



# The Saskatoon Club

2026 Event & Catering Package  
Spring / Summer

## Welcome to The Saskatoon Club's Event & Catering Program

For more than a century, The Saskatoon Club has been a destination for connection, celebration, and memorable experiences. Today, we continue that tradition by offering a distinguished setting for business meetings, weddings, and private events.

With 12 meeting rooms and several versatile event spaces, the Club provides an ideal backdrop for gatherings of any size. Our team is dedicated to creating customized menus and experiences that combine innovative cuisine, seamless planning, and thoughtful detail.

Supported by full-service onsite catering and AV capabilities, every event at The Saskatoon Club is designed to be seamless, distinctive, and unforgettable.

We look forward to working with you to bring your next event to life at The Saskatoon Club.

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# Contact Info



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[www.saskatoonclub.com](http://www.saskatoonclub.com)



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## General Information & Policies

At The Saskatoon Club, we take great pride in helping create a seamless and memorable experience for you and your guests. The following guidelines are in place to ensure your event runs smoothly and reflects the level of care and hospitality our members have come to expect.

### Room Rental Policies

Event spaces at The Saskatoon Club are reserved on a first-come, first-served basis, and every effort will be made to accommodate your preferred room and setup. Rooms may be held for up to seven (7) days pending confirmation before being released for other bookings. The Club reserves the right to relocate events to an alternate space at its discretion should operational needs or room requirements change.

When a member sponsors an event but does not attend, a room rental fee will apply. Sponsored events must be booked under the member's name, and all charges will be applied to their account. The sponsoring member is responsible for ensuring that all guests follow Club policies, dress code and conduct themselves in accordance with Club standards, including the payment of all charges related to the event.

For events held on weekends or statutory holidays, a minimum food and beverage spend of \$3,000 is required (exclusive of applicable taxes and service charge).

# General Information & Policies

## Dress Code

The Club's dress code is business casual, with no light denim, athletic wear, or hats permitted. Please share this information with your guests in advance to ensure a smooth experience for everyone. Guests who do not meet dress code requirements may be denied entry.

## Parking

The Saskatoon Club does not have dedicated parking. Lot parking, managed by a private company, is available behind the building, and city street parking can be found in front of the Club and throughout the surrounding area. Please note that The Saskatoon Club is not responsible for member or guest parking, including fees, availability, or enforcement by third parties.

## Accessibility

The Saskatoon Club offers elevator access through a separate entrance located to the right of the main doors. A doorbell is available at this entrance to alert our staff, who will be happy to assist with elevator use. The elevator accommodates a maximum of three (3) adults and is not to be used for equipment, furniture, or deliveries.

## Smoking

Smoking and vaping are not permitted anywhere within the Club, including stairwells, washrooms, and entryways. Smoking is permitted outside of the patio gates.

## Signage & Displays

Event signage is welcome inside or directly outside your reserved space. Signage in the main lobby or common areas must be approved in advance. Our team will be happy to greet and direct guests upon arrival. Please note that nothing may be affixed to walls, doors, or Club property.

# General Information & Policies

## Final Guarantees

To ensure everything is prepared to perfection, we ask that all catering details — including menu selections, room setup, and audiovisual requirements — be finalized at least seven (7) business days before your event. A final guest count is required three (3) business days prior. Billing will be based on the guaranteed number or actual attendance, whichever is greater.

## Allergies

For guests with allergies or dietary needs, please provide their full name, allergy details, and seating location in advance. We will always do our best to accommodate.

## Outside Food & Beverage

All food and beverage must be supplied by The Saskatoon Club. Outside food or alcohol is not permitted.  
The only exceptions are as follows:

- Celebration cakes may be brought in with prior approval and the signing of a liability waiver. A cake service fee of \$50 or \$5 per person (whichever is greater) will apply to cover handling and plating.
- Outside wine may be served with prior approval and will be subject to a corkage fee of \$30 per bottle.
- Any remaining (excluding celebration cakes) buffet food may not be removed from the premises.

# General Information & Policies

## Damage or Liability

The host member or organization is responsible for any damage to Club property caused by guests, vendors, or contractors associated with the event. Any repairs or replacements will be arranged by The Saskatoon Club and billed accordingly.

