



2016 Catering Package



P: 306-662-4477
E: groups@resortatcypresshills.ca

www.resortatcypresshills.ca



Catering Policies

30 days prior to your event, 50% of the TOTAL estimated charges pertaining to catering must be paid.

The Resort offers a variety of catering options to suit any group needs. All food and beverage requirements for your event are to be arranged with The Resort.

It is NOT permitted for Event Hosts to bring their own food and beverage in for their group. Prices will be guaranteed for 90 days following quote. Unless a signed copy of your **Group Food/Beverage Plan Confirmation** with quoted prices is received it will be assumed that your choice is not confirmed and therefore the cost will be subject to change. A group meal plan with estimated cost will be sent out and will be required to be reviewed by the Event Host and confirmed with the Groups and Events Coordinator.

Guaranteed numbers for your meal are required a **minimum of 30 days prior to your event**. This will be the minimum number of plates you are charged for. Any changes must be approved by The Resort. Service and seating will be provided for 2% over the guaranteed number. Should the guaranteed number fall below 70% of the original estimated number given at the time of booking, The Resort reserves the right to relocate a function to an alternate, suitable meeting room.

All remaining food is the property of The Resort and will not be placed out again during your event (such as for a midnight lunch). A plate and head count will be completed before final charges are posted to your bill.

All events are subject to a 15% gratuity charge that will be added to the final total of your event's food and beverage charges.

ALLERGIES AND SPECIAL DIETARY REQUIREMENTS

In the event that a person or persons in your group have allergies or special dietary requirements, we will work with you to tailor such needs. Our staff will prepare the food utilizing the necessary precautions. This information needs to be confirmed with the Groups and Events Coordinator at least 30 days prior to your event.

Breakfast

Minimum 30 People

RESORT BREAKFAST BUFFET

Pancakes and Syrup | Scrambled Eggs | Smoky Maple Bacon and Sausages
Shredded Pan Fried Breakfast Potatoes
Seasonal Fresh Fruit | Granola and Yogurt | Muffins
Juices | Freshly Brewed Coffee and Tea

\$19

Custom Omelette Station Add \$7.00

CONTINENTAL

Assorted Cereals with Chilled Milk
Assorted Muffins
Bagels and Toast | Butter and Preserves
Seasonal Fresh Fruit | Granola and Yogurt
Juices | Freshly Brewed Coffee and Tea

\$14

all prices are subject to change and do not include GST or 15% F&B Service charge

Coffee Break

Minimum 20 People

COFFEE BREAK

Granola Bars
Muffins
Seasonal Fresh Fruit
Freshly Brewed Coffee and Tea

ADD ON BEVERAGES

Bottled Water \$2.50 per person
Bottled Juices \$3.75 per person
Canned Pop \$3.00 per person

\$12

Breaks

SELECTION OF BREAKFAST BREADS AND PASTRIES

Assorted Muffins \$24.00 per dozen
Assorted Pastries \$26.00 per dozen
Freshly Baked Cookies (assorted kinds) \$26.00 per dozen
Assorted Dessert Squares \$26.00 per dozen
Fresh Whole Fruit \$3.00 per person
Sliced Fruit Display \$4.50 per person
Veggie and Dip Platter \$4.50 per person

BEVERAGES

Coffee and Tea Service \$2.75 per person
Canned Pop \$3.00 per person
Bottled Water \$2.50 per person
Bottled Juices \$3.75 per bottle

LARGER QUANTITIES

Coffee and/or Tea Service @ 200 cups \$300.00
Coffee and/or Tea Service @ 100 cups \$175.00
Coffee and/or Tea Service @ 50 cups \$100.00

all prices are subject to change and do not include GST or 15% F&B Service charge

Lunch Buffets

Minimum 30 People

SOUP AND SANDWICH BUFFET

Soup of the Day
Mixed Greens | Caesar Salad
Assortment of Deli Sandwiches and Wraps
Cookies and Muffins
Freshly Brewed Coffee and Tea

\$18

Minimum 30 People

EXECUTIVE LUNCH BUFFET

Mixed Greens
Caesar Salad
Fresh Rolls or Garlic Toast
Herb Roasted Potatoes or French Fries

Choice of Main:

Grilled Chicken Breasts
Charbroiled Beef Burgers
Beef Chili
Beef or Vegetarian Lasagne
Spaghetti and Meatballs
Shepherd's Pie
Roast Beef on a Bun

\$21

Add another Main for \$6

Boxed Lunch

Fresh Fruit
Cookie
Chocolate Bar

Choice of Sandwich or Wrap:

Roast Beef | Ham and Cheese | Chicken Caesar Wrap
Veggie Wrap or Breakfast Wrap

Choice of:

Bottled Water | Pop | Juice

\$14

all prices are subject to change and do not include GST or 15% F&B Service charge

Dinner Buffets

Minimum 30 People

CLASSIC DINNER BUFFET

Fresh Rolls
Caesar Salad | Garden Salad | Potato Salad
Seasonal Select Vegetables

Choice of Starch:

Rice Pilaf | Herb Roasted Potatoes | Garlic Mashed Potatoes

Choice of Entrée:

Slow Roasted AAA Beef

Roast Turkey with Sage Dressing and Gravy

Baked Leg of Ham

Add another Protein for \$7

Chef's dessert creation

\$27

all prices are subject to change and do not include GST or 15% F&B Service charge

