



TEMPLE GARDENS

HOTEL & SPA

Banquet Menu



**Our catering department will be pleased to tailor a menu to suit your specific requirements. Prices are per person and are subject to change without notice, 2023 edition.*

Meeting Packages

It is our pleasure to help you get down to business quickly, easily and in very good taste.

Our all-inclusive meeting packages start from just \$115* per person. All-inclusive meeting packages include continuous freshly brewed Starbucks coffee and a selection of teas.



ALL MEETING PACKAGES INCLUDE THE FOLLOWING

- Complimentary meeting room rental
- High speed wireless Wi-fi
- Lcd projector
- AV cart
- 10 ft Projection screen
- Flipchart and markers
- Paper, pens and mints

PACKAGE A / \$115

Garden Grand Breakfast Buffet

AM BREAK: Coffee refresh, fruit
kebabs with honey yogurt dip

Sidewalk Days Lunch Buffet

PM BREAK: Bottled beverages, assorted cookies

PACKAGE B / \$115

Crescent Continental Breakfast Buffet

AM BREAK: Coffee refresh, granola bars, whole fruit

Prairie Pasta Lunch Buffet

PM BREAK: Bottled beverages, assorted dipped donuts

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Breakfast Buffet

A delicious, healthy breakfast is sure to get your meeting off to a great start.

All breakfasts are served with freshly brewed Starbucks coffee and a selection of teas.



CRESCENT CONTINENTAL BUFFET / \$24

Minimum 15 people.

- Chilled bottled juices (*orange and apple*)
- Individual yogurt parfait jars
- Fresh from the oven baskets of assorted muffins, croissants and cinnamon knots
- Fruit preserves, marmalade and butter
- Freshly sliced fruits

GARDEN GRAND BREAKFAST BUFFET / \$32

Minimum 15 people.

- Chilled juices (*orange and apple*)
- Individual fruit and vanilla yogurts (*vegan available upon request*)
- Assortment of granola and fruit bars
- Cheddar & chive scrambled eggs, crispy bacon, country sausage and homestyle rosemary breakfast potatoes
- Freshly sliced fruits

Breakfast Enhancements



Select from a variety of our buffet enhancements to customize your breakfast buffet.

All breakfasts are served with freshly brewed Starbucks coffee and a selection of teas.

OMELETTES MADE TO ORDER / \$11

Minimum of 25 people or chef labour charges of \$100 applies. Chef attended omelette station.

Omega-3 eggs, black forest ham, bacon crumble, mushrooms, sweet bell peppers, green onion, tomato, fresh salsa, feta and cheddar cheese.

COLD OPTIONS

- Individual breakfast parfaits, granola, fresh berries /\$7
- Freshly sliced fruits /\$6
- Fruit kebabs with honey yogurt dip /\$7
- Bagel with cream cheese and preserves /\$5

HOT TRADITIONAL OPTIONS

Minimum guarantee of 25 people or chef labour charges.

- Buttermilk pancakes with maple syrup and Saskatoon berry topping /\$10
- Belgian waffles with berry compote maple syrup, and whipped cream /\$12
- Crepes with Saskatoon berry topping, strawberries, nutella and whipped cream /\$10
- Frittata, eggs, spinach, mushrooms, feta cheese /\$10
- Breakfast burrito, scrambled eggs, peppers, chorizo, potato /\$14
- Toast station: white, brown, whole wheat breads, whipped butter, and fruit preserves /\$5

Buffet Brunch

All breakfasts are served with freshly brewed Starbucks coffee and a selection of teas.

WEEKEND WARRIOR / \$60

Minimum 25 people.

- Chilled bottled juices (*orange and apple*)
- Fresh from the oven danish, croissants and loaves
- Freshly sliced fruits
- Yogurt parfait jars
- Organic field greens, assorted dressings
- Traditional caesar salad, sourdough croutons, bacon crumble
- Chef's selection seasonal salad
- Cheddar and chive scrambled eggs
- Crispy bacon and country sausage
- Eggs Benedict
- Homestyle rosemary breakfast potatoes
- Waffles, saskatoon berry topping, whipped cream, syrup
- Potato and cheddar perogies
- Nana's cabbage rolls
- Selection of squares and cakes



Break Time

Customize your break to best energize and inspire your group.