## Payments, Cancellations & No-Shows

Bookings may be secured by a current member in good standing with a valid member account or credit card on file. No deposit is required at the time of booking.

For events where payment is not applied to a member account, full payment is required within ten (10) business days of the event. The Club accepts Visa, and Mastercard.

An automatic service charge of 18% will be added to all events and dining functions. Gratuities are at the member's discretion.

Cancellations made within ten (10) business days of the event may be subject to charges for costs incurred. Cancellations made within three (3) business days of the event will be charged the full estimated food and beverage total.

Final invoices are issued within three (3) business days following the event.

Events cancelled due to extenuating circumstances will be reviewed on a case-by-case basis at the discretion of Club management.

Policies may be updated time from time at the discretion of the Management.

## Meeting Rooms & Event Spaces

At The Saskatoon Club, our meeting rooms are designed to support productive, seamless, and elevated gatherings. As a private members club, meeting room bookings are offered first and foremost to members, ensuring priority access to our spaces.

Meeting rooms may be reserved for business meetings, presentations, and private gatherings. To support service and execution during peak daytime hours, a minimum food and beverage spend of \$50 applies to all meeting rooms during lunch service (11:00 a.m. – 2:00 p.m.).

Our culinary and events team offers a range of thoughtfully curated meeting and catering packages, with flexible options to suit your agenda, timing, and preferences. From working lunches to hosted meetings and full-service support, we are happy to tailor arrangements to help you execute the perfect meeting.





# Meeting Rooms



	Room Capacity	Non-Member Rental Fee ½ Day	Non-Member Rental Fee Full Day
THE NOOK	4	\$ 50	\$ 75
SALON A	8	\$ 75	\$ 100
SALON B	8	\$ 75	\$ 100
SALON C	8	\$ 70	\$ 90
SALON D	14	\$ 100	\$ 125
THE GALLERY	10	\$ 100	\$ 125
PRESIDENT'S ROOM	14	\$ 150	\$ 175
WHISKEY ROOM	16	\$ 120	\$ 145

## Main Room

- Capacity- 20-85
- Set-up- Boardroom, reception, theatre, classroom or rounds of 6-8.
- Available A/V- Projector, screen, podium, microphone, flipcharts.
- Service- Buffet, plated or reception

## Ashworth's Proper

Available Monday- Friday 3:30pm- 9:30pm

- Capacity- 20-40
- Set-up- Reception only.
- Available A/V- Projector, screen, podium, microphone, flipcharts.
- Service- Reception only

## Library

Available Monday- Friday 7:00am-10:30am

Monday - Wednesday 3:30pm-close

- Capacity- 20-45
- Set-up- Boardroom (max 24), reception, theatre, classroom or rectangles of 6-8.
- Available A/V- Projector, screen, podium, microphone, flipcharts.
- Service- Buffet, plated or reception

# Rentals

At the Saskatoon Club, we are proud to offer a range of services to enhance your event experience. Our equipment is designed to meet your needs, and if you don't see what you're looking for, please don't hesitate to inquire—we're here to help!

## Decor

### Complimentary:

- White or black table linens
- Black napkins
- In-House Centrepieces

### Furniture:

- High Top Tables: \$15 each
- Staged seating area with Couches and Chairs: \$15 per piece

### Table Decor:

- Table Numbers: \$2 per table
- Printed Menus or Name Tags: \$ 0.50/per page
- Tea Light Candles (a mix of small votives throughout the room): \$75

## Audio Visual

### Complimentary:

- Screen and Projector
- Charging, and connectivity cords
- Dongles
- Portable Speaker
- SC Laptop

### AV Equipment:

- Microphone and Podium: \$15
- Screen Sharing Program: \$25
- Flip Chart: \$20
- Webcam: \$20
- USB Microphone: \$20
- Additional Microphone \$10

All Audio/Visual is subject to availability.

## Catering

### Serving Equipment

- Serving Utensils(\$1/piece)
- Platters (\$1/piece)
- Stainless cutlery, china plates, linen napkin, water glass (\$10/person)
- Wine glass (\$5/person)
- Off-Site Chafing Dish (\$30 per unit)
- Disposables-cutlery, plates, cups and paper napkins (\$5 per person)

### Additional Rentals:

If there's something you need that isn't listed, just let us know. We'll handle all the details by coordinating with our trusted rental partners, ensuring the process is effortless for you.

