

# *the celebration*

PRAIRIELAND WEDDINGS











# follow your heart

***Some of the best moments in life are the ones you can share with others.***

The team at Prairieland takes pride in offering a full collection of services to make your wedding day the best it can be.

From our versatile and spacious venue to our first-rate amenities and authentic Saskatchewan food, Prairieland makes your every wish come true – allowing you to share the moments that matter most with the people closest to you.

Our friendly Event Coordinators have a reputation for impeccable, detail-oriented customer service that will ensure the day starts and ends with a smile.

They work closely with our talented Food & Beverage team to make your reception praise worthy for your special guests.

The creative geniuses from our Audio/ Visual crew bring all the details together for a seamless and eye-popping occasion that will live on in the hearts and minds of your friends and family for years to come.

Whatever you dream of for your special day, follow your heart – it knows the way.

THE CELEBRATION

# VENUE OPTIONS



PRAIRIELAND WEDDINGS



## THE CELEBRATION



## HALL A

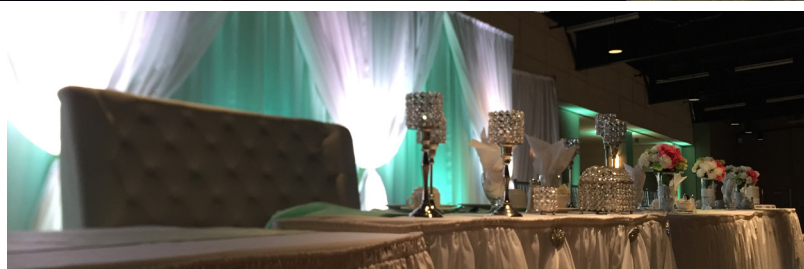
## STYLE & VERSATILITY

The ultimate in flexibility, Prairieland's Hall A can be split into six rooms and has the capacity to accommodate from 150 up to 1000 guests. With a 3-tiered pricing structure, you can choose which room configuration suits your occasion best. | Capacity: 150-1000

*Entire Hall Rental \$4650/day | Center Area Rental \$3450 per day | Meeting Room Rental \$825/room/day  
GST will be added to all pricing.*



## THE CELEBRATION



## HALL B

## A GRAND ENTRANCE

A stunning room with an extraordinary entryway that will wow everyone on the guestlist, Prairieland's Hall B features new carpeting and warm pot lights that transform the space into the perfect location for an elegant sit-down reception. Spaciously dispersed round tables with comfortably padded chairs ensure relaxed comfort for the entire celebration. | Capacity: 250-600

*1/2 Venue Rental \$3450/day plus GST*

*Full Venue Rental \$4650/day plus GST*



## THE CELEBRATION



## HALL C

## MARVELLOUS & MODERN

Not only is our newly-renovated Hall C beautiful, it also offers state-of-the-art lighting completely customizable to accommodate your colour theme and decor in an elegant and modern way. You and your guests will enjoy comfort and convenience right off our main lobby | Capacity: 200-800

**Venue Rental \$3600/day plus GST**



## THE CELEBRATION



### TERRACE

### ELEVATED ELEGANCE

Large windows offer natural light and sunset views in Prairieland's Terrace, situated above Hall C. Intimate and personal, this space creates a welcoming atmosphere for wedding ceremonies and receptions. | Capacity: 200

**Venue Rental \$12250 /day plus GST**



### KICKIN' HORSE SALOON

### CASUAL COUNTRY

Located right on Prairieland Park, the Kickin' Horse Saloon offers a unique "country chic" alternative with both open-air space and a covered shelter, meaning your event can go on, rain or shine! Perfect informal for both an outdoor ceremony and reception. | Capacity: 200-800

**Venue Rental \$1550 /day plus GST**



THE CELEBRATION

# MENU OPTIONS

PRAIRIELAND WEDDINGS



# evening dinner buffets

*All Entrées are served with choice of one Starch, Chef's Choice of Seasonal Vegetable, five Salads, Dinner Rolls, one Dessert and table Coffee, Tea & Water pitcher service*