13th MAN / \$16

Minimum of 15 people.

- Pretzel mix
- Mini nacho chips & cheese
- Touchdown brownies
- Individual lemonade/Iced Tea

CAPITAL THREE / \$16

Minimum of 12 people.

- Individual white cheddar popcorn
- Seasoned chippers, chive dip
- Assorted chocolate bars
- Bottled Pepsi beverages

SUNTREE / \$20

Minimum of 12 people.

- Fruit kebabs with honey yogurt dip
- Protein bars
- Trail mix
- Flavoured sparkling water

BEVERAGES

- Assorted bottled juices, bottled soft drinks /\$4
- Sparkling flavored water /\$4.50
- Bottled lemonade /\$4
- Energy drink /\$7
- Sparkling Perrier water /\$6
- Starbucks coffee and selection of teas, continuous service /\$9
- Starbucks coffee and selection of teas, single service /\$5

Lunch Buffet

Available from 11:30am – 2:30pm.
Minimum 15 guests.

All lunches are served with freshly brewed Starbucks coffee and a selection of teas.

SIDEWALK DAYS / \$32

- Chef's selection soup
- Basket of freshly cut chef's potato chips
- Garden greens with assorted dressings
- Chef's choice additional salad

Select 3 sandwiches in your choice of wrap or bread:

- *Traditional egg salad, white bread*
 - *Shaved beef, cheddar cheese, roasted garlic aioli, rosemary focaccia roll*
 - *Roasted turkey, provolone, lemon dill aioli, rosemary focaccia roll*
 - *Country smoked ham and swiss, honey mustard, whole wheat bread*
 - *Tomato, cucumber, sprouts, sundried tomato aioli, multigrain bread*
- Assorted freshly baked cookies (chocolate chip, oatmeal and raisin, and macadamia white chocolate)

OVAL BBQ / \$36

Minimum of 15 people.

- Corn muffin with honey butter
- Garden greens, assorted dressings
- Bacon and egg potato salad
- Saskatoon berry pork ribs
- Maple chipotle BBQ chicken thighs
- Potato wedges
- Seasonal fruit crumble, citrus honey whipped cream



Lunch Buffet (continued)



PRAIRIE PASTA / \$34

- Toasted garlic parsley baguettes
- Garden greens with assorted dressings
- Crisp romaine caesar salad with shaved parmesan, croutons, and creamy garlic dressing
- Penne pasta
- Tomato marinara and alfredo sauce
- Italian meatballs and fire-roasted vegetables
- Mason jar tiramisu cake

FAIRFORD FIESTA / \$34

- Hand cut corn tortilla chips with sour cream and salsa
- Taco salad, greens, tomatoes, cheddar cheese
- Roasted Mexican corn salad
- Build your own soft taco
- Chicken Mole
- Mexican seasoned rice
- Warm cinnamon sugar dusted churros with chocolate dip

BURGER CABIN / \$38

- Crisp romaine caesar salad with shaved parmesan, croutons, and creamy garlic dressing
- Chef's selection seasonal salad
- Warm spiced potato chips with creamy parmesan dip
- Grilled BBQ beef burgers
- Charred chicken breast
- Veggie burgers – on request

Condiments:

- Ketchup, mustard, relish, mayo, sliced pickles, red onions, green leaf lettuce, and tomato
- Farm house cheddar and swiss cheese
- Kaiser bun

- Selection of bars and freshly baked cookies

Reception Stations

Let our talented Chef's prepare the freshest local and seasonal offerings right in front of your guests.

Minimum 15 guests unless otherwise noted.

SHRIMP BAR / \$21

Chef attended live station.

Sauteed/cocktail style shrimp, garlic butter, tarragon cream, white wine cream

THE WOX BOX / \$21

Chef attended live station.

