



authentic experiences

For 140 years, Prairieland has been a place for Saskatoon to gather, celebrate, and enjoy what we have to offer to the world.

We've earned our reputation as Saskatchewan's premiere events destination. From fast and fresh chicken wings to savory custom menu items like perfectly-cooked lobster, we always aim to please. Let us know your budget and requirements, and we will create a culinary experience your guests, delegates, and attendees will be talking about for weeks!

Food & Beverage Manager Sharon Odnokon is extremely proud of her entire team and values each individual effort that makes any meal at Prairieland extraordinary. From assistant manager administrator and supervisors to dishwashers, food runners, servers, and prep cooks, the back-of-house collaboration translates to an experience not to be forgotten.

about our executive chef



Executive Chef Eliot Lang, Red Seal Chef, has meticulously lead our culinary team since 2013. Starting his career at age 15, Chef Eliot has created multi-course meals for national and international audiences of up to 3,400 guests. He has done choreographed plate service for clients such as Rendezvous International, the Premier's Dinner, and the Federation of Canadian Municipalities, to name but a few. Chef Eliot truly enjoys mentoring those interested in making their own careers in the food service industry with his relaxed manner, sense of humour, attention to detail,

and high standards. He also has a special love for the diversity of our cultural menus and the quality dining experience Prairieland consistently provides. Chef Eliot is an active member of the Canadian Culinary Federation, a devoted husband, and a loving father.

BEVERAGES

Coffee & Tea

Regular Coffee/Tea (per cup)	\$3.00
1/2 Urn (50 cups)	\$140.00
Full Urn (100 cups)	\$280.00
Decaffeinated Coffee (per cup)	\$3.00
Herbal Tea (per sachet) Assorted flavours	\$3.50

Fruit Juice

Individual Tetra Pack (200 mL)\$3	.00
Minute Maid (355 mL)\$4	.50
Per Pitcher (60 oz)\$20	.00
Apple, Orange, or Cranberry	

Prairieland Spritzer

20 li	tre ((100 g	lasses)\$44.00
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Milk

Milk-To-Go	.\$5.00
White or Chocolate	

Soft Drinks

Coca-Cola ((355 mL can)	\$3.00
Coca-Cola (500 mL bottle)	\$5.00

Water

Dasanı Water (591 mL bottle).	\$3:75
Water Service (20 litre)	\$45.00
Additional Jugs	\$15.00

Water service includes cooler

COFFEE TIME SNACKS

Donuts (per dozen)	\$30.00
Muffins (each)	\$2.50
Mini Muffins (per dozen)	\$15.00
Chocolate Chip, Saskatoon Berry, Carrot, or Br	an
Jumbo Cookies (each) Chocolate Chip, Oatmeal Raisin, Double Chocola White Chocolate	
Rice Krispie Cake or Puffed Wheat	\$2.25
Small Danishes (2 per person)	\$4.00
Small Croissants (2 per person)	\$4.00
Bagels (with cream cheese)	\$5.00
Bannock (with preserves)	\$4.50
Squares (per person)	\$4.00
Large Cinnamon Buns	\$4.50
Loaves (10 slice per) Banana, Carrot, or Cranberry Orange	\$25.00
Seasonal Fruit Tray (sliced, per person)	\$7.50
Seasonal Fresh Fruit (whole, 1 per person)	\$2.50
Yogurt	\$3.00
Cereal BarsStrawberry, Blueberry, Apple, or Mixed Fruit	\$2.50

尚 BREAKFAST BUFFETS

All breakfasts include assorted fruit juices, coffee, and tea.

LIGHT BREAKFAST

Selection of freshly baked muffins, small croissants, and pastries with assorted preserves.

\$12.00

BREAKFAST MEETING

Fresh melon platter and waffles with choice of bacon, ham, or sausage.

\$18.00

Additional meats +\$7.00

CLASSIC EGGS BENEDICT (max 250 people)

An English muffin topped with back bacon, poached eggs and hollandaise sauce. Served with hash brown potatoes, and a fresh melon platter.

\$22.00

HEALTHY CHOICE

Assorted yogurt, freshly baked muffins, and fresh melon platter.

