Ever After

2019 Wedding Package

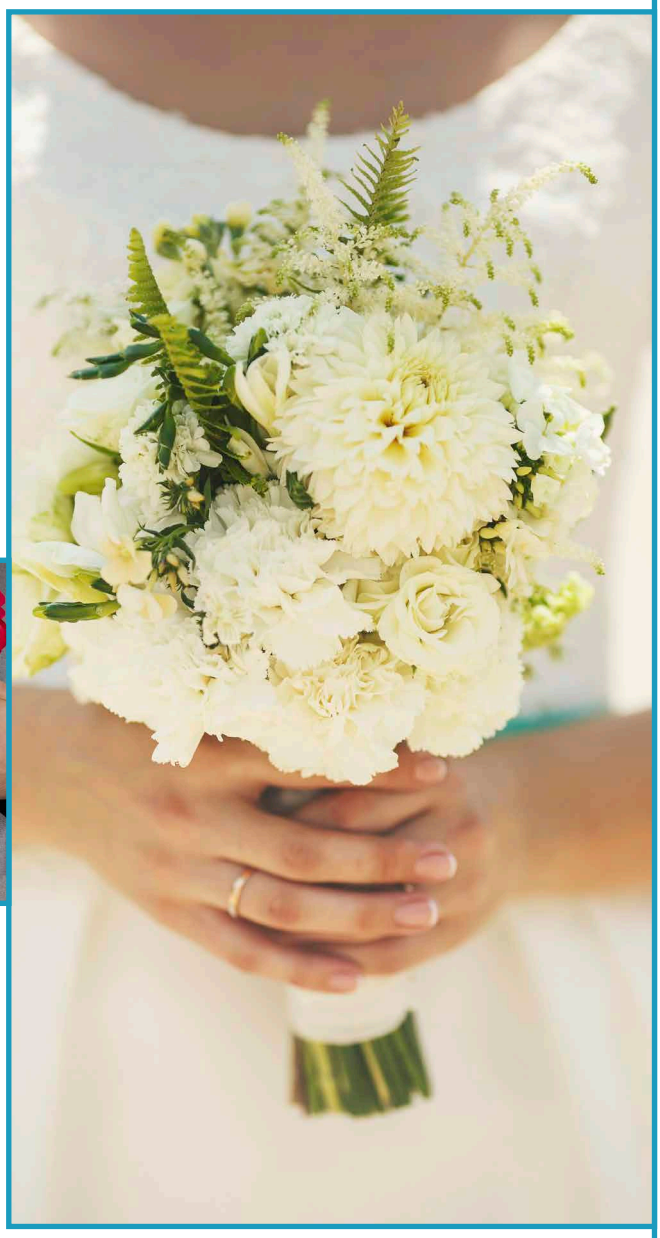
Travelodge®

106 Circle Drive West, Saskatoon, SK S7L 4L6

CONGRATULATIONS!

DESIGN YOUR *"ever after"*

Your love story is special. It is all your own. Make the next chapter so beautiful, so extraordinary... the memories will bring you a lifetime of happiness.



This is your chance to shine. To live so completely in the moment. Then, each day after, to lift each other up and remember this feeling of pure love.

2019 WEDDING PACKAGE

- Choice of an exquisite plated or buffet-style dinner
- Complimentary ballroom (with a minimum adult guests for dinner)
- Complimentary non-alcoholic punch for pre-dinner reception hour
- Complimentary king suite
- Complimentary Romance Package (with a minimum number of adult guests for dinner)
- Complimentary Gift opening room

- Complimentary coffee & tea available all evening
- Complimentary table numbers, easel & centerpieces
- Special guest room rates available for your guests
- Complimentary parking for all of your guests
- Complimentary shuttle service to and from the airport for your guests staying at the hotel
- Complete set up of tables, linen, choice of napkin color, podium, microphone and flameless candles
- Table service for the head table
- Cutting and service of the wedding cake

Additional SOCAN/Re:sound fees apply

Friday & Sunday discounts

Ask about our Night Before guestroom package!

TWO FOR THE ROAD

BAREFOOT ON *the beach*

Whether you're flying away or keeping it simple with a small gathering, let us help create an event your guests won't forget.

Appetizer (choice of 1)

- Flambe Shrimp with Butter, Garlic, Fresh Herbs & Vodka or Grand Marnier (5 per person)
- Flambe Scallops with Lemon Butter, Garlic Herbs and Gin (5 per person)

Mashtini Bar
Mashed Potatoes in a martini glass and choice of toppings: Chicken, Sauteed Vegetables, Cheddar Cheese, Bacon & Chives, Sour Cream, Diced Tomatoes and Gravy

Beef on a Bun (2 per person)
Housemade Fresh Buns with Shaved Beef, Mayonaisse, Mustard, Horseradish Butter & Caramelized Onions

Fresh Crudite Board with Vegetables & Pickles

Dessert (plus choice of 1 flambe)

Tortes & Pastries

- Flambe Pepper Strawberries in Grand Marnier and Butter served with Vanilla Ice Cream
- Flambe Peaches & Ice Cream or Bananas & Cream