Selection of chicken or Beef. Noodles, carrots, celery, mushrooms, peppers, sesame seeds, stirfry sauce. Served with chopsticks and mini takeout boxes.

THE CARVERY / \$25

Chef attended live station. Minimum 25 people.

Carved inside round, silver dollar rolls, assortment of saskatchewan mustards, horseradish aioli, tangy coleslaw.



Receptions à la carte



DISPLAYED

- Heirloom vegetables and dips, naan, crackers -\$18/person
- Garlic hummus, artichoke and spinach dip, crudité cured meats, stuffed olives, bruschetta, focaccia -\$24/person
- Chef's antipasto boards, grilled vegetables, cured meats, and olives (*minimum 10 guests*) -\$22/person
- Domestic and international cheese board -\$22/person

COLD CANAPÉS /\$32 PER DOZEN

Minimum order of 3 dozen of each canapés.

- Classic deviled egg
- French Tapenade: crostini, *chopped anchovy, Kalamata olive, bell peppers, lemon and olive oil drizzle*
- Tomato whipped feta crostini: *whipped feta, marinated tomato*
- Mexican shrimp cocktail: *jalapeno, lime avocado, spiced salsa*

HOT CANAPÉS /\$32 PER DOZEN

Minimum order of 3 dozen of each canapés.

- Sausage Horns: garlic sausage, spinach artichoke, puff pastry
- Crisp ravioli, spicy marinara
- Beef Wellington, horseradish cream
- Twice baked spud: creamer potato, cheese, bacon, dill dip
- Shrimp spring roll, sweet chili

Plated Dinner

At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

All dinners are served with freshly brewed Starbucks coffee and a selection of teas.
Select (1) one menu item from each category for your group.
Minimum 3 courses. Additional course \$10 per guest.

SALADS

- Arugula, seasonal berries, roasted beet, candied walnut, apple cider vinaigrette
- Spinach, cherry tomato, mushroom, shallot, honey pepper vinaigrette
- Romaine, focaccia crouton, parmesan, bacon lardon, house made caesar dressing

ENTREES

- 6oz Tenderloin: *creamy peppercorn sauce, caramelized carrot, twice baked potato* /\$65
- Roasted chicken supreme: *Potato puree, grilled broccolini* /\$52
- Salmon Wellington: *Puff pastry, fingerling potato, baby leek, dill hollandaise* /\$55
- Gnocchi: *Parmesan cream, sautéed mushroom, oven roasted tomato, green peas* /\$48

DESSERTS

- Deconstructed cheesecake: *Whipped cheesecake, graham cracker crumble, seasonal berry compote*
- Seasonal tart: *fresh fruit, vanilla pastry crème*



Dinner Buffet

All dinners are served with freshly brewed Starbucks coffee and a selection of teas.

TRADITIONAL TEMPLE

Minimum 15 people.

- 1 entrée selection /\$52
- 2 entrée selections /\$60
- 3 entrée selections /\$68

APPETIZERS

- Assorted breads and butter
- Vegetable crudité, french onion dip
- House made pickles and olives
- Garden greens with assorted dressings
- Prairie pesto pasta salad
- Creamy cucumber and dill

MAIN COURSE (ENTRÉE)

- Italian Bruschetta chicken: *grilled balsamic chicken, fresh tomato, garlic, red onion, basil, parmesan*
- Herb roasted Pork Loin: *fresh herbs, dijon mustard, mushroom pan gravy*
- Brie stuffed salmon: *salmon filet, chipotle sundried tomato cream*
- Sirloin steak: *green peppercorn demi, fire roasted cherry tomato, fried shallots, herbs*
- Carved Prime rib: *AAA prime rib, horseradish, red wine jus*
/\$20 guest additional

SIDES

- Chef's choice of potato
- Chef's selection of seasonal vegetables



DESSERT

- Artisan dessert display

Late Night Snacks

All late night snacks are available for service after 9 pm for our guests.

