



2016

Sheraton®
CAVALIER SASKATOON HOTEL



Experience Love

**Lifetime memories begin
with detailed arrangements**

**They create
beautiful moments
shared with loved ones**

Sheraton Cavalier Saskatoon Hotel
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Welcome to the Sheraton Cavalier Saskatoon Hotel

CONGRATULATIONS ON YOUR UPCOMING WEDDING! OUR WEDDING PACKAGE IS DESIGNED TO MAKE YOUR SPECIAL DAY ELEGANT AND TASTEFUL, WHILE CAPTURING MEMORIES THAT WILL LAST A LIFETIME

WEDDING SPECIALIST

Our dedicated on-site expert will work with you, or your wedding planner, to coordinate the set up and food & beverage details—from menu design to linens, we work with you to make your day as memorable as possible.

OUR HOTEL

Just steps from the South Saskatchewan River you will discover our newly renovated Sheraton Ballroom and Top of the Inn, with a breathtaking view of the riverbank—the perfect backdrop to your wedding photos.

Our banquet space has been upgraded with a high-quality sound system, which comes with a complimentary microphone & podium. Spend the night in our spacious split-level Regal Manor Suite, featuring rich hardwood floors, plush area rugs, and tastefully designed contemporary furnishings. The main floor consists of a spacious living room, wet bar, washroom & an intimate dining area. A spiral staircase leads you up to a loft-style secluded bedroom, which features a cozy king sized Sweet Sleeper™ Bed. Adjacent to the bedroom is a private oasis featuring granite counters, a slate-tiled shower, highlighted by a large raised, two-person Jacuzzi tub where you can relax together. The Regal Manor is the perfect room for a pre-wedding bride & groom sleepover, for a wedding night, parents of the bride or groom, or to use for entertaining.

MENU CREATION

The Sheraton Cavalier Saskatoon Hotel prides itself on culinary creativity. With our innovative menu, you are able to create your own gourmet masterpieces for your guests to enjoy. From an intimate dinner for close family to a dance party celebration, our wedding expert will work with you, or your wedding planner, to coordinate all the intricate details to make your special day as unforgettable as ever. Ask our wedding expert & culinary team to customize our wedding offering to provide ethnic options. We say “I do” to wedding brunch menus.

LINENS AND TABLE TOP DÉCOR

We offer table linens, various coloured napkins & pewter centerpiece lamps. We also offer white floor-length linens, skirting for the head table, and based on the size of the event, we have rosette-style table runners in colours red, silver, or black.



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FOOD & BEVERAGE AND FACILITY REQUIREMENTS

The Sheraton Cavalier Saskatoon Hotel banquet spaces require that a food & beverage minimum be met. If minimums are not reached, room rental will be charged upon final billing representing the difference. The Top of the Inn requires a room rental fee as well as the minimum to be met.

- **Top of the Inn**
6000.00 F & B minimum + 1000.00 Room Rental
Approximate maximum capacity: 150 guests
- **Ballroom**
15000.00 F & B minimum
Approximate maximum capacity: 400 guests
- **Centre/East Room**
10000.00 F & B minimum
Approximate maximum capacity: 250 guests
- **Centre Room**
8000.00 F & B minimum
Approximate maximum capacity: 175 guests
- **South/West Room**
5000.00 F & B minimum
Approximate maximum capacity: 120 guests

DEPOSITS & PAYMENTS

All weddings are to be prepaid as per the following schedule:

- **Initial Deposit:** A 1000.00 non-refundable deposit is due at the time of signing the contract.
- **Final Deposit:** Full deposit is due 30 days prior to the wedding date. Amount will be based on all food & beverage requirements, room rental fees, audio visual fees and SOCAN & Re:Sound fees. A credit card is required to be on file for any last minute additions that are made up to your wedding date.
- **Final Invoice:** You will receive the final invoice within 10 days after your wedding date for you to review. Any final charges will be applied at this time.

CANCELLATION

In the event that the function is being cancelled, The Sheraton Cavalier Saskatoon Hotel requires written notice and the following cancellation policies will apply:

- The initial 1000.00 deposit is non-refundable after the contract has been signed.
- At the time of signing & up to 90 days prior to the event date, 50% of the estimated revenue will be due.
- Between 89 to 30 days prior, 75% of the estimated revenue will be due.
- 29 days or less before the event, 90% of the estimated revenue will be due.



