



2018

# CATERING PACKAGE



**Kindersley Inn**

**Kindersley Inn**

601 11 Avenue East

Kindersley, SK S0L 1S1

T. 306.463.6555

E. [cateringkindersley@novahotels.ca](mailto:cateringkindersley@novahotels.ca)

# BANQUET SPACE

## ROOM CAPACITY

		ROOM				
		Rotary Room 24' x 25'	Teak Room 24' x 51'	Elm Room 26' x 51'	Oak Room 26' x 51'	Full Grand 72.5' x 50'
SET UP	THEATRE	35	100	110	100	310
	STAND UP RECEPTION	42	110	120	110	340
	CLASSROOM	18	30	35	30	135
	BOARDROOM	20	30	35	30	135
	BANQUET	25	86	86	86	260

# AUDIOVISUAL & MUSIC

## AUDIOVISUAL

### PRICES

Flip Chart & Markers

Projector

Projector Screens 2 standing (5x4) or wall screen (7x4)

Podium with microphone

Speaker Phone

## SOCAN & RE:SOUND

"SOCAN" and RE:Sound are fees implemented by the government to compensate recording artists and recording companies when music is played.

SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property.

RE:Sound ensures the company still owns the physical recording of a song.

It is important to note SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music

If you have no music, you do not have to pay a fee

	SOCAN	RE:SOUND	TOTAL
1 - 100 guests without dance			
1 - 100 guests with dance			
101 - 300 guests without dance			
101 - 300 guests with dance			



# REFRESHMENTS

## BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee *(12 cups)*

Freshly Brewed Coffee *(50 cups)*

Freshly Brewed Coffee *(100 cups)*

Hot Chocolate *(12 cups)*

Regular Tea *(individual)*

Herbal Tea *(individual)*

Bottled Diet & Regular Soft Drinks

Bottled Water

Bottled Assorted Juices *(individual)*

Assorted 100% Real Fruit Juice *(62 oz. pitcher)*

2% White Milk or Chocolate Milk *(62 oz. pitcher)*

Fountain Pop *(62 oz. pitcher)*

Jr. Juice *(62 oz. pitcher)*

Pop *(2L)*

# COFFEE BREAK

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## COFFEE BREAK

Prices Based Per Person

Fresh Fruit Platter

Fresh Fruit Salad

Vegetable Platter *with dip*

Cheese & Cracker Platter

Relish Tray (*pickles*)

Assorted Dainties

Assorted Buffet Cakes

Assorted Danishes

Mini Croissants

Multi Grain Bagels

Cinnamon Scones

Assorted Cookies

Assorted Muffins

Assorted Yogurt

Assorted Cereals

# BUFFET OPTIONS

## BREAKFAST BUFFETS

Minimum of 15 People

### Silver Option

Orange Juice  
Freshly Brewed Coffee & Tea  
Assorted Fruit  
Yogurt  
Cereal  
Assorted Muffins  
Danishes  
Cinnamon Scones  
Multigrain Bagels  
Mini Croissants

### Gold Option

Orange Juice  
Freshly Brewed Coffee & Tea  
Fruit Platter  
Assorted Muffins  
Danishes  
Cinnamon Scones  
Multigrain Bagels  
Mini Croissants  
Scrambled Eggs  
Pork Sausages  
Bacon  
Hashbrowns



# BUFFET OPTIONS

## LUNCH BUFFETS

Minimum of 15 People

### Bronze Option

#### SANDWICH BUFFET

*all sandwiches served in a variety of wraps, brown & white bread*

#### Salad Sandwiches

Assortment of Egg, Tuna, Salmon, Chicken and Turkey Salads

#### Meat Sandwiches

Assortment of Sliced Beef, Ham, Smokey Turkey, Smoked Brisket and Salami

#### Vegetarian Sandwiches

Assortment of Tomato & Lettuce, Cucumber & Cream Cheese and Mixed Asian Vegetables

#### Mixed Sandwiches

Assortment of Salad, Meat and Vegetarian options

### Silver Option

Fresh Baked Kaiser Buns

Coffee & Tea

Desserts

#### Ukrainian Option

Cabbage Rolls, Farmers Sausage and Perogies *with fried onions*

or

#### Italian Option

Chicken Parmesan, Penne Marinara and Mixed Vegetables

or

#### BBQ Option

BBQ Chicken, Mixed Vegetables and Roasted Potatoes.

