



**Travelodge  
Hotel**

SASKATOON

YOUR VISION. YOUR STYLE. YOUR DAY.

*We Make It Happen.*

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.

**2011  
WEDDING  
PACKAGES**

*Elegant. Affordable. Memorable.*

# 2011 Wedding Packages



*On behalf of the Travelodge Hotel Saskatoon, may we congratulate you on your upcoming 2011 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 and happiness together- and a great beginning on your wedding day!

*Catering Department*  
Travelodge Hotel Saskatoon



# Timeless Reception Package



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.

## **TIMELESS DINNER BUFFET MENU**

### **Cold Selections**

Market Tossed Salad with three assorted Dressings  
Caesar Salad or Spinach Salad  
Mediterranean Greek Salad  
Creamy Potato Salad  
Penne and Roasted Vegetable Salad  
Taboulli Salad  
Fresh Vegetable and Dip Platter  
Domestic & Imported Cheese Platter  
Bakery Fresh Rolls and 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**

Marinated Loin of Pork With Mandarin Orange Sauce  
Southern Fried Chicken or Lemon Basil Chicken Pieces  
Panko Crusted Basa Fish sided with Herb Butter Sauce  
Baked Country Ham  
Perogies & Cabbage Rolls  
Canneloni sided with Two Sauces (Tomato with Fresh Basil & Carbonera Rose)

### **Chef's Dessert Table**

To include freshly made Cakes, assorted Pies, Tarts and Trifle or  
Chocolate Fondue with Fresh Fruit or  
Ice Cream Tower with assorted Toppings

Freshly brewed Seattle's Best Regular & Decaffeinated Coffee and Tazo Teas

### **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

Full Bar Event

**\$ 32.00**  
per person

Alcohol-Free Event

**\$ 37.00**  
per person

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



# Eternity Dinner Plate Package



DELTA/CONCORDE BALLROOM



GALAXY A & B BALLROOM

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.

## ETERNITY DINNER PLATE SERVICE MENU

### Starters - Choice of 1

- Mandarin Spinach Salad drizzled with a Blueberry Vinaigrette
- Baby Greens with Roasted Vegetables, Goat Cheese, Rainbow Radish & Pear Tomatoes drizzled with a Fig & Balsamic Cream Vinaigrette
- Traditional Caesar Salad of Fresh Crisp Romaine, Herb Garlic Croutons, Hickory Diced Bacon, tossed in our Homemade Roasted Garlic Caesar Dressing with Freshly Grated Parmesan Cheese
- Shrimp Scampi on a bed of Braised Spinach & Fennel with a Citrus Butter Sauce

### Hot Entree Selections - Choice of 1

- Breast of Turkey with a Prairie Sage & Currant Dressing, served with Roasted Root Vegetables & 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 & 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

White Chocolate Bread Pudding with Homemade Rum & Raisin Ice Cream  
Pecan Flan with Frangelica Whipped Cream  
Chocolate Raspberry Cheesecake Brownie with Mocha Sauce  
Saskatoon Berry & Rhubarb Pie with Ice Cream

Freshly baked Rolls & Butter

Freshly brewed Seattle's Best Regular & Decaffeinated Coffee and Tazo Teas

Full Bar Event

**\$ 32.00**  
per person

Alcohol-Free Event

**\$ 37.00**  
per person

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

# Something Different Package



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.

## **SOMETHING DIFFERENT MENU**

**Appetizer Buffet** (Served from 8:00 pm - 9:00 pm)

Bruschetta and Crostini Platter  
Three Cheese Ball with Grilled Flat Bread  
Crudites and Roasted Pepper Hummus

**Choice of 4 of the following:** (Based Upon 6 Pieces Per Person)

Coconut Shrimp  
Mediterranean Ribs  
Satay Chicken Skewers  
Empanadas with Salsa Verta  
Lemon Pepper Chicken Wings  
Spinach & Feta Cheese Rolls  
Chili Lime Meatballs  
Scallops wrapped with Bacon  
Dates stuffed with Smoked Almonds & Stilton Cheese

**Late Lunch** (Served from 11:00 pm - 12:00 am)

Assorted Cocktail Rolls  
Herb & Raspberry Butter  
Sliced Roast Beef, Turkey Breast, Honey Ham and a selection of Deli Meats  
Sliced Cheese Platter  
Italian Olive & Relish Platter  
Penne & Roasted Vegetable Salad  
Creamy Potato Salad  
Chef's freshly baked Pastry Display

Freshly brewed Seattle's Best Regular & Decaffeinated Coffee and Tazo Teas

Full Bar Event  
**\$28.00**  
per person

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

# Elegance Lunch Buffet Package



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

## ELEGANCE LUNCH BUFFET MENU

### Cold Selections

Bakery fresh Rolls & Butter  
Crisp Garden Greens with two Vinaigrettes  
Fresh Vegetable & Dip Platter  
Spinach with Egg, Bacon, Bermuda Onion & Hot Mustard Dressing  
Goat Cheese & Tomato Platter  
Country Style Potato Salad

### Hot Entree Selections - Choice of 2

Chicken Pieces in your choice of Lemon Pesto, Garlic Basil, BBQ or Parmesan flavourings  
Sirloin Tips in a Mushroom Peppercorn Demi  
New Orleans seared Porkloin in a spicy Tomato & Sweet Pepper Sauce  
Beef Lasagna or Vegetarian Friendly Spinach & Mushroom Lasagna

### (Your choice of:)

Roasted Baby Potatoes  
Creamy Garlic Mashed Potatoes  
Seven Grain Rice Pilaf

Asparagus Vegetable Medley

### Chef's Dessert Table

To include freshly made Cakes, assorted Pies, Tarts and Trifle or

Freshly brewed Seattle's Best Regular & Decaffeinated Coffee and Tazo Teas

### 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)

**\$24.00**  
per person

Subject to 17% gratuity & GST.



# Everlasting Lunch Plate Package

**Travelodge**  
**Hotel**  
SASKATOON



## EVERLASTING LUNCH PLATE SERVICE MENU

### Starters - Choice of 1

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

### Hot Entree Selections - Choice of 1

- Herb Crusted Porkloin with an Aged Port Reduction accompanied by a Gruyere Cheese Potato Tower & a Sauté of Fennel, Zucchini & Sweet Peppers
- Portabella Mushroom stuffed Supreme Breast of Chicken with Roasted Garlic Cream sided with Pesto Basmati Pilaf & Fresh Vegetables
- Grilled Tenderloin Medallions with a Peppercorn Sauce, Horseradish & 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 Regular & Decaffeinated Coffee and Tazo Teas

**\$26.00**  
per person

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



## 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.**

*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.*

### 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



## **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.

## Passkey Reservation 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.