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OUR WEDDING PACKAGES

Choose our hotel to host your wedding and we will provide you with the following complimentary:

- Gathering room the evening before (based on availability)
- Valet parking for the bridal couple and parents or bridal party
- Discounted guestroom blocks
- A lovely gift for the couple for sharing your special day with us
- A complimentary guestroom for the wedding night
- Complimentary function room (based on meeting food & beverage minimums. Top of the Inn excluded)
- High quality sound system—podium, microphone & background music
- White floor-length table linens & choice of napkins from our collection
- Frosted glass & silver oil burning lamp centerpieces
- Skirting for the head table, cake, gift, and guest book tables
- Table service for the head table
- Non-alcoholic punch for pre-dinner reception hour
- Cutting and service of the wedding cake
- Gift opening room the day after (based on availability)

GUEST ROOM OPTIONS

Based on the food & beverage minimum revenue spent on your wedding you will receive the following guestroom complimentary:

- King River View Room **2000.00 minimum**
- Club King Room **4000.00 minimum**
- One Bedroom Suite & Romance Package **8000.00 minimum**

Guest room upgrade options include the Romance Package

- One Bedroom Suite **125.00 + taxes**
- Plaza Suite **150.00 + taxes**
- Regal Manor **180.00 + taxes**

ROMANCE PACKAGE **55.00 + GST**

To compliment your evening add a Romance Package to your stay:

- Choice of beverage
- Six chocolate covered strawberries
- Two red roses
- 30.00 gift certificate for Scarlet Restaurant or Room Service
- Special offer for your next stay



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Quartz Dinner Table

40.50 PER GUEST | CHILDREN 6-12 20.25 | CHILDREN 0-5 FREE

25 Guest Minimum

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DINNER TABLES ARE SERVED WITH FRESHLY BAKED ROLLS & BAGUETTES, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF TAZO TEAS

SALADS

- Tossed artisan greens with cucumber, grape tomato & house made assorted vinaigrettes (V/GF)
- Traditional Caesar salad with focaccia croutons, shaved Parmesan, crumbled cherry bacon & a creamy Caesar dressing
- Spinach salad with fresh sliced strawberries, candied walnuts, feta cheese & poppy seed vinaigrette (V/GF)
- Broccoli salad with fresh broccoli florets, grape tomato, radish, cheddar cheese, toasted almonds & cider dressing (V/GF)

VEGETABLES

Choice of One

- Vegetable medley with assorted seasonal vegetables tossed with butter (V/GF)
- Roasted root vegetables, carrots, beets, turnips & parsnips with a touch of honey (V/GF)
- Au Gratin vegetables with broccoli, cauliflower & asparagus tips tossed in a cheddar cheese sauce (V)

Additional vegetable 2.75 per guest

STARCHES

Choice of One

- Whipped potatoes with sour cream & herbs (V/GF)
- Roasted fingerling potatoes (V/GF)
- Mashed Yukon potato & parsnip (V/GF)
- Succotash, long grain & wild rice tossed with roasted butternut squash, sun-dried cranberries, pumpkin & sunflower seeds (V/GF)
- Basmati rice (V/GF)
- Chive & cheddar cheese potato croquette (V)

Additional starch 2.75 per guest



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Quartz Dinner Table

40.50 PER GUEST | CHILDREN 6-12 20.25 | CHILDREN 0-5 FREE

25 Guest Minimum

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ENTRÉES

Choice of One

- Carved hip of beef, locally grown & rosemary rubbed with au jus (groups under 75 guests will be served baron of beef) (GF)
- Carved Saskatchewan pork loin, orange scented forest mushroom stuffing & an orange Quebec maple glaze
- Carved boneless leg of lamb, herb & garlic marinated with mint jelly and natural jus (GF)
- Fresh Atlantic salmon with pink grapefruit-balsamic glaze (GF)
- Sage rubbed young turkey with cranberry bread stuffing, pan gravy & house made cranberry sauce (GF)
- Saskatchewan raised steelhead trout with a caper-lemon butter sauce (GF)
- Cabbage rolls with Canadian ground beef & long grain rice topped with a rich tomato sauce
- Grilled breast of chicken with a roasted tomato & shallot compote (GF)
- Breast of chicken, locally grown, stuffed with smoked gouda & granny smith apples, served with a grainy mustard cream sauce
- Vegan cabbage rolls with sour cabbage leaves, Saskatchewan lentils, Kasha buckwheat and topped with a roasted tomato sauce (VEGAN/GF)

- Canadian prime rib roast rubbed with a garlic & rosemary pesto served with Yorkshire pudding and merlot demi glaze
Add 6.50 per guest

Additional entrée 4.25 per guest

PLATED DESSERTS

Choice of One

- Salted caramel crème brûlée with caramel, sea salt, ginger snap & berries
- New York cheese cake with stewed strawberries, Chantilly cream & fresh fruit coulis
- Chocolate Palet d'Or with Devil's food chocolate, white chocolate mousse, seasonal berries and chocolate glaze



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Jade Dinner Table

46.50 PER GUEST | CHILDREN 6-12 23.25 | CHILDREN 0-5 FREE

25 Guest Minimum

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DINNER TABLES ARE SERVED WITH FRESHLY BAKED ROLLS & BAGUETTES, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF TAZO TEAS

