



THE
WILLOWS
CLUB

2026 CATERING & EVENTS PACKAGE



CATERING PACKAGE

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WHAT WE DO

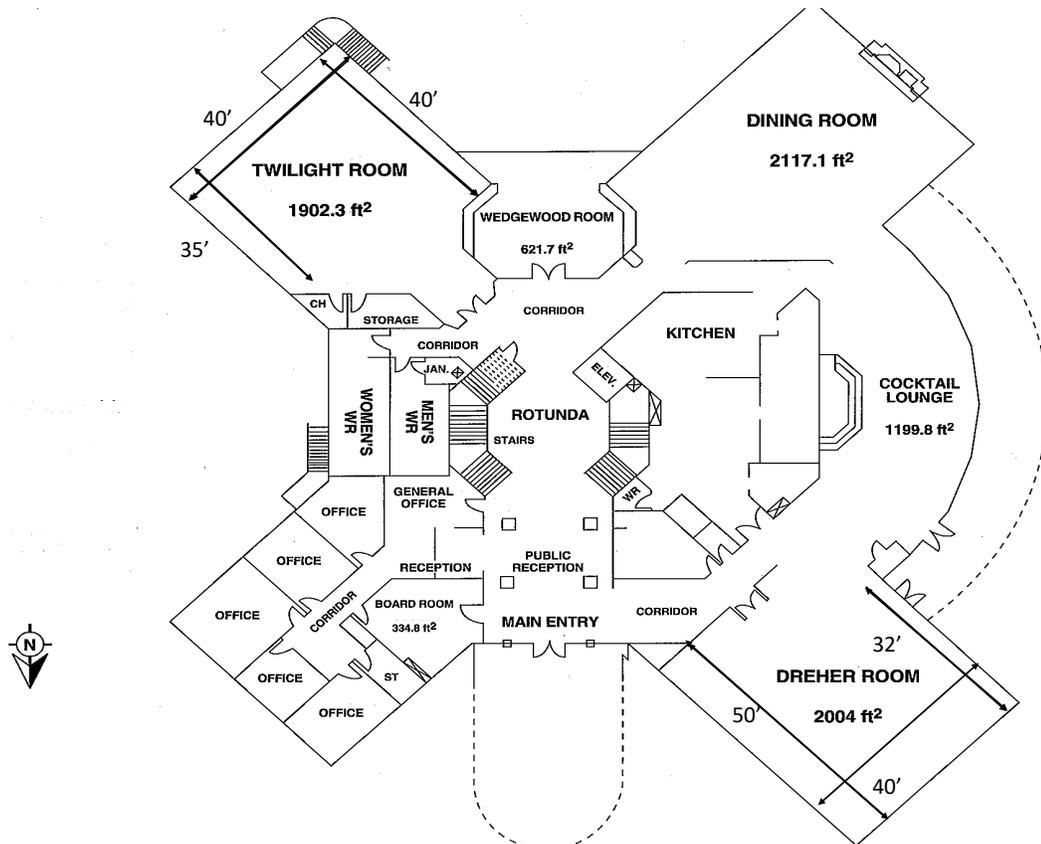
We are The Willows Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent company Dream and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a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

Within the club house we have four (4) unique banquet rooms, as well as our Red Barn outdoor venue, 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	180	72	42	56	150	200
Twilight	1902	32	100	54	30	40	72	120
Wedgewood	621	20	40	24	16	28	32	40
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	120	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. Weddings are subject to a \$1,000 deposit.

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, E-Transfer, Cheques, Cash

Service Charge & Taxes

An 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. The Willows does not offer storage space. All decor items must be removed from the premises immediately following your event.

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 re-corked 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.



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AUDIO VISUAL & RENTAL EQUIPMENT

- Flipchart (includes paper & markers) \$25
- Easels \$10
- Screen \$20
- Portable Projector and Cart \$75
- Dreher Room LCD Projector Package \$150
- Twilight Room LCD Projector Package \$150
- Lapel Microphone \$50
- Wireless Hand Held Microphone \$50
- Handyman Rental Fee \$150

BASIC EVENT SETUP

- Table & Chair setup
- Basic table linen
- Water pitcher & glasses on the tables
- Buffet Setup
- Bar setup & staff
- AV Setup
- Podium & Mic (upon request)
- Display tables (upon request)

The Willows provides the Basic Event Setup for any type of event. We do not provide any sort of decor or decorating, as that is up to the discretion of the convener, once discussed with our Service Coordinator. Any rentals or extras that wish to be brought in can be discussed during your event planning on a case by case basis and may be subject to additional fees.