Minimum 15 guests.

NANA'S KITCHEN / \$18

Perogies, cabbage rolls, sauerkraut, sourcream

TACO IN A BAG / \$16

Individual nacho cheese Doritos, ground beef, shredded cheese, lettuce, salsa, sour cream, diced tomato, green onion and jalapeno.

PEROGY BAR / \$16

Cheddar potato perogies, fried onions, sour cream, chives, bacon crumble, dill pickles

CHAMPION CHILLI FRIES / \$16

Cheddar queso, bacon crumble, green onions, jalapeno, sour cream

DONUT DISPLAY/ \$10

The donut wall. That's right—because nothing is sweeter than an entire wall decked out with doughnuts.

Choice of three flavors: Maple bacon, Saskatoon berry, Chocolate dip, Vanilla dip, Plain



Beverage Service



HOST/CASH BAR

As stipulated by our government of saskatchewan issued liquor license, no liquor service will be permitted after 12:00am.

- \$350 minimum sales required on all bars
- A bartender fee of \$15 per hour for a minimum of 3 hours will apply
- Cash bar prices include LCT, GST
- Host/Consumption bar prices do not include LCT, GST and gratuity
- Temple gardens hotel and spa will provide glassware, ice and variety of mixers
- Mixers include: orange juice, cranberry juice, clamato juice, regular and diet Pepsi products, lemon and lime for garnish •

Temple gardens hotel and spa will only be authorized to sell and serve liquor on premise.

At no time is it permissible for alcohol to be brought into the functions rooms

HOUSE BAR

\$6.25 Host / \$7 Cash

Vodka: Smirnoff

Gin: Gilbeys

Whiskey: Crown Royal

Scotch: J&B rare

Rum: Captain Morgans

PREMIUM BAR

\$11 Host / \$12 Cash

Vodka: Greygoose

Gin: Hendricks

Whiskey: Gibsons

Bourbon: Jack Daniel's

Scotch: Glenfiddich

Rum: Appletons

Beverage Service



LIQUEURS

\$11 Host / \$12 Cash

Baileys Irish Cream

Amaretto

Kahlua

Grand Marnier

HOUSE WINE

\$7 Host / \$8 Cash

Barefoot Chardonnay

Barefoot Merlot

Barefoot White Zinfandel

PUNCH

Non-alcoholic fruit punch /\$85 per bowl

Premium spirit punch /\$140 per bowl

Sparkling wine fruit punch /\$150 per bowl

DOMESTIC BEER

\$6.25 Host / \$7 Cash

Canadian

Pilsner

Coors Light

Rickards Red

Alexander Keiths

Miller Genuine Draft

IMPORTED BEER

\$6.75 Host / \$8.50 Cash

Sol

Heineken

Dos Equis

COOLERS & CIDERS

\$7 Host / \$8 Cash

SOFT DRINKS

Sparkling water /\$6

Soft Drinks /\$4

Bottled juice /\$4

Audio-Visual

When it's show time, we can help make sure you have the right equipment for a dynamic presentation.



PROJECTION & COMPUTER ACCESSORIES

Price per day.

- Lcd Projector /\$150
- 10ft Projection screen /\$35
- AV cart /\$10
- HDMI cord /\$25
- Podium /\$50
- Wireless handheld Microphone /\$95
- Power Bar /\$10
- Flipchart, Paper and Markers /\$30
- Additional flipchart paper /\$5
- Staging (4x8) /\$25 per piece
- Easel /\$17 each
- Dance floor /\$450
- Hybrid zoom package: webcam and bluetooth speaker /\$100

Other Information

CHOICE OF MENU

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Leader prior to the service commencing.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for serving and billing purposes.

PRICES

Prices quoted are guaranteed for sixty (60) days.

START AND FINISH TIMES

Starting and finishing times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If credit is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

OUTSIDE FOOD

Temple Gardens hotel and spa does not allow any outside food to be brought in with the exception of wedding cakes. Food provided by the hotel is not allowed off premises.

