

# Mix and Mingle



**Travelodge**  
**Hotel**®

SASKATOON

2011 HOLIDAY PARTY PACKAGES



## *Make It A Party With All The Trimmings.*

**This Christmas, you'll celebrate at the Travelodge Hotel Saskatoon!**

The atmosphere in our banquet rooms is brimming with Christmas cheer; music, decorations and delicious food. Dance, socialize and dine with choices ranging from traditional holiday fare with all the trimmings to something a little different! Why deny your group such a wonderful holiday treat?

You are invited to join us in celebrating at this festive time of year by booking a room for your private party and impressing your clients, colleagues or friends.

Have you selected your package yet? If you book immediately, you'll be certain that your package is still available. Plus you won't have to worry about a thing during your Christmas holiday. Booking is really easy: simply call. Our Event Coordinator will happily make the booking for the package of your choice.

**Michelle Szukaylo, Event Coordinator**  
**(306) 978-6521** michelles@travelodgesaskatoon.com





## Christmas Classic Buffet

Choice of:

Traditional Caesar OR Pear, Stilton & Pecan on Spinach with a Grand Marnier Blueberry Vinaigrette

Tossed Market Salad with Assorted Dressings

Creamy Cucumber Salad in a Dill & Peppercorn Ranch

Roasted Potato Salad tossed in a Dijon & Horseradish Vinaigrette

Pasta Salad with Pesto & Cherry Smoked Bacon

Rochelle Salad (Broccoli, Sharp Cheddar & Raisins in Poppyseed Dressing)

Tomato, Onion & Goat Cheese Salad

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Imported & Domestic Cheese Platter with Festive Cheese Terrine

Crudites with a Chipotle Cream Dip

Olive & Relish Platter

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Carved Angus Baron of Beef With Port Au Jus

Butter Basted Turkey with Sage & Onion Dressing complimented with Apple Infused Pan Gravy

Choice of:

Creamy Garlic Mashed OR Herb Roasted Baby Potatoes OR Seven Grain Rice Pilaf

Seasonal Vegetable Mosaic

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Chef's Festive Dessert Table featuring warm White Chocolate Bread Pudding,  
Double Chocolate Raspberry Cheesecake, English Trifle, Seasonal Fruit Pies & Assorted Cakes & Tortes

\*\*\*

Freshly baked Rolls & Butter  
Seattle's Best Coffee<sup>®</sup>, Decaffeinated Coffee & Tazo Tea<sup>®</sup>

**\$35.50**  
per person

All Prices Subject to 17% Gratuity and Applicable Taxes



## *Holiday Feast Buffet*

Tossed Market Salad with Assorted Dressings

Roasted Potato Salad tossed in a Dijon & Horseradish Vinaigrette

Sun-dried Tomato & Pesto Pasta Salad

Rochelle Salad (Broccoli, Sharp Cheddar & Raisins in Poppyseed Dressing)

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Domestic Cheese Platter featuring Festive Cheese Terrine

Crudites With a Chipotle Cream Dip

Olive & Relish Platter

\*\*\*

Carved Crown Roast of Pork with a Herb & Garlic Crust accompanied by Wild Mushroom Demi Gláce

Choice of

Cabbage Rolls & Perogies OR Lemon Pesto Chicken Pieces OR Panko Crusted Cod

Choice of

Creamy Garlic Mashed OR Herb Roasted Baby Potatoes OR Seven Grain Rice Pilaf

Seasonal Vegetable Mosaic

\*\*\*

Chef's Festive Dessert Table Featuring Warm White Chocolate Bread Pudding,  
Double Chocolate Raspberry Cheesecake, English Trifle, Seasonal Fruit Pies and Assorted Cakes & Tortes

