel Saskatoon
405 Twentieth Street East
Saskatoon Saskatchewan
S7K 6X6 Canada
1(306) 665-3322
radisson.com/saskatoonca

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Connections Café

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Connections Cafe- All of the Perks!

READY WHEN YOU ARE

The Connections Cafe is a unique centralized break area located on our conference level. The “All the Perks” all inclusive meeting package is designed to enhance your meeting with minimal planning.

This convenient package provides a continental breakfast, morning and afternoon breaks, lunch, as well as your meeting room rental.

With small and fresh items at your fingertips, there is certainly something that will meet the needs of your delegates.

Ready when you are, this package will simplify your planning process.

LUNCH BUFFETS | *Your choice of..*

Busy Bees

A Salute to Aroma

Ukraine

Scandinavia

Or upgrade to any of our alternative lunch or breakfast buffets for an additional \$5.00 per person

\$84.00 per person (inclusive of gratuity)

Plus GST

Minimum of 15 guests

*some restrictions apply.

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Beverages & Snacks

BEVERAGES

Starbucks Coffee (decaffeinated available)	\$3.50 per cup (min 10 cups)
Tazo Tea	\$3.50 each (min 10 cups)
Soft Drinks (341 ML can)	\$3.50 each
Bottled Juice	\$3.50 each
Bottled Water	\$3.50 each
Sparkling Water	\$4.25 each

MORNING SNACKS

Chef's Pastry Selection (2 pieces per person)	\$3.50 per person
Assorted Bagels (with a toaster, preserves and assorted cream cheese)	\$4.25 each
Giant Sticky Cinnamon Buns	\$3.75 each
Whole Fruit	\$2.00 each
Fruit Yogurt	\$3.25 each
Fresh Fruit	\$6.00 per person
Granola and Cereal Bars	\$3.00 each

AFTERNOON SNACKS

Freshly Baked Cookies	\$23.00 (min 1 dozen)
Fresh Vegetables and Dip	\$4.50 per person
Selected Dry Snacks (chips, pretzels or bar mix)	\$17.00 per basket
Assorted Dainties and Squares	\$3.25 each
Frozen Ice Cream Novelties	\$3.00 each
Soft Pretzels with Mustard	\$6.00 each
Assorted Filled House French Macarons	\$26.00 per dozen

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Buffet Breakfasts

HEALTHY AT HOME \$20.00 per person

(Minimum 15 guests)

Assorted Fruit Juice and House Made Smoothie Station
Fruit Yogurts
Apple Oatmeal Crumble
Seasonal Scones, Mini Muffins, and Pastry Selection
Fresh Fruit Platter with Vanilla Citrus Fruit Dip
Multi Grain Bread and Toaster Station
House Made Jam, Preserves, and Local Honey Butter
Freshly Brewed Starbucks Coffee and Tazo Teas

SASKATCHEWAN PRIDE \$23.00 per person

(Minimum 15 guests)

Assorted Fruit Juices and House Made Smoothie Station
Seasonal Scones, Mini Muffins, and Pastry Selection
Fresh Fruit Platter with Vanilla Citrus Fruit Dip
Local Naturally Raised Scrambled Eggs
Local Cherry Smoked Bacon and Artisan Sausage
Local Hash Brown Potatoes with Fresh Green Onions and Sour Cream
House Made Jam, Preserves, and Local Honey Butter
Freshly Brewed Starbucks Coffee and Tazo Teas

NATURAL CHOICE \$25.00 per person

(Minimum 15 guests, maximum 75 guests)

Assorted Fruit Juices and House Made Smoothie Station
Seasonal Scones, Mini Muffins and Pastry Selection
Fresh Fruit Platter with Vanilla Citrus Fruit Dip
Egg White Omelet with light Mozzarella Green Onion, Tomato and Green Pepper
Choice of Two: Turkey Sausage, Maple Chicken Apple Sausage, Local Artisan Pork Sausage, and Breakfast Ham
Panfried Potatoes with Fresh Green Onions and Sour Cream
Multi Grain Bread and Toaster Station
House Made Jam, Preserves, and Local Honey Butter
Freshly Brewed Starbucks Coffee and Tazo Teas

ULTIMATE BREAKFAST PACKAGE \$28.00 per person

(Minimum 50 guests)

