

PrairieLand
Park

WHERE GREAT THINGS HAPPEN

BANQUET MENU



2017

PrairieLand Park

WHERE GREAT THINGS HAPPEN

Guidelines



Food

1) Due to City and Provincial Health Regulations, PrairieLand Park does not allow any outside food to be brought in, with the exception of wedding cakes. For the same reason, food provided by PrairieLand Park is not allowed off premise.

2) The menus are suggestions and may be altered in consultation with our Food & Beverage Manager. We are ready to create menus designed specifically for your function upon request. Please advise if there are dietary requests for your event; we are pleased to assist. (Celiac, halal, msg, vegetarian or vegan)

3) Menus may be sampled upon request. The sampling prices will be equal to the full menu price per person plus additional service charges and applicable taxes – minimum charge \$250.00.

4) All prices are subject to the applicable service charges, gratuity - 15% and GST - 5%

Liquor

5) The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the PrairieLand Park Food & Beverage department (includes all beer, spirits & wine). No additional corkage charges will apply. We reserve the right to refuse service to anyone who appears intoxicated. Function host is responsible for their guests and are encouraged to arrange appropriate safe rides home.

6) A restocking charge will apply to special order product.

7) All alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

8) Tolerance period for bar service will be one half hour prior to doors closing.

Guarantee

9) A preliminary estimate of attendance is required when the menu is selected. A guarantee of the number of guests attending must be provided to PrairieLand Park 3 working days prior to the function. The greater of the guarantee or attendees, will be charged to the client.

Labour

10) Catering services delayed by the Client will result in a labor charge of \$150.00 each additional 15 minutes, after the first half hour.

11) Butler service on hors d'oeuvres or poured wine will be an additional \$1.50/person and 5% GST above menu price.

12) To ensure quality of service, please allow a 15 minute clearing time immediately after your meal, prior to beginning of program.

Coffee Time

Beverages

Coffee, Tea

Per person	\$2.49
1/2 Urn (50 cups)	\$99.99
Full urn (100 cups)	\$189.99
Decaffeinated coffee	\$2.49
Herbal tea, assorted flavors (per sachet)	\$3.49

Fruit juice

Individual (200 ml tetra)	\$2.99
Individual (473 ml bottle)	\$3.99
Per pitcher (60 oz.)	\$17.99
Choice of: Apple Orange Cranberry	

PrairieLand Spritzer

20 litre. - (100 Glasses)	\$42.99
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Milk

Individual, white/chocolate (273 ml)	\$2.99
Individual, white/chocolate (473 ml)	\$3.99
Soft drinks	
Coke products available (can)	\$2.99

Water

Dasani bottled water (591 ml)	\$3.49
Water service (20 litre)	\$39.99
Water service includes cooler	
Additional jugs	\$14.99

Coffee Time Snacks

Donuts (per dozen)	\$19.99	Large Cinnamon Buns (each)	\$4.49
Muffins (each)	\$1.99	Loaves (10 slice per), choice of:	\$19.99
Jumbo Cookies (each)	\$1.99	Banana Carrot Cranberry Orange	
Small Danishes (2 per person)	\$3.49	Seasonal fruit tray (per person) sliced	\$5.49
Small Croissants (2 per person)	\$3.49	Fresh fruit in season, whole (1 per person)	\$1.49
Bagels, with cream cheese (each)	\$3.99	Yogurt (each)	\$2.99
Squares (per person)	\$3.99	Cereal Bars (each)	\$2.49
Nanaimo Butter Tart Brownie Carrot Cake		Variety of Strawberry Blueberry Apple Mixed Fruit	



Breakfast Buffets

Light Breakfast **\$9.49**

Selection of baked muffins, small croissants, & pastries, assorted preserves, assorted fruit juices, coffee/tea

Cereal Continental **\$11.99**

Assorted cereal, fresh melon platter, baked muffins, small croissants, & pastries, assorted preserves, assorted fruit juice, coffee/tea

