Travelodge Hotel

Celebrate YOUR LOVE

YOUR TRAVELODGE WEDDING GUIDE

2015

CONGRATULATIONS ON YOUR 2015 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!

OUR 2015 WEDDING PACKAGE INCLUDES THE FOLLOWING:

Elegantly appointed ballroom (provided at no charge with minimum adult dinner guests)

Choice of an exquisite plated or buffet-style dinner

Complete set-up of tables, linens, choice of napkin colour (limited) gift table, guest book table, cake table, head table, podium and microphone, flameless candles

Complimentary non-alcoholic punch for the pre-dinner reception hour

Complimentary honeymoon room (minimum numbers required)

Gift opening room (based on availability)

Special guestroom rates for your out-of-town guests

Customizable wedding rehearsal dinner menu

Complimentary coffee station available all evening

Table service for the head table

Cutting and service of the wedding cake

Sunday discounts available

MENU OPTIONS

ETERNITY DINNER PLATE SERVICE

TIMELESS DINNER BUFFET

SOMETHING DIFFERENT EVENING

AFTER PARTY MENU

ETERNITY
DINNER PLATE SERVICE

An elegant choice for a traditional sit-down dinner reception.

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
- Poached Basa on Polenta and Wilted Greens served with a Roasted Pepper Coulis
- Roasted Butternut Squash Soup with Crème Fraîche and Sage Crouton
- Onion Soup Au Gratin

choice of 1

- Filet Mignon (cooked to medium) wrapped in Double Smoked Bacon, topped with Asparagus and finished with Béarnaise Sauce (maximum of 100 guests)
- Breast of Turkey with a Prairie Sage & Currant Dressing, served with Roasted Root Vegetables and Creamy Celeriac Mashed Potatoes & Pan Gravy (Min. 15 persons)
- 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
- Pork Tenderloin roasted with a Pecan Crust and glazed with a Sour Cherry Sauce. Accompanied with Asparagus, Yellow Beans and Potato Dauphine

choice of 1

- Pecan Tart with Frangelico Ice Cream
- Cheesecake Raspberry Brownie topped with Grand Marnier Whipped Cream
- Four Berry Tart crowned with Chocolate Ganache Truffles and Mocha Cream
- Four Chocolate Torte finished with Strawberry Crème Anglaise
- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)

$37.95 per person

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

TIMELESS
DINNER BUFFET

Our Timeless reception menu is designed for receptions with a minimum of 50 guests. It includes everything you need to create a memorable wedding.

- Market Tossed Salad with three Assorted Dressings
- Caesar Salad OR Spinach Salad
- Chef's choice of 5 freshly prepared Salads
- Fresh Vegetable & Dip Platter
- Domestic & Imported Cheese Platter
- Bakery Fresh Rolls & Butter

- Carved Angus Reserve Baron of Beef with au Jus
- Fresh Seasonal Vegetable

your choice of 1

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

$34.50 per person

- Freshly-made Cakes, Tortes, Tarts and Homemade Pies
- Cheesecakes, Pecan Tart, Strawberry Trifle and Chocolate Fondue with Seasonal Fresh Fruit

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

add $4 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 Tomato Fresh Basil Sauce & Carbonera Rose Sauce
- Breast of Chicken charbroiled with Lemon & Fresh Basil

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

SOMETHING DIFFERENT

EVENING BUFFET

This evening wedding menu offers an alternative to the traditional format and is specially designed for receptions starting later in the evening. Minimum of 50 guests.

served from 8-9 pm

- In-house Smoked Lake Diefenbaker Steelhead Trout
- Tomato Bruschetta glazed with Balsamic Reduction
- Crisp Vegetable Platter with a Tangy Cucumber Dip
- Three Cheese Artichoke & Spinach Dip with in-house made chips

Based on 10 pieces per person

- In-house made Pork Empanadas
- Honey Rosemary Boneless Ribs
- Petite Beef Wellingtons
- Skewered Salmon with Lime Butter Sauce
- Chicken Mango Brochettes glazed with Maya Chili Sauce
- Bay Scallop Florentine
- Spinach & Goat Cheese Rolls
- Mushrooms stuffed with Crab, Shrimp, Spinach & Jalapeño Cheese
- Wild Mushroom Tarts
- Wonton Cups with Chipotle Beef & Mango

served from 11 pm - 12 am

- Assorted Cocktail Rolls
- Herbed Butter
- Sliced Roast Beef, Turkey Breast, Honey Ham and a selection of Deli Meats with Assorted Condiments: Mayonnaise, Mustard, etc.
- Domestic & Imported Cheese Slices
- 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

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

$36.95 per person

AFTER PARTY MENU

What's the perfect way to end a wedding reception?
Surprise your guests with a delicious treat served in a stylish way.
Here is our version of a late-night wedding snack menu.