Chefs Pastry selection with Scones and Mini Muffins
Fresh Fruit Platter with Vanilla Citrus Fruit Dip
Belgian Waffles with House preserves, and Chantilly Cream
Choice of one: Eggs Benedict or Scrambled Eggs and Quiche or Ham Florentine Individual Omelettes
Cherry Bacon and Artisan Sausage, Whisky Maple Ham
Local Panfried Potatoes with Sour cream and green onions
Freshly Brewed Starbucks Coffee and Tazo Tea
Assorted Fruit Juice

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Three Course Plate Serve Luncheons

STARTERS | *Your choice of one...*

Rosemary Red Lentil

Roasted Red Pepper Bisque Garnished with Parmesan Cream

Organic Beef and Barley Garnished with Fresh Herbs

Mixed Green Salad with tomatoes, cucumber, red onion, carrot and Honey Balsamic vinaigrette

Aroma Style Caesar salad – Romaine Lettuce, Pumpkin Seeds, Diced Apple,
Garlic Croutons, Garlic Buttermilk Dressing

Spinach and Baby Kale with Spiced Seeds, strawberries, and mandarins tossed
with Pomegranate Vinaigrette

ENTREÉS | *Your choice of one...*

Smoked Maple Chicken with Natural Jus, Fried Leek and steamed new potatoes \$25.00

Shaved Canadian Roast Beef with Local Red Skin Hash and Natural Jus \$25.00

Chicken Picatta with Espagnole Sauce and Roast Garlic Mashed Potatoes \$25.00

Forno Baked Trout with Warm smoked lentil salad and Saskatchewan Mustard beurre blanc \$25.00

DESSERT | *Your choice of one...*

Warm House Made Chocolate Cake with Cinnamon Crème Anglaise and Honey Comb

Citrus Cake with Vanilla Fruit Sauce and Lavender Meringues

Strawberry Shortcake with Vanilla Whipped Cream and Balsamic Caramel

Includes Fresh Baked Artisan Rolls, Starbucks Coffee and Tea service.

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Quick Plate Serve Luncheons

*Our quick served luncheons are designed to get your group back to work ASAP.
Includes Chef's Signature Seasonal Fruit Shortcake, Starbucks Coffee and Tea service.*

House Lasagna with Grilled Garlic Focaccia \$21.00
Served with Caesar Salad. Choice of Classic Bolognese or Roma Tomato Sauce

Quiche Forestiere with choice of House Salad or Soup of the Day \$21.00

Aroma Mediterranean Chicken Sandwich (House Butter Roll, Roast Chicken, Balsamic,
Confit Tomato, Citrus Aioli \$21.00
Choice of House Salad, Aroma Caesar, or Soup of the Day

Open Faced Hot Beef with Sharp Cheese, Red Onions and Peppers on Grilled Garlic Focaccia \$21.00
Served with choice of House Salad, Aroma Caesar, or Soup of the Day

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Buffet Lunches

BUSY BEES \$22.00 per person

(Minimum 15 guests)

Soup of the Moment, 3 Really Nice Salads,
Pickle and Relish Tray, Sandwiches, Artisan Loaves,
Roast Chicken and Hummus Wrap, Egg Salad Artisan Roll,
Italian Caliente Baguette, Deli Meat and Cheese,
Grilled Vegetable Cream Cheese Flatbread
Chef's Mini Dessert Assortment
Fresh Fruit & Vanilla Citrus Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

UKRAINE \$26.00 per person

(Minimum 15 guests)

Fresh Rolls and Butter
Beet and Cabbage Borscht
Chefs Beet Salad, Potato Salad, and Mixed Green Salad
Vegetable and Rice Cabbage Rolls
Potato, Carmelized Onion and Cheddar Perogies
Kielbasa and House Caraway Saurkraut
Chefs Mini Dessert Assortment
Fresh Fruit & Vanilla Citrus Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea

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A SALUTE TO AROMA \$26.00 per person

(Minimum 15 guests)

Farfalle Pasta with Tomato Prima Vera
Aroma Inspired Pizza
Aroma Caesar Salad, Tomato and Bocconcini Salad,
Marinated Vegetable and Italian bean Salad
Housemade Roast Garlic Focaccia
Tiramisu, Rum Baba, Profiterole, Cannolis
Fresh Fruit & Vanilla Citrus Fruit Dip
Freshly Brewed Starbucks Coffee and Tazo Tea
Substitute Roasted Vegetable Lasagna for \$2.00 per person

ORIENTAL \$26.00 per person

(Minimum 15 guests)

