THE SASKATOON CLUB

SINCE 1907

Catering and Conference Package 2010

Executive Chef Anthony McCarthy and his talented team take great pride in bringing you an exceptional dining experience

"Do you know where the food for your meal has come from? I do. Whenever you have a question, concern or comment about our menu selections please do not hesitate to enquire. Whenever possible, I source the freshest local ingredients. I have established relationships with many local farmers, by visiting them on their farms and in their fields, to get a better understanding of what they have to do to provide me with the quality I am looking for. Plans to plant specific items for the Club's use are being worked on, and many more relationships are being nurtured to bring you honestly grown, pesticide and hormone free natural products."

Executive Chef Anthony McCarthy

The Saskatoon Club is pleased to recognize the following local suppliers!

Pine View Farms
Loewen Farms
World Away Farms
Goodlife Greenhouses
Christies Bakery
Whitefox Gold Harvesting
Wally's Urban Market
Bedard Creek Acres
Prairie Sun Orchard
Living Soil Farms
Edan Vista Cherry
Sollosy's Honey
Cactus Organics

All Day Meeting Package

$42.00 per person

minimum 10 people required

The Club Continental

Fresh Squeezed Orange Juice
Muffins and Danish with butter and homemade preserves
Sliced Fresh Fruit Selection
Freshly Brewed Pacific blend Coffee or Red Rose Tea

Energy Break

Pacific Blend Coffee or Red Rose Tea
Fruit Juices
Banana Bread with butter and local honey
Mixed nuts and dried fruit

Your choice of:

Working Lunch Buffet

Includes:

crisp vegetables with hummus dip, pickle selection, dainties and freshly brewed Pacific blend coffee, decaf coffee or Red Rose tea

Fresh Homemade Soup of the Day
Mixed Green salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons
Chef's Choice Sandwich selection with premium fillings on Christies Bakery breads

Or

Pasta Buffet

Pine View Farms roast chicken in a creamy herb sauce tossed with fettuccini
Souleio chorizo sausage penne, in a fresh homemade tomato sauce

Or substitute one of the above for vegetable primavera

Parmesan garlic baguette
Mixed Green salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons
Chef's choice of one additional salad

Dainties
Freshly brewed Pacific blend coffee or tea

The Final "Stretch" Afternoon Break

Freshly brewed Pacific blend coffee or tea
Juices & Pops
Freshly baked cookies

To upgrade your breakfast to the Canadian or the Saskatoon please add $4.00
To upgrade your energy break juices to our fresh extracted power juices please add $2.00

Meetings

Freshly brewed Pacific blend coffee
A full-bodied, exotic blend of exceptional smoothness and aromas. It consists of the finest high grown estate Arabica which include Costa Rican Tarrazu, Guatemalan Antigua, Colombian Supremo and Indonesian Sumatra Mandheling
Cup $2.50
Continuous Coffee Service $7.50
Large Carafe $20
Small Carafe $16

The SILK ROAD art of tea blending ensures that the character of the plant retains its essential harmony and is enhanced by the ingredients with which it is paired. Select botanicals from around the world are carefully cured and prepared to yield a superb tea experience
Silk Road Organic Specialty Teas $3.50 per pot
Red Rose Tea Cup $2.50
Large Carafe $20
Small Carafe $16

Muffins or Danish $3
Banana Bread $3
Croissants $3
Assorted Jumbo Cookies $18 per dozen
Cinnamon Buns $3
Scones $3
Sliced Fresh Fruit $4
Bottled Juices $2.95 each
Assorted Canned Pop $2.25 each
Bottled Waters $2.50 - $6 each

All prices are per person unless otherwise stated
Prices do not include taxes and service charge and are subject to change without notice.