\*\*\*

Freshly baked Rolls & Butter

Seattle's Best Coffee®, Decaffeinated Coffee & Tazo Tea®

*\$31.50*  
per person

*All Prices Subject to 17% Gratuity and Applicable Taxes*

# Mid-Week Buffet

*Offered Sunday thru Thursday only.*

Tossed Market Salad with Assorted Dressings

Roasted Potato Salad tossed in a Dijon & Horseradish Vinaigrette

Pasta Salad with Tomato Pesto & Cherry Smoked Bacon

Rochelle Salad (Broccoli, Sharp Cheddar & Raisins in Poppyseed Dressing)

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Festive Cheese Terrine

Crudites with a Chipotle Cream Dip

Olive & Relish Platter

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## Choice of One

Smoked Baked Ham in Apricot Brandy Glaze

Herb Roasted Chicken Sauced with Mushroom Dill

Hand Pinched Perogies & Beef Filled Cabbage Rolls (Vegetarian Cabbage Rolls available upon request)

Baked Rotini Carbonara

Thyme Seared Porkloin with Cranberry Apple Chutney

## Choice of

Creamy Garlic Mashed OR Herb Roasted Baby Potatoes OR Seven Grain Rice Pilaf

Seasonal Vegetable Mosaic

\*\*\*

Chef's Festive Dessert Table Featuring Warm White Chocolate Bread Pudding,  
Double Chocolate Raspberry Cheesecake, English Trifle, Seasonal Fruit Pies and Assorted Cakes & Tortes

\*\*\*

Freshly baked Rolls & Butter  
Seattle's Best Coffee®, Decaffeinated Coffee & Tazo Tea®

**\$24.95**  
per person

*All Prices Subject to 17% Gratuity and Applicable Taxes*



*Enhance Your Package*

**Enhance Any Buffet With Additional Entrees**

\$3.95 per person

Butter Basted Turkey with Sage & Onion Dressing complimented with Apple Infused Pan Gravy

Carved Angus Baron of Beef with Port Au Jus

Smoked Baked Ham in Apricot Brandy Glaze

Herb Roasted Chicken Sauced with Mushroom Dill

Hand Pinched Perogies & Beef Filled Cabbage Rolls (Vegetarian Cabbage Rolls available upon request)

Baked Rotini Carbonara

Thyme Seared Porkloin with Cranberry Apple Chutney

\*\*\*

**Enhance Any Buffet With Additional Platter**

Peel & Eat Shrimp Platter Featuring House Made Cocktail Sauce

(Based on Three Pieces Per Person)

\$3.00 per person

In-house Smoked Salmon Platter with Sour Cream, Diced Purple Onion & Capers

accompanied with Baguette & Baguette Crisps

\$3.00 per person

Bruschetta Platter with Grilled Flatbread & Baguette Crisps

\$2.00 per person

## Plated Dinners

### Choice of One Starter

Baby Spinach with Sun-dried Cranberries, Roasted Pecans & Bermuda Onions Drizzled with Raspberry Vinaigrette  
Belgium Endive and Red Oak Greens with Pear Gelle, Stilton Cheese & Candied Pecans  
with a Wild Blueberry & Grey Goose Vinaigrette  
Roasted Butternut Squash Soup with Red Pepper Coulis & Crème Fraiche

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### Choice of Entrée

Angus Reserve Striploin of Beef Roasted with Fresh Herbs and Garlic, Topped with a  
Wild Mushroom Sauce & accompanied with Yorkshire Pudding  
Roasted Baby Carrots, Parsnips, Turnips & Creamy Mashed Potato  
**\$30.95**

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Sterling Silver Loin of Pork Stuffed with Sour Cherries, Triple Cream Brie & Fresh Mint.  
Double Baked Potato & Seasonal Vegetables  
**\$30.95**

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In-house Cherry Smoked Boneless Loin of Pork, served with a choice of  
Sour Cherry Sauce or Mushroom & Grainy Mustard Au jus  
**\$30.95**

