



Catering Menu

Meeting Rooms

Refreshments &
Coffee Breaks

Breakfast

Working Lunch

Hot Lunch or
Dinner Buffets

Audio
Visual

Terms &
Conditions





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	Square Feet	Theater	U-Shape	Rounds	Boardroom	Classroom	Rental
Wheatland/ Heartland Room	1188	85	25	60	22	40	\$500
Wheatland Room	594	40	16	24	20	18	\$250
Heartland Room	594	40	16	24	22	18	\$250
Executive Boardroom	234	-	-	-	10	-	\$250

Wheatland/Heartland Room

Large room that can accommodate up to 100 people (theatre style).
Room can be divided into two smaller rooms by a dividing wall

Executive Boardroom

Features a large boardroom table with executive seating for 10 people.
Room has natural lighting, complimentary high speed internet service

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Beverages

All Day Coffee and Tea Break

\$4.00/person

For groups of 20 people or more
Includes regular and decaf Coffee and Assorted Fine Teas
One morning and afternoon delivery
Additional Break add \$2.00/person

Premium House Blend & Decaf Coffee

\$40.00/ thermal (20 cup thermal)

Assorted Fine Teas

\$2.50/cup

Assortment of Pepsi Beverages

\$2.50/can

Assortment of Juices

\$2.50/can

2%, Skim, or Chocolate Milk (250ml)

\$2.50/carton

Bottled Water

\$2.50/bottle

All Prices subject to 15% Gratuity and 5% GST

All Day Refreshments Breaks

Fresh Pastries

\$26.50 per dozen

Assorted muffins, fruit scones, Danishes, butter, marmalade and natural preserves

Muffin Tray

\$21.75 per dozen

Assorted freshly baked muffins.

Gourmet Cookie Tray

\$15.25 per dozen

An assortment of oatmeal raisin, chocolate chip, macadamia nut and chocolate chunk cookies

Nutty Break

\$6.50 per person

A variety of granola bars, nuts and pretzels.

Sweet and Salty Break

\$6.50 per person

The perfect combination for an afternoon snack including nuts, chocolate bars and chips.

Fresh Fruit Tray

\$7.00 per person

A medley of seasonal fresh fruit

Fresh Vegetable Tray

\$4.75 per person

Fresh vegetables with dip

Power Break

\$7.25 per person

Includes assorted power aid and fruit juices, power bars, fruit and granola bars.



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Wingate Signature Hot Continental Breakfast Buffet - \$14.25 per person

- **Freshly Made Waffles Toppings**
- **Breakfast Pastries, Bagels, English Muffins**
- **Yogurt and Cheese**
- **Freshly brewed Regular and Decaf Coffee**
- **Eggs, Bacon, Ham or Sausage**
- **White, Whole Wheat and Raisin Bread**
- **Milk (2%, Skim and Chocolate)**
- **Assorted Herbal and Regular Teas**
- **Hot and Cold Cereals**
- **Assorted Jams and Jellies**
- **Bananas, Apples and Oranges**
- **Assorted Fruit Juices**

Self Serve in the Breakfast Bar, Available from 6am – 10am (weekdays) and from 7am – 11am (weekends)

Complimentary for registered hotel guests

Grab 'n' Go

Assorted granola bars, freshly brewed coffee, tea, and canned juice.

\$4.75 per person

Fresh from the Bakery

Assorted muffins, scones, Danishes, butter, marmalade and natural preserves.

\$ 26.50 per dozen

Muffins and Fresh Fruit Tray

A tray of assorted muffins served with seasonal sliced fresh fruit.

\$ 10.00 per person

Healthy Start

Freshly baked sweet breads, a selection of individual fruit yogurts, and a display of fresh selected seasonal fruit.

\$11.00 per person

Quick Start

\$12.25 per person

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Assorted breakfast pastries, seasonal fruit platter, assortment of jams and honey, coffee, tea, and assorted juices.



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Gourmet Sandwiches

Classic Sandwich Selection

\$14.75 per person

Served on assorted breads and filled with black forest ham, roast beef, roasted turkey breast, pastrami, chicken, salmon, tuna and egg salad.

Wrapture

\$14.75 per person

Flour tortilla wraps served with black forest ham, roast beef, pastrami, chicken, and tuna, salmon and egg salad.

Artisan Selection

\$15.75 per person

This gourmet sandwich platter features assorted breads and buns filled with roasted prime rib, black forest ham, smoked turkey breast, tuna, salmon and egg salad. These sandwiches are garnish with assorted grilled and raw vegetables as well as different types of cheese.

All lunches are accompanied by your choice of two of the following side options:

- **Soup of the Day**
- **Sundried Tomato Pasta Salad**
- **Traditional Potato Salad**
- **Mediterranean Cous Cous**
- **Apple or Lemon Pie**
- **Gathered Greens**
- **Greek Salad**
- **Spinach Salad**
- **Vegetables and Dip**
- **Mini Cookies**
- **Caeser Salad**
- **Southwestern Potato Salad**
- **Tabouli**
- **Fresh Fruit Tray**
- **Assorted Dessert Squares**

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Classic Lasagna

\$16.00 per person

Layered pasta, seasoned ground beef, roasted vegetables, spinach, mozzarella cheese and tomato basil sauce served with fresh seasonal vegetables and garlic toast.