- Fresh Baked Assorted Rolls & Baguettes with Butter
- Platter of shaved Roast Beef, Turkey, Cured Ham, Egg Salad, Italian Meats
- Domestic Cheese Slices and Sliced Pickles & Olives
- Creamy Potato Salad
- Freshly brewed Seattle's Best Coffee® & Tazo Teas® (regular & decaffeinated)

LATE LUNCH OPTIONS

- Late Lunch Pizza in a variety of flavours
  - $14.95-22.95 for a 12-inch pie
- Please refer to our regular catering menu for additional pricing on Hors d'oeuvres, Fruit and Vegetetbale trays, etc.

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

$9.75 per person attending dinner

$15.75 per person not attending dinner

BAR
SERVICES

Standard Brand Liquor	$6.00
Domestic Beer	$6.00
House Wine	$6.00
Premium Brand Liquor	$6.75
Coolers	$6.75
Import Beer	$6.75
Soft Drinks (by the glass)	$3.00
Juice (by the glass)	$3.00

Please request a full Wine List from your Event Coordinator

RESPONSIBLE BAR 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.

Travelodge Hotel Saskatoon will supply all alcohol consumed on our premises, either as a Host, Cash or Subsidized basis. The Hotel will be the only Authority to sell and serve liquor, therefore it is not permissible to bring alcohol into the hotel function room.

The Travelodge Hotel Saskatoon will supply complimentary bartender services for groups with bars generating revenue of $400 (before taxes) or more on each bar required. Bars generating less than $400 will be charged $35 per hour, per bartender for a minumum of four (4) hours. One hour set up and a half hour clean up time will be included in the bar wage that is charged. The hotel provides one bartender per 100 guests. Additional bartenders are available at $35 per hour per bartender for a minimum of four (4) hours.

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. All prices are subject to change without notice.

All bar services end at 1:00 am.

BAR OPTIONS

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 and applicable taxes)

Subsidized Bar

When the guest pays a drink price determined by the client and the client is billed the difference (plus 17% gratuity and applicable taxes)

BALLROOMS
& EVENT SPACE

Whether you're saying "I Do" or celebrating the fact that you just did, set the scene for your special day in our fully-restored venues.

Galaxy Ballrooms

Renovated in August 2011, our main floor ballroom is two spaces in one. Depending on your needs, Galaxy A with 4,600 sq ft of space, and Galaxy B with an additional 2,960 sq ft can be combined to make one large gathering space for an unforgettable wedding. Each room has its own lobby area and washrooms making it a wonderful place to host your family and friends.

So Many Options

We have over 17,000 sq ft of event space in the hotel and there are many other options to choose from. The function rooms listed below can be combined or separate. Each space has a receiving lobby, washrooms and totally renovated decor.

- Delta-Concorde (combines to 3,577 sq ft)
- Hercules-Lancaster (combines to 1,943 sq ft)
- Viscount-Vanguard (combines to 1,377 sq ft)

01 If you're having an intimate reception, choosing the Delta-Concorde may be the perfect venue for your gathering.

02 If you plan to have your ceremony at the hotel followed by your reception, we are happy to turn over the room for you in order to make both functions happen under one roof. Here, Galaxy B is set for a ceremony. (fee applies)

03 If it's size and grandeur that you're looking for, our Galaxy A & B Ballrooms make for a stunning setting. Able to accommodate up to 550 for a seated meal, this is the ideal space for an event with a large guest list. There is plenty of room to convert part of the room into a dance floor after the reception has concluded.