$28 per person

Destination Reception served between 2-4pm or 8-10 pm

Add our eloquent chocolate fondue with fruit, marshmallows & pretzels for an additional $10 per person

Subject to 17% gratuity and GST

EAT, DRINK & BE MARRIED

WE ARE ONE *dinner buffet*

Buffet Display

- Housemade Fresh Rolls & Butter
- Market Tossed Salad with Assorted Dressings
- Caesar Salad and Chef's choice of 5 other Salads
- Fresh Vegetables & Dip
- Pickle & Relish Tray
- Carved Angus Reserve Baron of Beef with Herb Au Jus or Roasted Seasoned Chicken Breast with your choice of Roasted Red Pepper Sauce, Forest Mushroom Duxelle or Balsamic Strawberry Puree
- Fresh Vegetable Medley with Lemon Dill Butter
- Chef's choice of Assorted Desserts including Bread Pudding

Upgrade your Desserts
Chocolate & Fruit Fondue $4.50 per person

Side Dishes (choice of 1)

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

$38.95 per person

Add-Ons!

- *Extra Entree $5 per person*
- *Upgrade to Turkey with Stuffing $2 per person*
- *Vegetable Tray $250 (serves 50)*
- *Candy Bar $5 per person*

Subject to 17% gratuity and GST

TAKE IT UP A LEVEL

Upgrade Your Pretzel & Churro Bar!

TRADITIONAL LATE LUNCH $5 per person
Housemade Fresh Rolls & Butter, Pickle & Olive Platter, Sliced Cheese, Assorted Deli Meats

HOT DOG BAR $2 per person
Hot Dogs with Condiments & Chips

SLIDER STATION $2 per person
Mini Sliders (Pork or Beef Burgers) with Condiments & Chips

NACHO BAR $1.50 per person

BUILD-YOUR-OWN MAC & CHEESE BAR
$1.50 per person

PIZZA $3 per person

DOUGHNUTS $15 per dozen

DAINTIES $18.95 per dozen

SIT BACK & INDULDGE

JUST MARRIED *plated dinner*

Starter (choice of 1)

- Mixed Greens with Fieldberries topped with White Chocolate Vinaigrette
- Baby Arugula topped with Goat Cheese, Sunflower Seeds & Dried Cranberries drizzled with Honey Lemon Dressing
- Traditional Caesar Salad
- Roasted Butternut Squash Soup with Sage Croutons & Crème Fraîche
- Roasted Red Pepper & Tomato Bisque with a hint of Gin

Entree (choice of 1)

- Beef Tenderloin (6 oz) wrapped in Maple Smoked Bacon, served with a Bordelaise sauce accompanied with Balsamic Vegetables & Baby Dilled Potatoes
- Supreme Breast of Chicken stuffed with Spinach Pancetta, Sundried Tomato & Goat Cheese accompanied with Asparagus, Yellow Beans & Rice Pilaf
- Grilled Maple Butter Glazed Salmon Fillet served with Basmati Rice and Seasonal Vegetable Medley
- Pork Tenderloin Medallions with Spiced Pear Compot accompanied with Asparagus, Yellow Beans and Mashed Potato, Patty Pan Squash & Sweet Mashed Potatoes

$38.95 per person

Subject to 17% gratuity and GST

A SWEET FINISH
(choice of 1)

Pecan Tart with Frangelico Ice Cream

Cheesecake Raspberry Brownie topped with Grand Marnier Whipped Cream

Four-Layer Chocolate Torte finished with Strawberry Crème Anglaise

Four Berry Tart crowned with Chocolate Ganache Truffles & Mocha Cream

SCRUMPTIOUS VARIETY

APPETIZERS

Minimum 5 dozen per dish

Your choice of delicious Canapes to please the palate, cut and presented to your guests.

Crisp Asian Spring Rolls with Asian Dipping Sauce
$16/dozen

Stuffed Mushroom Caps with Shrimp, Spinach, Artichoke & Cream Cheese
$16/dozen

Vanilla Poached Shrimp in a Gin Gazpacho Shooter
$19/dozen

Cranberry Brie & Bacon Turnovers
$15/dozen

Bacon Wrapped Scallop with Cracked Pepper
$18/dozen

Salmon Profiteides with Lemon Dill Hollandaise
$18.95/dozen

LIFE IS A CAKE WALK

WE'RE SWEET *on sweets*

Gourmet cupcakes embody the joyful and celebratory side of life and anyone who has every enjoyed one already knows that cupcakes take the cake!

Deluxe Cupcakes

$2.95 each (Min order 1 dozen)

- Chocolate Raspberry with Cheesecake Filling
- White Chocolate with Mango Cream Filling
- Toblerone with Amaretto Ganache Filling
- Ginger Pumpkin with Candied Pecan Filling

Gourmet Cupcakes

$2.00 each (Min order 1 dozen)

- White & Dark Chocolate with Strawberry Topping
- Scarlet Red with Pink Ganache
- Poppy Seed with Lemon Butter Cream Icing
- Carrot Cake with Cream Cheese Icing
- Blueberry with Vanilla Cream Icing

Cake is often the dessert of choice for meals at weddings, anniversaries and birthdays, and for good reason! Our custom-made cakes are made from scratch with the highest level of attention paid to quality, taste and aesthetics.