SALADS

- Tossed artisan greens with cucumber, grape tomato & house made assorted vinaigrettes (V/GF)
- Traditional Caesar salad with focaccia croutons, shaved parmesan, crumbled cherry bacon & a creamy Caesar dressing
- Spinach salad with fresh sliced strawberries, candied walnuts, feta cheese & poppy seed vinaigrette (V/GF)
- Broccoli salad with fresh broccoli florets, grape tomato, radish, cheddar cheese, toasted almonds & cider dressing (V/GF)
- Village Greek salad with ripe tomato, seedless cucumber, bell peppers, red onion, Kalamata olives & feta cheese tossed with Greek herb dressing (V/GF)

DISPLAYS

- Vegetable crudité with French onion and ranch dips (V/GF)
- Pickle and olive display (V/GF)

Choice of One

- International cheese display served with fresh fruit garnish (GF)
- Canadian charcuteries display with assorted cold cuts, sausages, salami, pate, blue & cheddar cheese ball, paired with assorted crackers & bread chips

VEGETABLES

Choice of One

- Vegetable medley with assorted seasonal vegetables tossed with butter (V/GF)
- Roasted root vegetables, carrots, beets, turnips & parsnips with a touch of honey (V/GF)
- Au Gratin vegetables with broccoli, cauliflower & asparagus tips tossed in a cheddar cheese sauce (V)

Additional vegetable 2.75 per guest

STARCHES

Choice of One

- Whipped potatoes with sour cream & herbs (V/GF)
- Roasted fingerling potatoes (V/GF)
- Mashed Yukon potato & parsnip (V/GF)
- Succotash, long grain & wild rice tossed with roasted butternut squash, sun-dried cranberries, pumpkin & sunflower seeds (V/GF)
- Basmati rice (V/GF)
- Chive & cheddar cheese potato croquette (V)

Additional starch 2.75 per guest



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Jade Dinner Table

46.50 PER GUEST | CHILDREN 6-12 23.25 | CHILDREN 0-5 FREE

25 Guest Minimum

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CARVED ENTRÉES

Choice of One

- Hip of beef, locally grown & rosemary rubbed with au jus (groups under 75 guests will be served baron of beef) (GF)
- Saskatchewan pork loin, orange scented forest mushroom stuffing & an orange Quebec maple glaze
- Boneless leg of lamb, herb & garlic marinated with mint jelly and natural jus (GF)
- Canadian prime rib roast rubbed with a garlic & rosemary pesto served with Yorkshire pudding and merlot demi glaze

Add 6.50 per guest

TABLE ENTRÉES

Choice of One

- Fresh Atlantic salmon with a pink grapefruit-balsamic glaze
- Sage rubbed young turkey with cranberry bread stuffing, pan gravy & house made cranberry sauce
- Saskatchewan raised steelhead trout with a caper lemon butter sauce
- Cabbage rolls with Canadian ground beef & rice topped with a tomato sauce
- Grilled chicken breast with a roasted tomato & shallot compote

- Breast of chicken, locally grown, stuffed with smoked gouda & granny smith apples, served with a grainy mustard cream sauce
- Vegan cabbage rolls with sour cabbage leaves, Saskatchewan lentils, Kasha buckwheat and topped with a roasted tomato sauce (VEGAN/GF)

Additional entrée 4.25 per guest

PLATED DESSERTS

Choice of One

- Salted caramel crème brûlée with caramel, sea salt, ginger snap & berries
- New York cheese cake with stewed strawberries, Chantilly cream & fresh fruit coulis
- Chocolate Palet d'Or with Devil's food chocolate, white chocolate mousse, seasonal berries and chocolate glaze



Plated Dinners

PRICED PER ENTRÉE

Page 1 of 2

PLATED DINNERS INCLUDE A FOUR COURSE MEAL CHOSEN BY YOU & SERVED TO EACH INDIVIDUAL GUEST. PLEASE MAKE A SELECTION FOR EACH COURSE: SOUP, SALAD, ENTRÉE & DESSERT

PLATED DINNERS ARE SERVED WITH FRESHLY BAKED ROLLS & BAGUETTES, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF TAZO TEAS

SOUPS

Choice of One

- Roasted cauliflower bisque with fresh herbs & truffle oil (V)
- Charred corn bisque with crab fritter & chili oil (V)
- Roasted red pepper & tomato bisque with a basil chiffonade and parmesan regianno crostini (V)

SALADS

Choice of One

- Artisan lettuce greens with a seedless cucumber ring, grape tomato, sliced radish, carrot brunoise and a marmalade vinaigrette (V/GF)
- Baby spinach salad with sliced strawberries, crumbled feta cheese, coconut chips and a blush wine vinaigrette (V/GF)
- Butter leaf greens with peaches, goat cheese, honey glazed walnuts and a vanilla vinaigrette (V/GF)

ENTRÉES

All entrees are served with a selection of fresh seasonal vegetables

Choice of One

- Fresh Atlantic salmon with a pink grapefruit-balsamic glaze and served with chive & dill potato croquets
40.00 per guest