## Essentials \$20

- Unlimited coffee / tea
- Morning or Afternoon Break:  
Choice of Banana Bread, Yogurt Parfait  
or Muffin

## Briefing \$45

- Unlimited coffee /tea
- Morning Break:  
Choice of Banana Bread, Yogurt Parfait  
or Muffin
- Plated Lunch  
(Choose one for the Group)
- Pop & Juice Tub

## Executive \$65

- Unlimited coffee /tea
- Plated Breakfast  
(Choose one for the group)
- Plated Lunch  
(Choose one for the group)
- Pop & Juice Tub

## Boardroom \$85

- Unlimited coffee /tea
- Plated Breakfast  
(Choose one for the Group)
- Plated Lunch  
(Choose one for the Group)
- Pop & Juice Tub
- Afternoon Break:  
Choice of Banana Bread, Yogurt Parfait  
or Muffin

Prices Per Person  
 Plus, additional taxes &  
 service charges.

## Breakfast- Buffet

Prices Per Person Minimum of 10 people

Please choose ONE for your entire group.

### Continental

\$18

Homemade pastries, croissants, yogurt, seasonal fruit.

### Rise & Shine

\$20

Scrambled eggs, hashbrowns, sausage, fresh fruit.

### Traditional Club

\$24

Scrambled eggs, bacon, sausage, hashbrowns, croissants, fresh fruit.



## Breakfast- Plated

Prices Per Person

### Fresh Start \$16

Seasonal smoothie with fresh baked muffin.

### Traditional Club \$20

Scrambled eggs, sausage, croissant, bacon, served with hashbrowns.

### Eggs Benedict \$20

Soft poached eggs, English muffin, Canadian bacon topped with hollandaise served with hashbrowns.

### French Toast \$18

Texas toast topped with chantilly cream and fresh berries, served with bacon.

## Breakfast- Add-ons

Per Person

Coffee (Drip)

Cup \$5 / Carafe \$18

Coffee & Tea Station \$6 pp

Juice \$4

Bacon (3pc) \$6

Sausage (2pc) \$6

Hashbrowns \$5

Fruit Cup \$8

Yogurt Parfait \$8

Muffin \$5

Banana Bread \$5

## Lunch - Buffet

Prices Per Person Minimum of 12 people

Choice required in advance.  
Please choose ONE package for your entire group.  
\$35 Per person

### Club Lunch

A vibrant spread featuring seasonal crudité with house-made ranch, a classic Caesar salad, and the Chef's soup of the moment. Guests will enjoy an assorted sandwich platter with garden vegetable, house-made egg salad, ham and cheese, and roast turkey, followed by a selection of house-prepared seasonal desserts.

### Pasta

A comforting and well-rounded menu beginning with seasonal crudité and a classic Caesar salad. This option features penne tossed with vegetables in a rich tomato sauce and baked ziti finished with a creamy Mornay sauce, served with warm garlic toast and a selection of seasonal desserts.

### Southern

A hearty and crowd-pleasing offering starting with seasonal crudité served with house-made ranch, accompanied by fresh coleslaw and soup of the moment and seasoned potato wedges. The menu is highlighted by golden fried chicken, and cornbread served with an assortment of house-made desserts.



# Lunch - Buffet Premium

Prices Per Person Minimum of 12 people

Choice required in advance.  
Please choose ONE package for your entire group.  
\$48 Per person

## Greek

A flavorful and well-balanced spread featuring roasted seasonal vegetables served with hummus, tzatziki, pita bread and grilled vegetables. This option includes both Greek salad and classic Caesar salad, lemon-roasted potatoes, and grilled striploin beef skewers, finished with a selection of seasonal desserts.

## Ukrainian

Perogies and farmer's sausage, accompanied by tomato-braised cabbage rolls, beet salad, seasonal vegetables, caramelized onions, sour cream, and mustard. The offering is rounded out with borscht and a selection of seasonal desserts.

## Upgrades

Per Person

\$3 Bread & Butter

\$5 add Seafood Chowder

\$8 add a Salad

\$15 add an additional entrée of your choice -

Diefenbaker Trout, Roast Chicken, Roast Beef or Pork Loin



## Lunch - Plated

Please select one option for your entire group.