Fried Noodle Salad, Kimchee Cabbage Slaw, Sesame Green
Bean Salad with Ginger Dressing
Choose two Entrees
Chicken or Pork Tonkatsu Skewer
(Panko Breaded served with Tonkatsu Sauce)
Green Curry Vegetables with Tofu
Shanghai Noodle with Shrimp
Shrimp or Pork Pad Thai
Chinese Five Spice Battered Chicken or Black Bean Beef
Sesame Steamed Rice or Coconut Rice
Ginger Garlic Stir fried Vegetables
Mango Sponge Cake, Five Spice Cookies, Matcha Rice
Pudding, Green Tea Sponge Cake and Lychee Mousse
Freshly Brewed Starbucks Coffee and Tazo Tea

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ATLANTIC CANADA \$27.00 per person

(Minimum 15 guests)

PEI Potato Salad, Macaroni Salad, Coleslaw

Choose Two Entrees:

Corned Beef and Cabbage

Citrus Baked Haddock

Seafood Clam Chowder

Braised Beef Stew

Corn on the Cob, Pea and Potato Hodgepodge

Blueberry Cobbler, Rum Cake, Maple Butterscotch

Apple Pavé Cheesecake

Fresh Fruit & Vanilla Citrus Fruit Dip

Freshly Brewed Starbucks Coffee and Tazo Tea

SOUTH AMERICA \$26.00 per person

(Minimum 20 guests)

Marinated Bean Salad, Mexi Orzo Salad, Ecuadorian Green Salad

Spanish Rice, Refried Beans

Choose Two Entrees:

Carne Asada

Seafood Paella

Ancho Chicken Pieces

Churros, Avacado lime Cheese cake, Mexican warm

Bread Pudding (Capidotada), Pecan Dusted Shortbread

Freshly Brewed Starbucks Coffee and Tazo Tea

EXCLUSIVE

\$27.00 per person

(Minimum 20 guests)

Fresh Rolls and Butter

Mixed Greens with a Selection of Dressings

3 Really Nice Salads

Chef's Selection of Potato or Rice, Fresh Steamed Vegetables

Choose Two Entrees:

Rosemary Brown Sugar Pork

Slow Roasted Sliced Beef with Natural Jus and Crispy Onions

Swedish Style Meatballs

Chicken Saltimbocca

Panfried Whitefish with Salsa verde and warm smoked

Lentil salad and fresh greens

Chef's Mini Dessert Assortment

Fresh Fruit & Vanilla Citrus Fruit Dip

Freshly Brewed Starbucks Coffee and Tazo Tea

SCANDINAVIA

\$26.00 per person

(Minimum 15 guests)

Cucumber Salad, Pickled Beet and Apple Salad,

Butter Lettuce Salad

Dill Buttered Baby Potatoes, Glazed Root Vegetables

Choose Two Entrees:

Swedish Style Meatballs (Köttbullar)

Steamed Salmon with Fennel and Braised leek

Danish Apple Pork (Æbleflæsk)

Braised Beef Brisket with Mustard Sauce

Kavring Bread and Artisan Rolls

Cardamom Meringues, Princess Torte, Coconut Macaroons,

Fyri's Cake (Apple Sponge)

Freshly Brewed Starbucks Coffee and Tazo Tea

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This is the One *(Minimum 50 guests)*

Fresh Baked Dinner Rolls, Freshly Brewed Starbucks Coffee and Tazo Tea. Tomato and Bocconcini Salad with a Pesto Dressing. Aroma Caesar Salad with Bacon, Croutons, Apples, Pumpkin Seeds, and Parmesan Cheese. Grilled Vegetable Pasta Salad with Basil Dressing and Grated Parmesan Cheese. Arugula and Mixed Greens Salad with Artichoke, Red Onion, Roasted Red Peppers and Grana Padano.

PLATTERS

Antipasto Platter: Marinated, Pickled, and Roasted Vegetables with Cured Meats, Fresh Cheese

Local Cheese Board

Crisp Vegetables and House Dip

Your choice of...

Dill Buttered New Potatoes, Herb Roast Potatoes, Whipped Potatoes, Brown and Wild Rice Pilaf

Medley of Fresh Steamed Vegetables

ENTREÉS | *Your choice of...*

Horseradish and Mustard Crusted Canadian Roast Beef, served with Natural Jus

Rosemary Brown Sugar Crusted Pork Loin

Herb Roasted Chicken pieces with a Roast Shallot Chicken Jus

Corneal and Lentil Crusted Whitefish with Saffron Remoulade

West Coast Salmon with Hemp Heart Gremolata and Caper Butter Sauce

SERVED DESSERT | *Your choice of...*

White Chocolate Passion Fruit Pavé: Layers of White Chocolate and Passion Fruit Cheesecake with Raspberry Chambord Glaze

