



2023 - 2024

CATERING PACKAGE



Kindersley Inn

Kindersley Inn

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BANQUET SPACE

ROOM CAPACITY

		ROOM				
		Rotary Room 24' x 25'	Teak Room 24' x 51'	Elm Room 26' x 51'	Oak Room 26' x 51'	Full Grand 72.5' x 50'
SET UP	THEATRE	35	100	110	100	310
	STAND UP RECEPTION	42	110	120	110	340
	CLASSROOM	18	30	35	30	135
	BOARDROOM	20	30	35	30	135
	BANQUET	25	86	86	86	260

REFRESHMENTS

BEVERAGES (NON-ALCOHOLIC)

Freshly Brewed Coffee & Tea *(10 Cups)*

Bottled Water, Pop & Sparkling Water

Bottled Juice

COFFEE BREAK

Assorted Muffins

Assorted Pastries & Mini Tarts

Cinnamon Sticky Buns

Assorted Cookies

Assorted Dessert Squares

Individual Fruit Yogurt

Fresh Whole Fruit

Fresh Fruit Platter *(serves 25)*

BUFFETS

BREAKFAST BUFFETS

Minimum of 20 People

Continental Breakfast

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Assorted Muffins
Pastries and Croissants
Freshly Brewed Coffee & Tea

Healthy Start

Selection of Fruit Juices
Fresh Fruit Platter *with yogurt dip*
Yogurt & Granola
Assorted Breads *for toasting*
Freshly Brewed Coffee & Tea

Hot Breakfast

Selection of Fruit Juices
Fresh Fruit Platter
Assorted Muffins
Pastries and Croissants
Scrambled Eggs
Hash Browns
Bacon or Ham
Pork Sausage
Butter, Jams & Preserves
Freshly Brewed Coffee & Tea

BREAKFAST ENHANCEMENTS

Minimum of 20 People

Assorted Cold Cereals

Hot Oatmeal

Pancakes *with butter & syrup*

French Toast

Bacon, Sausage or Ham

BUFFETS

LUNCH BUFFETS

Minimum of 20 People

Soup & Assorted Sandwiches

Chef's Daily Soup Creation
Classic Caesar Salad
Assorted Sandwiches
& Wraps to Include:
*roast beef, smoked turkey
and black forest ham,
vegetarian options*
Veggie Platter *with dip*
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Pasta Lunch

Classic Caesar Salad
Garlic Toast
Vegetable Platter
with ranch dip
Spaghetti
with tomato meat sauce
Penne Alfredo
Vegetarian Lasagna
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Build Your Own Burger

Mixed Greens
with assorted dressings
Creamy Coleslaw
French Fries
Kaiser Buns
Beef Patties
Lettuce, Sliced Tomatoes,
Sliced Onions, Cheese
Mayonnaise, Ketchup,
Mustard & Pickles
Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

Hot Lunch

Warm Rolls *with butter*
Chef's Daily Soup Creation
Classic Caesar Salad
Pasta Salad
Herb Roasted Potatoes, Garlic
Mashed Potatoes or Rice
Seasonal Steamed
Vegetables
A Choice of:
Roasted Chicken
with wild mushroom sauce
or
English Cut Roast Beef
in au jus
or
Vegetarian Lasagna
Assorted Dessert Squares
Fresh Fruit Platter
Freshly Brewed Coffee & Tea



BUFFETS

DINNER BUFFETS

Minimum of 30 People

Silver

Warm Rolls *with butter*
Mediterranean Salad
Classic Caesar Salad
Herb Roasted Potatoes or Garlic Mashed Potatoes or Rice
Seasonal Steamed Vegetables

Choose One Entrée

Roasted Chicken Breast *with a mushroom sauce*
Sweet & Sour Pork
Alberta Roast Beef *with pan gravy*
Mushroom Ravioli *in a pesto sauce*
Cabbage Rolls & Pierogi

Fresh Fruit Platter
Assorted Dessert Squares
Freshly Brewed Coffee and Tea

Gold

Warm Rolls *with butter*
Mixed Greens *with choice of dressing*
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Herb Roasted, Garlic Mashed Potatoes or Rice
Seasonal Steamed Vegetables

Choose Two Entrées

Roasted Tender Chicken *in hunter sauce*
Slow Roasted Ham *with a honey dijon sauce*
English Cut Roast Beef *with a wild mushroom gravy*
Cabbage Rolls & Pierogi

Fresh Fruit Platter
Assorted Desserts
Freshly Brewed Coffee and Tea

The Deluxe

Warm Rolls *with butter*
Mixed Greens *with assorted dressings*
Classic Caesar Salad
Fresh Vegetable Platter *with herb dip*
Assorted Meat & Cheese Platter
Seasonal Steamed Vegetables
Herb Roasted Baby Potatoes, Garlic
Mashed Potatoes or Rice
Vegetarian Lasagna
or Penne *with a tomato basil sauce*
or Mushroom Ravioli *in pesto sauce*

Choose any two of the following:

Grilled Chicken Breast
with mushroom sauce

or

Roast Beef
with peppercorn sauce

or

Baked Salmon
with lemon dill cream sauce

or

Maple Roasted Pork Loin

Fresh Fruit Platter
Assorted Desserts
Freshly Brewed Coffee and Tea

BUFFET ENHANCEMENTS

price per person

Additional Salad or Starch

Additional Entrée

Atlantic Salmon

RECEPTION

Silver

Assorted Finger Sandwiches

Assorted Pickles & Olives

Fresh Vegetable Platter
with herb dip

Fresh Fruit Platter

Assorted Cheese Platter
with biscuits and sliced baguettes

Choose Three Items:

Beef or Chicken Skewers

Vegetarian Spring Rolls

Breaded Shrimp

Dry Garlic Ribs

Chicken Wings

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

Gold

Assorted Finger Sandwiches

Assorted Pickles & Olives

Fresh Vegetable Platter
with herb dip

Fresh Fruit Platter

Meat & Assorted Cheese Platter

Spinach & Artichoke Dip

Choose Three Items:

Teriyaki Chicken Skewers

Beef Kabobs

Scallops Wrapped in Bacon

Rolled Sirloin Alberta Beef
with horseradish

Salt & Pepper Chicken Wings

Butter Garlic Shrimp

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

RECEPTION

CANAPÉS AND HORS D'OEUVRES

Sold by the dozen

Minimum of 2 dozen each per order | Add \$3.00 per person for butler service

Cold Canapés

Bruschetta

Prosciutto *with fresh melon*

Cucumber Stuffed with Crab

Greek Salad Bites

Hot Hors D'oeuvres

Spring Rolls *choice of vegetarian or pork*

Jalapeño Chicken Balls

Mini Cheese Quesadillas

Potstickers

Mini Quiche

BBQ Glazed Meatball

Mozzarella Sticks

Deluxe Cold Canapés

Shrimp *with cocktail sauce*

Rolled Sirloin Alberta Beef *with horseradish*

Smoked Salmon on Crostini *with dill cream cheese*

Deluxe Hot Hors D'oeuvres

Teriyaki Chicken Skewers

Beef Kabobs

Chicken Satay

Panko or Garlic Shrimp

Chicken Wings

Dry Garlic Ribs

Bacon Wrapped Scallops



RECEPTION

RECEPTION PLATTERS

Platters serve 25 people

Fresh Vegetable Platter *with herb dip*

Spinach and Artichoke Dip *with sliced baguettes*

Cold Cuts Platter *with fresh buns, sliced cheese & condiments*

Fresh Fruit Platter

Assorted Finger Sandwiches *(quartered)*

Assorted Dessert Squares

Assorted Cheese Platter *with assorted crackers*

LATE NIGHT

LATE NIGHT MENU

Pizza

Margherita Pizza
Pepperoni Pizza
Vegetarian Pizza
Freshly Brewed Coffee & Tea

Build Your Own Sandwich

Assorted Domestic Cheese Platter
Assorted Deli Cold Cuts
with mini rolls
Assorted Condiments
Freshly Brewed Coffee & Tea

Sweets Table

Chef's Assorted Dessert Squares
Assorted Mini Cupcakes & Mini Tarts
Coconut Macaroons
Freshly Brewed Coffee & Tea

Taco Bar

Beef, Chicken or Pork Tacos
Hard & Soft Shells
Shredded Lettuce
Shredded Cheese
Assorted Condiments
Freshly Brewed Coffee & Tea

Classic Late Night Table

Fresh Fruit Platter
Fresh Vegetable Platter *with herb dip*
Assorted Pickles & Olives
Hummus with Pita
Assorted Meat & Cheese Platter
with biscuits and sliced baguettes
Tomato Bruschetta
Assorted Dessert Squares
Freshly Brewed Coffee & Tea

AUDIO VISUAL

Please let our Sales & Catering Manager know if you require any further items not listed. We would be happy to assist in making arrangements with a third party vendor at the cost of the convenors

AUDIO VISUAL

PRICES

Flip Chart & Markers

Projector

Projector Screens 2 standing (5x4) or wall screen (7x4)

Podium with microphone

Speaker Phone

Wired Microphone

ALCOHOL & MUSIC

ALCOHOL

Bar Services	Cash Bar	Host Bar
Highballs		
Premium Spirits		
Domestic Beer		
Premium Beer		
Liqueurs		
Glass of Wine		
Bottled Wine		

Corkage Bar Service

Host supplies all of the alcohol

Liquor license required

Nova Hotels supplies the mix, garnish and bartender

All items must be clearly labeled with host's name and delivered to the hotel 24 hours prior to the function date

ENTANDEM

SOCAN & RE:SOUND

"SOCAN" and RE:Sound are fees implemented by the government to compensate recording artists and recording companies when music is played.

SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property.

RE:Sound ensures the company still owns the physical recording of a song.

It is important to note SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music

	SOCAN	RE:SOUND	TOTAL
Caribou Room without dance	\$22.06	\$9.25	\$31.31
Elk Room without dance	\$31.72	\$13.30	\$45.02
Elk Room with dance	\$63.49	\$26.63	\$90.12



TERMS & CONDITIONS

FOOD AND BEVERAGE

Menu selections are to be submitted 3 weeks prior to function date to ensure your menu selection.