**One Entrée - \$34.99/person | Two Entrées - \$36.99/person | Three Entrées - \$38.99/person**

STARCHES	
<i>Choice of One</i>	
CREAMY MASHED Garlic or Plain	SCALLOPED RICE PILAF
OVEN ROASTED Greek or Plain	BROWN RICE BAKED
SALADS	
<i>Choice of Five</i>	
CAESAR	PASTA
GREEK	BROCCOLI
WALDORF	CUCUMBER
POTATO	COLESLAW
MARINATED VEGETABLE	TOSSED SPINACH
SEVEN GRAIN	QUINOA
DESSERTS	
<i>Choice of One</i>	
STRAWBERRY SHORTCAKE	
LEMON SHORTCAKE	
CARROT CAKE	
TRIPLE CHOCOLATE FUDGE	
ASSORTED SQUARES	

## CRUSTED ROAST BEEF DINNER

Prepared with our signature blend of spices, slow roasted, always complimented with homemade pan gravy and a mild horseradish.

## BRAISED PORK CUTLETS

Tender braised cutlets of pork served with brown gravy or a mild Spanish sauce.

## SEASONED BRAISED MEATBALLS

Savory meatballs served in your choice of sauce. Choose one from: Mushroom Demi-glaze, Sweet & Sour or Cajun .

## PEROGIES & CABBAGE ROLLS

Perogies topped with butter and onions served with cabbage rolls. Choose one from: Sour Cream or Mushroom Dill Sauce. Choose one cabbage roll filling from: Rice & Ground Beef or Plain Rice.

## CARVED LEG OF HAM

Roasted in our sensational honey mustard glaze.

*All menus and prices are subject to change. Prices are subject to 15% gratuity and all applicable taxes.*





## TURKEY DINNER

Roasted white and dark meat served with homemade dressing, homemade pan gravy and cranberry sauce.

## ROASTED LOIN OF PORK

A delicious option served with your choice of stuffing. Choose one from: Saskatoon Berry, Traditional or Saskatchewan Sour Cherry.

## SEASONED BRAISED MEATBALLS

Tender and juicy chicken served with your choice of flavouring. Choose one from: Mushroom Demi-Glaze, Bell Pepper & Monterey Jack Velouté, BBQ or Greek & Feta Marinade.

## BABY BACK RIBS

Charbroiled pork ribs served with your choice of flavouring. Choose one from: Honey Garlic, BBQ or Greek Seasoning.

## Sweeten things Up

+ \$5.99 per person

*Choice of Four*

14KT CARROT CAKE

CARAMEL APPLE CHEESECAKE

TURTLE CHEESECAKE

COOKIES & CREAM CHEESECAKE

FRUIT PIES

SASKATOON BERRY COBBLER\*

SOUR CHERRY COBBLER\*

BLACKOUT TORTE CAKE

FRENCH VANILLA CHEESECAKE  
with Saskatoon & Sour Cherry Fruit Toppings

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\*Cobblers served with whipped cream

ADD ICE CREAM  
+ \$0.99 per person

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DINNER BUFFETS ARE A GREAT WAY TO INCORPORATE MANY  
OF YOUR FAVOURITE FOODS INTO THE MENU WHILE  
ACCOMMODATING A VARIETY OF DIETARY NEEDS — YOUR  
GUESTS CAN HELP THEMSELVES TO WHATEVER THEY LIKE.

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THE CELEBRATION

# evening plate service

*Plate Service includes Starter Soup, Garden Salad or Chef's Creation,  
Chef's Selection of Hot Vegetable, Entrée, Dessert, Dinner Rolls and table Coffee, Tea & Water pitcher service*

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PLATED DINNERS ARE CLASSICALLY ELEGANT, OFFERING  
SMOOTH AND STREAMLINED SERVICE IN WHICH EVERYONE  
IS SEATED AND SERVED ROUGHLY AT THE SAME TIME  
IN A CHOREOGRAPHED AND ORGANIZED MANNER.