- Breast of chicken, locally grown, stuffed with smoked gouda & granny smith apples topped with a grainy mustard cream sauce and served with herb roasted fingerling potatoes
40.00 per guest
- Au gratin Canadian beef tenderloin fillet with wild mushroom ragout, parmesan regianno, a merlot demi and served with whipped Yukon gold potato & parsnip
50.00 per guest
- Canadian prime rib roast rubbed with a garlic & rosemary pesto with Yorkshire pudding and a merlot demi glaze, served with roasted garlic whipped potato
45.00 per guest
- Lamb kebob with garlic marinated lamb, tomato, red onion, zucchini & mushroom, served with Tzatziki on a bed of Basmati rice (GF)
39.00 per guest
- Saskatchewan pork tenderloin rubbed with spice, topped with sweet cherry & apple chutney and served with Anna potatoes (GF)
41.00 per guest

CHILDREN'S ENTREE

Children under 12

- Chicken fingers & dip with French fries
16.95 per child



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Colleen & Henry—October 31, 2015

My wedding was so beautiful. Everything was perfect and everyone said it was the best wedding they have ever been to. Everyone enjoyed the meal and lunch. Had many compliments about supper. The dance was fun and everyone had a good time. I was sad when it was over. Really it was beautiful!! Thank you for everything!

Plated Dinners

PRICED PER ENTRÉE

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DESSERTS

Choice of One

- Salted caramel crème brûlée with caramel, sea salt, ginger snap & berries
- New York cheese cake with stewed strawberries, Chantilly cream & fresh fruit coulis
- Chocolate Palet d'Or with Devil's food chocolate, white chocolate mousse, seasonal berries and chocolate glaze

PLATED DINNER ENHANCEMENTS

Enhance your plated dinner with one of the following options

Refresher Course

- Chef's choice of seasonal fruit sorbet
3.00 per guest

Choice of Entrée

Provide your guests with a choice of entrée. Soup, salad & dessert courses will be the same for all guests. Maximum choice is two + a vegetarian option

- Choices made 6 weeks prior to wedding dinner and final numbers given 72 hours prior. A seating chart will need to be provided to the hotel 72 business hours prior, with the number of each entrée at each table
5.00 per guest
- Choices made at the wedding dinner
10.00 per guest



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Family Style Service

44.00 PER GUEST | CHILDREN 6-12 22.00 | CHILDREN 0-5 FREE

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FAMILY STYLE SERVICE BRINGS EACH COURSE TO THE TABLE, ALLOWING GUESTS TO ENJOY AS MUCH AS THEY WISH, LIKE A DINNER TABLE, BUT WITH THE SERVICE ATTENTION OF A PLATED DINNER

FAMILY SERVICE IS SERVED WITH FRESHLY BAKED ROLLS & BAGUETTES, WHIPPED BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF TAZO TEAS

SALADS

Choice of Two

- Tossed artisan greens with cucumber, grape tomato & house made assorted vinaigrettes (V/GF)
- Traditional Caesar salad with focaccia croutons, shaved parmesan, crumbled cherry bacon & a creamy Caesar dressing
- Spinach salad with fresh sliced strawberries, candied walnuts, feta cheese & poppy seed vinaigrette (V/GF)
- Broccoli salad with fresh broccoli florets, grape tomato, radish, cheddar cheese, toasted almonds & cider dressing (V/GF)
- Village Greek salad with ripe tomato, seedless cucumber, bell peppers, red onion, Kalamata olives & feta cheese tossed with Greek herb dressing (V/GF)
- Marinated vegetable salad with a bouquet of summer vegetables tossed in a herb vinaigrette (V/GF)

VEGETABLES

Choice of One

- Vegetable medley with assorted seasonal vegetables tossed with butter (V/GF)
- Roasted root vegetables, carrots, beets, turnips & parsnips with a touch of honey (V/GF)
- Au Gratin vegetables with broccoli, cauliflower & asparagus tips tossed in a cheddar cheese sauce (V)

Additional vegetable 2.75 per guest

STARCHES

Choice of One

- Whipped potatoes with sour cream & herbs (V/GF)
- Roasted fingerling potatoes (V/GF)
- Mashed Yukon potato & parsnip (V/GF)
- Succotash, long grain & wild rice tossed with roasted butternut squash, sun-dried cranberries, pumpkin & sunflower seeds (V/GF)
- Basmati rice (V/GF)
- Chive & cheddar cheese potato croquette (V)

Additional starch 2.75 per guest



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Lindsay & Colin—August 15, 2015

Thank you for all of your help, you were wonderful to work with! Our wedding day was absolutely perfect and we are so pleased in how everything turned out. Please thank all of the staff on our behalf, as everything was effortless and they were so helpful!