\$14.00



BREAKFAST WRAPS

Denver style wraps accompanied by hash brown potatoes, danishes and a fresh melon platter. \$18.00

PRAIRIELAND BREAKFAST BUFFET

Selection of freshly baked muffins, small croissants, and pastries, assorted preserves, scrambled eggs and hash brown potatoes. Choice of bacon, ham, or sausage.

\$22.00

Additional meats +\$7.00

ADD SLICED SEASONAL FRUIT
TO ANY BREAKFAST MENU
\$7.00 per person

All lunches include coffee, tea & water pitchers, three salads, and one dessert unless otherwise stipulated.

SIGNATURE BEEF ON A BUN

Sliced hot BBQ roast beef served with buns, oven roasted potatoes, a mild Horseradish and a selection of condiments. One salad may be substituted for baked beans.

\$28.00

STIR FRY

Flavored fresh vegetables served with your choice of beef, chicken, shrimp, pork, or vegetable.

\$28.00

Choice of 1: Rice or Noodles

CHICKEN OR PORK SOUVLAKI

Marinated chicken or pork served with a torpedo bun, tzatziki sauce, rice pilaf and Chef's selection of hot vegetables.

\$28.00

BISON STEW

Seasoned and slow braised bison and root vegetables, in a flavourful gravy, served with Bannock.

\$29.00

PULLED PORK

Slow smoked pulled pork served with buns, oven roasted potatoes and condiments. One salad may be substituted for baked beans.

\$27.00

SOUTHERN FRIED CHICKEN

A unique blend of herbs & spices to remind you of the Old South. Served with buns and gravy, buttered mashed potatoes, BBQ baked beans, potato salad and coleslaw.

\$28.00

Choice of dessert only

LASAGNA

Layers of pasta filled with our homemade meat sauce served with Chef's selection of hot vegetable and toasted garlic baguettes.

\$28.00

Choice of 1: Meat or Vegetarian

CHARBROILED CHICKEN BREAST

Served with Chef's selection of hot vegetables and a bread basket

\$28.00

Choice of 1 Sauce: Plain, Mushroom Demi-glaze, BBQ, or Greek. Choice of 1 Starch: Oven Roast, Mashed, Rice Pilaf, or Lemon Roast

PASTA

Charbroiled chicken breast with penne pasta tossed in garlic butter with alfredo and primavera sauce. Served with Chef's selection of hot vegetables and toasted garlic baguettes.

\$28.00

SALADS All dressings are gluten free

Choice of 3: Caesar | Greek | Waldorf | Potato | Marinated Vegetable | Seven Grain | Fusilli Pasta | Broccoli Cucumber | Coleslaw | Tossed | Spinach | Quinoa | Canadian | Mexican Corn | Beet & Goat Cheese

DESSERTS

Choice of 1: Carrot Cake | Triple Chocolate Fudge | Orange Citrus | Pecan Streusel | Maple Chocolate Mania Assorted Squares

Kindly note: Prices may vary due to market conditions and availability. For the most current pricing, please contact us directly.





Includes choice of three salads, coffee, tea, water & one dessert.

BUILD YOUR OWN SANDWICH

Selection of fresh sliced beef, ham, turkey, egg salad and salmon salad accompanied by tomatoes, cucumbers, lettuce, onions, assorted cheeses and a pickle platter.

\$27.00

Choice of 1: Croissants or Sub Buns

Add homemade soup: +\$4.00

ASSORTED SANDWICHES

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad, and vegetarian.

\$26.00

Choice of one: croissants, wraps, or specialty bread Add homemade soup: +\$4.00

SALADS - CHOICE OF 3 All dressings are gluten free

Caesar Marinated Vegetable Cucumber Ouinoa

Greek Seven Grain Coleslaw Canadian

Waldorf Fusilli Pasta Tossed Mexican Corn

Potato Broccoli Spinach Beet & Goat Cheese

SOUP & SANDWICH

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad, and vegetarian served with Chef's selection of homemade soup. Does not include salads.

\$22.00

Choice of 1: Croissants, Wraps, or Specialty Bread



DESSERTS - CHOICE OF 1

Carrot Cake Orange Citrus Maple Chocolate Mania

Pecan Streusel Triple Chocolate Fudge Assorted Squares



EVENING DINNER BUFFET

All Entrées served with choice of one starch, Chef's choice of hot vegetable, five salads, dinner rolls, one dessert, coffee, tea and water pitcher service.