**\$30 per person**

### Chicken Caesar Salad

Herb roasted chicken breast, romaine lettuce, croutons, garlic anchovy dressing, grilled lemon, fresh parmesan.

### Club Sandwich

Chicken, turkey, bacon, tomato, lettuce, cheese, aioli, toasted white bread served with fries.

### Penne à la Sorrentino

Tomato, double cream, parmesan cheese, fresh mozzarella served with garlic toast.

### Smash Burger

Brioche bun, cheddar cheese, lettuce, tomato, onion, signature sauce with fries.

### Pulse Bowl

Beluga lentils, chickpeas, roasted root vegetables, goat cheese, hummus.



## Lunch - Plated Premium

Please select one option for your entire group.

**\$42 per person**

### Braised Shortrib

Slow braised beef with pomme puree, seasonal vegetables, red wine jus.

### Diefenbaker Trout

Pan seared trout with carrot puree, sauteed local legumes, broccolini, white wine butter sauce.

### Roast Chicken

Herb roasted chicken breast with rosemary potatoes, seasonal vegetables, red wine jus.

All plated lunch options are served with Chef's selection of dessert.

### Add a Course

Price per person

Bread & Butter \$3

Salad \$7

Caesar Salad, Green Salad, or Kale Salad.

Soup

Club Seafood Chowder \$9

Soup of the Moment \$7

# Dinner Buffet

Minimum 12 Guests  
\$70 one entrée / \$85 two entrées

## Comes With

### Salad

Caesar Salad  
Kale Salad  
Mixed Tuscan Greens

### Vegetables

Roast Rosemary Potatoes  
Seasonal Vegetables

### Dessert

Assorted Fresh Fruit  
Seasonal Desserts

## Choice of

- **Herb Roasted Chicken**  
pan jus.
- **Steelhead Trout**  
lemon, caper cream sauce, parsley, tomato.
- **Pork Loin**  
wild & cultivated mushrooms, cream, parsley.
- **Rosemary Roast Beef**  
red wine jus.
- **Eggplant Parmesan**  
San Marzano tomato sauce, parmesan cheese.



# Dinner Buffet Cont'd

## Add-ons

### **Bread & Butter**

\$3 per person.

Assorted fresh-baked rolls served with whipped butter.

### **Club Chowder**

\$9 per person.

Our famous rich and creamy seafood chowder with fresh fish, shellfish, potatoes, and herbs.

### **Roasted Pork Loin**

\$10 per person

Herb-marinated pork loin, slow-roasted for tenderness and served with apple mustard relish and a touch of rosemary jus.

### **Diefenbaker Trout**

\$10 per person

Pan-seared Diefenbaker trout, finished with a lemon herb beurre blanc.

### **Prime Rib**

\$15 per person

Slow-roasted AAA Alberta beef, seasoned with garlic and herbs, served with au jus.

### **Braised Short Rib**

\$15 per person

Slow roasted, red wine braised, seasoned with fresh thyme.



# Dinner - Plated

3-course \$75

Choose ONE per category for your entire group

## Starter

- Caesar Salad
- Greens Salad
- Soup of the Moment

## Entrees

- Roasted Chicken Breast with pan jus.
- Seared Steelhead Trout with beurre blanc.
- Red Wine-Braised Short Rib

**All entrées include roasted potatoes and seasonal vegetables**

## Dessert

- Seasonal Cheesecake
- Crème Brulee
- Vegan Chocolate Tarte

## Premium Selection

\$15 additional

- 8 oz Beef Tenderloin with red wine jus



## Enhancements & Add-ons

(priced per person)

Can be added at any stage of your plated meal.

- Add Course - Salad or Soup \$10
- Fresh Bread & Whipped Butter \$3
- Garlic Bread \$5
- Oysters \$6 each
- Beluga Caviar (6g) \$44
- Beef Carpaccio \$15
- Shrimp Cocktail (3pc) \$15
- Palate Cleanser (Sorbet) \$6

# Kids Menu

Ages 12 and under

## Kids Plated Meal \$20

**Choice of:**

- Chicken fingers with french fries
- Cheeseburger with french fries
- Grilled cheese with french fries
- Penne Pasta (Tomato sauce or cheese)

## Kids 3 Course \$28

**Course One – Choice of:**

- Fresh vegetables & dip.
- Caesar salad with parmesan, and croutons.