Breakfast Meeting **\$12.99**

Fresh melon platter, waffles, assorted fruit juices, coffee/tea

Choose one:

Bacon | Ham | Sausage

Or choice of two: + \$3.99

Classic Eggs Benedict **\$17.49**

English muffin, back bacon, topped with poached eggs & Hollandaise sauce, accompanied with hash brown potatoes, assorted fruit juice, coffee/tea

Healthy Choice **\$11.49**

Assorted yogurt, baked muffins, fresh melon platter, assorted fruit juices, coffee/tea

Breakfast Wraps **\$13.49**

Denver style, selection of baked muffins, small croissant & pastries, assorted preserves, hash brown potatoes, assorted fruit juice, coffee/tea.

PrairieLand Park **\$16.49**

Breakfast Buffet

Selection of freshly baked muffins, small croissants, & pastries, assorted preserves, scrambled eggs, hash brown potatoes, assorted fruit juices, coffee/tea

Choose one:

Bacon | Ham | Sausage

Or choice of two: + \$3.99

ADD SLICED SEASONAL FRUIT
TO ANY BREAKFAST MENU

\$4.49 / PERSON



PrairieLand Park

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Lunch Time Buffets

All lunches include coffee, tea & water pitchers, three salads and one dessert

***PrairieLand's Signature
Beef on a Bun*** **\$19.99**
Sliced hot BBQ roast beef served with
Kaiser buns, a mild horseradish and
condiments
Oven roast potatoes
Substitute one salad for baked beans

Pasta **\$19.99**
Charbroiled chicken breast
Penne tossed in garlic butter with alfredo
and primavera sauce
Chef's selection of hot vegetable
Toasted garlic baguettes

Stir Fry **\$19.99**
Flavoured fresh vegetables with
Choice of one:
Beef | Chicken | Shrimp | Pork |
Vegetable
Choice of one:
Rice | Noodles

Southern Fried Chicken **\$19.99**
A unique blend of herbs & spices remind
you of the Old South. Served with biscuits
& gravy, buttered mashed potatoes, BBQ
baked beans, potato salad & coleslaw.

Pulled Pork **\$19.99**
Seasoned pulled pork served with Kaiser
buns, coleslaw and condiments
Oven roast potatoes
Substitute one salad for baked beans

Lasagna **\$19.99**
Chef's selection of hot vegetable
Toasted garlic baguettes
Choice of:
Meat | Vegetarian

Charbroiled Chicken Breast **\$19.99**
Chef's selection of hot vegetable, bread
basket
Choose one sauce:
Plain | Mushroom Demi-glaze | BBQ |
Greek
Choose one starch:
Oven Roast | Mashed | Rice Pilaf | Lemon
Roast

Chicken or Pork Souvlaki **\$19.49**
Served with a torpedo bun, tzatziki sauce
and rice pilaf
Chef's selection of hot vegetable

Salads All dressings are gluten free

Choose three:
Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Orzo Pasta | Broccoli |
Cucumber | Coleslaw | Tossed | Spinach | Quinoa

Desserts

Choose one:
Carrot Cake | Strawberry Shortcake | Lemon Shortcake | Triple Chocolate Fudge | Assorted Squares

PrairieLand Park

WHERE GREAT THINGS HAPPEN

Sandwich Time

Includes choice of three salads, coffee, tea, water & one dessert

Build your own sandwich

\$17.99

Assorted sandwiches

\$16.99

Fresh Sliced Beef | Ham | Turkey | Egg
Salad | Salmon Salad
Tray of Tomatoes | Cucumbers | Assorted
Cheese | Lettuce | Onions | Condiments
Pickle Platter

Fresh Sliced Beef | Ham | Turkey | Egg
Salad | Salmon Salad | Vegetarian

Choice of one:
Croissants | Torpedo Buns

Choice of one:
Croissants | Wraps | Specialty Bread

Add homemade soup for \$3.49

Salads, choose three:

Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain |
Orzo Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa

Soup & Sandwich \$14.99 (does not include salads)