Family Style Service

44.00 PER GUEST | CHILDREN 6-12 22.00 | CHILDREN 0-5 FREE

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ENTRÉES

Choice of Two

- Shaved roast baron of beef served with au jus (GF)
- Grilled breast of chicken with a roasted tomato & shallot compote (GF)
- Pork loin filled with herb, citrus & wild mushroom dressing basted with an orange Quebec maple glaze
- Stuffed chicken breast with feta cheese, sundried tomato and artichoke filling, topped with a spinach cream
- Wild salmon with pink grapefruit-balsamic glaze (GF)
- Lamb kebob with herb & garlic marinated lamb, tomato, red onion, zucchini and mushroom
- Prime rib roast with Yorkshire pudding and merlot demi
Add 4.00 per guest
- Au gratin beef tenderloin fillet with wild mushroom ragout and parmesan regianno
Add 6.00 per guest

Vegetarian or vegan entrée available upon request

DESSERTS

Choice of One

- Salted caramel crème brûlée with caramel, sea salt, ginger snap & berries
- New York cheese cake with stewed strawberries, Chantilly cream & fresh fruit coulis
- Chocolate Palet d'Or with Devil's food chocolate, white chocolate mousse, seasonal berries and chocolate glaze



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Shelly & Kurtis—March 12, 2016

I have to say our wedding was even more incredible than we could have ever imagined. I'm not kidding when I say that the meal was phenomenal. You have to tell the chef that everyone was in awe!! It was unbelievable—the service was great, the rooms were great, everything was great!!

Soiree Reception

44.00 PER GUEST

25 Guest Minimum

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ENJOY THIS DELUXE RECEPTION AS YOU MOVE FROM STATION TO STATION SAMPLING VARIOUS HOT & COLD DISHES

COLD STATION

The Cold Station includes your choice of four cold canapés, a standard cheese display garnished with fresh fruit & crackers and garden fresh crudités with roasted red pepper dip

Choice of Four

- Citrus poached prawn, lime Pico de Gallo and cilantro on an Asian spoon (GF)
- Foie gras mousse with brandied grape compote on a brioche crisp
- Snow crab salad, basil, mint and carrot in a rice paper roll (GF)
- Shaved prosciutto, gorgonzola and fig jam on a crostini (GF)
- Tuna tartare, cilantro, green chili, cherry tomato, crème fraîche and Valencia orange on an Asian spoon
- Honey roasted beet with chèvre, crème fraîche & new potato (V/GF)
- Tomato bruschetta with reggiano on a garlic crisp (V)
- Pulled smoked chicken with green chili-peach relish on a crostini

HOT STATIONS

Hot Stations are tended by members of our culinary team providing your guests with a personal & unique experience.

Choose One From Each Pairing

- Choice of Poutine Station **OR** Martini Mashed Potato Station
- Choice of Pad Thai Station **OR** Garlic Shrimp Station
- Choice of Slider Station **OR** Carved Beef on a Bun Station
- Choice of Deep Fried Ice Cream Station **OR** Baked Alaska Station

Please refer to the next page for a description of each Hot Station



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Soiree Reception

44.00 PER GUEST

25 Guest Minimum

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POUTINE STATION

Crisp hand cut French fries with assorted toppings: butter chicken, duck confit, beef burgoo, beef gravy, turkey gravy, vegetarian gravy, cheese curds, blue cheese, old cheddar cheese, Swiss cheese, crispy onions, chives, roasted garlic cloves, bell peppers, tomatoes, jalapeno peppers and corn salsa

MARTINI MASHED POTATO STATION (V/GF)

Roasted garlic & herb mashed potato and chive & buttermilk mashed potato served in a martini glass. Toppings include shredded cheddar, shredded Swiss, crumbled feta, crumbled blue cheese, crumbled bacon, chives, crispy onions, diced shallots, corn & black bean salsa, sour cream, tomato salsa, diced tomatoes and crispy chick peas and choice of hot topping from below

Choice of Two

- Beef burgoo
- Butter chicken
- Vegetable ratatouille
- Seafood allemande

PAD THAI STATION

Pad Thai includes rice noodles, shrimp & chicken, bean sprouts, chili peppers, cashews and pad Thai sauce. Served in a traditional Asian take out box

GARLIC SHRIMP STATION

Pacific shrimp, white wine, garlic sauce, and parmesan toast points

SLIDER STATION

Mini beef burgers topped with bacon jam & smoked gouda, as well as tomato jam & jalapeno jack cheese

Mini turkey burgers topped with grilled pineapple & mango salsa

Mini hot dogs topped with chili- spiked house made tomato ketchup and a grainy Dijon mustard aioli

CARVED BEEF ON A BUN

Chef to carve slow roasted Canadian boneless hip roast served with freshly baked rolls, whipped butter & condiments.

DEEP FRIED ICE CREAM STATION

Vanilla ice cream rolled in a graham & coconut crumb coating then deep fried. Toppings include strawberry coulis, raspberry coulis, chocolate fudge, caramel sauce, soft marshmallow, sprinkles, chocolate chips, white chocolate chips and crushed Smarties

BAKED ALASKA STATION

Choice of Devil's food chocolate cake or vanilla pudding white cake topped with choice of ice cream from Saskatchewan sour cherry swirl, butter pecan, and chocolate fudge. Served with strawberry, raspberry and blackberry coulis. Draped with fluffy meringue and toasted to a golden brown



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Sarah & Brent – March 20th 2015

Lindsay Cheveldayoff was fantastic to work with. She put my mind to ease during planning and while I was confident in her abilities throughout the process, she surpassed my expectations the day of. She is incredibly thoughtful and organized, and the event was executed flawlessly. The venue is first class, and was only augmented by the incredible food, service and special touches that Lindsay coordinated. Our most sincerest thanks to Lindsay and her team.

