



Catering Menu

Meeting Rooms

Refreshments &
Coffee Breaks

Breakfast

Lunch or Dinner
Buffets

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	100	25	60	22	30	\$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.

All Prices subject to 15% Gratuity and 5% GST





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All Day Refreshments Breaks

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

\$45.00/ thermal (20 cup thermal)

Assorted Fine Teas

\$2.50/cup

Assortment of Pepsi Beverages

\$3.00/can

Assortment of Juices

\$3.00/can

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

\$3.00/carton

Bottled Water (591ml)

\$3.00/bottle

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Fresh Pastries

\$30.25 per dozen
Assorted muffins, fruit scones, Danishes, butter, marmalade and natural preserves.

Muffin Tray

\$25.75 per dozen
Assorted freshly baked muffins.

Gourmet Cookie Tray

\$10.50 per person
Freshly baked assorted cookies with milk, assorted soft drinks, freshly brewed regular and decaffeinated coffee and tea.

Sweet and Salty Break

\$10.50 per person
A variety of granola bars, chocolate bars, nut bars, assorted potato chips and pretzels with assorted soft drinks, freshly brewed regular and decaffeinated coffee and tea.

Fresh Fruit Tray

\$11.50 per person
*A medley of seasonal fresh fruit skewers, marshmallows, pretzels with yogurt dip and chocolate dip.
Assorted fruit juices and freshly brewed regular and decaffeinated coffee and tea.*

Cheese and Crackers with Fruit Garnish

\$12.00 per person

Fresh Vegetable Tray with Dip

\$9.50 per person
Fresh vegetables with dip. Assorted fruit juices and freshly brewed regular and decaffeinated coffee and tea.



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Wingate Signature Hot Continental Breakfast Buffet - \$15.25 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

\$7.75 per person

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

Fresh from the Bakery

\$ 28.25 per dozen

Assorted muffins, scones, Danishes, butter, marmalade and natural preserves. Freshly brewed coffee, tea, and canned juice.

Muffins and Fresh Fruit Tray

\$ 11.00 per person

A tray of assorted muffins served with seasonal sliced fresh fruit. Freshly brewed coffee, tea, and canned juice.

Healthy Start

\$11.00 per person

Freshly baked sweet breads, a selection of individual fruit yogurts, and a display of fresh selected seasonal fruit. Freshly brewed coffee, tea, and canned juice.

Quick Start

\$12.25 per person

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

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Soup & Classic Sandwich Selection-\$20.25 per person

*A Selection of Sandwich Fillings served on Assorted Specialty Buns and Wraps featuring:
Turkey, Egg, Tuna, Roast Beef, Mexican Chicken, and Grilled Vegetables
Served with Chef's Choice of One Salad & Soup of the Day
Served with Assorted Square*

Southern BBQ Buffet -\$24.25 per person

*Fresh Baked Bread with Butter
Chef's Choice of One Salad
BBQ Chicken Breast
Sautéed Corn
Seasoned Potato Wedges
Served with Assorted Square*

Ukrainian Buffet -\$24.25 per person

*Fresh Baked Bread with Butter
Chef's Choice of One Salad
Potato and Cheddar Perogies with Caramelized Onions
Cabbage Rolls
Seasonal Vegetable Medley
Choice for Assorted Dessert Square or Fresh Cut Fruits*

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Classic Lasagna \$23.75 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 \$23.75 per person

*Choice of two types of Pizza.
Pepperoni & Mushroom, Hawaiian, All Dressed, Vegetarian, or Greek.
Chef's Choice of One Salad*

Butter chicken \$24.75 per person

*Fresh Naan
Chef's Choice of One Salad
Jeera Rice
Butter Chicken
Malabar Vegetable Curry, Served with Assorted Square*

Italian Garden \$24.75 per person

*Fresh Garlic Bread
Chef's Choice of One Salad
Please Select Two Pastas:
Penne Pasta with a Marinara Sauce
Penne Alfredo
Vegetarian Lasagna
Meat Lasagna
Seasonal Vegetable Medley
Served with Assorted Square*

The Greek \$24.75 per person

*Fresh Baked Bread with Butter
Chef's Choice of One Salad
Lemon Scented Rice
Chicken Souvlaki
Seasonal Vegetable Medley, Served with Assorted Square*

All lunches are accompanied by Chef's Choice of One Salad. Add another Salad for \$2 per person.

- **Mixed Greens with Assorted Dressing**
- **Orzo Salad**
- **Potato Salad**
- **Quinoa Salad**
- **Greek Salad**
- **Marinated Vegetable Salad**
- **Caesar Salad**
- **Coleslaw**



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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

55" LCD TV

\$175.00

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.