**Course Two – Served with French Fries.**

**Choice of:**

- Cheeseburger
- Chicken fingers
- Grilled cheese

**Course Three – Dessert**

- Vanilla Ice Cream with Sprinkles

# Reception

## Hors d'Oeuvres & Canapés

Add to any event or host as a stand-alone reception.

Recommended quantities:

- Light reception: 4–6 pieces per person
- Dinner-style reception: 10–12 pieces per person

Standard Canapés Stationed – \$40 per dozen

Premium Canapés – \$50 per dozen

\$5 extra per dozen for passed canapes

## Hot Hors d'Oeuvres

### Roasted Squash Arancini

Crispy risotto balls, served with house-made tomato sauce.

### Falafel with Tzatziki

Golden chickpea falafel paired with cool, creamy tzatziki.

### Maple-Glazed Pork Belly Bite

Tender pork belly glazed with maple and finished with apple relish & grainy mustard.

### Coconut Prawns

Crispy coconut-crusted prawns served with a sweet chili sauce.

### Mini Italian Meatballs

Classic meatballs in San Marzano tomato sauce topped with shaved parmesan.

### Smash Burger Sliders

Mini beef smash burger with cheddar, pickle, & house burger sauce on a brioche bun.

### Pigs in a Blanket

All-beef sausage wrapped in golden pastry & baked until crisp.

# Reception

Cont'd

## Cold Hors d'Oeuvres

### Truffle Deviled Egg

Classic deviled egg with truffle & topped with fresh herbs.

### Prawn Cocktail

Chilled prawns served with traditional cocktail sauce & lemon.

### Smoked Salmon Cucumber Cup

House-smoked salmon with whipped cream cheese in a crisp cucumber cup.

### Caprese Salad Skewer

Cherry tomato, bocconcini, & basil finished with olive oil & balsamic glaze.

### Beet Crostini

Roasted beet & whipped goat cheese on toasted baguette, finished with microgreens.

## Premium Hors d'Oeuvres

\$50/dz stationed

\$55/dz passed

### Bacon-Wrapped Scallops

Sea scallops wrapped in smoky bacon and brushed with maple butter.

### Grilled Lamb Lollipops

Tender lamb lollipops finished with mint pesto.

### Oysters Rockefeller

Baked oysters topped with spinach, herbs, and parmesan cream.

### Beef Tartare on Potato Crisps

Hand-chopped seasoned beef tartare served on house-fried potato crisps.

# Reception

## Cont'd

### House Made Charcuterie

#### Assorted Charcuterie

\$12 per person. Minimum of 12.

Our culinary team creates, cures and ages all charcuterie in-house, using traditional methods that demand time, precision, and passion. The result is an authentic, hand-crafted selection that exemplifies true culinary craftsmanship.

Featuring a rotating selection of assorted salami, lonzino, and 24-month aged prosciutto.

Served with local preserves, assorted pickles & crackers.

#### Charcuterie & Cheese

\$15 per person. Minimum of 12.

A curated selection of house-cured meats, crafted & aged on-site by our culinary team, paired with artisan cheeses, local preserves, pickled vegetables, fresh fruit, nuts, & assorted crackers.

### Boards

#### Vegetable Crudit 

\$10 per person.

Freshly cut seasonal vegetables, thoughtfully arranged and accompanied by our signature herb ranch dip.

#### Fruit Platter

\$11 per person.

Seasonal local, tropical fruits & citrus, elegantly arranged.

#### Mediterranean

\$12 per person. Minimum of 12.

A colorful spread inspired by the flavors of the Mediterranean, featuring house-made hummus, baba ghanoush, tzatziki, marinated peppers, grilled eggplant, mixed olives, and seasonal crudit s, served with crackers, chips, and crostini.

#### Seafood Platter

\$25 per person. Minimum of 12.

A signature display of shrimp cocktail, lobster tail, crab salad, bacon-wrapped scallops, and fresh-shucked oysters, served on ice with classic accompaniments.

Caviar Add-on - \$350 / 50g

#### Mixed Dainties, Bars, & Desserts

\$12 per person. Minimum 12.

An assortment of sweets, including a selection of classic dainties, bars, and bite-sized desserts, beautifully presented and perfect for sharing.

