



THE
WILLOWS
CLUB

2023 CATERING PACKAGE



CATERING PACKAGE

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WHAT WE DO

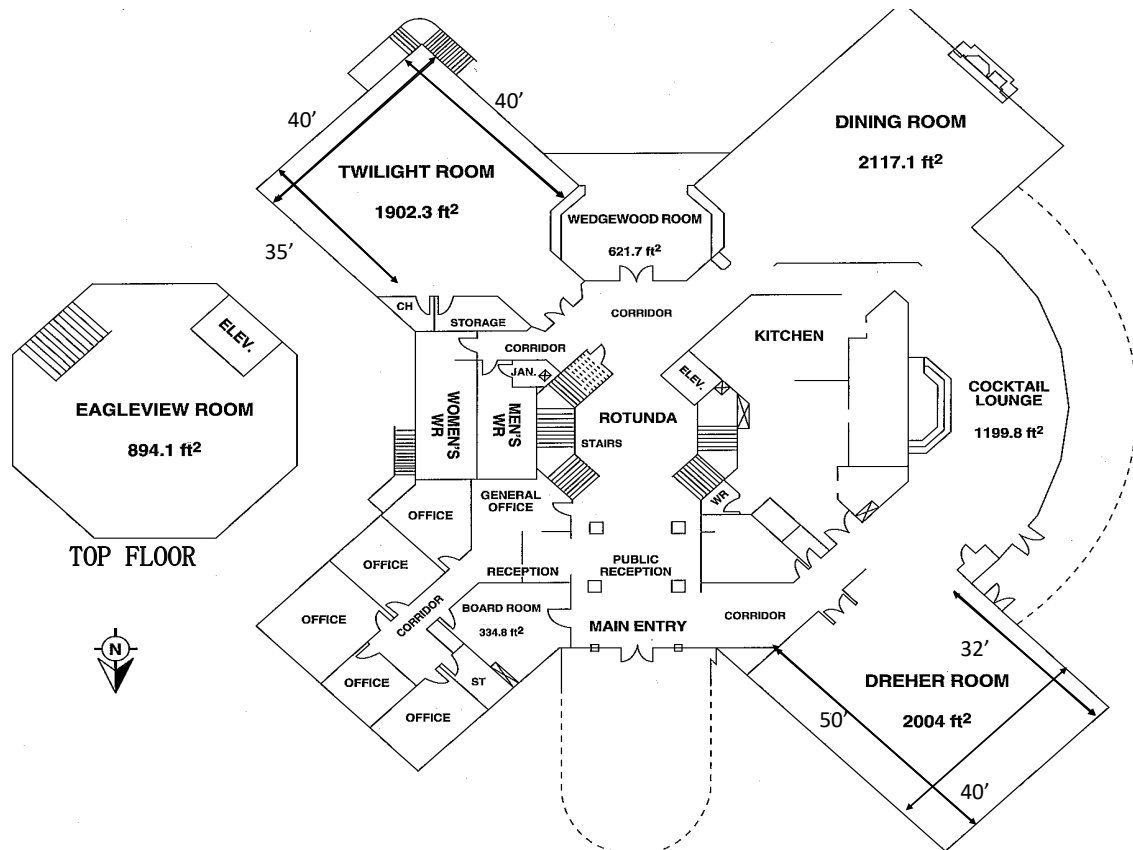
We are The Willows Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent company Dream and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a unique and naturalistic scenery.

Within the club house we have four (4) unique banquet rooms to cater to various events ranging from eight (8) people meetings up to a hundred and fifty (150) people in our biggest banquet room. We offer free parking and a private and comfortable atmosphere while maintaining close proximity to downtown Saskatoon.



OUR VENUES

All our rooms come with amazing views at no extra charge.