Breakfasts

The Club Continental

Fresh Squeezed Orange Juice
Muffins and Danish with Butter and Homemade Preserves
Sliced Fresh Fruit Selection
Freshly Brewed Pacific blend Coffee or Red Rose Tea
$11.00 per person

The Saskatoon

Fresh Squeezed Orange Juice
Cinnamon French Toast
Made with Christies Bakery Brioche and served with Saskatoon Berry Syrup
Crisp Cherry Smoked Bacon
Sliced Fresh Fruit Selection
Freshly Brewed Pacific blend Coffee or Red Rose Tea
$13.00 per person

The Canadian Breakfast

Fresh Squeezed Orange Juice
Muffins, Danish and Croissants with Butter and Homemade Preserves
Sliced Fresh Fruit Selection
Scrambled Eggs
Crisp Cherry Smoked Bacon or Thick Banger Sausages
Fresh Cut Hash Brown Potatoes
Freshly Brewed Pacific blend Coffee or Red Rose Tea
$15.00 per person

All breakfasts are available ***served or buffet style.*** *Minimum of 10 people required for buffet*
Prices do not include taxes and service charge and are subject to change without notice

Luncheons

Working Lunch Buffet

minimum 10 people required

Includes:

crisp vegetables with hummus dip, pickle selection, dainties and freshly brewed Pacific blend coffee, decaf coffee or Red Rose tea

Fresh Homemade Soup of the Day
Mixed Green salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons

Chef's Choice Sandwich selection with premium fillings on Christies Bakery breads
Freshly brewed Pacific blend coffee or tea

$18.50 per person

Pasta Buffet

Pine View Farms roast chicken in a creamy herb sauce tossed with fettuccini
Souleio chorizo sausage penne, in a fresh homemade tomato sauce

Or substitute one of the above for vegetable primavera

Parmesan garlic baguette
Mixed Green salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons
Chef's choice of one additional salad

Dainties
Freshly brewed Pacific blend coffee or tea

$18.50 per person

Roast Chicken Buffet

Roast Pine View farm chicken with lemon, garlic and herbs

Crisp roast potatoes

Fresh vegetable selection

Mixed Green salad with julienne vegetables and balsamic dressing

Caesar Salad with cherry smoked bacon and garlic parmesan croutons

Chef's choice of one additional salad

Dainties

$19.50 per person

Quick and Easy Lunch

Fresh homemade soup

Sandwich selection with premium fillings on Christies Bakery breads

Pickle selection

Dainties

Freshly brewed Pacific blend coffee or tea

$15.50 per person

Prices are subject to all applicable taxes and gratuities and are subject to change without notice.

Quick Lunches

Chicken Orzo, tender roast chicken, baby spinach, fire roasted tomatoes, shallots, garlic and basil in a chipotle parmesan cream sauce $15

Baked Pesto Atlantic Salmon Fillet on grilled asiago polenta with balsamic glaze and fresh vegetables $17.50

Shaved AAA Roast Beef with sautéed Kozliks bbq mushrooms and aged cheddar on onion foccacia served with French fries and a side green salad $15

Cajun Chicken Caesar, plump Pine View farm chicken breast over our signature dressed Caesar salad with fresh baked garlic parmesan croutons and cherry smoked bacon $15

Portabella Burger, grilled portabella mushroom, roast red pepper, caramelized onion and sautéed spinach with goats cheese, lettuce and tomato on a sesame bun with quinoa salad $14

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Luncheons

Three Course Set Luncheons

$23 per person

Choose one Starter

Fresh homemade soup of the day

Mixed Green Salad with julienne vegetables and balsamic dressing

Caesar Salad with cherry smoked bacon and garlic parmesan croutons

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Choose one Main Course

Grilled Pine View Farms Chicken Breast with lemon, garlic and herb pan juice

Kozliks Maple Mustard Rubbed Pork Chop with homemade Okanagan Valley peach chutney

Blackened Fillets of Snapper with homemade "Good Life Greenhouse tomato" and corn salsa

All entrees will be served with your choice of Crisp roast potatoes, steamed basmati rice or roast garlic mashed and seasonal vegetables

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Choose one Dessert

Chocolate almond cheesecake with Carmen jewel sour cherries

Coconut and lemon butter cream torte

Warmed seasonal fruit parcel with vanilla ice-cream

Prices are subject to all applicable taxes and gratuities and are subject to change without notice.