### Gold Option

Fresh Baked Kaiser Buns

Choice of Salad

Coffee & Tea

Desserts

#### Roast Pork Option

Roast Pork *with mushroom sauce*

Mixed Vegetables

Roasted Potatoes

or

#### Meatloaf Option

Meatloaf *with chef's gravy*

Mixed Vegetables

Garlic Mashed Potatoes



# BUFFET OPTIONS

## DINNER BUFFETS

Minimum of 20 People

### Bronze Dinner

Fresh Baked Kaiser Buns *with butter*  
Choice of Salad  
*(see page 9 for salad options)*  
Choice of Potato or Rice  
Chef's Choice of Vegetable

#### CHOOSE ONE

Chicken Forestiere  
Pork Dijonnaise  
Chicken Cacciatore  
Pork Au Poivre  
Turkey and Stuffing  
Penne Marinara  
Meat Lasagna  
Tofu Chili  
Red Curry Lentil Vegetables

Assorted Desserts  
Freshley Brewed Coffee & Tea

### Silver Dinner

Fresh Baked Kaiser Buns *with butter*  
Two Choices of Salad  
*(see page 9 for salad options)*  
Choice of Potato or Rice  
Chef's Choice of Vegetable

#### CHOOSE TWO

Chicken Forestiere  
Pork Dijonnaise  
Chicken Cacciatore  
Pork Au Poivre  
Turkey and Stuffing  
Penne Marinara  
Meat or Vegetarian Lasagna  
Beef Rouladen  
Beef Stroganoff  
Beef Ragout  
Tofu Chili  
Red Curry Lentil Vegetables

Assorted Desserts  
Freshley Brewed Coffee & Tea



# BUFFET OPTIONS

## DINNER BUFFETS

Minimum of 20 People

### Gold Dinner

Fresh Baked Kaiser Buns *with butter*  
Relish Tray  
Two Choices of Salad  
Choice of Potato or Rice  
Chef's Choice of Vegetable

#### CHOOSE TWO

Chicken Forestiere  
Pork Dijonnaise  
Chicken Cacciatore  
Pork Au Poivre  
Turkey and Stuffing  
Penne Marinara  
Meat or Vegetarian Lasagna  
Beef Rouladen  
Beef Stroganoff  
Beef Ragout  
Tofu Chili  
Red Curry Lentil Vegetables

Assorted Desserts  
Fruit Platter  
Freshley Brewed Coffee & Tea

### Salad Options

Coleslaw  
Pasta Salad  
Tomato Basil Salad  
Marinated Mushrooms  
Mixed Greens  
Potato Salad  
Spinach Salad  
Cucumber Dill Salad  
Greek Salad  
Caesar Salad

*Addition of a salad to any buffet will have an extra charge of \$3.95/ person*

### CARVING STATIONS

*Carved by our chef on the buffet line.  
To be added to your buffet selection.*

Roast Striploin *with wine gravy*  
Roast Lamb *with rosemary*  
Roast Leg of Ham *with dijon mustard*  
Roast Baron of Beef  
Braised or Smoked Beef Brisket  
Roast Pork *with sage gravy*



# PLATED MEALS

## PLATED DINNER

Minimum of 15 People

Please Choose One Entrée for the Group

*(All guests will be served the same meal with the exception of special dietary requirements)*

### Entrée Options

#### BEEF SELECTIONS

- 8 oz. New York Striploin *with red wine sauce*
- 8 oz. Prime Rib *with yorkshire pudding*
- 10 oz. Ribeye Steak *with mushrooms and garlic*

#### PORK SELECTIONS

- 8 oz. Pork Dijonnaise *in an mustard sauce & gravy*
- 8 oz. Pork Forestier *with mushrooms*
- 10 oz. Grilled Pork Chops *with apple sauce*

#### LAMB SELECTIONS

- 8 oz. Leg of Lamb *with rosemary gravy*
- 8 oz. Lamb Dijonnaise *with mustard sauce*
- Rack of Lamb Romarin

#### CHICKEN SELECTIONS

- 6 oz. Chicken Marsala *with mushrooms*
- 8 oz. Chicken Cordon Bleu *with mushroom sauce*
- 6 oz. Chicken Amaretto *with almonds*

#### FISH SELECTIONS

- 6 oz. Red Snapper Velacrus *with red pepper coulis*
- 8 oz. Lemon and Pepper Salmon
- 6 oz. Pan Fried Pickerel

#### EXOTIC SELECTIONS

- 8 Jumbo Garlic Shrimp *with white wine sauce*
- 5 oz. Wild Boar Calvados *with slivered apples*
- 5 oz. Elk Loin Forestier *with wild mushrooms*

### Includes

- Freshly Baked Kaiser Buns *with butter*
- Fresh Seasonal Vegetables
- Freshly Brewed Coffee & Tea