Reception Creation

CHOOSE FROM THE HOT & COLD CANAPÉS OPTIONS LISTED TO DESIGN YOUR RECEPTION. SUITABLE FOR A SMALL OR LARGE RECEPTION YOU WILL FIND SOMETHING TO SUIT ALL YOUR GUESTS

THREE HOT & THREE COLD 18.00

Suitable for a pre-dinner reception

FOUR HOT & FOUR COLD 21.00

Suitable for an afternoon or late evening reception

SIX HOT & SIX COLD 28.00

Suitable for a reception over a meal period

HOT CANAPÉS

- Prosciutto wrapped scallop with a maple-ginger glaze
- Vegetable spring roll with mirin-citrus dipping sauce (V)
- Atlantic crab cake with chili-cilantro aioli
- Saskatchewan forest mushroom risotto cake, panko crust (V)
- Pacific shrimp, nori wrapped and tempura
- Mini beef Wellington with Danish blue cheese in a puff pastry
- Artichoke, chèvre and Kalamata olive on a profiterole
- Lamb meatball satay with Tzatziki
- California dates, and eight year cheddar wrapped in phyllo (V)
- Chicken satay with teriyaki and cilantro

COLD CANAPÉS

- Citrus poached prawn, lime Pico de Gallo and cilantro on an Asian spoon
- Foie gras mousse with brandied grape compote on a brioche crisp
- Snow crab salad, basil, mint and carrot in a rice paper roll (GF)
- Shaved prosciutto, gorgonzola and fig jam on a crostini
- Tuna tartare, cilantro, green chili, cherry tomato, crème fraiche and Valencia orange on an Asian spoon
- Honey roasted beet with chèvre, crème fraiche & new potato (V/GF)
- Tomato bruschetta with reggiano on a garlic crisp (V)
- Pulled smoked chicken with green chili-peach relish on a crostini

SWEET CANAPÉS

May be substituted for cold canapés

- Pavlova with seasonal berries & sweet vanilla cream (GF)
- Tiramisu cups with cinnamon and strawberry coulis
- Cheesecake tulip cups with seasonal fruit glaze
- Chocolate draped strawberries & white chocolate drizzle (V/GF)
- Lemon curd éclair with sweetened whipped cream



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Jessica & Brian—August 22, 2015

The food was exceptionally good, as were the drinks, bar service, and staff service overall! I will have no trouble recommending the Sheraton as a venue and hotel to friends and family for any future endeavors!

Enhancements

PRICED PER ENHANCEMENT

MAKE YOUR RECEPTION EXTRA SPECIAL WITH ONE OF THESE FUN ENHANCEMENTS

CHOCOLATE DIPPED STRAWBERRIES

- Dark, white and milk chocolate dipped strawberries
Two per guest
5.75 per guest

CHOCOLATE FOUNTAIN

- A creamy chocolate fountain served with fresh fruit, marshmallows, Rice Krispie squares, cream puffs, brownies, angel food cake, truffles, cheesecake bites, red velvet cake, macaroons, mini sour cherry turnovers, butterscotch marshmallow squares, and orange scented fritters
9.75 per guest

ASSORTED FRUIT TRAY

- Assorted freshly sliced melons, seasonal fruits & berries
6.00 per guest

ASSORTED PETIT FOURS

- Assorted dessert squares
- Mini donuts with powdered sugar
Two per guest
70.00 per 25 pieces

ENCHANTED DESSERT TABLE

- Assortment of cheese cakes
- Assortment of tortes
- Assortment of squares
- Cream puffs
- Chocolate macaroons
- Seasonal fresh fruit (V/GF)
- Domestic & international cheese board (GF)
6.00 per guest

MAJESTIC DESSERT TABLE

- Choice of flambéed cherries jubilee, banana fosters, or Grand Marnier strawberries with cracked pepper served over locally made vanilla bean gelato (V/GF)
- House-made ginger snaps (V)
- Shortbread (V)
- Chocolate macaroons (V)
- Soft chocolate brownies (V)
- Milk chocolate fondue with fresh strawberries, pineapple & melons (V/GF)
6.00 per guest



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CAVALIER SASKATOON HOTEL

Courtney & Derek—June 13, 2015

Thank you so much for everything you and your staff did for us. The wedding turned out perfectly. The Top of the Inn was so beautiful and the food was delicious. We had so many compliments on it I would definitely recommend your hotel to others. I appreciate everyone's attention to detail and the excellent service that was provided to us.