Luncheons

Lunch Buffets

(minimum 20 persons)

Christies Bakery artisan breads
Mixed Green Salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons
Fresh fruit bowls
Chef's choice of **three** additional salads
Chef's selection of seasonal vegetables
Your choice of crisp roast potatoes, steamed basmati rice, or roast garlic mashed

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Entree selections

Steak and Mushroom Stew in rich red wine gravy

Mild Chicken Curry, Pine View Farms chicken turned into a delicious flavour packed curry

Diefenbaker Lake Trout with a lemon, tarragon and caper cream sauce

Kozliks BBQ Roast Pork Loin with home canned apple sauce

Cajun Crusted Snapper Fillets with "Good Life Greenhouse tomato" and corn salsa

Lemon, Garlic and Herb Roast Pine View Farms Chicken, with pan juices

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Our pastry Chefs decadent dessert selection
Freshly brewed Pacific blend coffee or tea

All buffets are $23.50 per person

Additional entrée selection $7.00 per person

Prices are subject to all applicable taxes and gratuities and are subject to change without notice.

Dinners

Dinner Buffet

Minimum 20 people required

Christies Bakery artisan breads
Mixed Green Salad with julienne vegetables and balsamic dressing
Caesar Salad with cherry smoked bacon and garlic parmesan croutons
Chef's choice of **three** additional salads
Fresh vegetable platter with hummus dip
Fresh fruit bowls

Entree Selections

Carved Honey and Rosemary Ham with mustard selection $26.50

Pine View Farms Chicken Breast filled with proscuitto, artichoke and spinach cream cheese, semi-dried tomato and herb cream sauce $29.50

Shrimp Stir Fry, plump shrimp with crisp vegetables in a green curry coconut cream $28.50

Carved Strip Loin of Beef, mustard and herb crust with red wine gravy and Yorkshire pudding $33.50

Baked Salmon Fillet with crab tomato and vodka cream sauce $34.50

Served with steamed seasonal vegetables and your choice of crisp roast potatoes, steamed basmati rice or roast garlic mashed

Our pastry Chefs decadent dessert selection & international cheese display

Additional entrée selection $7.00 per person
Seafood Platter $8.50 per person - a chilled selection of scallops, shrimp, mussels and Atlantic salmon

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Dinners

Served Dinners

*All plated dinners consist of a minimum of three courses; please select **one item** from each of the following:*

Appetizers

Semi-Dried Tomato Tart with bocconcinni, basil, and kalamata olives, 25-year-old balsamic drizzle $11

Apple Wood Smoked Pine View Farms Chicken, avocado and mixed greens with a Kozliks maple mustard vinaigrette $12

Lemon, Garlic, and Herb Sautéed Wild Sea Prawns finished with white wine and butter $15

Seared Fois Gras on honey brioche with black truffle syrup $22.50

Soups

Soup of the day $5

West coast seafood chowder $6

Salads

Mixed Green Salad with julienne vegetables and balsamic dressing $6

Caesar Salad with cherry smoked bacon and garlic parmesan croutons $6

Spinach Salad with candied walnuts, home cured pancetta bacon and orange segments in a raspberry mint vinaigrette $7.50

Mains

Premium Beef Tenderloin with Whitefox Gold chanterelle mushrooms, caramelized shallots and roast garlic demi glace $39

AAA Dry Aged New York steak served with salsa verde $32

Roast Rack of Lamb with a special herb and spice rub, Saskatoon berry relish $42

Pistachio Herb Crusted Fillet of Halibut with kalamata olives, tomatoes, herbs, anchovies, shallots, and garlic $37.50

Pine View Farms Breast of Chicken roasted with garlic, herbs, and citrus fruits, served with pan juice and flaked fresh crab meat in a cream sauce $27

Baked Fillet of Diefenbaker Trout with lemon herb and roast red pepper cream $25

There will be an additional $7.00 per person per entrée added for dinners where a choice is to be given at the time of service

Dessert

Chocolate almond cheesecake with Carmen jewel sour cherries $7

Coconut and lemon butter cream torte $7

Warmed seasonal fruit parcel with vanilla ice-cream $7

Poached pear duo with port syrup and crisp Florentine wafer $7

White chocolate brûlée with Grand Marnier truffle & sweet orange salad $7

Chef McCarthy would be happy to design a special menu for your event.
Please allow a **minimum of two weeks advance notice**

Prices are subject to all applicable taxes and gratuities and are subject to change without notice.