	Square feet	Boardroom	Theatre Style	Classroom Rounds	U-shape	Hollow Square	Banquet (full rounds)	Reception
Dreher	2004	32	200	84	42	56	150	250
Twilight	1902	32	175	56	42	56	100	175
Wedgewood	621	16	40	28	28	28	30	50
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	150	200

CATERING POLICIES

Our Event Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies.

Contract & Deposit

A signed contract and \$500 deposit must be paid in order to secure your event booking. The deadlines for these items will be determined at the time of booking and will be stated on the contract.

Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within 7 days of the function the full estimated cost of the event will be owed.

Payments

Two Weeks (14 days) prior to function a 50% payment on the estimated amount of the event is required & 75% of the estimated amount is to be paid 5 business days before the function. Any remaining balance is due no later than 7 days after the event.

We accept the following forms of payment; Credit Cards, Debit, Direct Deposit, E-Transfer, Cheques (with Credit Card Imprint).

Service Charge & Taxes

A 18% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST and 10% LCT which will also be added to your final bill.

Confirmation & Guarantee

A guaranteed number of guests must be confirmed 5

business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, whichever is greater.

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

We will guarantee food and beverage pricing 30 days prior to the date of the function. applicable service charges and taxes will apply.

Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re:Sound fees will apply. These are mandatory royalty fees which must be paid by the Club for all functions playing copyrighted music.

Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes. Remaining food and beverage from your function may not be removed from the premises with the exception of unopened or recorked wine or champagne.

The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Function Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange taxis, designated drivers or shuttles prior to the function.



AUDIO VISUAL & RENTAL EQUIPMENT

• Flipchart (includes paper & markers)	\$25	• Portable Computer Speakers	\$10
• Easels	\$10	• Laptop Computer	\$100
• Screen	\$20	• Photocopies	\$.25
• Portable Projector and Cart	\$75	• Password Protected Wifi (Up to 20 users)	\$25
• Dreher Room LCD Projector Package	\$150		
• Twilight Room LCD Projector Package	\$150		
• Lapel Microphone	\$50		
• Wireless Hand Held Microphone	\$50		



BREAKFAST & LUNCH MENU

SNACKS & STARTERS

• Assorted Muffins	\$5 each
• Assorted Mini Danish	\$5 each
• Cinnamon Twists	\$5 each
• Fresh Fruit Salad	\$8 person
• Fresh infused Greek yogurt	\$5 person
• Fresh baked triple cookies	\$5 each
• Banana bread mini loaves	\$5 each
• Cheese with crackers	\$10 person
• Crudités with Dip	\$8 person
• Chips with House Made Dip	\$5 person
• Tortilla Chips and Salsa	\$5 person
• Assorted one bite sweets	\$3 each

BEVERAGES

• Fresh Coffee & Tea (per 10 cup carafe)	\$40
• Assorted Soft Drink (Charged on Consumption)	\$4
• Assorted Fruit Juices (Charged on Consumption)	\$4
• Bottled Water	\$3
• Pitcher of Pop	\$20
• Mineral Water	\$5
• San Pellegrino Sparkling Juices	\$5
• Willows Fruit Punch (6L)	\$30
• Pitcher of Juice of Milk	\$25

BREAKFAST BUFFETS

Willows Farmhouse Breakfast \$25/person

Local Farm Raised Scrambled Eggs
House smoked Applewood Bacon
Farmer Sausage
Savory Hashbrowns
Muffins and Pastries
Fresh Fruit Salad

Willows Eggs Benedict \$30/person

English Muffin topped with Poached Free-Range Egg
Hollandaise
House Smoked Ham
Savory Hashbrowns
Fresh Fruit Salad
Pastries/ Muffins

Classic Continental \$20.00/person

Assorted Muffins/Pastries/Bagels
Preserves
Fresh Fruit Salad
Flavored Greek Yogurt with Granola

Pancake Breakfast \$25.00/person

Buttermilk Pancakes with Syrup and Butter
Bacon
Savory Hashbrowns
Fresh Fruit Salad

