



PARK TOWN HOTEL
SASKATOON



*Let our wedding specialists create the wedding of your dreams.
Whether you are planning a small intimate gathering or
an elaborate affair, our professional Food & Beverage Team
will ensure success for an everlasting memory.*

Our Wedding Package Includes:

Complimentary Banquet Room with Full Catered Dinner

Choice of Elegant Plated or Buffet Style Dinner

Complete room set up, including Napkins, Tablecloths and Candles

Complimentary Fruit Punch During Pre-Dinner Reception

Complimentary Executive King Room for the Bride and Groom on the Evening of the Wedding

Special Guest Room Rate for Out of town Guests

Complimentary Gift Opening Room for the Following Day

Cutting of the Wedding Cake

Available Banquet Rooms

Cedar Room 180(maximum)

Oak Room 150(maximum)

Park Town Hotel

Wedding Policies



Food & Beverage

Due to City and Provincial Health Regulations the Park Town Hotel does not permit any outside food and beverage. The Hotel cannot guarantee nut free meals or desserts.

Gratuities & Tax

All food and beverage is subject to 17% gratuity and 5% GST.

Guarantees

A guaranteed number of guests attending your event is required three full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

Method of Payment

All new accounts must apply for credit to establish billing privileges prior to the event; otherwise an alternate form of payment is required

Deposits & Cancellations

All social or private events require a \$500.00 advanced deposit and a credit card are required within 30 days of booking. An additional deposit for 80% of the remaining balance will be required 2 weeks prior to the date of the function with the remainder of the balance due the night of the event. In the event of cancellation all deposits are non-refundable and require a written cancellation letter directed to the Catering Department.

Damages

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

Start & End Times

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at time of booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.

Function Room Assigned

A more suitable function room may be assigned to your group should the numbers of guests or set-up requirements change. Room rental will be charged accordingly.

Security

The Park Town Hotel will not be responsible for damage or loss of any personal property and or rental equipment left in the hotel prior to, during or following any event.

Shipping Receiving & Storage

The Catering Department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The Hotel assumes no responsibility for personal property or equipment delivered prior to the function or during the function.



Display Materials

To avoid damage to wall coverings and doors, the Park Town Hotel does not permit the use of nails, hooks, strong tape, tacks, or any other attachments for posters, flyers or written materials without prior consent from the Hotel.

Audio Visual

Your equipment requirements can be reserved through the Catering Department or Inland Audio directly. Rental fees apply to most equipment and are subject to 5% GST and 5% PST.

Special Occasion Permits

All Saskatchewan Liquor Laws will be adhered to (including maximum drink charge as stated on the Special Occasion Cost Recovery Permit). No homemade liquor, beer or wines are permitted in accordance with the Saskatchewan Liquor Laws.

Bar Service Times

Service of Alcohol will cease 1/2 hour prior to the end time of the event or expiration of the valid Saskatchewan Liquor Permit, whichever comes first.

Decorating

The Park Town Hotel does not permit the use of sprinkles or confetti in the function space. Use of them will result in a labor charge for cleanup. The Hotel does permit decorations to be hung or attached to ceiling tiles and or bulkheads. The Hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

Royalty Fee

When music is playing in any function room (either live or recorded/with or without dancing) a license must be obtained from the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and RE:Sound. These fees will be applied to billing and is subject to GST.

Menus & Prices

All menu prices and room rental charges are subject to change without notice; however we will honor our prices three months from date of contract

Diamond Buffet Dinner



Assorted Bun Basket
Tossed Garden Salad with Assorted Dressings
Chef's Variety of Four Feature Salads
Marinated Sweet Pickle Mix
Seasonal Fresh Sliced Fruit Tray

Choice of One of the Following:

Oven Roast Potatoes
Creamy Mashed Potatoes
Multi Grain Rice Pilaf
Potato and Cheese Perogies

Chef's Choice of Steamed Hot Vegetable Medley

Entrées

Carved Baron of Beef
or Roasted Turkey

Choice of One of the Following:

Baked Herb Chicken
Grilled Chicken Breast with Arugula & Sundried Tomato Cream
Country Style Ham with Maple Mustard Glaze
Pork Loin Stuffed with Saskatoon Berry Dressing
Homestyle Cabbage Rolls

Chef's Assorted Dessert Display

\$35.95 per person

Silver Plated Dinner

Assorted Bun Basket

Soup or Salad Selection:

*Tossed Salad in Cucumber Ring
with a Raspberry Vinaigrette*

Traditional Caesar Salad

Classic Spinach Salad

Butternut Squash Bisque

Minestrone

Roasted Tomato

GIN Bisque

French Onion

Served with Chef's Choice of Hot Vegetable Medley

Starch Selections:

Oven Roast Baby Potato

Herb Mashed Potato

Wild Rice Pilaf

Scalloped Potatoes

Beef Wellington

*Beef Tenderloin Topped
with a Madeira Sauce*

\$35.95

Baked Chicken Supreme

*Chicken Breast Stuffed
with Artichokes, Black Olives,
and Sundried Tomatoes.*

Served with Pesto Sauce.