TECHNOLOGY EVENT SERVICES

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

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

COMPUTER DISPLAY PACKAGE - $225.00
- LCD Projector

SCREENS
- 6 ft. screen $35.00
- 8 ft. screen $35.00
- 10 ft. screen $85.00

MICROPHONES
- Wireless Handheld $100.00
- Wireless Lavalier $100.00
- 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 2 or more microphones are in the room $45.00-$160.00 / day

01 With 50 confirmed adult wedding guests, the bride & groom receives a complimentary Executive King Room.

02 With 125 or more confirmed adult wedding guests, the bride & groom receives a complimentary Executive King Room with a Romance Package.

03 Our luxurious Jacuzzi Suite is a serene setting for newlyweds looking for a bit of luxury on their first night as a married couple. With a minimum of 125 confirmed adult wedding guests, couples can upgrade their bridal room to a Jacuzzi Suite with a Romance Package for $125 and end their perfect day on the perfect note.

HONEYMOON & BRIDAL SUITES

Celebrate your marriage (and the fact that you made it through all the planning!) in style with one of our stylish wedding night options.

Romance Package

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

About Our Jacuzzi Suites

- Over-sized Jacuzzi tub
- Comfortable king-size bed
- Glass walk-in shower
- Heated towel rack
- His & Hers vanity
- Thick terrycloth bath robes
- Two large flat screen TVs
- Separate sitting room with bar area
- Plenty of room to get ready in before the ceremony or reception

GUESTROOMS
FOR YOUR GUESTS

Setting aside a room block is just one of the little ways couples can say thank you to their special out-of-town guests.

01 Our Standard Guestrooms, with 2 queen beds are stylishly decorated and adequately sized for a comfortable stay.

02 Your guests will enjoy a quiet and comfortable stay with plenty of room to sleep and visit in our Business Class Rooms that feature a large king bed and a pull-out sofa.

03 If you're expecting families with young children, they may wish to consider making their stay a little extra special with a double queen Kids Theme Room.

HOSPITALITY
MULTI-PURPOSE

Our superior California Suite is tastefully decorated and furnished for the comfort of yourselves, your bridal party or your family.

Suite Amenities

- Large, comfortable sitting area
- Wall-mounted flat screen TV
- King bedded room with large closet and ensuite
- Wet bar area for food display
- Large table with leather chairs
- Second washroom with glass walk-in shower

Potential Hospitality Room Uses

- Private honeymoon suite
- Space for bridal party to relax
- Bride's room for her and her attendants to get ready
- Family suite for VIP guests such as grandparents
- Intimate gathering area for honoured guests
- Gift opening room

01 Gather around the table with your wedding party, family or good friends. Have us cater or bring in your own food.

02 The adjoining king bedded room offers ample space for the happy couple or for VIP guests such as parents or grandparents. The room features a large walk-in closet and ensuite which has a separate commode area.

03 The main suite is divided into three areas: the sitting area with plenty of room to relax and visit on your special day, a large boardroom sized table with comfortable leather seating and a wet bar area where you can store, and set out food. For convenience, there is a second washroom located off the main area.

Taking her natural penchant for chaos control and marrying it with her love of the hospitality industry, Michelle, our Event Coordinator, has found her passion in assisting well over 100 couples arrive at their dream wedding.

For Michelle, that means making sure that both you and your partner are comfortable with your decisions by providing the advice you need to stay on budget. In addition, she will make herself available when it's most convenient for you so she can provide a detailed tour of our facilities and discuss what aspects of the day will mean the most to you. She will help you focus on those important factors so that you spend your efforts, time and money making the kind of memories you wish to remember forever with joy.

Michelle understands that every detail counts because they come from your heart. She knows that you think about your wedding, night and day, for many months leading up to "I Do" and is committed to the success of your special day.

She would love to speak with you about the possibilities.

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TRAVELODGE HOTEL 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 100% 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.

Funtion 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
Children under one are complimentary, 1-6 $2.95; 7-12 $15.95 each. We also offer a 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 tape. No pins, staples, Funtac 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, Funtac, 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. As well, a RE:SOUND licensing fee must be collected by the hotel. The current RE:SOUND fees range in price from $9.25-$78.66, 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.

Room Check In
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.

Celebrate Travelodge Hotel **YOUR LOVE**

TRAVELODGE HOTEL SASKATOON
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