CRUSTED ROAST BEEF DINNER

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

\$43.00

SEASONED BRAISED MEATBALLS

Savory meatballs served in your choice of sauce. \$41.00

Choice of one sauce: Mushroom Demi-glaze, Sweet & Sour Sauce, or Cajun

PEROGIES & CABBAGE ROLLS

Perogies topped with butter and onions served with cabbage rolls.

\$41.00

Choice of one sauce (Perogies): Sour Cream or Mushroom Dill Sauce

Choice of one **filling** (Cabbage Rolls): Rice & Ground Beef or Plain Rice

HONEY GLAZED HAM

Leg of roasted ham in our sensational honey mustard glaze.

\$42.00

TURKEY DINNER

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

\$41.00

Additional Entrées +\$7.00

MAPLE GLAZED SALMON

Baked then drizzled with a Québec Maple Syrup, Garlic, Dijon, and Butter Glaze.

\$42.00

ROASTED PORK LOIN

A delicious pork loin served with your choice of stuffing.

\$41.00

Choice of one: Saskatoon Berry, or Traditional or Saskatchewan Sour Cherry

CHARBROILED CHICKEN BREAST

Tender and juicy chicken served with your choice of flavoring.

\$41.00

Choice of one: Mushroom Demi-glaze, Bell Pepper & Monterey Jack Velouté, BBQ, or Greek & Feta Marinade

BABY BACK RIBS

Slow roasted pork ribs served with your choice of flavoring.

\$42.00

Choice of one: Honey Garlic, BBQ, or Greek Seasoning

CARVED BISON

Seasoned and slow roasted Bison, complimented with homemade pan gravy.

Market price

Side Choices are on the next page...





DINNER BUFFET CHOICES

SALADS - CHOICE OF 5 All dressings are gluten free

Caesar Marinated Vegetable Cucumber Quinoa

Coleslaw Greek Seven Grain Canadian

Waldorf Fusilli Pasta Tossed Mexican Corn

Broccoli Beet & Goat Cheese Potato Spinach

STARCH - CHOICE OF 1

Creamy Mashed (garlic or plain) Scalloped Potatoes Brown Rice

Oven Roasted (Greek or plain) Rice Pilaf Baked Potato

DESSERTS - CHOICE OF 1

Carrot Cake Orange Citrus Maple Chocolate Mania

Triple Chocolate Fudge Pecan Streusel Assorted Squares

ENHANCE YOUR DINNER BUFFET +\$9.00

CHOICE OF 4

"Collosal" Carrot Cake Saskatoon Berry Cobbler*

Chocolate Edge Torte

Lemon Meringue Pie

Caramel Apple Cheesecake

Sour Cherry Cobbler*

Turtle Cheesecake

French Vanilla Cheesecake with

Fruit Pies

Cookies & Cream Cake

Saskatoon Berry or Sour Cherry Fruit Topping

*Cobblers come with whipped cream

Add ice cream: +\$1.00

Plate service includes one starter (soup, garden salad or Chef's creation), Chef's choice of seasonal vegetable, starch, entrée, dessert, dinner rolls, coffee/tea/water pitcher service.

BEEF TENDERLOIN

Spiced and roasted to perfection topped with a mushroom demi-glaze.

Market price

SIGNATURE EIGHT OZ. PRIME RIB

Slow roasted with our special blend of spices then topped with a mild horseradish au jus.

\$49.00

10 oz. cut of Beef: \$54.00

NEW YORK STRIP

10 oz. Canada AAA strip steak seasoned and charbroiled.

Market price

Add fresh mushrooms: +\$5.00 Add butter herbed shrimp: +\$7.00

PORK LOIN

Seasoned oven roasted loin topped with a warm apple sauce served with your choice of stuffing.

\$42.00

Choice of one: Saskatoon Berry, Traditional, Saskatchewan Sour Cherry

HONEY GLAZED HAM

Leg of ham roasted in our sensational honey mustard glaze then sided with a herb dijon mustard.