Receptions

Hors d'oeuvres

All hors d'oeuvres are ordered by the dozen
Minimum three dozen per selection

Fried lobster risotto balls with goat's cheese $28

Hand wrapped perfectly spiced vegetable samosas, with raita dip $21

Curried tender lamb skewer with mint yogurt dip $26

Pan fried shrimp flambéed with Pernod, finished with cream $21

Braised Loewen Farm pork belly with honey soy and ginger $19

Ahi Tuna Tartare on pommes gaufrettes $26

Roquefort popovers with homemade pear and apricot chutney $18

In House apple wood smoked salmon on cucumber coins with lemon horseradish cream $20

Martini shrimp with a lemon vodka glaze $21

Bruschetta bites, ripe tomatoes with garlic, onion and basil on a crisp crouton with balsamic glaze and parmesan $18

Flaked crab with cream cheese and chipotle in a pastry cup $22

Tempura mussels with chilli oil and daikon sprouts $26

Home smoked Pine View Farms chicken with semi-dried cranberries and pine nuts rolled in an herb crepe $19

Proscuitto beef tenderloin with candied black mission figs $24

Primavera tart with crumbled goat's cheese $19

Semi dried tomato, basil and bocconcinni roulade $20

Spicy chicken peanut and tamarind skewers $19

Additional Reception Options

Vegetable crudités selection with hummus dip $5 per person

International cheese selection with grapes, apples, candied black mission figs and homemade chutneys $7.50 per person

Antipasto platter - Proscuitto, dry salami, kalamata olives, roast red peppers and garlic, hummus, candied figs and grilled flatbread $8 per person

Fresh fruit selection with Carmen Jewel cherry yogurt dip $5 per person

Sushi selection, an assortment of vegetable and seafood pieces with wasabi, pickled ginger and soy sauce $12 per person

Chocolate fountain, served with fresh fruits and sweet treats $7 per person (minimum 30 people)

Prices are subject to all applicable taxes and gratuities and are subject to change without notice.

Beverage List

Highballs (1 ounce - $3.75 each) (Banff Ice Vodka, Seagram's V.O., Bacardi White Rum, Palm Breeze Amber Rum, Lemon Hart Dark Rum, Grant's Family Reserve Scotch, Bombay Gin)

Domestic Beers ($4.25 each) (Great Western Light, Lager and Pilsner, Labatt's Lite and Kokanee, Molson Canadian, Coors Light and Pilsner)

Specialty Beers ($4.50 each) (ie: Big Rock Grasshopper, Traditional and Warthog, Alexander Keith's, Sleeman's Cream Ale and Honey Brown, Paddockwood Black Cat)

Import Beers ($5.25 – $7.25 each) (ie: Beck's, Corona, Heineken, Guinness, Kilkenny, Grolsch, Stella, Innis & Gunn)

Single Malt Scotches (1 ounce - $6 - $25 each) (Glenfiddach 12, 18 & 21, Glenlivet 12 & 18, Glenmorangie, Glenmorangie Portwood, Dalmore Cigar Malt, Cragganmore, Dalwhinnie, Glenkinchie, Highland Park, Old Pulteney, AncNoc, Auchentoshen, Bowmore, Balvenie, Glenfarclas, Glen Breton, Talisker, Oban, Lagavulin, Longmorn, Macallan 15 & 21)

Cognacs (1 ounce - 6.95 - $14.75 each)
(Courvoisier V.S., Sempe Armagnac, Camus, Remy Martin X.O., Hennessey X.O., Martell Cordon Bleu, Remy Martin V.S.O.P.)

Aperitifs and Sherries (2 ounces - $3.25 - $3.50 each)
(Dubonnet R. W. A., Cinzano, Bristol Cream, Dry Sack, Tio Pepe, Campari)

Ports ($4.25 – $15 each) (Offley's Ruby Port, Otima 10 year, Graham's Six Grapes, Warre's Warrior, Taylor 20-Year-Old Tawny Port, Penfolds Grandfather Port)

Cocktails ($4.50 each) (Including such favourites as Caesars, Paralysers, Vodka Specials, Brown Cows, etc.)

All above beverages on a hosted bar are subject to gratuity, GST and LCT.
For cash bars the above are subject to GST and LCT only.
Prices subject to change without notice.