LUNCH BUFFETS

Soup and Sandwich \$25/person

Chef's Daily Homemade Soup
Fresh Garden Salad with Assorted Dressings Creamy
Potato Salad
Selection of House Made Pickles
Fresh Vegetable Platter with Dip
Assorted Fresh Made Sandwiches on
Homemade Breads
One Bite Desserts

Beef on a Bun \$28/person

Fresh Homemade Rolls
Fresh Garden Salad with Assorted Dressings
Condiment Selection of Horseradish/Shaved Red
Onion/Hot and Mild Peppers/Lettuce/Tomato
House Made Pickles
Shaved Local Beef in House Made BBQ Jus
One Bite Desserts

The Willows Lunch \$30/person

Fresh Homemade Rolls & Butter
Fresh Garden Salad with Assorted Dressings Caesar
Salad with House Made Croutons/Crumbled Bacon/
Dressing
Creamy Potato Salad
Fresh Vegetable Platter with Dip
Cheese Board and Crackers
Seasonal Hot Vegetables
Roasted Baby Potatoes

& Choose one of the following

28 Day Aged Local Beef in House Made Jus
House Smoked Bacon Wrapped Breast of Chicken
Smoked Pork Tenderloin in Pan jus
Eggplant Parmigiana

One Bite Desserts

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A LA CARTE

LUNCH OPTION

• Fresh Homemade Rolls	\$3 person	• Baked Local Trout	\$25 person
• Chef's Daily Homemade Soup	\$8 person	• Rum Soaked Seared 8oz Pork Chop	\$25 person
• Fresh Garden Salad with Assorted Dressings	\$7 person	• Grilled 8oz Chicken Breast	\$20 person
• Creamy Potato Salad	\$7 person	• Grilled 8oz NY Steak Cooked to Medium in Jus	\$25 person
• Caesar Salad with House Made Croutons/ Crumbled Bacon/ Dressing	\$10 person	• Stuffed Vegan Style Red Pepper	\$10 person
		• Ratatouille	\$10 person
• Selection of House Made Pickles	\$5 person	• Build Your Own Sandwich Bar – Breads/Wraps/Rolls, Deli Meats/ Sliced Cheese/Garnishes	\$25 person
• Fresh Vegetable Platter with Dip	\$8 person		
• Cheese Board with Crackers	\$10 person	• One Bite Desserts	\$3 person
• Chips with House Made Dip	\$5 person	• Assorted Whole Cake Selection	\$15 person
• Hummus and Chips	\$5 person		
• Deli Platter with House Made Charcuterie	\$15 person		
• Seasonal Hot Vegetable	\$5 person		
• Roasted Baby Potato	\$5 person		
• Garlic Mashed Potato	\$5 person		
• Orange Infused Brown Rice	\$5 person		
• Cheddar Potato Perogies with Sour Cream	\$10 person		
• Rice Cabbage Rolls in Tomato Jus	\$10 person		
• Local Farmer Sausage and Hot Mustard	\$10 person		
• Slow Cooked BBQ Back Ribs	\$25 person		



ALL DAY MEETING & DINNER MENU

ALL DAY MEETING PACKAGE

Classic Breakfast

Scrambled Local Farm Eggs
Bacon
Savory Hashbrowns
Muffins with Butter and Preserves

Morning Break

Fresh Fruit Salad
Greek Yogurt with Granola
Mini Banana Bread Loaves

Soup and Sandwich Luncheon

Chef's Daily Homemade Soup
Fresh Garden Salad with Assorted Dressings
Selection of House Made Pickles
Fresh Vegetable Platter with Dip
Assorted Fresh Made Sandwiches on Homemade
Breads and Rolls
One Bite Desserts

Afternoon Snack

\$60/person

Chips with House Made Dip
Hummus and Pita
Fresh Made Cookies

- Custom menu upon request
- Podium and Mic
- Coffee & Tea all day
- Meeting rooms up to 120 people

* Prices do not include taxes or gratuity. Rooms and equipment subject to availability.