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## BEEF TENDERLOIN

Spiced and roasted to perfection then topped with a Mushroom Demi-Glaze. Market priced, please inquire.

## SIGNATURE 8 OZ PRIME RIB

Slow roasted with our special blend of spices then topped with a mild Horseradish au jus.  
\$43.99 or a 12 oz cut for \$47.99

## NEW YORK STRIP

10 oz Canada AAA strip steak seasoned and charbroiled. \$46.99  
Add fresh mushrooms +\$3.99  
Add butter herbed shrimp +\$4.99

## PORK LOIN

Seasoned oven-roasted loin topped with a warm apple sauce served with your choice of stuffing. Choose one from: Saskatoon Berry, Traditional, Saskatchewan Sour Cherry. \$36.99

## CARVED LEG OF HAM

Roasted in our sensational honey mustard glaze then sided with a herb dijon mustard. \$36.99

## TURKEY DINNER

Roasted white and dark meat served with homemade dressing, homemade pan gravy and cranberry sauce. \$36.99

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## THE CELEBRATION



### CHICKEN CORDON BLEU

8 oz bonless chicken breast filled with Swiss cheese, black forest ham, drizzled with a parmesan dijon sauce. \$38.99

### PEPPER JACK STUFFED CHICKEN

8 oz boneless chicken breast stuffed with bell peppers, monterey jack cheese and topped with a pepper jack velouté. \$38.99

### CHICKEN KIEV

8 oz bonless chicken breast filled with a blend of herbs and drizzled with a creamy lemon grass herb sauce. \$38.99

#### STARCHES

##### *Choice of One*

CREAMY MASHED  
*Garlic or Plain*

RICE PILAF

OVEN ROASTED  
*Greek or Plain*

BROWN RICE

BAKED

SCALLOPED

#### DESSERTS

##### *Choice of One*

14KT CARROT CAKE

CARAMEL APPLE CHEESECAKE

TURTLE CHEESECAKE

COOKIES & CREAM CHEESECAKE

FRUIT PIES

SASKATOON BERRY COBBLER\*

SOUR CHERRY COBBLER\*

BLACKOUT TORTE CAKE

FRENCH VANILLA CHEESECAKE  
with Saskatoon & Sour Cherry Fruit Toppings



THE CELEBRATION

# midnight lunch

*Plate Service includes Starter Soup, Garden Salad or Chef's Creation, Chef's Selection of Hot Vegetable, Entrée, Dessert, Dinner Rolls and table Coffee, Tea & Water pitcher service*

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## PICKLE TRAY

Sliced dill pickles, pickled onion and stuffed olives. \$4.99 per person

## GARDEN FRESH VEGETABLE TRAY

Served with a creamy dill dip. \$5.99 per person

## CROISSANT OR WRAP TRAY

Variety of croissants or wraps (meat and vegetarian) and pickle platter. \$8.99 per person

## DOMESTIC CHEESE AND CRACKER TRAY

A variety of cheese & crackers. \$6.99 per person

## PARTY SNACK TRAY

Nacho chips, a variety of potato chips, pretzels, salsa and dip. \$6.99 per person

## BBQ ROAST BEEF OR PORK ON A BUN

Sliced BBQ beef or pulled port served with kaiser buns, condiments and a pickle platter. \$13.49 per person Add potato salad + \$3.99 per person

## ASSORTED COLD MEAT PLATTER

Fresh sliced roast beef, ham and turkey served with dinner rolls, assorted condiments and a pickle platter. \$12.49 per person Add potato salad +\$3.99 per person

## FRUIT TRAY

Fresh seasonal fruit. \$5.99 per person

## CHOCOLATE FOUNTAIN

Flowing dark chocolate with seasonal fruit and marshmallows. Includes coffee and tea. \$12.99 per person