\$42.00

TURKEY

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

\$41.00

PEPPER JACK STUFFED CHICKEN

8 oz. boneless chicken breast stuffed with bell peppers, monterey jack cheese then topped with a pepper jack velouté.

\$45.00

CHICKEN KIEV

8 oz. boneless chicken breast filled with a blend of herbs and drizzled with a creamy lemongrass herb sauce.

\$45.00

BRIE & APPLE STUFFED CHICKEN BREAST

8 oz. boneless chicken breast stuffed with Brie & Apple, then drizzled with a Champagne Tarragon Sauce.

\$45.00

STARCH - CHOICE OF 1

Creamy Mashed (garlic or plain)

Scalloped Potatoes

Brown Rice

Oven Roasted (Greek or plain)

Rice Pilaf

DESSERTS - CHOICE OF 1

Collosal Carrot Cake

Caramel Apple Cheesecake

Turtle Cheesecake

Chocolate Edge Torte Lemon Meringue Pie

Cookies & Cream Cheesecake

French Vanilla Cheesecake with Saskatoon Berry or Sour Cherry Fruit Toppings



RECEPTION SELECTIONS

PICKLE TRAY

Sliced dill pickles, pickled onion and stuffed olives. \$5.00 per person

GARDEN FRESH VEGETABLE TRAY

Served with a creamy dill dip. \$7.00 per person

CROISSANT OR WRAP TRAY

Variety of croissants or wraps (meat and vegetarian) and a pickle platter.

\$15.00 per person

BARBECUED ROAST BEEF ON A BUN OR PULLED PORK

Sliced BBQ beef or pulled pork served with buns, condiments and a pickle platter.

\$17.00 per person

Add potato salad: +\$5.00 per person

DESSERT BUFFET WITH COFFEE & TEA

Choice of four: Collosal Carrot Cake, Caramel Apple Cheesecake, Turtle Cheesecake, French Vanilla Cheesecake with Fruit Toppings, Lemon Meringue Pie, Chocolate Edge Torte, or Cookies & Cream Cheesecake

\$14.00 per person

Specialty desserts available upon request

PRAIRIELAND SIGNATURE DESSERTS

Sour Cherry or Saskatoon Berry Cobbler served with whipped topping.

\$9.00 per person

Add ice cream: +\$1.00

FRESH SEASONAL FRUIT TRAY

\$7.50 per person

DOMESTIC CHEESE & CRACKER TRAY

A variety of cheese and crackers.

\$9.00 per person

ASSORTED COLD MEAT PLATTER

Fresh sliced roast beef, ham and turkey served with dinner rolls, assorted condiments and a pickle platter.

\$16.00 per person

Add potato salad: +\$5.00

PARTY SNACK TRAY

Nacho chips, a variety of potato chips, pretzels, salsa and dip.

\$7.00 per person

CHOCOLATE FOUNTAIN

Flowing dark chocolate with seasonal fruit and marshmallows. Includes coffee and tea.

\$20.00 per person



\$44.00



HORS D'OEUVRES

Butler-style Hors D'oeuvres are \$5.00 per person. All of the below priced are per dozen.

HOT COLD

PickerelMarl	ket price
With Orange Aioli Sauce	
Vegetable Spring Roll	\$27.00
Breaded Boneless Pork Ribs	\$30.00
Chicken Pot Stickers	\$30.00
Samosawith Tamarind Chutney	\$28.00
Mini Bacon Wrapped Filet Mignons	\$35.00
Spanakopita	\$26.00
Chicken or Beef Satays	\$33.00
Chicken Tenders	\$30.00
Bacon Wrapped Scallops	\$31.00
Mini Sliders Choice of BBQ Beef, Pulled Pork, Beef Patty or Vegetarian Patty	\$38.00
Stuffed Mushrooms	
Mini Meatballs	
Chicken Wings Choice of Buffalo, Sweet Chili Garlic or BBQ	\$32.00
Artichoke Spinach Dip	\$28.00
Falafel Balls	\$25.00