\$32.95

Salmon en Papillote

*Sockeye Salmon Topped
with Julienne Carrots,
Celery & Dill*

\$33.95

French Cut Porkchop

*Grilled Pork Chops with a
Wild Mushroom
Burgundy Sauce*

\$31.95

Festive Spiced Rubbed Turkey

*Oven Roasted Turkey Breast with
Savory Dressing and Pan Gravy*

\$30.95

Choice of One Dessert:

Saskatoon Berry Cheesecake

Chocolate Cheesecake

Black Forest Cake

Angel Food Cake

Mixed Berry Compote

Grand Marnier Creme Brulee



Late Lunch

*Assorted Buns
Cold Cuts
Cheese Tray
Marinated Sweet Pickle Mix
Butter, Mustard and Mayo*

Coffee and Tea

***\$11.95 per person with full dinner
\$15.95 per person without full dinner***



12" Pizzas

*Ham & Pineapple
Deluxe
Pepperoni & Mushroom
17.95 each*

Enhance your stay with our

Elegant Romance Package

for

\$69.95 (plus applicable taxes)

*Includes a Bottle of Champagne,
Two Long Stemmed Roses,
Chocolate Dessert Plate in your room
and a Traditional Breakfast for Two the following day*

Bar Service



*Our Bar service includes the following amenities: soft drinks, orange juice, clamato juice, bar lime, garnishes, cocktail napkins, ice and glassware.
Only Park Town Hotel staff may serve as bartenders.*

*Mandatory \$75.00 bartender fee will apply should bar sales not exceed \$300.00.
The Park Town Hotel schedules one bartender per 100 people.*

HOST BAR

*For those occasions when you would like to treat your guests.
The hotel only charges for the amount of liquor consumed.*

CASH BAR

For those occasions when the guest pays for their own drinks.

SOFT DRINK	\$3.00
LIQUOR	\$6.00
DOMESTIC BEER	\$6.00
IMPORT BEER	\$7.00

The above prices include all applicable taxes.

PERMIT—CORKAGE BAR

*If you wish to provide your own liquor for your event you must obtain a
Special Occasion Permit from the Saskatchewan Liquor Board.*

STANDARD CORKAGE	\$8.50 PER PERSON
BEER AND WINE RECEPTION	\$5.50 PER PERSON
BARTENDER	\$20.00 PER HOUR <i>min of three hours</i>

All corkage and bartender fees are subject to 17% gratuity and 5% GST.

Hotel Ticket sellers may be arranged for a fee of \$17.00 per hour (min of 3 hours).

Prices subject to change.

January 2014

Wine List



White Wine

NEW HARBOUR SAUVIGNON BLANC (NEW ZEALAND)	\$31.00
BIN 65 CHARDONNAY (AUSTRALIA)	\$26.00
JJ McWILLIAMS CHARDONNAY (AUSTRALIA)	\$26.00
LOOSEN RIESLING (GERMANY)	\$31.00
FETZER GEWÜRZTRAMINER (CALIFORNIA)	\$31.00
STERLING VINTNER'S PINOT GRIGIO (USA)	\$31.00
PELLER ESTATES PINOT GRIGIO (CANADA)	\$31.00

Red Wine

HERITAGE ROAD BLOODSTONE SHIRAZ (AUSTRALIA)	\$31.00
WOLFBLOSS EAGLE HAWK SHIRAZ (AUSTRALIA)	\$26.00
FAT BASTARD MERLOT (FRANCE)	\$34.00
MENAGE A'TROIS BLEND (CALIFORNIA)	\$34.00
APOTHIC RED BLEND (CALIFORNIA)	\$34.00
STERLING VINTER'S CAB SAV (USA)	\$31.00
RAVENSWOOD ZINFANDEL (CALIFORNIA)	\$34.00
PELLER ESTATES MERLOT (CANADA)	\$26.00

Prices include all applicable taxes

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