### Accompaniments

#### CHOOSE ONE:

- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Baked Potato
- Rice

### Desserts

#### CHOICE OF:

- Banana Coconut Cream Pie
- Deep Apple Custard
- Key Lime Cheesecake
- Cappuccino Torte
- Chocolate Cherry Cheesecake

**\$6<sup>95</sup>**  
*per person*



# PLATED MEALS

## PLATED DINNER ENHANCEMENTS

Prices Based Per Person

### Appetizers

Crab Meat Cocktail

Shrimp Cocktail

Smoked Salmon

Smoked Duck

### Soups

Consomme Celestine (*julienne crepes*)

Cream of Potato & Leek

Gazpacho

### Salads

Mixed Greens

Greek Salad

Caesar Salad

Spinach Salad

# RECEPTION

## CANAPÉS | HORS D'OEUVRES | PLATTERS

Prices Based Per Person

Minimum of 20 People | Add \$3.00 Per Person for Butler Service

### Cold Canapés

Assorted Canapés

Smoked Salmon Rouladen

Stuffed Genoa Salami

Bruschetta

### Hot Hors D'Oeuvres

Chicken Satay

Vegetarian Spring Rolls

Shrimp Skewers

Sweet & Sour Pork Rounds

### Deluxe Cold Canapés

Cold Shrimp *with cocktail sauce*

Smoked Salmon

Pate au Poivre

### Deluxe Hot Hors D'Oeuvres

Bacon Wrapped Scallops

Krafta Mishwe (*lamb*)

Vegetarian Samosa

Mini Beef Wellington

Mini Quiche

### Reception Platters

Fresh Fruit Platter

Fresh Fruit Salad

Vegetable Platter *with dip*

Cheese & Cracker Platter

Relish Tray (*pickles*)



# BAR SERVICES

## LIQUOR

*(special requests can be made but not guaranteed.)*

### Basic Bar

Domestic Brand Beer

House Brand Liquor

Jackson Triggs

*Merlot & Cabernet Sauvignon*

Copper Moon

*Chardonnay & Pinot Grigio*

### Cocktail & Shooter Bar

Jazz up your chosen bar service by adding this service which includes assorted liqueurs and liquors.

Have all your favourite cocktail drinks and shots available.

### Full Bar

Domestic Brand Beer

Imported Beer

House Brand Liquors

Premium Liquors

Assorted Coolers

Jackson Triggs

*Merlot & Cabernet Sauvignon*

Copper Moon

*Chardonnay & Pinot Grigio*

### Individual Drink Prices

Highballs & Domestic Beer

Premium Spirits & Import Beer

Cocktails

Glass of Wine

Bottle of Wine

Shooters



# BAR SERVICES

## PAYMENT OPTIONS

Deposit on Co-Host & Host bars may be required prior to function

### Cash Bar

Hotel charges guests regular prices for drinks.  
No charge to the host.

### Co-Host Bar

Hotel charges guests a portion of the price and the difference that has been agreed upon by Host and catering service will be charged to the host.

*This works best for functions where the host is handing out drink tickets or wants to offer guests a few complimentary drinks.*

### Host Bar

Hotel charges all bar services to the host. Hotel will track sales and charge accordingly. There is a \$60.00 bartenders fee per 8 hours on all host Bars.

### Corkage Bar Service

#### Host supplies all of the alcohol

Liquor license required

Nova Hotels supplies the pop, juice, ice, garnish and bartender

*All items must be clearly labeled with host's name and delivered to the hotel 24 hours prior to the function date*

*All public liability is held by the permit owner.*

# LINENS & EXTRAS

## ENHANCEMENTS

The Kindersley Inn offers several different options for linens and other visual enhancements for your event. All catered functions include the complimentary use of our tables, chairs, glassware, cutlery and linens. All enhancements not listed in the below section will be a host expense.

### Table Cloths

White - 5ft Round Tables  
White - 6ft Rectangle Tables  
Black - 6ft Round Table

### Table Skirting

White

### Napkins

Navy Blue  
Black  
White  
Red  
Pink  
Green

### Additional Enhancements

*\*\*subject to additional charges*

8" Round Mirrored Centerpieces (10)  
Tea Light Candles (1 per table)  
Small Glass Vases  
Medium Glass Vases  
Large Glass Vases  
Decorative Crystal Rocks  
Red & White Fabric Rose Petals

# TERMS & CONDITIONS

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## FOOD AND BEVERAGE

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Menu selections are to be submitted 3 weeks prior to function date to ensure your menu selection.

Be sure to inform our catering team of any possible allergies or dietary substitutions at this time.

In accordance to Public Health Regulations, the removal of food and beverage products after function is prohibited.

All menu prices are subject to change due to fluctuating food and beverage costs. Prices for all banquet meals are guaranteed for three (3) months prior to the date of the function.