Catering Policies and Information

1. Only food and beverage provided by The Saskatoon Club may be consumed on the premises. Due to health standards and insurance liabilities, no food and or beverage is to be taken from the club after an event.
2. All food and beverage services are subject to a (15%) service charge as well as all applicable provincial and federal taxes.
3. Birthday or wedding cakes not provided by the Saskatoon club may be subject to a charge of $3.00 per person for use of china and cutlery.
4. Any cakes not provided by the Saskatoon Club but cut and served by Saskatoon Club staff will be subject to a $5.00 per person charge
5. Final details and menu selection are required for catered events two weeks prior to the event. One entrée is suggested for all parties. If a choice of two or more entrees is requested on a set meal there is an additional fee of $7.00 per person charged.
6. Minimum guarantees are required by (12) noon, two business days prior to the event. This number will be considered the minimum and is not subject to reduction. The member will be charged for the guaranteed number or actual attendance, whichever is greater. We will prepare and set for (10%) above the guaranteed number. If no guarantee is received at the appropriate time, the expected attendance will be used as the guarantee.
7. Food and/or beverage functions cancelled within (48) hours of the event will be subject to a (25%) of anticipated food revenue charge.
8. Failure to advise of event cancellation will be subjected to (50%) of anticipated food revenue charge.
9. The Saskatoon Club will not be responsible for damage to or the loss of any articles left in the Club prior to, during, or following the function.
10. The member is responsible for any damage to the premises by their guests, or independent contractors on their behalf, during the time the premises are under their control.

11. Signage must be of professional nature and is restricted to certain areas of the Club. Defacing, nailing or taping of materials is prohibited.
12. Use of The Saskatoon Club name or logo in advertising is prohibited without prior approval of the General Manager of the Club.
13. All prices quoted are per person, unless otherwise noted, and are subject to change without notice.
14. The Saskatoon Club reserves the right to provide an alternative function room best suited for the group's size, should the number of guests attending the function differ greatly from the original number quoted.
15. The member will assume full cost responsibility for all specialty food and beverage products specifically ordered in for his/her function.
16. There will be an additional minimum labour charge of $50.00 for all functions in the Main Dining Room where food and beverage sales are less than $100.00.
17. There will be an additional labour surcharge for all functions booked on statutory holidays and beyond the Club's posted regular hours of operation. Events booked on a Saturday where there is less than $500.00 in food and beverage sales will be subject to the above surcharge. Events may be booked on Sunday but are subject to revenue minimums and labour charges.
18. In addition to regular membership billing, the Club also accepts Visa, MasterCard, American Express and the Interac Debit Card for payment of food and beverage services.
19. Any services provided by the Saskatoon Club staff outside of regular duties may be subject to at $25.00 fee.

Room Diagrams

Full food and beverage service is available throughout the club.

All rooms have access to both wireless and hardwired Internet.
The club is also capable of providing video conferencing in most of our rooms to a maximum of 30 people. Our salons each have an audio/ visual board with a screen, whiteboard and flipchart in them. We offer our members a wide array of a/v equipment either on a complimentary basis or for a nominal fee.
This equipment includes: digital projectors, screens, TV, DVD, VCR, Polycom conference phone, Flipcharts, Podiums and Microphones.
Additional equipment is accessible by request through Sharp's Audio/Visual

The Main Dining Room

The largest room in the building , the main dining room is capable of hosting a variety of events. It has the only dance floor in the building and is perfect for parties, weddings and anniversaries. It is also capable of hosting that all important meeting or seminar. Equipped with a public address system and wireless internet to ensure your message gets across.

The Main Floor Salons (right)