Fresh Sliced Beef | Ham | Turkey | Egg Salad | Salmon Salad | Vegetarian

Choice of one:
Croissants | Wraps | Specialty Bread

Comes with Chef's selection of homemade soup

Desserts, choose one:

Carrot Cake | Strawberry Shortcake | Lemon Shortcake | Triple Chocolate Fudge |
Assorted Squares



Evening Dinner Buffets

Choice of One: \$31.99 | Choice of Two: \$33.99 | Choice of Three: \$35.99

All entrées served with starch, Chef's choice of seasonal vegetable, five salads, dinner rolls, one dessert, coffee, tea and water pitcher service

Crusted Roast Beef Dinner

Prepared with our signature blend of spices, slow roasted, always complimented with homemade pan gravy and a mild horseradish

Pork Cutlets

Tender braised cutlets of pork, served with brown gravy or a mild Spanish sauce

Seasoned Braised Meatballs

Your choice:
Mushroom Demi-glaze | Sweet & Sour Sauce | Cajun

Perogies & Cabbage Rolls

A classic with your choice:
Rice & Ground Beef | Plain Rice

Perogies topped with butter, onions and accompanied with your choice:
Sour Cream | Mushroom Dill Sauce

Jurkey Dinner

Roasted, white & dark meat served with homemade dressing, homemade pan gravy & cranberry sauce

Roasted Leg of Ham

Roasted in our sensational honey mustard glaze

Roasted Loin of Pork

Your choice of stuffing:
Saskatoon Berry | Traditional | Saskatchewan Sour Cherry

Charbroiled Chicken Breast

Your choice:
Mushroom Demi-glaze | Bell Pepper & Monterey Jack Velouté | BBQ | Greek & Feta Marinade

Baby Back Ribs

Charbroiled with your choice:
Honey Garlic | BBQ | Greek Seasoning

Continued on Next Page

Evening Dinner Buffets Continued...

Enhance your dinner buffet with your choice of four:

Add \$4.99

"14Kt" Carrot Cake
Caramel Apple Cheesecake
Turtle Cheesecake
Cookies & Cream Cake
Fruit Pies

Saskatoon Berry Cobbler
Sour Cherry Cobbler
Blackout Torte Cake
French Vanilla Cheesecake with Saskatoon
Berry and Sour Cherry Fruit Toppings

Cobblers come with whipped cream
Add ice cream for \$0.99

Starch

Choose one:

Creamy Mashed (garlic or plain) | Oven Roasted (greek or plain) | Scalloped | Rice Pilaf | Brown Rice | Baked

Salads All dressing are gluten free

Choose five:

Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Orzo Pasta | Broccoli | Cucumber | Coleslaw | Tossed | Spinach | Quinoa

Desserts

Choose one:

Carrot Cake | Strawberry Shortcake | Lemon Shortcake | Triple Chocolate Fudge | Assorted Squares





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Evening Plate Service

Plate service includes starter, entrée, dessert, dinner rolls, coffee/tea/water pitcher service, either soup, garden salad or Chef's creation salad, Chef's selection of seasonal vegetable

Beef Tenderloin *\$ Market Price*

Spiced & roasted to perfection then bedded with a mushroom demi-glaze

PrairieLand Signature Prime Rib of Beef

Slow roasted with our blend of spices. Topped with a mild horseradish au jus

8 oz: \$37.99

10 oz: \$40.99

Pork Loin *\$33.49*

Seasoned, oven roasted loin topped with a warm apple sauce

With your choice of stuffing:

Saskatoon Berry | Traditional |

Saskatchewan Sour Cherry

Chicken Cordon Bleu *\$33.49*

8 oz. Boneless breast of chicken filled with swiss cheese, black forest ham then drizzled with a parmesan dijon sauce

Pepper Jack Stuffed Chicken *\$33.49*

8 oz. Boneless breast of chicken stuffed with bell peppers, monterey jack cheese & topped with a pepper jack velouté