With the exception of wedding cakes, all food must be provided by The Kindersley Inn. Outside food is not permitted in the banquet facilities.

All food products are left out a maximum of 3 hours according to Saskatchewan Health Laws. If food is requested to remain in the room for a longer period of time, a possible additional labour charge will be applied.

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## PAYMENTS

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To confirm a corporate booking, a valid credit card must be provided at the time of booking. All credit arrangements must be discussed prior to event with accounting office and is subject to approval by the corporate office.

All functions will require a 50% deposit at time of booking to confirm your space.

To confirm a wedding booking, \$1000.00 deposit is required. The deposit will go towards your final invoice.

A guaranteed number of persons are required 10 days prior to event.

All fees and services will be based on the guaranteed number.

Upon request and space permitting the catering team will set for up to 5% more persons to a maximum of 20 persons. The host is then charged for the guaranteed number or the number of persons served, whichever is greater value.

A signed copy of our catering contract will ensure that all the agreed upon arrangements are fulfilled.

Estimated bill payment is required in full on the day of function prior to event start time. Any additional service fees will be charged at the end of the function.



# TERMS & CONDITIONS

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## GUEST ROOMS

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Guest rooms may be confirmed at a preferred rate at the hotel upon request from your onsite wedding consultant. Rates are based on availability and number of rooms guaranteed.

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## MUSIC

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We are legally obligated to collect licensing fees on behalf of SOCAN and Re:Sound. SOCAN represents the rights of composers and music publishers and Re:Sound represents the rights of artists and record companies (please visit [www.socan.ca](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca) for more information).

SOCAN and Re:Sound fees are subject to change without notice.

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## LIABILITIES

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The Kindersley Inn is not responsible for any personal injuries or any loss and/ or damage to any goods, property and/or equipment brought into the hotel. All articles must be removed immediately following the function.

The Kindersley Inn will hold client responsible for any damages caused to the hotels property.

The Kindersley Inn respectfully asks that all children are supervised by a parent or guardian at all times. This is for both the children and other guest's safety.

The Kindersley Inn assumes no responsibility for cakes. We will provide the cooler space to store the cake for an additional cost, but the handling must be the responsibility of the client.

Our catering team will be pleased to provide cake cutting, plating and distributing service for a fee of \$1.25/Person.

The hotel reserves the right to inspect and control all private functions.

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## ALCOHOL

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All alcohol is served in accordance with provincial liquor laws from the Saskatchewan Liquor and Gaming Authority.

The Kindersley Inn reserves the right to request photo ID

All alcohol consumed in our establishment is to be purchased and supplied by the Kindersley Inn unless a corkage bar has been established.

Alcohol service ends no later than 2:00 AM, premises is to be vacated no later than 3:00 AM.

The hotel reserves the right to terminate liquor service at any time if those services are not in accordance with regulations of the S.L.G.A.

# TERMS & CONDITIONS

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## ENTERTAINMENT

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Our catering coordinator can assist you in choosing and booking entertainment suitable for your event. Please inform the catering team 60 days prior to event to ensure entertainment services are obtainable for dates required.

All events that have any live or recorded entertainment are applicable to SOCAN and Re:Sound fees. The fees are added to final bill by The Kindersley Inn on behalf of the Society of Composers, Authors, and Music Publishers of Canada.

The town of Kindersley noise bylaw is in effect at this location. The Kindersley Inn reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Live bands are welcome at our hotel, however due to the restrictions of some of our rooms, this form of entertainment may not be appropriate. Please confirm with our banquet coordinator before booking live entertainment.

All DJ or live performance must cease by 2:00am. All banquet rooms must be vacated by 3:00am

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## MISCELLANEOUS

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Smoking is strictly prohibited in function rooms and public quarters. Please smoke in designated smoking areas.

Please refrain from using confetti or rice in function rooms or on hotel property. Decorations not provided by the Kindersley Inn are to be removed from function room at the end of the function. Unless arranged otherwise with hotel prior to event. A cleaning fee of \$200.00 may be charged.

The use of pyrotechnics is strictly prohibited in function rooms and property.

Access to function room for decorating prior to event must be coordinated with catering department in advance.

The hotel reserves the right to provide an alternative room to a more suitable function room.

Banquet room prices include standard set up for functions. Additional set up fees may apply for labour cost beyond a standard set up.

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## CANCELLATION

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Functions with 100 persons or less are required to give the hotel 14 days notice in the case of a cancellation. Cancelling an event within 14 days prior to event will forfeit deposit.

Functions with 100 persons or more are required to give the hotel 30 days notice in the case of a cancellation. Cancelling an event within 30 days prior to event will forfeit deposit.