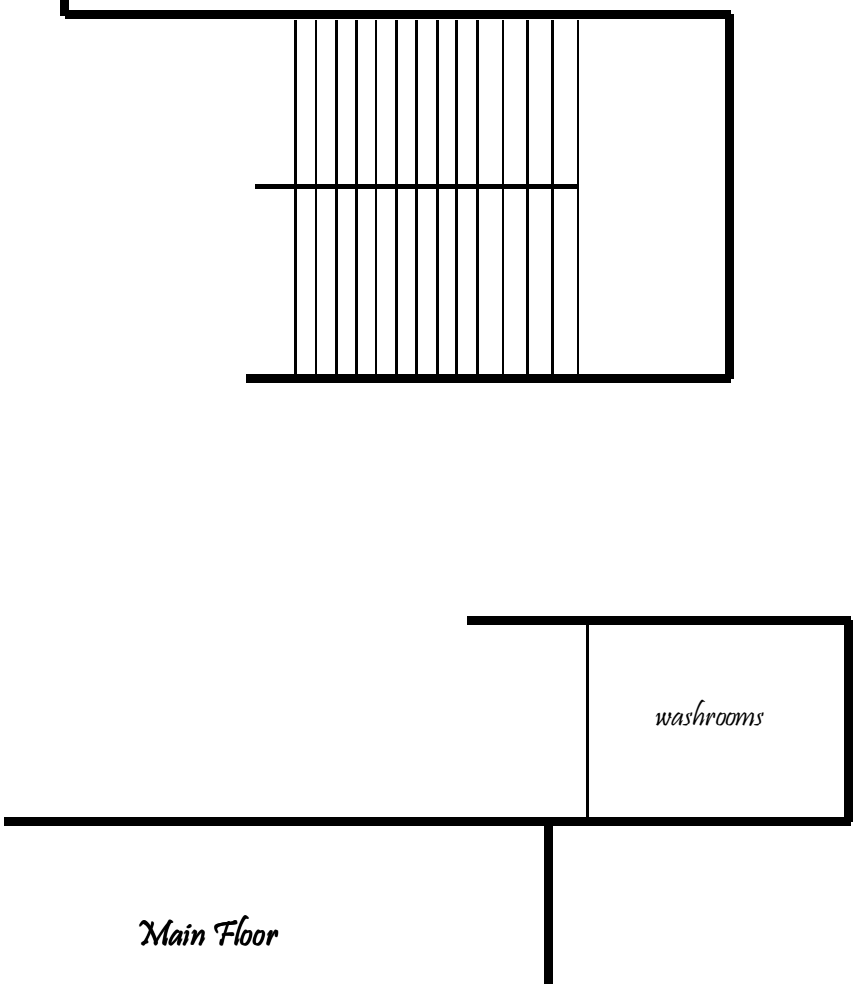
These 4 rooms are an excellent setting for those productive breakfast, lunch, dinner or all day meetings.

Salon A
Maximum capacity
10
Boardroom setting

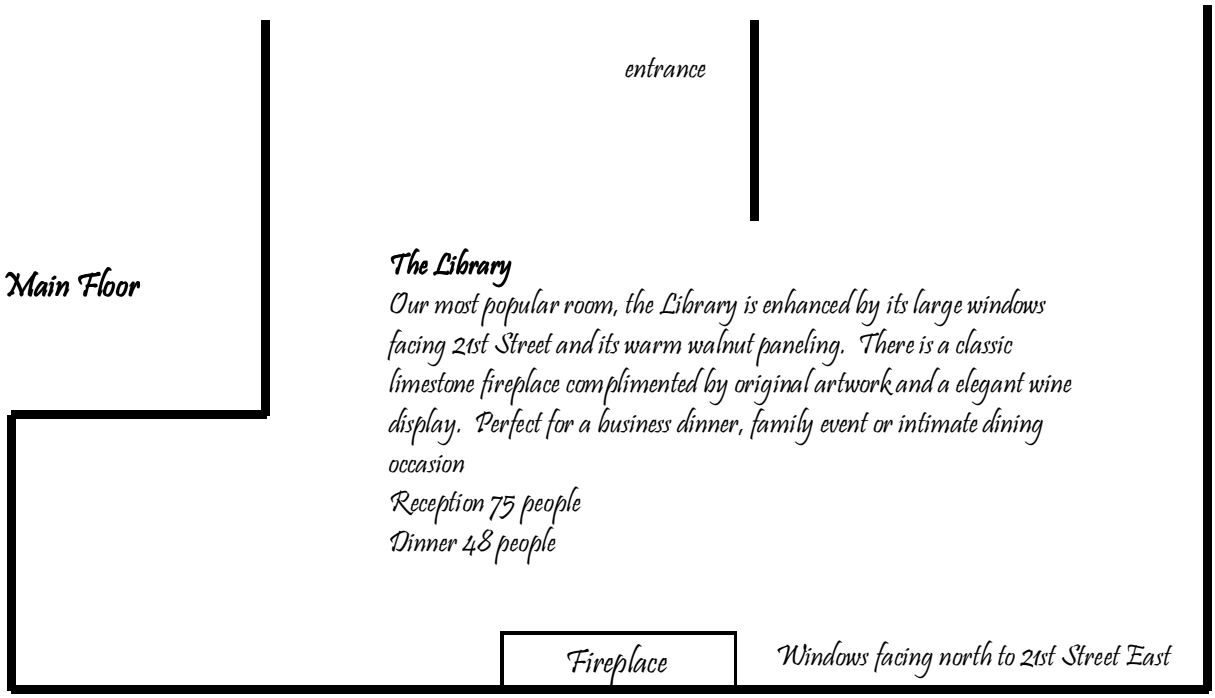
Salon B
Maximum capacity
10
Boardroom setting