Dinner Buffets

Minimum 30 People

PREMIUM DINNER BUFFET

Fresh rolls

Choice of Four:

Caesar Salad | Pasta Salad | Coleslaw | Spinach Strawberry Salad
Garden Salad | Mango, Cucumber and Crabstick Salad | Potato Salad

Seasonal select vegetables

Choice of Two Starches:

Rice Pilaf | Herb Roasted Potatoes | Garlic Mashed Potatoes | Potato Gratin

Choice of Entrée:

Lemon Dill Salmon with hollandaise

Chicken Cacciatore

Baked Chicken Supreme with a mushroom demi-glaze

Slow Roasted Herb Lemon Pork Loin with honey apple chutney

Slow Roasted AAA Roast Prime Rib

Add another Protein for \$9 – additional charge on highest priced selection

Chef's dessert creation

\$30

\$29

\$30

\$32

\$38

Three Course Plated Dinner

Minimum 20 People and Maximum 80

Choice of one Soup or Salad, one main course and one dessert:

Soups - Corn Chowder | Chicken Vegetable | Chicken Sausage Gumbo

Salads - Mixed Greens with our house made Saskatoon Berry Vinaigrette
Spinach and Strawberry Salad | Caesar Salad

Desserts - Blueberry Cheesecake | Chocolate Cheesecake | Crème Caramel
Saskatoon Berry Pie | Apple Pie

Mains

Mains are served with seasonal vegetables and a choice of
Herb Roasted Potatoes | Garlic Mashed Potatoes | Rice Pilaf

Baked Chicken Supreme with a mushroom demi-glaze

\$32

Prime Rib Dinner - Slow roasted "AAA" grade beef
with Yorkshire pudding and au jus
Maximum 40 people for Yorkshire pudding

\$40

Beef Wellington with a mushroom demi-glaze
Pan seared beef tenderloin with mushroom duxelle wrapped in puff pastry

\$39

Baked Lemon Dill Atlantic Salmon with hollandaise sauce

\$31

Late Lunch

(Served between 10:00pm and 11:30pm)
Minimum 30 People

Caesar Salad
Potato Salad
Sliced Pickles
Fresh Rolls
Assorted Cold Cuts
Cut Vegetables
Sliced Cheese
Coffee and Tea

\$12

all prices are subject to change and do not include GST or 15% F&B Service charge

Bar Options

Liquor Service

All liquor service at The Resort is in accordance with current Saskatchewan liquor laws. The Resort prohibits any outside alcoholic beverages to be brought into the event spaces.

Last call for bar service is at 1:30am, sales end at 2:00am and the function space must be vacated by 2:30am. There are no exceptions to this.

A bartender is provided for a charge of \$25/hr for a minimum of 4 hours and maximum of 8 hours.

Options available for your bar service:

Cash Bar – Guests of the event are charged individually for their beverages. The Resort facilitates the bar.

Host Bar – All beverages are charged to the event's Master Bill which the host (group) pays at the time of checkout.

For both the Cash Bar and Host Bar options the following will be provided:

- Basic bar stock (Rye, Rum, Vodka, Scotch)
- Beer (2 regular one light)
- House wine (Red and White)
- Mix (including orange juice, lime juice, milk, Clamato)
- Bartender(s)

The Resort does not offer a recovery bar option. A damage deposit is required for all bar options.

Bar Service

Cash Bar Menu – taxes included

Domestic Beer \$5.75 | Highballs \$5.75 | Cocktails \$5.75 | Wine \$5.75
Pop/Juice \$1.00 sml \$2.00 lg | Side Clamato \$1.00

Bar Menu

BEER Coors Light | Bud Light | Pilsner | Kokanee | Budweiser

LIQUOR Wiser's Special Blend Rye | Bacardi White Rum | Grant's Scotch | Captain Morgan's Spiced Rum

BY SPERLING SILVER DISTILLERY, REGINA SK

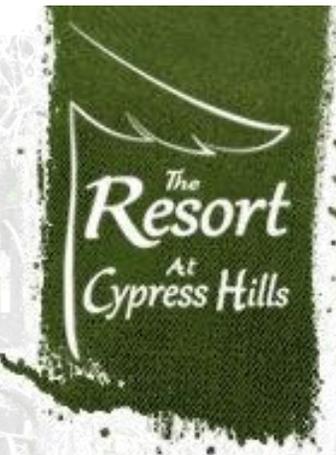
French Laundry Vodka | Gilbey's Gin | Fok the Bank Wine

Red Wine

Naked Grape Shiraz | \$24
Pampas Del Sur Trivento | \$25
Pampas Del Sur Shiraz Malbec Blend | \$25
Yellow Tail Merlot | \$29
Fok the Bank (1Lt) | \$32
- Product of Saskatchewan
Apothic Red | \$38

White Wine

Naked Grape Savignon Blanc | \$24
Jackson Triggs Chardonnay | \$25
Yellow Tail Chardonnay | \$29
Fok the Bank (1Lt) | \$32
- Product of Saskatchewan
Apothic White | \$38



The
Resort
At
Cypress Hills

Thank you for planning your event at The Resort. We look forward to hosting you and helping make your event a success!

For further information, please contact our Groups and Events Coordinator.

P: 306-662-4477 Ext 156
E: groups@resortatcypresshills.ca

www.resortatcypresshills.ca