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf. Materials or supplies for your function may be delivered to the hotel up to one (1) week prior to your function (based upon availability of storage space). Boxes must be marked and addressed properly with the name of the event and convener/ on-site contact as well as the date of the function clearly indicated on each box. We reserve the right to charge a \$25/day fee for handling and storage of items delivered to the hotel.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks or any other attachments for posters, flyers or written materials to the walls or doors without prior written consent from the hotel. The hotel will be pleased to hang any banners for you.

AUDIO/VISUAL

Your equipment requirements can be reserved through the sales and catering department, our in-house audio visual company. Rental fees apply to most equipment. A twenty-four (24) hour cancellation notice is required to avoid rental charges for requested equipment.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days prior to the function date. refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY AND TAX

All food and beverage pricing is subject to a 15% service charge. All pricing is subject to applicable federal and provincial taxes. Temple Gardens hotel and spa abides by all liquor laws as established by the saskatchewan Liquor and gaming authority

CONTACT US

TEMPLE GARDENS HOTEL AND SPA

CATERING TEL: **306-693-3522 ext. 6624 or ext. 6626**

Meeting Room Capacity

MEETING ROOMS	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	HOLLOW SQUARE	ROUNDS OF 8	DINNER W/DANCE	DIMENSIONS (SQUARE FEET)
SALON A & B	220	160	-	-	-	180	140	3,066
SALON A	120	112	40	36	40	96	56	1,932
SALON B	70	40	28	32	36	56	-	1,134
FULL MEZZANINE	200	64	-	44	60	120	-	2,296
MEZZANINE C	60	16	20	16	20	40	-	
MEZZANINE D	60	16	20	16	20	40	-	
MEZZANINE E	60	16	20	16	20	40	-	
MEZZANINE F	60	16	20	16	20	40	-	
MEZZANINE 3 3-SECTIONS	-	-	-	-	-	120	-	1,764
MEZZANINE 2-SECTIONS	120	48	36	32	36	80	-	1,176
BOARDROOM	-	-	11					484
SKYWALK ROOM	50	24	26	24	24	40	-	814
ANNEX IN SKYWALK ROOM	-	-	-	20	-	32-SOCIAL	-	308
				-	-	-	-	

Please note: Maximum occupancy (as above) will decrease with the addition of audio-visual equipment, head table configuration, staging areas and stations for food and beverage service.