Salon C
Maximum capacity
14
Boardroom setting

Salon D
Maximum capacity
20
Boardroom setting



Main Floor



Main Floor

The Library

Our most popular room, the Library is enhanced by its large windows facing 21st Street and its warm walnut paneling. There is a classic limestone fireplace complimented by original artwork and a elegant wine display. Perfect for a business dinner, family event or intimate dining occasion

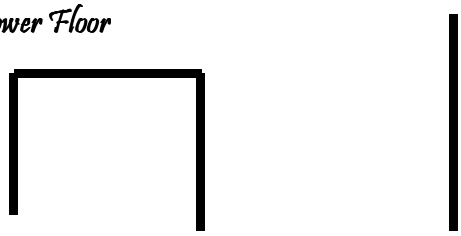
Reception 75 people

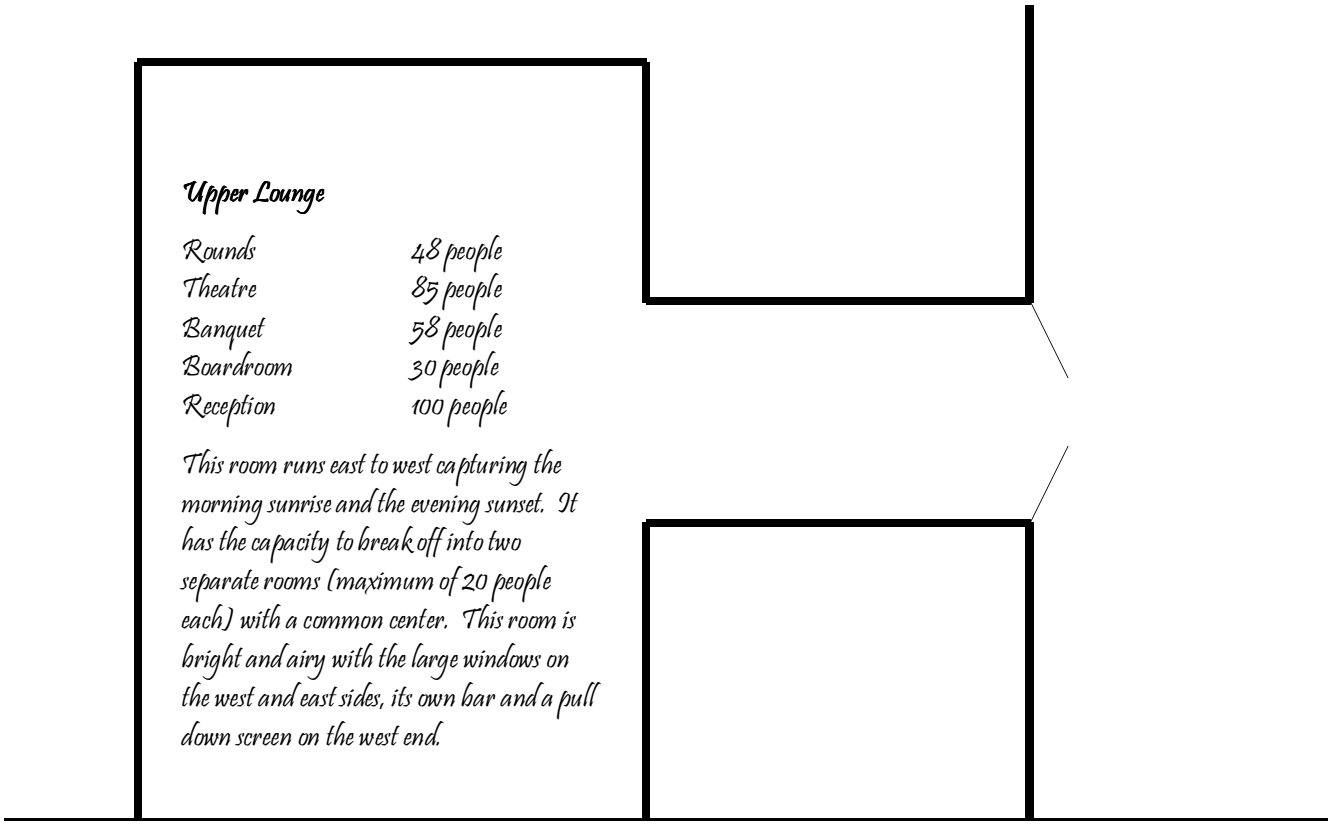
Dinner 48 people

The Barr

Our most casual room, boasting a large screen television, a large snooker table dating back to the early 1900's and a dart board. This room is booked for evening events only (restrictions do apply) as this room is for those who wish to escape the hubbub of their busy lives.

Lower Floor

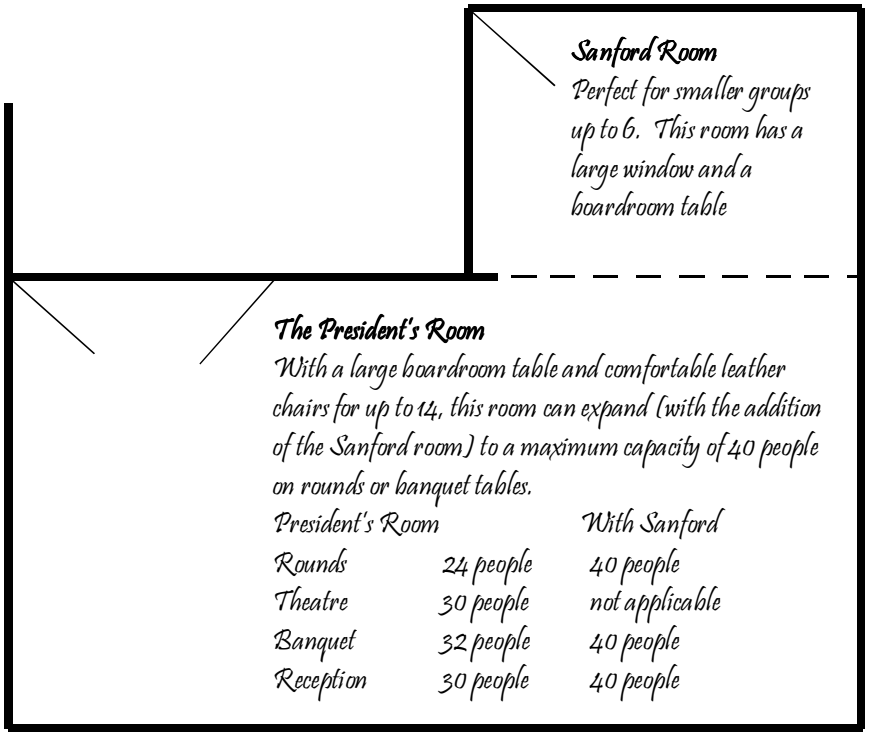




Upper Lounge

Rounds	48 people
Theatre	85 people
Banquet	58 people
Boardroom	30 people
Reception	100 people

This room runs east to west capturing the morning sunrise and the evening sunset. It has the capacity to break off into two separate rooms (maximum of 20 people each) with a common center. This room is bright and airy with the large windows on the west and east sides, its own bar and a pull down screen on the west end.



Sanford Room

Perfect for smaller groups up to 6. This room has a large window and a boardroom table

The President's Room

With a large boardroom table and comfortable leather chairs for up to 14, this room can expand (with the addition of the Sanford room) to a maximum capacity of 40 people on rounds or banquet tables.

President's Room		With Sanford
Rounds	24 people	40 people
Theatre	30 people	not applicable
Banquet	32 people	40 people
Reception	30 people	40 people

Second Floor