*All menus and prices are subject to change. Prices are subject to 15% gratuity and all applicable taxes.*

## THE CELEBRATION



### Prairieland Spritzer

#### PRAIRIELAND SIGNATURE DESSERTS

Sour Cherry or Saskatoon Berry Cobbler served with whipped topping. \$6.99 per person Add ice cream +\$0.99 per person

#### DESSERT BUFFET

Served with coffee and tea, your choice of four from : 14kt Gold Garrot Cake, Caramel Apple, Turtle Cheesecake, Cookies & Cream, French Vanilla Cheesecake with fruit toppings, Blackout Torte, Chocolate Mousse Eclipse, Chocolate Confussion, Red Velvet Fusion. \$12.99 per person

Specialty desserts available upon request



*A refreshing blend of  
fruit juice and Sprite  
perfect for even the  
littlest guests.*

20 LITRES

**\$42.99**



## THE CELEBRATION

# hors d'oeuvres selection

*Butler-style hors d'oeuvres +\$1.50 per person. All selections priced per dozen.*

### HOT HORS D'OEUVRES

Pickerel.....	market price
with Orange Aioli Sauce	
Vegetable Spring Roll.....	\$24.99
Breaded Boneless Pork Ribs.....	\$26.99
Pork Pot Stickers.....	\$26.99
with Plum Sauce	
Mini Samosa.....	\$26.99
with Tamarind Chutney	
Mini Bacon-Wrapped Filet Mignons.....	\$32.99
Spanakopita.....	\$24.99
with Tzatziki Sauce	
Chicken or Beef Stays.....	\$29.99
Chicken Tenders.....	\$28.99
with Plum Sauce	
Bacon-Wrapped Scallops.....	\$27.99
Sundried Tomato Polenta.....	\$22.99
Mini Sliders.....	\$34.99
Choose one from: BBQ Beef, Pulled Pork, Beef Patty, Vegetarian Patty	
Stuffed Mushrooms.....	\$24.99
Choose one from: Crab & Cream Cheese or Sundried Tomato & Cream Cheese	
Mini Meatballs.....	\$26.99
Choose one from: BBQ, Cajun, Sweet & Sour, Sweet Chili Garlic	
Chicken Wings.....	\$28.99
Choose one from: BBQ Beef, Sweet Chili Garlic or Buffalo	

### COLD HORS D'OEUVRES

Deviled Ham Cheese Ball.....	\$26.99
with Assorted Crackers	
Mexican Tortilla Pinwheels.....	\$22.99
Choose one from: Chicken, Shrimp or Plain	
Nachos.....	\$24.99
with Salsa Bean Dip	
Deviled Eggs.....	\$19.99
Choose one from: Traditional, Curry or Mexican	
Smoked Salmon Bagel Bites.....	\$26.99
with Cream Cheese and a Caper	
Shrimp Platter.....	\$26.99
with Cocktail Sauce	
Bruschetta.....	\$24.99
Domestic Cheese & Cracker Tray.....	\$26.99
Ukrainian Ham Garlic Sausage.....	\$28.99
with Dijon Mustard Aioli	
Hummus.....	\$20.99
with Crackers	
Artichoke Spinach Dip.....	\$26.99
with Crackers	

*All menus and prices are subject to change. Prices are subject to 15% gratuity and all applicable taxes.*





# wine selection

*Poured wine table service +\$1.50 per person. Other wines available upon request. A restocking charge may apply to specially-order product. 5% GST and 10% LCT will apply to all wine.*

## RED WINE LIST

Jackson Triggs - House Wine	
Proprietors' Selection Merlot.....	\$22
Proprietors' Selection Malbec .....	\$22
Australia	
Wolf Blass Yellow Label Shiraz .....	\$41
Wolf Blass Yellow Label Cabernet Sauvignon.....	\$42
Canada	
Sumac Ridge Cabernet Merlot VQA .....	\$33
Vintage Ink Rebel Red VQA .....	\$36
California	
Woodbridge by Robert Mondavi Merlot.....	\$29
Woodbridge by Robert Mondavi Cabernet Sauvignon .....	\$29
New Zealand	
Kim Crawford Pinot Noir .....	\$45