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Butter Basted Turkey with Sage & Onion Dressing Complimented with Apple Infused Pan Gravy  
Pecan Sweet Potato or Traditional Mashed  
Sided with Market Vegetables  
**\$30.95**

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### Choice of Dessert

Flourless Chocolate Torte with Fresh Berries & Grand Marnier Sabayon  
Brioche & White Chocolate Bread Pudding with Rum & Raisin Home-Made Ice Cream  
House Made Pumpkin Pie with Fresh Whipped Cream

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All plated dinners served with  
Freshly baked Rolls & Butter  
Seattle's Best Coffee®, Decaffeinated Coffee & Tazo Tea®

# Christmas Gala Dinner Buffet

## **Festive Hot Hors d'oeuvre to include**

Dates stuffed with French Goat Cheese & Smoked Almonds

Atlantic Scallops wrapped in Pancetta with a Roasted Fennel Sauce

Baby Frenched Lamb Chops with Sour Cherry Compote

Duck Confit & Apricot Streudle

## **Buffet of the Festive Season**

Warm Brioche, Artesian Rolls & Rosemary Baguette  
sided with Cranberry Butter, Assorted Oils & Aged Balsamic Vinegar

Baby Spinach Salad with Carmelized Pecans, Bermuda Onions, Gooseberries, English Stilton & Vodka Blueberry Vinaigrette.

Grilled, Portobella, Shitaki, Oyster & Lobster Mushrooms with Heirloom Tomatoes,  
Boccincini, Fresh Basil & White Balsamic Cream topped with Crisp Angel Hair

Tabbouleh of Cucumber, Red Onion & Plum Tomatoes, Flat Leaf Parsley & Bulgur Wheat  
tossed in Scallion & Preserved Lemon Vinaigrette

Roasted Salad of Baby Zucchini, Egg Plant, Red Peppers, Belgium Endive & Cappalino Onion  
tossed in Cilantro Oil & Chipotle Vinaigrette accented with Parmesan Crisps

## **Platters for the Season**

Poached Atlantic shrimp; Salmon & Halibut Darns, Oyster & Mussel Terrine & a centre piece of Candied Sockeye

A display of International Gold Medallion Cheeses with accompanying Chocolate, Fruit, Nuts & Grilled Baguette

## **The Carvery**

Breast of Turkey stuffed with a Currant & Sausage Dressing, accompanied with a Prairie Sage Sauce

A Fresh Herb & Panko Crusted Angus Reserve Striploin of Beef accompanied with a Merlot Glace de Viande

## **Accompanying Mains, Vegetable & Starches**

Seared Pork Tenderloin Medallions crowned with Asparagus & Lobster, glazed with a Tarragon & Chervil Hollandaise

Wild Steelhead Trout splashed with Lemon Preserve, Olive Oil & Cracked Black Pepper

Green & White Asparagus; Roasted Root Vegetables

Cave Aged Gruyere Dauphinoise Potato; Seven Grain Rice Pilaf

# Christmas Gala Dinner Buffet

## **Desserts**

Belgium Chocolate Fondue  
Petit Espresso Brule  
Sour Cherry Clafoutis  
Mango & White Chocolate Bavoiar  
Mission Fig Tart  
Strawberry & Kiwi Pavlova & Assorted Petit Pastries

## **Table Presentation**

Truffles  
Biscotti  
Dipped Strawberries

## **Included For Your Guests**

Two (2) bottles of Wine Per Table  
Your Choice of Two Red, Two White or one Red and one White

JJ McWilliams – Shiraz (AUS)  
JJ McWilliams – Chardonnay (AUS)

## **Included For Your Place Settings**

Christmas “Cracker” Favors at Each Place Setting

Freshly baked Rolls & Butter  
Seattle’s Best Coffee®, Decaffeinated Coffee & Tazo Tea®

**\$75.00**  
per person

(Minimum of 75 people)