Meeting Rooms



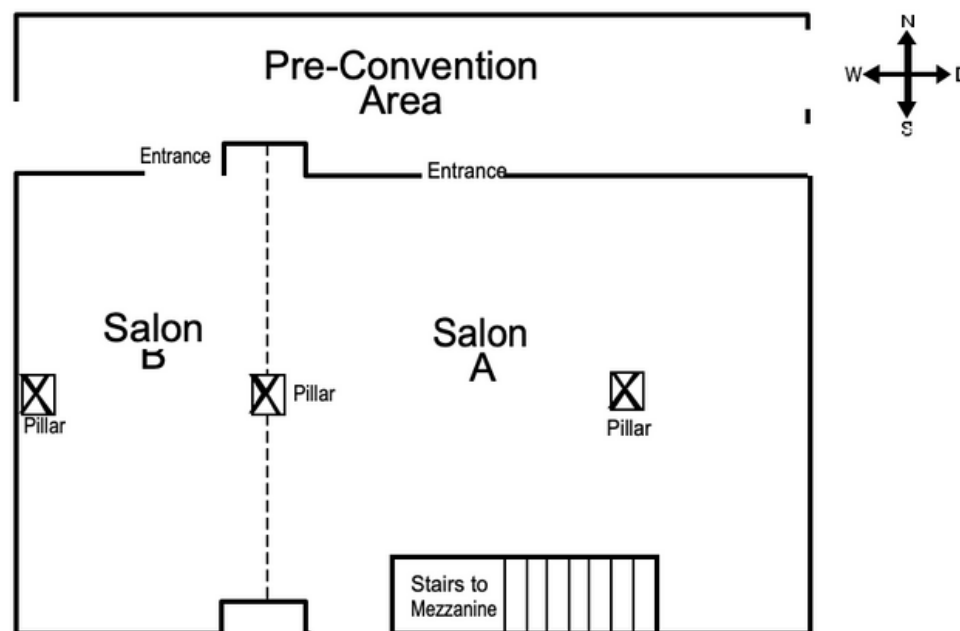
PRE-CONVENTION LOBBY SALONS A AND B

ROOM DIMENSIONS

- SALON A – 46' X 42'
- SALON B – 27' X 42'
- OVERALL – 73' X 42'

ROOM FEATURES

- Fluorescent lighting with dimmable pot lights
- Moveable wall panels that can divide areas into separate rooms
- Internet access
- Wireless high-speed



Meeting Rooms



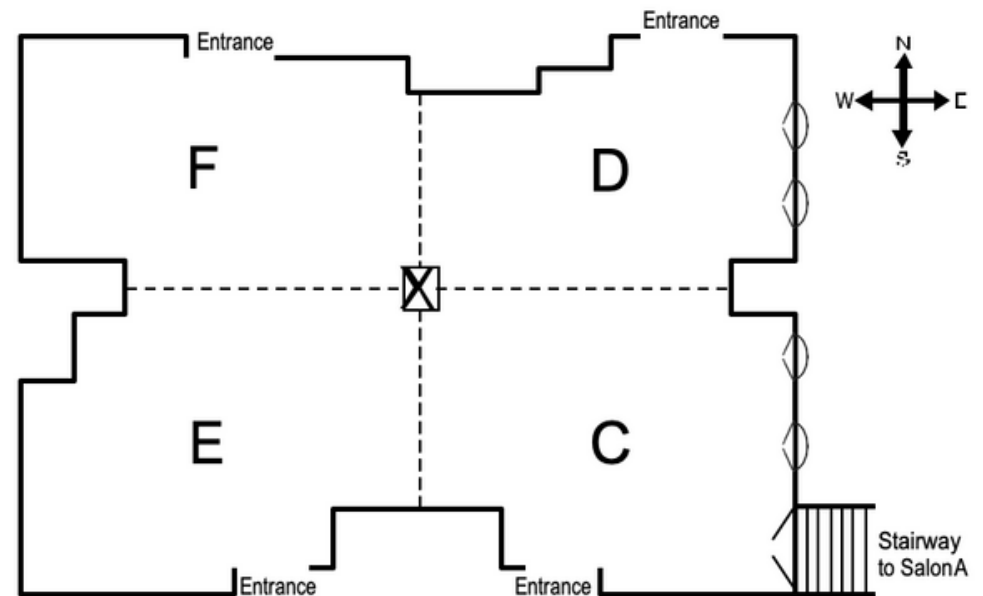
MEZZANINE (SEOND FLOOR)

ROOM DIMENSIONS

- EACH DIVIDED SECTION APPROX. 28' X 21'
- OVERALL – 56' X 41'

ROOM FEATURES

- Moving wall panels that can divide mezzanine into one, two, three or four rooms
- Separate entrances to each room
- French doors that open to salon a (in c and d)
- Each section has internet access and wireless high-speed
- Fluorescent lighting, dimmable pot lights, and wall scones
- Stairs that provide access to salon a from Mezzanine c