# Beverage Service

## Beverage Service Policies

At The Saskatoon Club, we take pride in providing a safe & enjoyable experience for all members & their guests. Our service team is trained in responsible alcohol service and will ensure that everyone enjoys the evening in a comfortable & respectful environment.

We kindly ask that members ensure their guests are aware of Club policies, including that all alcohol must be provided and served by the Club, and that outside beverages are not permitted. Guests must be 19 years of age or older to be served alcohol & may be asked to present valid identification.

- Bar service will end one hour before the event concludes, as indicated on the Event Order, or at 12:00 a.m., with consumption permitted until 1:00 a.m.
- Beverages awarded as gifts or prizes during an event may not be opened or consumed on the premises.
- Service of alcoholic beverages to minors (under 19 years old) is strictly prohibited. Guests who appear to be under 25 years of age may be asked to provide valid identification before being served alcohol.
- Beer, wine, and liquor prices are guaranteed 30 days prior to the event.
- All alcoholic beverages must be supplied by The Saskatoon Club.

## Bar Packages

### Host Bar

All beverages are purchased by the host and charged to the event account.

### Limited Host Bar

The host may limit selections or provide a set number of drink tickets. Once the limit is reached, service will continue as a cash bar.

### Cash Bar

Guests purchase their own beverages.

### Custom Menus & Selections

At The Saskatoon Club, our bar team is pleased to create custom beverage options to complement your event. From signature cocktails and mocktails to personalized wine or spirit selections, we'll work with you to craft drinks that reflect your taste and occasion.

# Beverage Service Cont'd

## Highballs

1 oz · \$7.50

Canadian Club Whisky  
Bacardi White Rum  
Lucky Bastard Vodka  
Black Fox Gin  
Espolón Tequila  
Evan Williams Bourbon

## Cocktails

2 oz · \$14

Negroni  
Old Fashioned  
Aperol Spritz  
Espresso Martini  
Margarita

## Mocktails

\$8

Shirley Temple  
Hibiscus Lemonade  
Cold Fashioned  
Be Magic Sparkling Green Tea

## Draft Beer

16 oz · \$10

Saskatoon Club Lager  
Original 16

## Domestic beer

12 oz · \$8

Great West Light  
Original 16  
9mile Rafiki IPA

## Import

12 oz · \$11

Stella Artois  
Corona  
Guinness (16oz) \$11

## Non-Alcoholic beer

12 oz · \$8

Heineken 0.0  
Corona Sunbrew

## Non- Alcoholic Beverages

Pop & Juice – Cup \$4 / Carafe \$16  
Coffee (Drip) – Cup \$5/ Carafe \$18/ Coffee & Tea Station \$6pp  
Espresso-Based Drinks – \$7  
Tea – \$5  
Perrier – \$5



# Beverage Service Cont'd

## Wine List



### By the glass

6oz · \$14

Segura Viudas Cava

Oyster Bay, Sauvignon Blanc

Bolla, Pinot Grigio

Mission Hill, Chardonnay

La Vieille Ferme, Rose

Alamos, Malbec

Quails Gate, Pinot Noir

J Lohr, Cabernet Sauvignon

### By the bottle

#### Sparkling

**Veuve Clicquot Brut, Champagne, France \$190**

**Billecart Salmon, Champagne, France \$190**

#### Rose

**Whispering Angel, Rose, Grenache, France \$75**

#### White

**Cloudy Bay, Sauvignon Blanc, New Zealand \$75**

**Livio Felluga, Pinot Grigio, Italy \$105**

**Louis Latour Bourgogne, Chardonnay, France \$80**

**Jean-Marc Brocard, Chablis, France \$95**

#### Red

**Castel Giocondi, Brunello, Italy \$115**

**Molly Dooker "The Boxer" Shiraz Australia \$110**

**Burrowing Owl, Cabernet Franc, Okanagan, B.C. \$110**

**Duckhorn, Merlot, California \$170**



**We look forward to the opportunity to host you at The Saskatoon Club. Our team is committed to delivering thoughtful service, exceptional food, and a seamless experience from start to finish.**

**If you have any questions or would like to customize your event, we are always happy to assist. Let us take care of the details, so you can focus on enjoying your experience.**