New York Strip *\$42.49*

10 oz. Canada AAA strip, seasoned and charbroiled

Add fresh mushrooms \$3.99

Add butter herbed shrimp \$4.99

Leg of Ham *\$33.49*

Roasted in our sensational honey mustard glaze, then sided with a herb dijon mustard

Turkey *\$33.49*

Roasted, white & dark meat served with homemade dressing, homemade pan gravy & cranberry sauce

Chicken Kiev *\$33.49*

8 oz. Boneless breast of chicken filled with a blend of herbs then drizzled with a creamy lemon grass herb sauce

Salmon Steaks *\$33.49*

Oven baked

With your choice of:

Cream Herb Lemon Butter Drizzle | Butter

Maple Drizzle

Starch

Choose one:

Creamy Mashed (garlic or plain) | Oven Roasted Plain or Greek | Scalloped | Rice Pilaf | Brown Rice | Baked

Desserts

Choose one:

"14Kt" Carrot Cake | Caramel Apple Cheesecake | Turtle Cheesecake | Cookies & Cream Cake | Blackout Torte Cake | French Vanilla Cheesecake with Saskatoon berry or Sour Cherry Fruit Toppings

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Reception Selections - Per Person

Pickle Tray	\$4.99	Fruit Tray	\$5.99
A variety of sliced dill, pickled onion & stuffed olives		Fresh seasonal fruit	
Garden Fresh Vegetable Tray	\$5.99	Domestic Cheese & Cracker Tray	\$5.99
Served with a creamy dill dip		A variety of cheese and crackers	
Croissant or Wrap Tray	\$8.49	Assorted Cold Meat Platter	\$12.49
Variety of croissants or wraps (meat & vegetarian) and pickle platter		Fresh sliced roast beef, ham, turkey, served with dinner rolls, condiments and a pickle platter	
Barbecued Roast Beef on a Bun or Pulled Pork	\$12.49		
Sliced BBQ beef or Pulled pork served with Kaiser buns, condiments and a pickle platter			With potato salad add \$2.99
With potato salad add \$3.49		Party Snack Tray	\$6.99
		Nacho chips, variety of potato chips, pretzels, salsa and dip	
PrairieLand Signature Sour Cherry or Saskatoon Berry Cobbler	\$6.49	Chocolate Fountain	\$12.99
Comes with whipped topping.		Dark chocolate with seasonal fruit & marshmallows, includes coffee & tea	
Add ice cream \$0.99			

Dessert Buffet with Coffee & Tea \$8.99

Choice of four:

"14th Gold Carrot Cake
Caramel Apple
Turtle Cheesecake
Cookies & Cream Cake
French Vanilla Cheesecake with fruit toppings

Blackout Torte
Chocolate Mousse Eclipse
Chocolate Confusion
Red Velvet Fusion
(Specific desserts available upon request)



PrairieLand Spritzer
20 LITRES
\$42.99



WHERE GREAT THINGS HAPPEN

Hors D'oeuvres Selection

Hot

Vegetable Spring Roll with plum sauce	\$18.99	Pickerel	\$Market Price
Breaded Boneless Pork Ribs	\$23.99	with orange aioli sauce	
Pork Pot Stickers with plum sauce	\$23.99	Mini Sliders	\$27.99
Mini Samosa with tamarind chutney	\$26.99	Choice of: Bbq Beef Pulled Pork Beef Patty Vegetarian Patty	
Mini Mignons - bacon wrapped striploin	\$26.99	Stuffed Mushrooms	\$23.99
Spanakopita with tzatziki sauce	\$22.99	Choice of: Crab & Cream Cheese Sundried Tomato & Cream Cheese	
Chicken or Beef Satays	\$26.99	Meatballs	\$23.99
Chicken Strips with plum sauce	\$26.99	Choice of: Bbq Cajun Sweet & Sour Sweet Chili Garlic	
Bacon Wrapped Scallops	\$26.99	Chicken Wings	\$26.99
Sundried Tomato Polenta	\$22.99	Choice of: Buffalo Sweet Chili Garlic Bbq	