DINNER BUFFETS

First Tee Dinner Buffet \$40/person

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Caesar Salad with House Made Croutons/
Crumbled Bacon Dressing
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
House Made Pickle Selection
Seasonal Hot Vegetables
Butter and Herb Baby Potato

& Choice of one entrée

Pork Tenderloin Wrapped in House Smoked Bacon
Southern Spiced Chicken with Pan Gravy
Pickerel with yam scales and beurre blanc
Local Sourced Beef with Jus
Fried Tofu with sweet pepper sauce

One bite Desserts

Front Nine Dinner Buffet \$45/person

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Caesar Salad with House Made Croutons/
Crumbled Bacon Dressing
Creamy Potato Salad
Pasta Salad
Fresh Vegetable Platter with Dip
Deli Platter with House Made Charcuterie
House Made Pickle Selection
Seasonal Hot Vegetables
Roasted Garlic and Horseradish Mashed Potato
Orange Infused Brown Rice

& Choice of one entrée

Pork Tenderloin Wrapped in House Smoked Bacon
Southern Spiced Chicken with Pan Gravy
Pickerel with yam scales and beurre blanc
Local Sourced Beef with Jus
Fried Tofu with sweet pepper sauce

Chef's Assortment of Cakes

18th Hole Dinner Buffet \$50/person

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Caesar Salad with House Made Croutons/
Crumbled Bacon Dressing
Creamy Potato Salad
Pasta Salad
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
Deli Platter with House Made Charcuterie House
Made Pickle Selection
Seasonal Hot Vegetables
Ratatouille with Tomato Jus
Roasted Garlic and Horseradish Mashed Potato
Orange Infused Brown Rice

& Choice of 2 entrée

Roasted Pork Tenderloin Wrapped in House
Smoked Bacon
Southern Spiced Chicken with Pan Gravy
Pickerel with yam scales and beurre blanc
Local Sourced Beef with Jus
Fried Tofu with sweet pepper sauce
Seared Berkshire Pork Chop with Rum Glaze
Cheddar Potato Perogies with Sour Cream and Rice
Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and One Bite Desserts

PRIME DINNER BUFFETS

Carved Prime Rib Dinner Buffet \$65/person

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Caesar Salad with House Made Croutons/
Crumbled Bacon Dressing
Creamy Potato Salad
Pasta Salad
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
Deli Platter with House Made Charcuterie
House Made Pickle Selection
Seasonal Hot Vegetables
Ratatouille with Tomato Jus
Orange Infused Brown Rice
Butter and Herb Baby Potatoes

Carved Slow Roasted 30 day Dry Aged Prime Rib
with House Made Red Wine Jus and Horseradish

Accompanied by a choice of 1 of the following
Roasted Pork Tenderloin Wrapped in House
Smoked Bacon
Southern Spiced Chicken with Pan Gravy
Pickerel with yam scales and beurre blanc
Local Sourced Beef with Jus
Fried Tofu with sweet pepper sauce Seared
Berkshire Pork Chop with Rum Glaze
Cheddar Potato Perogies with Sour Cream and Rice
Cabbage Rolls in Tomato Jus

Fresh Berries and Whipped Cream Chef's
Assortment of Cakes and One Bite Desserts

PLATED DINNER SERVICE \$40

At the Willows, we specialize in customizing your plate service. Our experienced event coordinator looks forward to working with you to develop an unique one of a kind menu for your event. Whether it is for a quick serve lunch or a 7 course tasting menu, we can tailor your menu to your budget and needs.