Full Slab Cake

$80.00 each (serves 80-100 people)

Half Slab Cake

$40.00 each (serves 40-50 people)

Available in white, chocolate and marble varieties.

Subject to 17% gratuity and GST

RESPONSIBLE SERVICE

ALLOW US TO *serve you*

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 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 $25 per hour, per bartender for a minimum 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 $25 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 (includes 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)

STANDARD & PREMIUM BAR SERVICE

Standard Brand Liquor	$6.25
Domestic Beer	$6.25
House Wine	$6.25
Premium Brand Liquor	$6.75
Coolers	$6.75
Import Beer	$6.75
Soft Drinks (by glass)	$3.00
Juice (by glass)	$3.00

Please request a full Wine List from your Event Coordinator

SPECIAL PERMIT

CORKAGE BAR

If you wish to supply your own liquor and/or wine, you must first obtain a Special Occasion Permit from the Saskatchewan Liquor & Gaming Authority (SLGA).

A hotel bartender must be used for permit bars.

Standard Corkage
Includes glassware, ice, mix and garnish
$11 per person

Beer & Wine Corkage
Includes glassware and ice
$5 per person (Wine only $4 per person)

Bartender Services
$25 per hour for 4 hours min
(1 bartender per 100 guests)

Ticket Seller
Includes tickets & float
$18 per hour

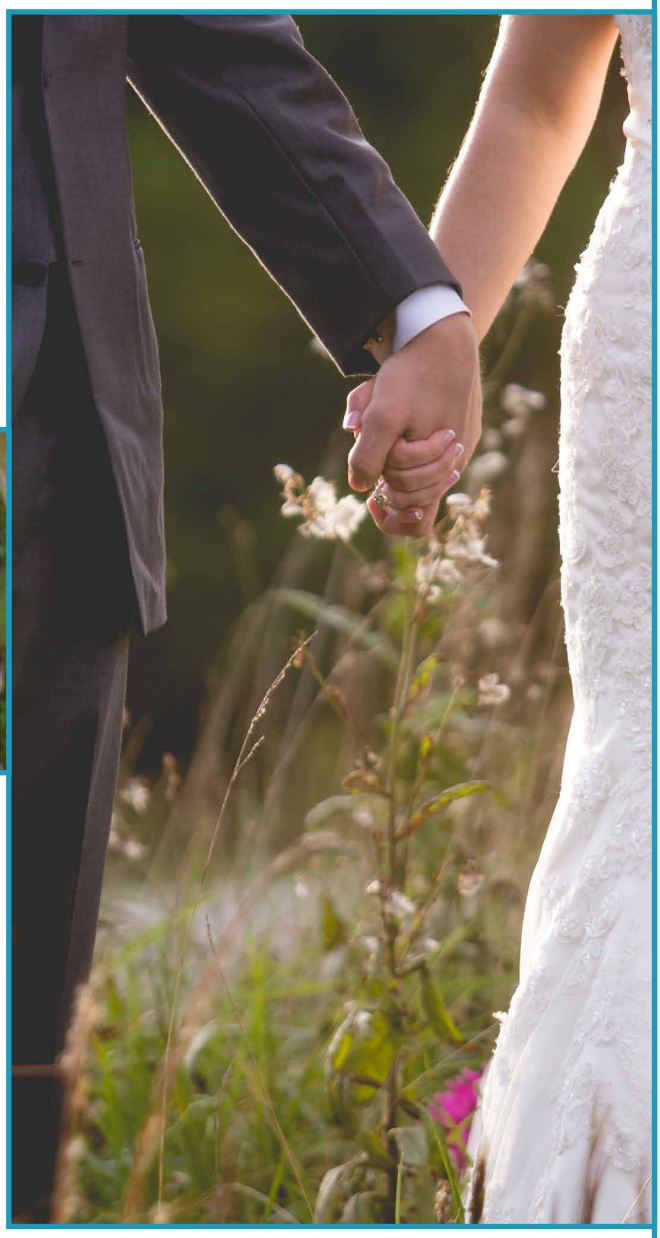
FRESH FRUIT PUNCH
$32.00 per gallon

FRUIT PUNCH WITH YOUR CHOICE OF LIQUOR
$90.00 per gallon

ROMANCE PACKAGE

COMPLETE YOUR *big day*

Add a Romance Package to make your special day even more extraordinary.



- A dessert for the happy couple delivered to your door
- Bottle of wine or sparkling cider to toast your life-changing moment
- A romantic red rose
- Gift
- Breakfast for two delivered to your room
- Complimentary late check-out

Upgrade to our Jacuzzi Suite for only $75

CATERING POLICIES

ALL OF THE *fine print*

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. 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
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.

CATERING POLICIES CON'T

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 4:00 pm. Guests arriving before 4:00 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.

FOR MORE INFORMATION
(306) 978.6516 or catering@travelodgesaskatoon.com

106 Circle Drive West, Saskatoon, SK S7L 4L6