

From Your Wedding Specialists at Travelodge Hotel Saskatoon



Celebrate YOUR LOVE

Romantic
Honeymoon
Suites

Gift Opening &
Hospitality Suites

Bridal Rooms

Eight
Elegant
Reception
Rooms

Many Menu
Options

Wedding Planning
Services



Get your
vision
and your
style
on your
day.

WEDDING
Packages
2012



The Big Day

When it comes to planning your wedding, you want to be sure you choose the right venue. You want to know that the people working for you understand what you want. And you want to make sure even the smallest details are planned for and taken care of.

We are. We will. We do.

The hard part was finding your perfect partner. The easy part is finding the perfect venue to celebrate.



106 Circle Drive West
Saskatoon, SK S7L 4L6
Tel (306) 978-6521
travelodgesaskatoon.com/weddings



Congratulations

On behalf of the
Travelodge Hotel
Saskatoon, we wish to
congratulate you on
your upcoming 2012
wedding!



We are pleased to offer our services for your special day. We appreciate the importance of selecting the right venue and the value of knowing that full attention will be given to every detail, whatever it may be.

Over the years, the Travelodge Hotel Saskatoon has gained an excellent reputation for doing what we do best. We deliver great food, great service and great value. Our service, our amenities and our location make our facility the

perfect choice for your reception.

Within this package, you will find different Wedding Reception Menus designed to accommodate a variety of preferences.

Thank you for considering the Travelodge Hotel Saskatoon for your event. We wish you a long life, happiness together and a great beginning on your wedding day!

Catering Department
Travelodge Hotel Saskatoon



Timeless

dinner buffet menu



Our Timeless Reception Package is designed for receptions with a minimum guest count of 75. It includes everything you require to create a memorable wedding reception. We offer complimentary pre-dinner punch, complimentary bridal room (minimum numbers required), late lunch, gift opening room (based upon availability) and coffee service all evening.

Full Bar Event

\$ 33 .00

per person

Alcohol-Free Event

\$ 38 .00

per person

Subject to 17% gratuity & GST. Bar prices and bartender charge additional.

COLD SELECTIONS

- Market Tossed Salad with three Assorted Dressings
- Caesar Salad or Spinach Salad
- Mediterranean Greek Salad
- Creamy Potato Salad
- Penne & Roasted Vegetable Salad
- Tabouli Salad
- Fresh Vegetable & Dip Platter
- Domestic & Imported Cheese Platter
- Bakery Fresh Rolls & Butter

HOT SELECTIONS

- Carved Angus Reserve Baron of Beef
- Fresh Seasonal Vegetable & Asparagus

Your choice of:

- Roasted Baby Potatoes
- Creamy Garlic Mashed Potato
- Seven Grain Rice Pilaf

ADDITIONAL HOT SELECTIONS

Each entree is additional \$3 per person

- Smoked Loin of Pork with Prairie Whiskey Sauce
- Southern Fried Chicken
- Panko Crusted Basa Fish sided with Lemon Butter Sauce
- Naturally Smoked Ham sided with Grainy Mustard Sauce
- Hand-Pinched Perogies & Rice or Meat Cabbage Rolls
- Canneloni sided with TomatoFresh Basil Sauce & Carbonera Rose Sauce
- Breast of Chicken charbroiled with Lemon & Fresh Basil

CHEF'S DESSERT TABLE

- To include freshly-made Cakes, Tortes and Homestyle Pies
- Cheesecakes, Pecan Tart, Strawberry Trifle and Chocolate Fondue with Fresh Fruit
- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)

LATE LUNCH

- Served for 2/3 the dinner guarantee
- Sourdough and Multigrain Rolls
- Assorted Deli Meats
- Domestic & Imported Cheese Platter
- Olive and Relish Platter
- Assorted Condiments



Eternity

dinner plate service



Our Eternity Plated Dinner Package is designed for receptions with a minimum guest count of 75. It includes everything you require to create a memorable wedding reception. We offer complimentary pre-dinner punch, complimentary bridal room (minimum numbers required), gift opening room (based upon availability) and coffee service all evening.

Full Bar Event

\$ 33 .00

per person

Alcohol-Free Event

\$ 38 .00

per person

Subject to 17% gratuity & GST. Bar prices and bartender charge additional.