Late Lunches

PRICED PER GUEST

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE & AN ASSORTMENT OF TAZO TEAS

TRADITIONAL LATE LUNCH

- Freshly baked bread basket to include rolls, Kaiser buns, baguettes and assorted breads with whipped butter
- Sliced cheddar and Monterey Jack cheese
- Assorted deli meats
- Assorted pickle tray

Choice of one

- Garden crudités
- Grilled vegetable pasta salad
- Picnic-style potato salad

14.00 per guest with dinner

20.00 per guest without dinner

COMFY CASUAL LATE LUNCH

- Grilled cheese satay with assorted artisan breads and baguettes served with house-made ketchup, chipotle spiced ketchup, hickory smoked ketchup and apple-lemongrass ketchup for dipping
- Mac & Cheese: Bacon & gouda; shrimp, scallop & Chevré; poached pear & brie
- Mini beef sliders with tomato jam, jalapeno jack cheese and crispy onions
- Mini hot dog sliders with ketchup, mustard, relish, onions and shredded cheddar cheese

15.00 per guest with dinner

21.00 per guest without dinner



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CAVALIER SASKATOON HOTEL

Caitlin & Taso—October 11, 2015

I wanted to send you a message to express my most sincere thanks for all of your help and attention with our wedding! The weekend was fantastic! Somehow, two very different families felt like they got everything they wanted, and that is certainly thanks to you and your staff's hard work and attention to detail!!

Beverage Services

HOST BAR

The host is invoiced for all drinks consumed during the wedding. Subject to 17% service fee and applicable taxes.

- Domestic beer, liquor and house wine 5.65 each
- Liqueurs (Grand Marnier, Bailey's, Kahlua) 6.52 each
- Imported beer (Beck's, Corona, Stella Artois) 6.52 each
- Soft drinks and juices 3.00 each
- Non-alcoholic beer 4.50 each

CASH BAR

Each individual guest purchases drinks from the hotel bar. The host does not pay. Prices include taxes and service fees

- Domestic beer, liquor and house wine 6.50 each
- Liqueurs (Grand Marnier, Bailey's, Kahlua) 7.50 each
- Imported beer (Beck's, Corona, Stella Artois) 7.50 each
- Soft drinks and juices 3.50 each
- Non-alcoholic beer 5.00 each

SUBSIDIZED BAR

Each individual guest purchases drinks at the dollar amount you set, and the remaining amount is invoiced to the host.

HOUSE WINE

Complete wine list available upon request. Prices subject to a 17% service fee and applicable taxes

- Copper Moon Pinot Grigio (Canada) 32.00 per bottle
- Copper Moon Shiraz (Canada) 32.00 per bottle

PUNCH

- Non-alcoholic punch 39.00 per gallon

The Sheraton Cavalier Saskatoon Hotel provides 1 bartender per 75 guests. If you choose to have extra bartenders, a charge of 20.00 per hour, per bartender will apply

If the bar should yield less than 400.00 revenue before service fees and applicable taxes, a fee of 35.00 per hour, per bartender will apply. A minimum of four hours per bartender will be charged

Bartender fees are subject to a 17% service fee and applicable taxes



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Socan & Re:Sound

SOCAN—TARIFF 8

A performing rights license is required when renting a facility for a private function when music will be performed during the event—such as a wedding reception, anniversary, assembly, or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

Room Capacity	Without Dancing	With Dancing
1-100 people	20.56	41.13
101-300 people	29.56	59.17
301-500 people	61.69	123.38
501+ people	87.40	174.79

Should you require any additional information, please contact the SOCAN office at the following information:

SOCAN	TF: 1 800 51 SOCAN (76226)
1145 Weber Centre	P: 1 780 439 9049
5555 Calgary Trail	F: 1 780 432 1555
Edmonton AB T6H 5P9	W: socan.ca

RE:SOUND—TARIFF 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event, such as a wedding reception or anniversary. Re:Sound is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a Re:Sound fee under Tariff 5.

Room Capacity	Without Dancing	With Dancing
1-100 people	9.25	18.51
101-300 people	13.30	26.63
301-500 people	27.76	55.52
501+ people	39.33	78.66

Should you require any further information please visit resound.ca.



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Food & Beverage Terms & Conditions

- The Sheraton Cavalier Saskatoon Hotel wedding package is intended for groups of 25 or more
- Because of licensing requirements and quality control issues, all food and beverage served on the Sheraton Cavalier Saskatoon Hotel property must be supplied and prepared by the hotel. Exception to wedding cakes, dainties and candy bars
- All food, beverage and room rental prices are subject to a 17% service fee and applicable taxes
- Menu and wine selection must be confirmed 30 days prior to the wedding date in order to guarantee availability
- Final numbers are required 72 business hours prior
- Final charges are based on guaranteed numbers of attendees or the total number served, whichever is greater
- The hotel will gladly provide special meals for guests with dietary needs not met by the event menu, including, but not limited to, vegan, vegetarian, gluten and food allergies. Collection of guests with restrictions prior to the event day would be most appreciated
- Storage of cakes on the hotel property prior to the date of the event will not be accepted or stored on site
- Because of the delicate nature of wedding cakes it is the responsibility of the baker to deliver and set up any wedding cakes
- A reset cost of 500.00 will apply to change the room setup from theatre style for the reception, to the rounds for the reception. Please allow 2 hours from the time the ceremony ends for the banquet staff to reset the room
- The hotel requires that all music services must end at 1:00 AM
- Hotel operated bar must close at 12:30 AM
- Any items left behind will be disposed of if not claimed within 24 hours after the function date