Meeting Rooms



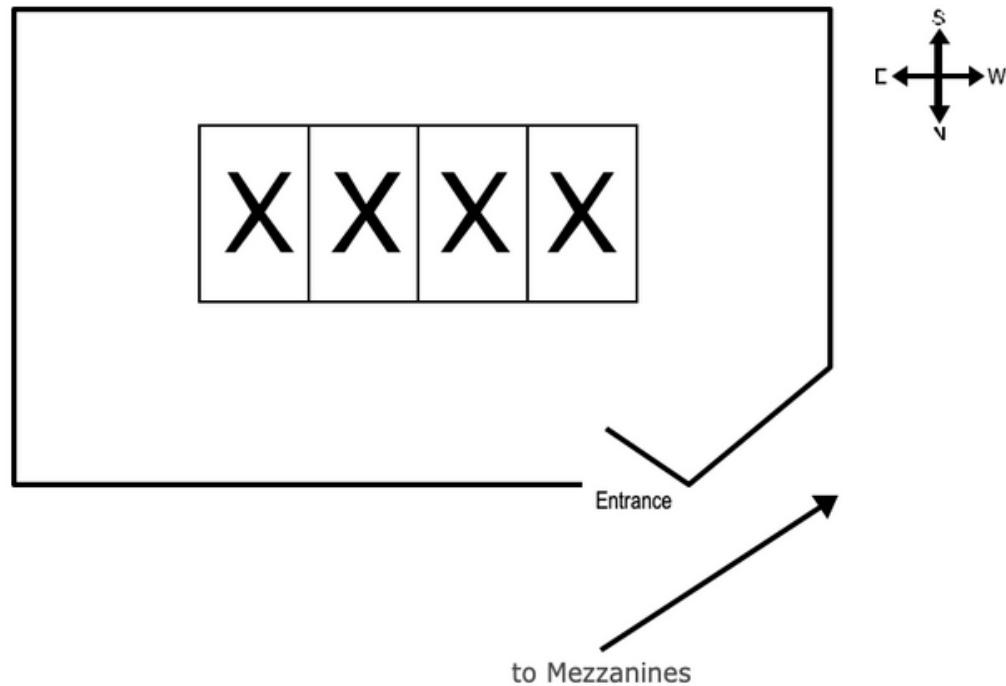
BOARDROOM

ROOM DIMENSIONS

■ OVERALL – 22' X 22'

ROOM FEATURES

- Internet access
- Dimmable pot lights
- Wall-mounted screen
- Wireless high-speed



Meeting Rooms



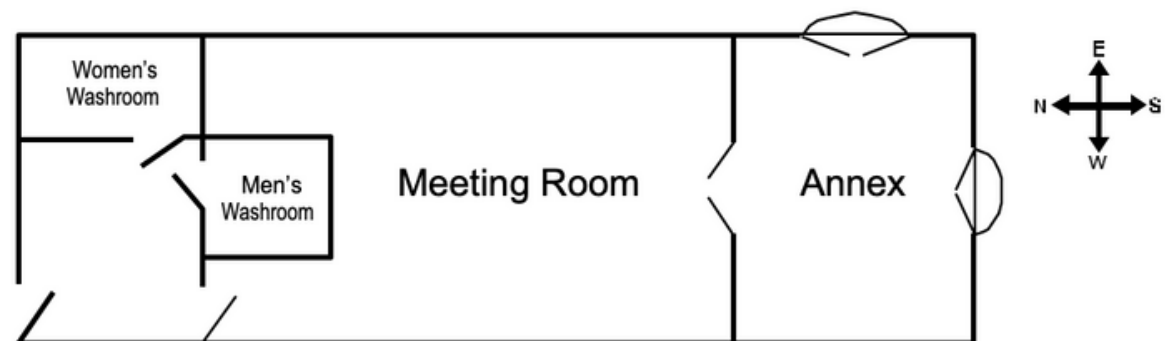
SKYWALK ROOM

ROOM DIMENSIONS

- MEETING ROOM – 37' X 22'
- ANNEX – 22' X 14'

ROOM FEATURES

- Internet access and wireless high-speed
- Wall-mounted screen
- Washrooms just outside of the room
- Bar, storage cupboards, fridge
- Excellent natural lighting
- French doors dividing meeting room from annex
- On the skywalk side of the hotel – 5th floor.



Contact



TEMPLE GARDENS

HOTEL & SPA

24 Fairford Street East
Moose Jaw, SK Canada S6H 0C7

CATERING TELEPHONE NUMBER: 306-693-3522 ext. 6624 or ext. 6626

www.templegardens.sk.ca