FIRST COURSE -CHOICE OF 1

- Baby Greens in a Cucumber Ring with Roasted Vegetables, Belgian Endive, Goat Cheese and Grapefruit, drizzled with Mission Fig Vinaigrette
- Baby Spinach with Mandarin Orange, Roasted Almonds, Bermuda Onions and Stilton Cheese
- Traditional Caesar Salad with Cherry Smoked Bacon, Chives and Croutons, tossed in our Creamy Roasted Garlic Dressing and sprinkled with Grated Asiago Cheese
- Shrimp Bisque Braised Spinach and Fennel drizzled with Crème Fraiche
- Shrimp and Scallops seared with Chipotle, a hint of Cream and Fresh Herb presented in a Pastry Shell and Shaved Regianno

HOT ENTREE SELECTIONS-CHOICE OF 1

- Breast of Turkey with a Prairie Sage & Currant Dressing, served with Roasted Root Vegetables and Creamy Celeriac Mashed Potatoes & Pan Gravy
- Smoked Sirloin of Beef, roasted to perfection and served with a Wild Mushroom Demi-Glaze Sauce, Seasonal Vegetables and Seven Grain Rice Pilaf
- Filet of Halibut crusted with Pistachio Nuts and Panko Bread Crumbs, roasted in the oven and served with Fresh Herb and Seven Grain Rice Pilaf or Potato Lasagna
- Supreme Chicken slowly roasted with Fresh Rosemary, Basil, Lemon & Lime, accompanied by Roasted Fingerling Potatoes and a Medley of Fresh Vegetables

DESSERT: CHOICE OF 1

- Pecan Tart with Frangelico Ice Cream
- Cheesecake Raspberry Brownie topped with Grand Marnier Whipped Cream
- Saskatoon Berry & Rhubarb Pie with Ice Cream
- Chocolate Bread Pudding
- Chocolate Peanut Butter Strata

- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)



Something Different



This evening wedding package is designed for a minimum of 75 people for a late buffet and dance. The Something Different package offers an alternative to the traditional "dinner and dance" format and is specially designed for receptions starting later in the evening. It is available Friday and Sunday evenings only. We offer complimentary pre-dinner punch, complimentary bridal room (minimum numbers required), gift opening room, (based upon availability) and coffee service all evening.

Full Bar Event

\$ 32 .00

per person

Subject to 17% gratuity & GST. Bar prices and bartender charge additional.

APPETIZER BUFFET

Served from 8:00 pm - 9:00 pm

- In-house Smoked Salmon accompanied with Pickled Red Onions, Sour Cream, Capers and Grilled Baguette
- Italian Tomato Bruschetta with Grilled Flatbread and Baguette Crisps
- Crisp Vegetable Platter with a Roasted Egg Plant Dip
- Tangy Cheese Terrine with Assorted Crackers and Bagel Crisps

CHOICE OF 4 OF THE FOLLOWING

Based on 10 pieces per person

- Petite Beef Wellington with Béarnaise Sauce
- Scallops Wrapped in Cherry Smoked Bacon
- Chicken and Pineapple Skewers with Coconut Chili Honey Sauce
- Spinach & Feta Cheese Rolls
- Baby Back Ribs with Kentucky Bourbon Sauce
- Coconut Shrimp with Mayan Chili Sauce
- Dates Stuffed with Smoked Almonds & Stilton Cheese
- Pulled Pork Sliders
- Skewered Wild Salmon with Lime Butter Sauce
- In-house made Empanadas

LATE LUNCH

Served from 11:00 pm - 12:00 am

- Assorted Cocktail Rolls
- Herbed Butter
- Sliced Roast Beef, Turkey Breast, Honey Ham and a selection of Deli Meats
- Domestic & Imported Cheese Slices
- Italian Olive & Relish Platter
- Penne & Roasted Vegetable Salad
- Creamy Potato Salad
- Assorted Squares, Tarts & Petit Desserts

- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)

Additional hot hors d'oeuvres and trays available at an additional cost

Food will be presented at food stations



Elegance

lunch buffet menu



The perfect choice for a daytime wedding! Our Elegance Lunch Buffet Menu is designed for receptions with a minimum guest count of 50 people. It includes everything you require to create a memorable wedding reception. We offer complimentary non-alcoholic punch, complimentary bridal room (minimum numbers required), gift opening room (based upon availability) and coffee service. Available to be served between 11:00am-2:00pm

Alcohol-Free Event

\$ 25 .00

per person

Subject to 17% gratuity & GST. Bar prices and bartender charge additional.