With Tzatziki

Deviled Ham Cheese Ball	\$30.00
Mexican Tortilla Pinwheels Choice of Chicken, Shrimp or Plain	\$25.00
Nachos with Salsa Bean Dip	\$27.00
Deviled Eggs	\$24.00
Smoked Salmon Bagel Bite	\$32.00
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Shrimp Platter	\$32.00
Shrimp Platter	
Shrimp Platter	\$25.00
Shrimp Platter	\$25.00
Shrimp Platter	\$25.00 \$30.00 \$30.00



NON-ALCOHOLIC BEVERAGES

All prices are subject to 15% Gratuity, 5% GST and 6% PST

Water
Dasani Water (591 mL bottle)\$3.75
Water Service (20 litre)\$45.00
Additional Jugs\$15.00
Water service includes cooler
Fruit Juice
Individual Tetra Pack (200 mL)\$3.00
Minute Maid (355 mL)\$4.50
Per Pitcher (60 oz)\$20.00
Apple, Orange, or Cranberry
Prairieland Spritzer
20 litre (100 glasses)\$44.00

BAR SERVICES

All alcohol consumed on premises must be supplied by Prairieland Park Food & Beverage Department. Alcohol prices include 5% GST and 10% LCT (liquor consumption tax).

Liquor\$8.50	Beer\$8.50)
Canadian Club, Alberta Vodka, Bacardi Rum,	Great Western - Original 16, Copper Ale, Light, Pilsner	
Johnny Walker Red, Bombay Gin	House Wine\$8.50)
Premium Brand Llquors\$9.00	Sumac Ridge Cabernet Merlot VQA	
	Sumac Ridge Gewürztraminer	



WINE SELECTIONS

Poured wine service is \$3.00/person. Other Wines available upon request. A restocking charge may apply to special order product.

Jackson-Triggs		Jackson-Triggs	
Proprietors' Selection Merlot	\$23	Proprietors' Selection Chardonnay	\$23
Proprietors' Selection Malbec	\$23	Proprietors' Selection Pinot Grigio	\$23
Australia		Australia	
Wolf Blass Yellow Label Shiraz	\$42	Lindemans Bin 65 Chardonnay	\$32
Wolf Blass Yellow Label Cabernet Sauvignon	\$42	Wolf Blass Yellow Label Pinot Grigio	\$44
Canada		Canada	
Sumac Ridge Cabernet Merlot VQA	\$42	Sumac Ridge Gewürztraminer VQA	\$42
Vintage Ink Rebel Red VQA	\$44		
		California	
California		Woodbridge by Robert Mondavi	\$34
Woodbridge by Robert Mondavi Merlot	\$34	Sauvignon Blanc	
Woodbridge by Robert MondaviCabernet Sauvignon	\$34	New Zealand	
<u> </u>		Kim Crawford Pinot Gris	\$60
New Zealand			
Kim Crawford Pinot Noir	\$68	Sparkling	
		Baby Canadian	\$26
		Ruffino Prosecco: Italian Dry	\$48

Wine bottles subject to 5% GST + 10% LCT (liquor consumption tax).

Food

- Due to public 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.
- 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 (ex. celiac, halal, msg, vegetarian or vegan).
- 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 – a minimum charge \$250.00.
- All prices are subject to the applicable service charges, gratuity - 15%, GST - 5% and PST - 6%.

Liquor

- A restocking charge will apply to special order products.
- Individual alcohol prices include 5% GST and 10% LCT (Liquor Consumption Tax).
- Bottled wine subject to 5% GST + 10% LCT (Liquor Consumption Tax).
- The tolerance period for bar service will be one half hour prior to doors closing.
- 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, and wine). No additional
 corkage charges will apply. We reserve the right to
 refuse service to anyone who appears intoxicated.
 Function host is responsible for their guests and
 is encouraged to arrange appropriate safe rides
 home.

Guarantee

 A preliminary estimate of attendance is required when the menu is selected. A guarantee of the number of guests attending must be provided to Prairieland Park five working days prior to the function. The greater of the guarantee or attendees will be charged to the client.

Labour

Catering services delayed by the client will result in a labor charge of \$150.00 each additional 15 minutes, after the first half hour.

Butler service on hors d'oeuvres or poured wine will be an additional \$5.00/person, 5% GST and 6% PST. To ensure quality of service, please allow a 15-minute clearing time immediately following the meal, prior to the beginning of the program.