Cold

Deviled Ham Cheese Ball with assorted crackers	\$24.99	Shrimp Platter with Cocktail Sauce	\$26.99
Mexican Tortilla Pinwheels	\$18.99	Bruschetta	\$24.99
Choice of: Chicken Shrimp Plain		Domestic Cheese & Cracker Tray	\$24.99
Nachos with salsa bean dip	\$18.99	Ukrainian Ham Garlic Sausage with Dijon Mustard Aioli	\$23.99
Deviled Eggs	\$18.99	Hummus with crackers	\$20.99
Choice of: Traditional Curry Mexican		Artichoke spinach dip with crackers	\$23.99
Smoked Salmon with Cream Cheese & Caper on a Bagel Bite	\$24.99		

All above are price per dozen.

Butler Style Hors D'oeuvres
Add \$1.50/Person

Beverage & Bar Service

Non-Alcohol Beverages

Coffee, Tea (per person)	\$2.49	<i>Fruit Juices:</i>	
½ urn (50 cups)	\$99.99	Assorted Minute Maid (473 ml) per bottle	\$3.99
Full urn (100 cups)	\$189.99	Individual tetra (200 ml) (per tetra)	\$2.99
Decaffeinated (per person)	\$2.49		
Herbal Tea/hot chocolate (per sachet)	\$3.99	Per pitcher (60 oz)	\$17.99
Assorted canned soft drinks (per can)	\$2.99	Choice of: Apple Orange Cranberry Juice	
Coca Cola products			
Dasini bottled water (591 ml)	\$3.49	PrairieLand Spritzer (20 litre)	\$42.99
Water service (20ltr) includes cooler	\$39.99		
Additional jugs	\$14.99		

All prices are subject to 15% Gratuity and 5% GST

Bar Service

All alcohol consumed on premises will be supplied by PrairieLand Park Food & Beverage Department.

All alcohol prices include 5% GST and 10% LCT (liquor consumption tax)

Liquor **\$6.75**

Canadian Club | Alberta Vodka | Bacardi Rum | Johnny Walker Red | Beefeater Gin

Premium brand liquor **\$7.25**

Beer **\$6.75**

Canadian | Coors Light | Coors Banquet | Pilsner

House wine (Sawmill Creek) **\$6.75**



Wine Selections

House Wines

Jackson-Triggs Proprietors' Selection Merlot	\$22
Jackson-Triggs Proprietors' Selection Malbec	\$22
Jackson-Triggs Proprietors' Selection Chardonnay	\$22
Jackson-Triggs Proprietors' Selection Pinot Grigio	\$22
Naked Grape Sauvignon Blanc	\$24
Naked Grape Shiraz	\$24
Naked Grape Cabernet Sauvignon	\$24

Red Wines

Australia

Wolf Blass Yellow Label Shiraz	\$41
Wolf Blass Yellow Label Cabernet Sauvignon	\$41

Canada

Open Merlot VQA	\$27
Sumac Ridge Cabernet Merlot VQA	\$33
Vintage Ink Rebel Red VQA	\$36

California

Robert Mondavi Woodbridge Merlot	\$29
Robert Mondavi Woodbridge Cabernet Sauvignon	\$29

New Zealand

Kim Crawford Pinot Noir	\$48
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White Wines

Australia

Lindemans Bin 65 Chardonnay	\$26
Wolf Blass Yellow Label Chardonnay	\$40

Canada

Open Sauvignon Blanc VQA	\$27
Inniskillin Okanagan Riesling VQA	\$30
Sumac Ridge Gewürztraminer VQA	\$32
See Ya Later Ranch Gewürztraminer	\$41

California

Woodbridge Robert Mondavi White Zinfandel	\$24
Woodbridge Robert Mondavi Sauvignon Blanc	\$26

New Zealand

Kim Crawford Sauvignon Blanc	\$44
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Sparkling

Ruffino Prosecco: Italian dry	\$38
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Poured wine service
\$1.50/person

Other Wines available
upon request.

A restocking charge
may apply to special
order product.

5% GST & 10% LCT will
apply to all wine