COLD SELECTIONS

- Assorted Artesian Rolls & Butter
- Crisp Garden Greens with two Vinaigrettes
- Crisp Vegetable Platter with Chipotle Cream Dip
- Baby Spinach with Strawberries, Bermuda Onions and Goat Cheese drizzled with Sweet Mustard and Poppyseed Vinaigrette
- Country Style Potato Salad

HOT ENTREE SELECTIONS - CHOICE OF 2

- Southern Fried or Lemon Herb Chicken
- Braised Beef Brisket with a Mushroom Demi Sauce
- Smoked Pork Roast with a Grainy Mustard Sauce
- Beef Lasagna or Vegetarian Friendly Spinach & Mushroom Lasagna
- Perogies & Cabbage Rolls
- Naturally Smoked Ham with an Apricot Glaze

YOUR CHOICE OF:

- Roasted Baby Potatoes
- Creamy Garlic Mashed Potatoes
- Basmati Rice Pilaf
- Butter Penne Noodles with Fresh Dill
- Accompanied by fresh Vegetable Medley with Green Asparagus

CHEF'S DESSERT TABLE

- To include assorted freshly-made Cakes, Tortes, Pies, Tarts and Trifle
- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)

OPTIONAL HOT ENTREE SELECTIONS

- Ginger Sesame Salmon Fillets (add \$2 per person)
- Chicken Oscar - 4oz Chicken Breast topped with Shrimp, Asparagus & Hollandaise (add \$3 per person)
- Steak Neptune - Beef Tenderloin Medallions topped with Crab, Shrimp, Scallops & Hollandaise (add \$5 per person)



Everlasting

lunch plate service



Another great choice for a daytime wedding! Our Everlasting Lunch Buffet Menu is designed for receptions with a minimum guest count of 50 people. It includes everything you require to create a memorable wedding reception. We offer complimentary non-alcoholic punch, complimentary bridal room (minimum numbers required), gift opening room (based upon availability) and coffee service. Available to be served between 11:00am- 2:00pm

\$ 27 .00

per person

Subject to 17% gratuity & GST. Bar prices and bartender charge additional.

STARTERS - CHOICE OF 1

- Market fresh Field Greens with Marinated Vegetable Mosaic in a Lemon Herb Vinaigrette
- Almond & Spinach Salad with Drunken Cranberries and Mango Amaretto Dressing
- King Crab Asparagus Soup with a Pimento Cream Garnish and Roasted Garlic Asiago Cheese Croutons
- Hickory Bacon & Wild Mushroom En Croûte - 5 types of Mushrooms and Hand-cut Bacon wrapped in Puff Pastry with a Whiskey Demi Glace
- Wild Mushroom Soup
- Shrimp Bisque

HOT ENTREES SELECTIONS - CHOICE OF 1

- Herb Crusted Porkloin with an Aged Port Reduction accompanied by a Gruyère Cheese Potato Tower and a Sauté of Fennel, Zucchini and Sweet Peppers
- Portabella Mushroom Stuffed Supreme Breast of Chicken with Roasted Garlic Cream sided with Pesto Basmati Pilaf and Fresh Vegetables
- Grilled Tenderloin Medallions with a Peppercorn Sauce, Horseradish and Cream Cheese Mashed Potato sided by a Vegetable Medley (add \$2 per person)

DESSERT - CHOICE OF 1

- Angel Food with Strawberry & Grand Marnier Compote dolloped with Fresh Cream
- Raspberry Mango Cheesecake with Sour Kiwi Coulis & Pineapple Crisp
- Chocolate Trio - Espresso Torte, White Chocolate Mousse & a Callebaut Dipped Strawberry with Coulis & Crème Anglaise
- Freshly-baked Rolls & Butter
- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)



Bar Services

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 Brands

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

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
Gnarly Head "Old Vine" - Zinfandel (US)	\$46.00 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
Ganton & Larson Prospect - Pinot Noir (CA)	\$41.00 per bottle
McWilliam's Hanwood Estates - Merlot (AUS)	\$42.00 per bottle
Casillero Del Diablo - Cabernet Sauvignon (CHI)	\$35.00 per bottle
Wolf Blass "Yellow Label" Cabernet (AUS)	\$46.00 per bottle
Bonterra Organic - Cabernet Sauvignon (US)	\$47.00 per bottle