SNACKS, STARTERS & BEVERAGES

SNACKS & STARTERS

- Fresh Muffins \$30/dozen
- Assorted Danish \$30/dozen
- Cinnamon Buns \$40/dozen
- Fresh Fruit Salad \$10 person
- Fresh infused Greek yogurt \$5 person
- Fresh baked cookies \$30/dozen
- Cheese with crackers \$12 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 \$60
(per 50 cup carafe)
- Assorted Soft Drink Bottles \$5
(Charged on Consumption)
- Assorted Fruit Juices \$5
(Charged on Consumption)
- Bottled Water \$4
- Pitcher of Fountain Pop \$20
- Mineral Water \$5
- San Pellegrino Sparkling \$7
Juices
- 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 Apple Wood Bacon
Savory Hashbrowns
Muffins and Pastries
Fresh Fruit Salad

Willows Omelet Brunch \$50/person

Chef attended egg to order station
Apple Wood Smoked Bacon
Local Sausage
Pancakes with Quebec Maple Syrup
Savory Hashbrowns
Fresh Fruit Salad
Pastries/ Muffins
Flavored Greek Yogurt with Granola

Classic Continental \$20.00/person

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

Pancake Breakfast \$30.00/person

Buttermilk Pancakes with Syrup and Butter
Bacon
Scrambled Eggs
Savory Hashbrowns
Fresh Fruit Salad
Pastries/Muffins

LUNCH BUFFETS

Soup and Sandwich \$25/person

Chef's Homemade Soup
Fresh Garden Salad with Assorted Dressings
Creamy Broccoli 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 \$30/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 \$35/person

Fresh Homemade Rolls & Butter
Fresh Garden Salad with Assorted Dressings
Seasonal Hot Vegetables
Roasted Potatoes

& Choose one of the following

28 Day Aged Local Beef in House Made Jus
Breast of Chicken Stuffed with Smoked Cheddar and
Wild Mushrooms
Slow Roasted Porkloin in Pan jus
Tofu and Quinoa Stuffed Peppers

Housemade Desserts

Pasta Lunch \$30.00/person

Garlic Toast
Caesar Salad
Meat Lasagna
Vegetarian Lasagna
One Bite Desserts

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A LA CARTE LUNCH & DINNER OPTIONS

- Chef's Daily Homemade Soup \$10/person
- Fresh Garden Salad with Assorted Dressings \$10/person
- Creamy Potato Salad \$8/person

- Selection of House Made Pickles \$8/person
- Fresh Vegetable Platter with Dip \$8/person
- Cheese Board with Crackers \$12/person
- Chips with House Made Dip \$5/person
- Deli Platter with House Made Charcuterie (includes meat, cheese, crackers, pickles & garnish) \$20/person

- Seasonal Hot Vegetable \$8/person
- Roasted Potato \$8/person
- Garlic Mashed Potato \$8/person
- Orange Infused Brown Rice \$5/person
- Cheddar Potato Perogies with Sour Cream \$15/person
- Rice Cabbage Rolls in Tomato Jus \$15/person
- Local Farmer Sausage and Hot Mustard \$15/person
- Stuffed Vegan Style Red Pepper \$10/person
- Ratatouille (Vegan) \$10/person
- Build Your Own Sandwich Bar – Breads/Wraps/Rolls, Deli Meats/Sliced Cheese/Garnishes \$20/person
- One Bite Desserts \$3/person
- Assorted Whole Cake Selection \$8/person



ALL DAY MEETING PACKAGE

INCLUDES THE FOLLOWING MENU, IDEAL FOR FULL DAY MEETINGS

INCLUDES TWO 50 CUP COFFEE CARAFES & ALL DAY TEA SERVICE

Classic Breakfast

Scrambled Local Farm Eggs
House Made 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
Creamy Broccoli Salad
Selection of House Made Pickles
Fresh Vegetable Platter with Dip
Assorted Fresh Made Sandwiches on Homemade Breads and Rolls
Housemade Desserts

Afternoon Snack

Chips with House Made Dip
Hummus and Pita
Fresh Made Cookies
Assorted Granola Bars

\$60/person

Upgrade to the Willows Lunch \$5/person

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

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DINNER BUFFETS

First Tee Dinner Buffet \$40/person

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Creamy Broccoli Salad
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
House Made Pickle Selection
Seasonal Hot Vegetables
Butter and Herb Potato OR Brown Rice Pilaf

CHOICE OF ONE ENTREE

Slow Roasted Porkloin with Smoked Apple Infused Jus
Southern Fried Chicken
Baked Saskatchewan Pike with Preserved Lemon & Herbs
28 Day Aged Beef with Jus
Fried Tofu with Sweet Pepper Sauce

Dessert Selection

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

CHOICE OF TWO ENTREES

Slow Roasted Porkloin with Smoked Apple Infused Jus
Southern Fried Chicken
28 Day Aged Local Beef with Jus
Fried Tofu with Sweet Pepper Sauce
Baked Saskatchewan Pike with Preserved Lemon and Herbs
Cheddar Potato Perogies with Sour Cream
Rice Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and One Bite Desserts

PRIME DINNER BUFFET

Carved Prime Rib Dinner Buffet \$70/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
Butter and Herb Baby Potatoes

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

ACCOMPANIED BY TWO OF THE FOLLOWING

Slow Roasted Porkloin with Smoked Apple Infused Jus
Southern Fried Chicken
Baked Saskatchewan Pike w/ Preserved Lemon & Herbs
Fried Tofu with Sweet Pepper Sauce
Cheddar Potato Perogies with Sour Cream & Rice
Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and Desserts

PLATED DINNER SERVICE

At the Willows, we specialize in customizing your plate service. Our experienced Service 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 3 course lunch for \$40 or a 7 course tasting menu for \$75, we can tailor your menu to your budget and needs.