Sample menu

1st

Wine Soaked Diefenbaker Trout

Poached spinach/beet puree/horseradish sabayon/roe
or

Braised Beef

Wild foraged mushrooms/glaze de viande/crisp

2nd

6 Hour Braised Pork

Saskatchewan wild and brown rice/cream poached
sweet corn
or

Seared Breast of Chicken

Potato au gratin/squash flan
or

Northern Pickerel With Yam Scales

Saffron risotto
or

Box Cut Striploin

Potato/crushed havard style beet/jus

3rd

Saskatoon Berry Crème Brulee

Whipped cream



CANAPÉS & HORS D'OEUVRES

We recommend 3-5 pieces per person for a reception preceding a dinner. For a dinner reception we recommend 9-12 pieces per person

We offer custom event menus
Please ask for pricing

Cold

- House Smoked Local Trout/ Crostini/Caper/Dill Cream/Roe \$40/doz
- Hummus/Crisp/Chive/baguette \$40/doz
- Balsamic Soaked Cherry Tomato/ Raw Mozzarella/Basil \$40/doz
- Chilled Lobster/Baguette/Grainy Mustard \$60/doz
- Blini/Avocado Spread/Local Tomato/Sea Salt \$40/doz

Hot

- Bacon, Egg, and Mushroom Tartlet \$50/doz
- Local Beef skewer with spiced rum glaze \$50/doz
- Bison Slider/Sour Cherry Ketchup/Mini Bun/Slaw \$60/doz
- Braised Beef/Mini Yorkshire Pudding/Horseradish Infused Whipped Potato/Jus \$60/doz
- Bacon Wrapped Chicken Skewer \$60doz

OFF THE BBQ

Burger BBQ \$30/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
Sliced Tomatoes/Onions/Lettuce
Brioche and Whole Wheat Buns
Ketchup/Mustard/Mayo/Kanas BBQ Sauce

& Choice of one of the following

8oz Hand made Cheese Burger

or

8oz All-Natural Chicken Breast
(Vegetarian available on request)

One Bite Desserts

BBQ Chicken and Ribs \$35/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes
Sweet Corn
Warm Garlic Toast

Half Rack of Pork Baby Back Ribs with 6oz Chicken Breast

Watermelon
One Bite Desserts

Steak BBQ \$40/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes

& Choice of one of the following

8oz 30 day Dry Aged NY Steak

or

8oz Natural Chicken Breast

or

10oz 30 Day Dry Aged NY Steak (add \$4)

Watermelon
One Bite Desserts

Carved Prime Rib BBQ \$65/person

Raw Salad Bar
Willows Potato Salad
Creamy Pasta Salad
Coleslaw
Cheese Board
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes
Sweet Corn
Warm Garlic Toast

Carved 30 Day Dry Aged BBQ Prime Rib

Watermelon
Chef's Cake Selection
One Bite Desserts



BEVERAGE SERVICE

The Willows will setup a bar and include a bartender, serving staff, mix & glasses. If bar sales do not exceed \$300 before the service charge and tax, a bartender fee of \$100 will be applied.

Cash Bar

When individual guests purchase from the Willows Bar (taxes included).

• Domestic Beer, Liquor	\$6.50
• House Wine	\$7.50
• Liqueurs	\$7.50
• Imported Beer, Premium Liquor	\$7.50
• Non-alcoholic Beer	\$3.50
• Soft Drinks and juice	\$2.50

Host

When the host is invoiced for all beverages consumed (subject to a 17% service charge and applicable taxes).

• Domestic Beer, Liquor	\$6.50
• House Wine	\$7.50
• Liqueurs	\$7.50
• Imported Beer, Premium Liquor	\$7.50
• Non-alcoholic Beer	\$3.50
• Soft Drinks and juice	\$2.50

Subsidized

When the guest pays a drink price determined by the host and the host is billed the difference (subject to a 18% service charge and applicable taxes).

House Wine

(taxes included)

• Ogio Pinot Grigio	\$35/bottle
• Woodbridge Cabernet	\$35/bottle

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available.

At time of purchase drink prices will include GST (5%) & LCT (10%)

Host Bars will have a selection determined by the host. Host Bars will be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (18%)



THE
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