## WHITE WINE LIST

Jackson Triggs - House Wine	
Proprietors' Selection Chardonnay .....	\$22
Proprietors' Selection Pinot Grigio.....	\$22
Australia	
Lindemans Bin 65 Chardonnay.....	\$26
Wolf Blass Yellow Label Pinot Grigio .....	\$40
Canada	
Inniskillin Okanagan Riesling VQA.....	\$30
Sumac Ridge GewürztraminerVQA .....	\$32
California	
Woodbridge by Robert Mondavi White Zinfandel .....	\$26
Woodbridge by Robert Mondavi Sauvignon Blanc.....	\$26
New Zealand	
Kim Crawford Sauvignon Blanc.....	\$35
Sparkling	
Bodacious Bubbles.....	\$30
Ruffino Prosecco Italian Dry .....	\$38





# bar service

## CASH BAR

A cash bar means that guests purchase their own drinks from Prairieland's bar, including all applicable taxes.

## HOST BAR

A host bar means that the host will be invoiced for the total amount of drinks consumed at the event.

## SUBSIDIZED BAR

A subsidized bar means that guests purchase their own drinks at a determined amount and the remaining amount is invoiced to the host.

Liquor .....	\$7
Canadian Club, Alberta Vodka, Bacardi Rum, Johnny Walker Red, Beefeater Gin	
Beer .....	\$7
Canadian, Coors Light, Coors Banquet, Pilsner	
House Wine.....	\$7
Sawmill Creek	

*This facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the Prairieland Park Food & Beverage Department, including all beer, spirits and wine. No additional corkage or bartender fees will apply*

THE CELEBRATION

# non-alcoholic beverages

## HOT BEVERAGES

Coffee or Tea (per person) .....	\$2.49
Caffienated or Decaffienated	
Half Urn (50 cups) .....	\$99.99
Full Urn (100 cups) .....	\$199.99
Herbal Tea (per sachet) .....	\$3.99
Assorted Flavours	
Hot Chocolate (per sachet) .....	\$3.99

## SOFT DRINKS

Coca-Cola (354 mL can) .....	\$2.99
Coca-Cola (440 mL bottle) .....	\$3.99

## PRAIRIELAND SPRITZER

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## FRUIT JUICES

Minute Maid (473 mL bottle) .....	\$3.99
Minute Maid (200 mL tetra pack) .....	\$2.99
Assorted Flavours	
Juice (60 oz pitcher) .....	\$17.99
Choice of Apple, Orange or Cranberry Juice	

## WATER

Disani (591 mL bottle) .....	\$3.49
Water Service (20L) .....	\$39.99
Water service includes cooler	
Additional Jugs .....	\$14.99

*All menus and prices are subject to change. Prices are subject to 15% gratuity and all applicable taxes.*





THE CELEBRATION

# audio/visual services

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CEREMONY & RECEPTION MUSIC, BEAUTIFUL AMBIENT LIGHTING, SLIDESHOWS, VIDEO PRESENTATIONS, MICROPHONES... WHEN PLANNING A WEDDING, EVERY DETAIL IS IMPORTANT. LET PRAIRIELAND'S YEARS OF EXPERIENCE GUIDE YOU EVERY STEP OF THE WAY TO MAKE YOUR DAY GO SMOOTHLY.

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## FOR LARGER SPACES

### FULL A/V PACKAGE

Includes House Audio, Podium and Microphone, Sound Board and Computer Audio. 7.5' x 12' Projection Screen, 5K HD Projector, 4 LED Stage Lights, 10 LED Floor Lights

\$725

+Minimum 6-hour Tech Call for Set-up/Takedown at \$55/hour

### AUDIO PACKAGE

Includes House Audio, Podium and Microphone, and Computer Audio.