White Wine

JJ McWilliams - Chardonnay (AUS)	\$27.00 per bottle
Sand Hill - Pinot Blanc VQA (CA)	\$44.00 per bottle
Errazuriz Late Harvest - Sauvignon Blanc (CHI)	\$35.00 per bottle
Copper Moon - Pinot Grigio (CA)	\$28.00 per bottle
Wolf Blass Yellow Label - Chardonnay (AUS)	\$46.00 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



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

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.

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.



OurVenue

banquet & ceremony rooms



We have a variety of banquet and event spaces ranging in size and amenities. Please talk to our wedding specialist to discuss your particular needs so we can tailor an event to suit your unique wedding requirements.



Please ask our wedding specialist for decorating options and professional decor services.



Romance

& bridal room options



Our well-appointed Jacuzzi Suites are the perfect setting for newlyweds looking for luxury on their first night as a married couple. With a minimum of 125 confirmed adult wedding guests, you can upgrade your bridal room to a Jacuzzi Suite with the Romance Package for \$125 and end your perfect day on the perfect note.

Whether you need a room for the bride and her attendants to get ready in, a place to spend time with family and friends or a private space to spend quiet time with your partner, we've got several options to choose from.

Romance Package

- Chocolate dipped strawberries & chilled champagne
- 1 red rose
- Bath gift package
- In-Room breakfast for two delivered right to your door
- Late check-out of 2:00pm



With 125 or more confirmed adult wedding guests, the bride & groom will receive a complimentary Executive King Room with a Romance Package!



With 75 confirmed adult wedding guests, the bride & groom will receive a complimentary Executive King Room.

Please ask about special room rates for family and guests of the bridal party.



Technology

event services



COMPUTER DISPLAY PACKAGE

- LCD Projector
 - Draped AV Cart
 - 6 ft. or 8 ft. screen
- \$225.00

- 10 ft. screen
- \$250.00

SCREENS

- 6 ft. screen
- \$25.00
- 8 ft. screen
- \$35.00
- 10 ft. screen
- \$85.00

MICROPHONES

- Wireless Handheld
- \$95.00
- Wireless Lavalier
- \$95.00
- Floor Mic or Table Mic with stands
- \$27.00

MISCELLANEOUS

- DI Box
- \$10.00
- Laptop
- \$150.00
- Anchor Speakers
- \$35.00 ea
- Flipcharts & Markers
- \$25.00
- 32 in. LCD Monitor with DVD or LCD
- \$175.00

MIXERS

- Required when more than 4 microphones in the room
- \$45.00-\$160.00 / day

PATCH FEE: If audio/visual equipment is supplied by a company other than the preferred Travelodge A/V supplier, there will be a \$50 fee charged per day per room, up to a maximum of \$200 per day.

Your wedding is no ordinary event so we want to help ensure your special day is memorable and lasting.

By mixing creativity with technology, your event can be exciting, stress-free and bring a rewarding audio/visual experience for you and your guests.



Catering Policies

Guaranteed Attendance

The number of guests attending must be confirmed three business days prior to the event. A pre – wedding meeting will be scheduled between yourself and the Catering Department to review all function details for your event. The hotel is prepared to serve a number equal to 5% over the guarantee. If your final number of adult meals falls below the minimum guest count for your function room, a room rental charge may apply.

Method of Payment

A non refundable \$1,000 deposit is required within two weeks of space confirmation. Five weeks prior to the event the pre-payment estimate will be sent and 90% of this pre –payment estimate (minus the initial deposit) must be paid within 5 days of receiving it. All down payments and deposits will be applied to your final bill and these payments are non- refundable. The remaining invoice must be paid within 14 days of the bill being sent out.

Hotel Contact/Event Time-Line

At the final meeting prior to your function, the hotel must be advised of the name of your Master or Mistress of Ceremonies who will act as the liaison between the booking party and the hotel during your function to answer any questions or advise of any changes. This will be the only person from which hotel staff will be authorized to accept changes to the banquet event order.