Sample menu

1st

Root Vegetable Terrine

Ginger Squash Puree/Salt Cured Yolk

2nd

Orange Glazed St Brieux Duck Breast

Heavy Cream Infused Polenta/Mushroom Dust

3rd

Roulade of Local Turkey

Preserved Lemon Stuffing/High Bush Cranberry/
Gravy

4th

120 Day Dry Aged Prime Rib

Potato Pave/Sweet Corn/Marrow Infused Jus

5th

Dessert

Chocolate Layer Cake

\$75



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, & have feature seasonal options. Please inquire within!

Cold

- Yam Crostini/Prosciutto/Honey Roasted Dates \$40/doz
- Balsamic Soaked Cherry Tomato/Raw Mozzarella/Basil \$40/doz
- Chicken Salad/Savory Profiterole \$40/doz
- Avocado Infused Deviled Local Eggs \$40/doz
- Chilled Lobster/Roll/Caviar \$60/doz
- Pate of the day \$50/en croute

Hot

- Bacon, Egg, and Mushroom Tartlet \$50/doz
- Local Beef Skewer with Spiced Rum Glaze \$50/doz
- Beef/Pork/or Turkey Slider/Sour Cherry Ketchup/Mini Bun \$60/doz
- Bacon Wrapped Chicken Skewer \$60/doz
- Breaded Chicken Wings with Assorted Dips \$300/10 lbs

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OFF THE BBQ

Burger BBQ \$32/person

Tossed Salad
Willows Potato Salad
Sliced Tomatoes/Onions/Lettuce Brioche Buns
Ketchup/Mustard/Mayo/Kanas BBQ Sauce

CHOICE OF ONE OF THE FOLLOWING

8oz Handmade Cheese Burger

or

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

Watermelon and One Bite Desserts

BBQ Chicken and Ribs \$40/person

Tossed 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 4oz
Chicken Breast**

Watermelon and Desserts

Steak BBQ \$45/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

CHOICE OF ONE OF THE FOLLOWING

8oz 30 day Dry Aged NY Steak

or

8oz Natural Chicken Breast

Watermelon and One Bite Desserts

Carved Prime Rib BBQ \$70/person

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, Coolers \$7.25 & up
- House Wine (6oz) \$9.25
- Liqueurs \$8.00 & up
- Imported Beer, Premium Liquor \$8.50 & up
- Non-alcoholic Beer \$5.50

Host

When the host is invoiced for all beverages consumed (subject to a 18% service charge and applicable taxes).

- Domestic Beer, Liquor, Coolers \$7.25 & up
- House Wine (6oz) \$9.25
- Liqueurs \$8.00 & up
- Imported Beer, Premium Liquor \$8.50 & up
- Non-alcoholic Beer \$5.50

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 - By the Bottle

(taxes included)

- Trapiche Alaris Pinot Grigio \$45/bottle
- Trapiche Alaris Cabernet \$45/bottle

All 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 be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (18%)

Additional wine selection available upon request, and subject to market pricing.



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SOCAN & RE:SOUND

SOCAN-Tariff 8

A performing rights license is required when renting a facility for a private function when music will be performed during the event—such as a wedding reception, anniversary, assembly or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

Room Capacity

1-100 people
101-300 people

Without Dancing

1-100 people: \$22.06
101-300 people: \$31.72

With Dancing

1-100 people: \$44.13
101-300 people: \$63.49

Should you require any additional information, please contact the SOCAN office at 1-800-557-6226 or visit www.socan.ca

RE:SOUND-Tariff 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event such as a wedding, reception or anniversary. RE:SOUND is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a RE:SOUND fee under Tariff 5.

Room Capacity

1-100 people
101-300 people

Without Dancing

1-100 people: \$9.25
101-300 people: \$13.30

With Dancing

1-100 people: \$18.51
101-300 people: \$26.63

Should you require any additional information, please visit www.resound.ca



THE RED BARN: WEDDING CEREMONY

If you are looking for a unique and breath taking venue, we've got the perfect location for you!

The Red Barn

The Red Barn is a quiet and peaceful venue with a picture perfect scenery second to none. You can enjoy the beauty of the country side while being within Saskatoon city limits. You will be pampered by our Banquets team to the best service and catering.

Wedding Ceremony Includes:

- Private, picturesque one of a kind ceremony locations.
- Complimentary chairs for all guests.
- Full set-up and teardown, including chairs and tables.
- Complimentary Sound system and microphones.
- Opportunity for unique wedding photographs.



AFTER PARTY NOSH

Taco Bar \$15/person

Spicy Beef/Tortillas/Cheese/Salsa/
Avocado/Lettuce/Hot Peppers

Slider Bar \$15/person

1oz Beef Sliders/Mini Buns/
Pickles/Lettuce/Tomato/
Condiments



THE
W I L L O W S
C L U B