Warm Chocolate Cake with Cinnamon Crème Anglaise and Honeycomb

Saskatoon Berry Cheesecake with Wild Berry Sauce

Local Sour Cherry Cheesecake with Wild Berry Sauce

Warm Apple Pastry with Cinnamon Crème Anglaise

Upgrade to Chef's Mini Dessert Display for \$3.95 per person

\$40.00 per person for One Entrée

\$44.00 per person for Two Entrées

Enhance your Buffet with Prime Rib for \$7.00 per person



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Home Grown Dinner Buffet *(Minimum 50 guests)*

House made Focaccia Bread with Locally Inspired Butters

Freshly Brewed Starbucks Coffee and Tazo Tea

Mixed Greens with Saskatoon Berries and Roasted Apple

Pickled Saskatchewan Beet Salad with Chickpea, Lemon and Coriander

Smoked Lentil Salad

Saskatchewan Mustard and Potato Salad with Smoked Bacon

SASKATCHEWAN INSPIRED CHARCUTERIE

Local Sausages, Smoked Meats and Cheeses with House Made Chutney and

Pickled Saskatchewan Mustard

Your choice of...

Dill Buttered New Potatoes, Local Roasted Potatoes, Whipped Potatoes, White and Wild Rice Pilaf

Roasted Saskatchewan Root Vegetables

ENTRÉES | *Your choice of...*

Saskatoon Berry brined Farm Raised Chicken with Quinoa Crust, and Fennel Mustard Slaw

Organic Carved Beef with a Saskatchewan Mustard Crust and Natural Jus

Lake Diefenbaker Trout with Hemp Heart Gremolata and Sauce Beurre Blanc

SERVED DESSERT | *Your choice of...*

White Chocolate Passion Fruit Pavé: Layers of White Chocolate and Passion Fruit Cheesecake with Raspberry Chambord Glaze

Warm Chocolate Cake with Cinnamon Crème Anglaise and Honeycomb

Saskatoon Berry Cheesecake with Wild Berry Sauce

Local Sour Cherry Cheesecake with Wild Berry Sauce

Warm Apple Pastry with Cinnamon Crème Anglaise

Upgrade to Chef's Mini Dessert Display for \$3.95 per person

\$43.00 per person for One Entrée

\$47.00 per person for Two Entrées

Enhance your Buffet with Prime Rib for \$7.00 per person



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Plate Service Dinners – Four Course Guest’s Choice

All Dinner selections include Chef’s Selection Side Dishes and Vegetables, as well as Fresh Baked Rolls, Homemade Flavored Butters, Starbucks Coffee and Tea

SOUP | *Your choice of...*

- Roasted Red Pepper Bisque with Basil Creme Fresh
- Smoked Cauliflower and Stilton
- Fire Roasted Tomato and Fennel
- Organic Beef and Barley
- Wild Mushroom Bisque

SALAD | *Your choice of...*

- Roasted Local Beets, Toasted Almonds, Feta Cheese, Red Onion and Phyllo Crisps.
- Arugula with Seasonal Fruit, Feta Cheese, with Saskatchewan Wildberry Dressing.
- Local Butter Lettuce, Red Onion, Cherry Tomato, Basil, Mini Bocconcini and Balsamic Vinaigrette.
- Spinach, Roast Peach, Fig, Pickled Red Onion, Goat Cheese, Allspice Vinaigrette.

MAIN COURSE | *Your choice of Tier ...*

TIER ONE

- | | |
|---|---------|
| 5oz Beef Top Sirloin with Pan Jus, Crispy Onions and Wild Mushrooms | \$46.00 |
| Maple Smoked Chicken Supreme with Smoked Chicken Jus | \$46.00 |
| Pan Seared West Coast Salmon with Hemp heart gremolata and caper butter sauce | \$46.00 |

TIER TWO

- | | |
|--|---------|
| Panko Breaded Chicken Breast Supreme stuffed with Fontina, garlic and herbs with natural jus | \$50.00 |
| Porcini Rubbed Pork Tenderloin with Wild Mushroom Jus | \$50.00 |
| 5oz Beef Tenderloin with Pan Jus, Crispy Onions and Wild Mushrooms | \$50.00 |

DESSERT | *Your choice of...*

- White Chocolate Passion Fruit Pave: Layers of White Chocolate and Passion Fruit Cheesecake with Raspberry Chambord Glaze
- Warm Apple Pastry with Cinnamon Crème Anglaise
- Pear Crème Brûlée with Poached Pear, Blue Cheese, and Shortbread Cookie
- Warm Chocolate Cake with Chantilly Cream and Honey Comb
- Saskatoon Berry Cheesecake drizzled with Chocolate Sauce and Chocolate Garnish