***Chef du Cuisine***  
**Vincent H. LaPointe C.C.C.**

*All Prices Subject to 17% Gratuity and Applicable Taxes*

*Late Lunch*

Artesian Rolls to include MultiGrain, Sour Dough & Pumpernickel  
with appropriate Condiments & Butter

Assorted Deli Meat Platter To Include  
Sliced Roast Turkey, Roast Beef, Habanero Salami, Black Forest Ham & Corned Beef

Domestic Cheese Platter with Crackers

Olive & Pickle Tray

Freshly Brewed Seattle's Best Coffee® & Tazo Tea®  
Decaffeinated Coffee

**\$7.95**  
per person

(When a full dinner is served)

*All Prices Subject to 17% Gratuity and Applicable Taxes*



## Full Bar Service

Travelodge Hotel Saskatoon will supply all alcohol, consumed on our premises, either on a Host, Cash or Subsidized basis. There will be a minimum charge of \$20/hour for a minimum of three (3) hours per bartender if total bar sales do not meet or exceed \$300 before taxes.

Regular Brand Liquor includes:

Liquor (Canadian Club, Banff Ice, Bacardi, Dewars, London Dry)	\$5.25
Domestic Beer (Molson, Labatt and Great Western)	\$5.25
House Wine (Gallo Shiraz & Gallo Chardonnay by the glass)	\$5.25

At our discretion, for larger bars, we will supply a cashier at no additional charge, to sell drink tickets. Above prices include Saskatchewan Liquor Tax and GST.

### Red Wine

JJ McWilliams - Shiraz (AUS)	\$27.00 per bottle
Bloodstone - Shiraz Grenache (AUS)	\$36.00 per bottle
Wayne Gretzky Estates - Meritage VQA (CA)	\$42.00 per bottle
Copper Moon - Malbec (CA)	\$28.00 per bottle
Dancing Bull - Red Zinfandel (US)	\$39.00 per bottle
Fuzion - Shiraz Malbec (ARG)	\$28.00 per bottle
Ironstone - Merlot (US)	\$40.00 per bottle
Deakin Estate - Merlot (AUS)	\$40.00 per bottle
Jackson Triggs - Cabernet Sauvignon "Black Label" VQA (CA)	\$47.00 per bottle
Wolf Blass "Yellow Label" Cabernet (AUS)	\$46.00 per bottle
Gnarly Head "Old Vine" Zinfandel *US)	\$46.00 per bottle

### White Wine

JJ McWilliams - Chardonnay (AUS)	\$27.00 per bottle
Jackson Triggs - Sauvignon Blanc "Black Label" VQA (CAN)	\$41.00 per bottle
Wayne Gretzky Estates - Chardonnay VQA (CA)	\$42.00 per bottle
Copper Moon - Pinot Grigio (CA)	\$28.00 per bottle
Barefoot - Moscato (US)	\$27.00 per bottle
Beringer - White Zinfandel (US)	\$28.00 per bottle
Hardy's - Reisling Gewurtztraminer (AU)	\$32.00 per bottle
Oyster Bay - Sauvignon Blanc (NZ)	\$49.00 per bottle

### Responsible Alcohol Service

It is our policy to always serve alcoholic beverages in a responsible manner. We will abide by all liquor laws outlined by the Saskatchewan Liquor and Gaming Authority. Alcoholic beverages shall not be served to minors or intoxicated persons. As well, the Hotel reserves the right to cease liquor service where applicable. **All bar services end at 1:00 am.**

### Cash Bar

When individual guests purchase from the hotel bar (incl. taxes)

### Host Bar

When host is invoiced for all drinks consumed (subject to 17% gratuity & applicable taxes)

### Subsidized Bar

When each guest purchases drinks at a set amount & the remainder is invoiced to the host

*The Travelodge Hotel Saskatoon will be the only Authority to sell and serve liquor on our premises. Therefore, liquor is not permitted to be brought into the hotel function rooms.*