Pizza Buffet

\$16.00 per person

Choice of two types of pizza.

Pepperoni & Mushroom, Hawaiian, All Dressed, Vegetarian, or Greek.

Chicken Souvlaki

\$16.00 per person

Marinated chicken breast served with classic rice pilaf, vegetable medley, and garlic toast.

Baked Chicken Alfredo

\$16.00 per person

A mixture of grilled chicken breast, penne pasta and creamy alfredo sauce baked with cheese and served with vegetable medley, and garlic toast.

BBQ Beef on a Bun

\$16.00 per person

Angus beef slow roasted and finished with Cattleman's BBQ Sauce served with baked beans and Kaiser Rolls.

Carolina Pulled Pork

\$16.00 per person *Shredded pork finished with Carolina style BBQ sauce served with coleslaw, and vegetable medley.*

All hot lunches are accompanied by your choice of Two Side Options.

- **Soup of the Day**
- **Sundried Tomato Pasta Salad**
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LCD Data Projector Package - \$200.00

LCD Data Projector, tripod Screen (up to 8'), AC extension cord and all connecting cables.

LCD Data Projector - \$150.00

Epson LCD Data Projector

Polycom Conference Phone - \$75.00

Polycom conference phone with two extension mics

Wireless UHF Microphone and Sound System - \$195.00

Lavalier, or Headset and Liberty powered speaker on stand. (Up to 75 people)

Microphone and Sound System

\$150.00

Hand held microphone and floor stand, and Liberty powered speaker on stand. (Up to 75 people)

Internet Cable

\$15.00

TV/DVD/VCR Package

\$100.00

26" LCD TV

\$75.00

26" Video Monitor

\$75.00

DVD/VCR Player

\$50.00

Projection Accessory Package

\$65.00

(When data/video projector is supplied) Skirted projection cart, skirted tripod screen (up to 8'), AC for cart and laptop, long VGA cable if required.

Projection Screen

\$50.00

Skirted tripod projection screen 4ft.-8ft.

Flip Charts

\$30.00

Stand, paper pad, and markers

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1. **CANCELLATION:** Should a function be canceled without due notice (30 days), the customer will be charged full room rental. Should a catered function be canceled without due notice you will be charged 100% of the final bill.
2. The Catering Office must be notified of the guaranteed number of guests attending the function no later than 12:00 p.m. (noon) three (3) days prior to the event. Such advice for events on Mondays and Holidays is due by noon on the previous Thursday. Should a guaranteed number not be received, the estimated number will be used as the guarantee. **Clients will be billed for guaranteed numbers, or actual numbers if higher.**
3. The Wingate by Wyndham is not responsible for damages to or loss of any articles left in the hotel, prior to, during or following any function by the customer or guest.
4. The hotel reserves the right to provide an alternate function room best suited for the group size and needs. Should the set-up of the function room have to be changed from what has been specified on the Banquet Event Order, a \$50.00 change fee will apply.
5. Thumbtacks, nails, scotch tape, and staples are not to be used in any banquet room. Any damages caused by the use of these items will result in a damage charge billed to the convener. We request that no confetti, rice, flower petals or like substances be used on hotel premises (this includes decorating). Should they be used on hotel premises, a clean up fee of \$75.00 will be charged.
6. All live and recorded entertainment is subject to S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charges as applicable (\$59.17).
7. All prices are subject to change and will be confirmed no more than three months prior to the event.
8. The Wingate by Wyndham works exclusively with an outside caterer, under no circumstances is outside food and or beverages permitted on the premises unless discussed with the Meetings Manager and approved. There is a \$300.00 penalty charge should you disregard this policy as well as a \$150.00 corkage fee.
9. Food and Beverage supplied by the hotel must not leave the premise unless purchased as take out.
10. The Wingate by Wyndham liquor service policy is as follows:
 - The convener must purchase a permit to bring liquor into the hotel. A liquor permit is mandatory with a corkage bar. Permit conditions will indicate the amount of liquor purchased, authorized hours of service and if resale is allowed and at what price drinks will be sold. The hotel will receive your liquor no sooner than twenty-four hours prior to your function. At this time we will inspect your permit in order to ensure that the information is correct and allow you time to make changes if necessary.
 - Any unconsumed liquor and empty bottles must be removed from the hotel immediately after your function. Special arrangement must be made for next day pick up. The hotel will not be responsible for any items left after your function.
 - We will ID anyone whom appears under the age of 25 and will refuse service to anyone who cannot provide proper identification. We will refuse service to anyone who is intoxicated. The Wingate by Wyndham has the right to refuse service. The hotel reserves the right to remove any persons who do not comply with the Saskatchewan Liquor Control Act or the Wingate by Wyndham policies.