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All Dinner selections include Chef's Selection Side Dishes and Vegetables, as well as Fresh Baked Rolls, Homemade Flavored Butters, Starbucks Coffee and Tea

SOUP | *Your choice of...*

- Roasted Red Pepper Bisque with Basil Creme Fresh
- Wild Mushroom Bisque
- Smoked Cauliflower and Stilton
- Fire Roasted Tomato and Fennel
- Butternut Squash Soup with Spiced Crème Fraiche

SALAD | *Your choice of...*

- Roasted Local Beets, Toasted Almonds, Feta Cheese, Pickled Red Onion and Phyllo Crisps
- Arugula with Seasonal Fruit, Feta Cheese, with Saskatchewan Wildberry Dressing
- Local Butter Lettuce, Red Onion, Cherry Tomato, Basil, Mini Bocconcini and Balsamic Vinaigrette
- Spinach, Roast Peach, Fig, Pickled Red Onion, Goat Cheese, Allspice Vinaigrette

MAIN COURSE | *Your choice of ...*

- | | |
|---|---------|
| Maple Smoked Chicken Supreme with Smoked Chicken Jus | \$41.00 |
| Porcini Rubbed Pork Tenderloin with Wild Mushroom Jus | \$41.00 |
| Panko Breaded Supreme Chicken breast stuffed with Fontina, garlic and herbs | \$46.00 |
| Pan Seared West Coast Salmon with Hemp heart gremolata and caper butter | \$46.00 |
| 5oz Tenderloin with Pan Jus, Crispy Onions and Wild Mushrooms | \$48.00 |

DESSERT | *Your choice of...*

- White Chocolate Passion Fruit Pavé: Layers of White Chocolate and Passion Fruit Cheesecake with Raspberry Chambord Glaze
- Warm Apple Pastry with Cinnamon Crème Anglaise
- Pear Crème Brûlée with Poached Pear, Blue Cheese, and Shortbread Cookie
- Warm Chocolate Cake with Chantilly Cream and Honey Comb
- Saskatoon Berry Cheesecake drizzled with Chocolate Sauce and Chocolate Garnish

****If you would like a 3 course dinner, remove \$2.00 from the entrée price and choose either soup or salad****



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Banquet Bar Service

The Radisson is pleased to offer hotel operated bars stocked exclusively with premier liquors. 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	\$5.65
Liqueurs	\$6.52
Cognac & Brandy	\$6.52
Domestic Beer	\$5.65
Imported Beer	\$6.52
House Wine	\$6.52
Soft Drinks	\$3.33
Juices	\$3.33
Non Alcoholic Beer	\$5.22

Taxes and Gratuity are not included

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CASH BAR*

The attending guests purchase their own drinks.

Premium Liquor (1oz)	\$6.50
Liqueurs (1oz)	\$7.50
Cognac & Brandy (1oz)	\$7.50
Domestic Beer (bottle)	\$6.50
Imported Beer (bottle)	\$7.50
House Wine (6oz)	\$7.50
Soft Drinks (10oz)	\$3.50
Juices	\$3.50
Non Alcoholic Beer	\$6.00

Prices include all taxes

Non Alcoholic Punch (40 people)	\$49.95 per bowl
Alcoholic Punch	\$89.95 per bowl
Champagne Punch	\$89.95 per bowl
Rum and Eggnog	\$89.95 per bowl

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.

*A Bartender fee of \$35.00 per hour (min five hours) will be applied if the host or cash bar revenue is less than \$500 per bar. The Hotel provides one bartender per 100 guests. Additional bartenders are available at \$35.00 per Bartender (min five hours). The Hotel will provide upon request tickets and a float.

A Wine Menu is available upon request.

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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 with the exception of the Tier 1 and Tier 2 dinner selections. 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 are 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.

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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.

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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.

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 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.

AUDIO / VISUAL

Your equipment requirements can be reserved directly through FREEMAN Audio Visual. Rental fees apply to equipment. Two business days (48 hours) are required to avoid rental and labor charges for cancelled equipment.

The hotel reserves the right to refuse off-site audio visual companies or the use of personal audio visual equipment. The hotel does not assume liability or responsibility for damage or loss of personal audio visual property or equipment.

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 and beverage are subject to a service gratuity. GST is applied to the balance of your bill.

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