\$300

+Minimum 3-hour Tech Call for Set-up/Takedown at \$55/hour

### VIDEO PACKAGE

Includes 7.5' x 12' Projection Screen, 5K HD Projector

\$300

+Minimum 3-hour Tech Call for Set-up/Takedown at \$55/hour

### LIGHT PACKAGE

Includes 4 LED Stage Lights, 10 LED Floor Lights

\$125

+Minimum 6-hour Tech Call for Set-up/Takedown at \$55/hour

*Packages are customizable to suit your style and needs. Contact [jboechler@prairielandpark.com](mailto:jboechler@prairielandpark.com) for more pricing and gear lists. A/V Tech fees and set-up fees apply to all wedding locations.*

PRAIRIELAND WEDDINGS



## FOR SMALLER SPACES

### FULL A/V PACKAGE

Includes House Audio, Podium and Microphone, Sound Board and Computer Audio, 2 - 10-ft Screens, 2 - 5K HD Projectors, 4 LED Stage Lights, 10 LED Floor Lights

\$575

+Minimum 6-hour Tech Call for Set-up/Takedown at \$55/hour

### AUDIO PACKAGE

House Audio, Podium and Microphone, Sound Board and Computer Audio

\$150

+Minimum 3-hour Tech Call for Set-up/Takedown at \$55/hour

### VIDEO PACKAGE

2 - 10-ft Screens, 2 - 5K HD Projectors

\$300

+Minimum 3-hour Tech Call for Set-up/Takedown at \$55/hour

### LIGHT PACKAGE

Includes 4 LED Stage Lights, 10 LED Floor Lights

\$125

+Minimum 6-hour Tech Call for Set-up/Takedown at \$55/hour



# wedding guidelines

## DEPOSIT/PAYMENT

1. A non-refundable paid deposit is required to confirm the booking, along with a signed contract and credit card authorization form (attached).
2. All deposits are non-refundable subject to the terms of the contract.
3. Deposit is equivalent to the room rental costs.
4. Invoice fully paid 10 days prior to event.
5. Credit card payments over \$2,500 are subject to a 3% handling/processing fee.
6. Outside AV equipment is subject to power charges.
7. A sound tariff for the use of recorded music is not included in the deposit. Pricing is based on room occupancy. Please contact for pricing.

## LIQUOR

1. The facility is governed by provincial liquor laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the Prairieland Park Food & Beverage department (includes all beer, spirits & wine). No additional corkage or bartender fees will apply.
2. A restocking charge will apply to special order products.
3. Cash bar is price indicated in menu. Host or subsidized bar will be subject to 5% GST, 10% LCT (liquor consumption tax).
4. Tolerance period for bar service will be one half hour prior to doors closing.

## FOOD

1. Due to city and provincial health regulations, Prairieland Park does not allow any outside food to be brought in, with the exception of wedding cakes. For the same reason, food provided by Prairieland Park is not allowed off-premises.
2. The menus are suggestions and may be altered in consultation with our Food & Beverage Manager. We are ready to create menus designed specifically for your function upon request. Please advise if there are dietary requests for your event; we are pleased to assist.
3. Menus may be sampled upon request. The sampling prices will be equal to the full menu price per person plus additional service charges and applicable taxes - minimum charge \$250.
4. All prices are subject to the applicable service charges and taxes. GST - 5%, PST - 6% and Gratuity - 15%.
5. Family style head table service is available. Please ask for pricing.
6. Catering services delayed by the client will result in a labor charge of \$150 each additional 15 minutes, after the first half hour.
7. To ensure quality of service, please allow a 15 minute clearing time immediately following the meal, prior to beginning of program.
8. A preliminary estimate of attendance must be provided when the menu is selected. A guarantee of the number of guests attending must be provided to Prairieland Park a minimum of five working days prior to the function. The greater of the guarantee, or attendees, will be charged to the client.





# You'll look our best!



**Handy**  
special  
events

Event Planning & Onsite Management  
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