Be sure to inform our catering team of any possible allergies or dietary substitutions at this time.

In accordance to Public Health Regulations, the removal of food and beverage products after function is prohibited.

All menu prices are subject to change due to fluctuating food and beverage costs. Prices for all banquet meals are guaranteed for three (3) months prior to the date of the function.

With the exception of wedding cakes, all food must be provided by The Kindersley Inn. Outside food is not permitted in the banquet facilities.

All food products are left out a maximum of 3 hours according to Saskatchewan Health Laws. If food is requested to remain in the room for a longer period of time, a possible additional labour charge will be applied.

PAYMENTS

To confirm a corporate booking, a valid credit card must be provided at the time of booking. All credit arrangements must be discussed prior to event with accounting office and is subject to approval by the corporate office.

All functions will require a 50% deposit at time of booking to confirm your space.

To confirm a wedding booking, \$1000.00 deposit is required. The deposit will go towards your final invoice.

A guaranteed number of persons are required 10 days prior to event.

All fees and services will be based on the guaranteed number.

Upon request and space permitting the catering team will set for up to 5% more persons to a maximum of 20 persons. The host is then charged for the guaranteed number or the number of persons served, whichever is greater value.

A signed copy of our catering contract will ensure that all the agreed upon arrangements are fulfilled.

Estimated bill payment is required in full on the day of function prior to event start time. Any additional service fees will be charged at the end of the function.

TERMS & CONDITIONS

GUEST ROOMS

Guest rooms may be confirmed at a preferred rate at the hotel upon request from your on site wedding consultant. Rates are based on availability and number of rooms guaranteed.

MUSIC

We are legally obligated to collect licensing fees on behalf of SOCAN and Re:Sound. SOCAN represents the rights of composers and music publishers and Re:Sound represents the rights of artists and record companies (please visit www.socan.ca and www.resound.ca for more information).

SOCAN and Re:Sound fees are subject to change without notice.

LIABILITIES

The Kindersley Inn is not responsible for any personal injuries or any loss and/ or damage to any goods, property and/or equipment brought into the hotel. All articles must be removed immediately following the function.

The Kindersley Inn will hold client responsible for any damages caused to the hotels property.

The Kindersley Inn respectfully asks that all children are supervised by a parent or guardian at all times. This is for both the children and other guest's safety.

The Kindersley Inn assumes no responsibility for cakes. We will provide the cooler space to store the cake for an additional cost, but the handling must be the responsibility of the client.

Our catering team will be pleased to provide cake cutting, plating and distributing service for a fee of \$1.25/Person.

The hotel reserves the right to inspect and control all private functions.

ALCOHOL

All alcohol is served in accordance with provincial liquor laws from the Saskatchewan Liquor and Gaming Authority.

The Kindersley Inn reserves the right to request photo ID

All alcohol consumed in our establishment is to be purchased and supplied by the Kindersley Inn unless a corkage bar has been established.

Alcohol service ends no later than 2:00 AM, premises is to be vacated no later than 3:00 AM.

The hotel reserves the right to terminate liquor service at any time if those services are not in accordance with regulations of the S.L.G.A.

TERMS & CONDITIONS

ENTERTAINMENT

Our catering coordinator can assist you in choosing and booking entertainment suitable for your event. Please inform the catering team 60 days prior to event to ensure entertainment services are obtainable for dates required.

All events that have any live or recorded entertainment are applicable to SOCAN and Re:Sound fees. The fees are added to final bill by The Kindersley Inn on behalf of the Society of Composers, Authors, and Music Publishers of Canada.

The town of Kindersley noise bylaw is in effect at this location. The Kindersley Inn reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Live bands are welcome at our hotel, however due to the restrictions of some of our rooms, this form of entertainment may not be appropriate. Please confirm with our banquet coordinator before booking live entertainment.

All DJ or live performance must cease by 2:00am. All banquet rooms must be vacated by 3:00am

MISCELLANEOUS

Smoking is strictly prohibited in function rooms and public quarters. Please smoke in designated smoking areas.

Please refrain from using confetti or rice in function rooms or on hotel property. Decorations not provided by the Kindersley Inn are to be removed from function room at the end of the function. Unless arranged otherwise with hotel prior to event. A cleaning fee of \$200.00 may be charged.

The use of pyrotechnics is strictly prohibited in function rooms and property.

Access to function room for decorating prior to event must be coordinated with catering department in advance.

The hotel reserves the right to provide an alternative room to a more suitable function room.

Banquet room prices include standard set up for functions. Additional set up fees may apply for labour cost beyond a standard set up.

CANCELLATION

Functions with 100 persons or less are required to give the hotel 14 days notice in the case of a cancellation. Cancelling an event within 14 days prior to event will forfeit deposit.

Functions with 100 persons or more are required to give the hotel 30 days notice in the case of a cancellation. Cancelling an event within 30 days prior to event will forfeit deposit.