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CAVALIER SASKATOON HOTEL

Wedding Policies

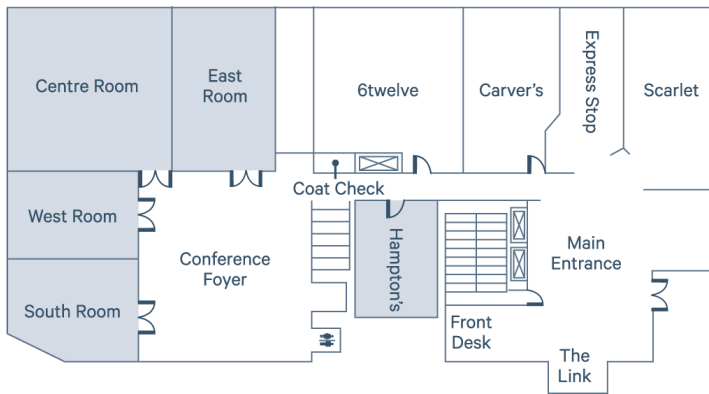
- Access to the function space one day prior to the scheduled event cannot be guaranteed until one month prior
- The Sheraton Cavalier Saskatoon Hotel must be notified prior to your function of any material needed to be delivered for use during your function. The hotel cannot be held liable for items not delivered intact before, during or after the wedding day
- The hotel reserves the right to charge the client for all damages incurred by the occupants or suppliers contracted by the client. Metallic confetti and candles without a proper holder is not allowed in the banquet room.
- The hotel does not permit nails, staples, tacks or duct tape to be used on the walls, doors or ceilings. Blue or white fun tack is acceptable.
- Personal items must be removed by the client from the function room at the end of each event unless approved by the hotel
- The Hotel cannot be held liable for items lost or stolen from our function rooms
- The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played
- The hotel must abide by and apply the following charges when live or recorded music is played in the function rooms: The Society of Composers, Authors and Music Publishers of Canada (SOCAN) and the Copyright Board of Canada approved Re:Sound Tariff 5.
- Hotel check-in to guest rooms is 3 PM. Based on your ceremony time, early access to guestrooms is not guaranteed for your guests staying in the hotel. It is recommended to reserve the room the night before to avoid this situation
- Hotel parking is based on availability for a fee. Guaranteed parking availability is provided for guests staying in the hotel over night.



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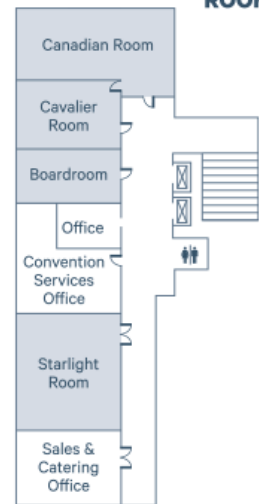
**MAIN LEVEL
CONFERENCE CENTER**



**TOP OF THE INN
8TH FLOOR**



**LOWER LEVEL
MEETING ROOMS**



Room Name	Square Feet	Dimensions	Height	Theatre	Reception	Classroom	U-Shape	H. Square	Rounds of 8	Trade Show Space (8x8)
South	1954	48'2" x 44' 7	8'9"	100	120	56	34	38	80	15
West	1508	31'3" x 48'2"	8'9"	80	80	48	37	44	56	10
Centre	4099	67'1" x 61'1"	10'2" - 12'4"	320	300	192	60	80	200	40
East	1925	67'1" x 28'7"	10'2"	160	100	96	54	62	80	20
South/West	3663	76' X 48'2"	8'9"	200	200	80	40	44	160	30
Centre/East	6025	89;8" x 67'1"	10'2" - 12'4"	440	600	264	-	-	384	60
Ballroom	9688	L Shaped	10'2" - 12'4"	1000	1000	-	-	-	624	70
Conference Foyer	3009	36'9" x 76'	8'10"	-	-	-	-	-	-	10
Canadian	716	30'6" x 23'4"	8'7"	40	40	30		28	32	-
Cavalier	623	26'2" x 23'8"	9'	30	30	24	22	22	24	-
Starlight	1446	44'2" x 35'1"	9'	85	80	48	18	30	56	-
Boardroom	311	9'3" x 13'3"	9'3"	-			26	-	-	-
Top of the Inn	2317	49'3" x 47'	7'11" - 11'	240	180	100	37	50	144	20