Catering Exclusivity

The hotel will be the sole supplier of all food and beverages, other than wedding cakes and homemade dainties. Wedding cakes are the responsibility of the supplier. The Hotel accepts no liability for damage, set up, storage, care or repair of wedding cakes. Food supplied by Travelodge Hotel Saskatoon may not be removed or re-used.

Function Room Set-up

The Travelodge Hotel is pleased to supply the following standard set up for all wedding receptions: White table linens and napkins, podium and PA system and table skirting for the head table, guest book table, gift table, cake table and DJ table. Number holders and table numbers are also available. At the time of booking, your function room is reserved 2 hours prior to the start of your event. One week prior to the event, please discuss with the Catering Department the possibility of earlier access.

Children's Pricing

6-and-under Free; 7-12 \$15.95 each. We also offer child-friendly alternative to the Plate Service Menu.

Smoking Policy

In compliance with City and provincial legislation and hotel policy, no smoking is permitted anywhere in the hotel. Your MC should include this announcement , as a fine will be charged for guests smoking inside the hotel.

Menu Selection and Dietary Substitutions

To be assured of your menu choice, it is necessary that your Event Coordinator receive menu selections and final details of the event no later than five (5) weeks prior to the event date. The Hotel requires all information on your special dietary requirements one week prior to your function.

Service Charges, Taxes and Prices

As listed on the package information sheets, a 17% Service charge (gratuity) plus applicable taxes, will be applied to your total bill. All prices are subject to change.

Security

The hotel does not accept liability for any loss or damage to goods stored in the hotel. Alcoholic beverages cannot be served after 1:00am and all functions/areas must be vacated by 1:30am. If you require a luggage cart to remove your gifts, please ask your Banquet Supervisor.

Decorations

All decorations, gifts and personal items must be removed by designated guests at the end of the function.

Decorating must be discussed with your Event Co-ordinator during your initial consultation and confirmed a minimum of two weeks prior to the event.

Decorating policy allows for items to be hung on the wall with Funtac. No pins, staples , tape or nails.

No decorations are allowed to be hung from any ceiling fixtures. Any replacement or repair cost resulting from damages to the hotel property during the function will be charged to the client.

A cleaning fee of \$150 plus taxes will be charged if sequins or confetti are used.

If you are using the services of a professional decorator, please advise them of our decoration policy as you will be responsible for any damage to our property from pins, hooks, tape etc. Please also have your decorator contact our office to confirm set up and dismantle times. Our employees are not permitted to handle the personal property of our guests.

Entertainment/SOCAN Fee

The hotel reserves the right to inspect and control all private functions, including

conduct and performance of entertainers and audible level of music played. When music is played in the function rooms (either live or recorded) , a SOCAN licensing fee must be collected by the hotel. The current SOCAN fees range in price from \$20.56 to \$174.95, dependent on the size of the room and if there is dancing or not. Please ensure that your DJ contract ends at 1:00am, as that is the latest that music services can play in our facility.

Damage or Loss

The Travelodge Hotel Saskatoon will not be responsible for any damage to or loss of any articles left at our facilities prior to, during, or following any event. The customer is responsible for any damage to the hotel premises by their guests, agents or independent contractors on their behalf.

Group Accommodations

We are happy to reserve a block of guestrooms for your guests, upon request. Guestrooms will be held under a group block without a guarantee(30) days prior to the groups arrival date. All reservations received after the cut off date will no longer receive the group rate and will be accepted on a space and rate availability basis. Any person(s) arriving will be required to guarantee their accommodations in advance with a valid credit card number. You will be given a group ID number to reference your guestroom block and your guests should quote this ID number when making their reservation.

Online Group Management System

The Travelodge Hotel Saskatoon utilizes the world's leading group reservation system so that we can provide you with a set of online tools that will make your event housing simple, seamless and stress free. Your event will receive its own personalized hotel reservation website where attendees can make, modify or cancel their hotel bookings directly into your group's contracted block. As a planner, you will also have full online access to real time reservation information.

Please view <http://microsites.passkey.com/Travelodgesaskatoon>

Check in time is 3:00 pm. Guests arriving before 3:00 pm and after 1:00pm, will be accommodated as rooms become available. Check out time is 11:00 am. Late check outs may be arranged directly with the Front Desk, on departure, based on space availability.