



the Celebration

PRAIRIELAND WEDDINGS



prairielandpark.com



THE CELEBRATION



follow your heart

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

At Prairieland, we are dedicated to making your wedding day unforgettable. From our versatile and spacious venue to our top-notch amenities and authentic Saskatchewan cuisine, we strive to bring your vision to life, allowing you to share the moments that matter most with the people closest to you.

Our experienced and friendly Event Coordinators are known for their exceptional attention to detail and outstanding customer service, ensuring everything runs smoothly from start to finish. They work closely with our

talented Food & Beverage team to create a reception that will leave your guests talking.

The creative experts from our Audio/Visual team will bring all the details together, creating a stunning and seamless experience that will stay in the hearts and minds of your friends and family for years to come.

Whatever you dream of for your special day, trust your heart—it knows the way.

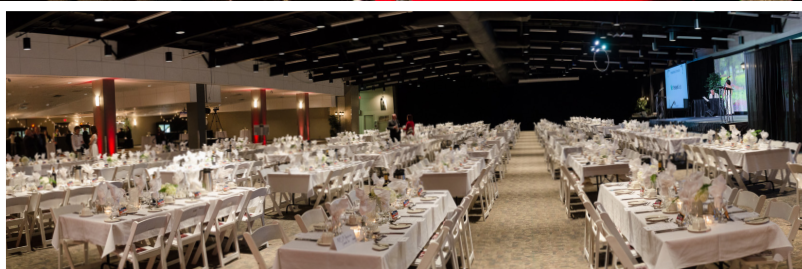
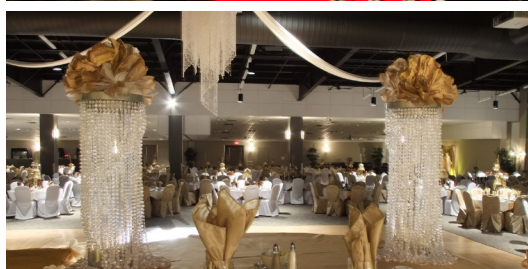
THE CELEBRATION

VENUE OPTIONS



PRAIRIELAND WEDDINGS

THE CELEBRATION



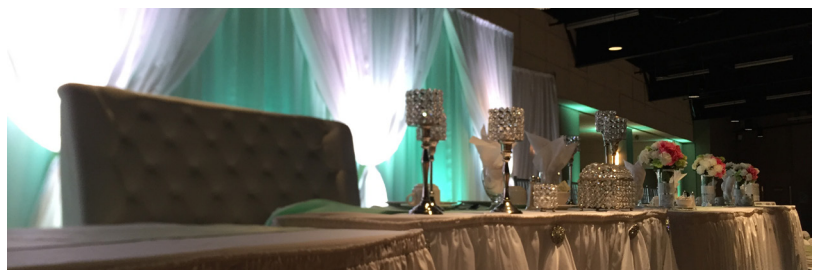
HALL A

STYLE & VERSATILITY

The Ultimate in Flexibility for Your Wedding Prairieland's Hall A offers the perfect setting for your wedding, with the ability to be divided into six rooms to accommodate both intimate and large-scale celebrations. Whether you're planning a cozy gathering or a grand affair, Hall A can host anywhere from 150 to 1,000 guests. With a flexible 3-tiered pricing structure, you can choose the room configuration that best suits your wedding vision. | Capacity: 150-1,000 guests

*Entire Hall Rental \$5600/day | Center Area Rental \$4200 per day | Meeting Room Rental \$1000/room/day
GST will be added to all pricing.*

THE CELEBRATION



HALL B

A GRAND ENTRANCE

An Elegant Setting for Your Wedding Celebration With its breathtaking entryway and sophisticated design, Prairieland's Hall B is the perfect backdrop for an unforgettable wedding reception. Featuring brand new carpeting and warm pot lights, the room transforms into a beautifully inviting space ideal for an elegant sit-down dinner. Spaciously arranged round tables and comfortably padded chairs ensure that your guests can relax and enjoy every moment of your special day. | Capacity: 250-600 guests

1/2 Venue Rental \$4200/day plus GST

Full Venue Rental \$5600/day plus GST

THE CELEBRATION



HALL C

MARVELLOUS & MODERN

Our newly renovated Hall C is as stunning as it is versatile, offering state-of-the-art lighting that can be fully customized to match your color theme and decor. Whether you're envisioning a romantic ambiance or a vibrant celebration, Hall C can set the perfect tone. Conveniently located just off our main lobby, it ensures both comfort and accessibility for you and your guests. | Capacity: 200-800 guests

Venue Rental \$4400/day plus GST

THE CELEBRATION



TERRACE

ELEVATED ELEGANCE

A Stunning, Intimate Venue for Your Wedding Prairieland's Terrace, located above Hall C, offers a breathtaking setting with large windows that provide natural light and stunning sunset views. This intimate and personal space is perfect for creating a warm, inviting atmosphere for your wedding ceremony or reception. | Capacity: 200 guests

Venue Rental \$1600 /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 \$1600 /day plus GST



MENU OPTIONS

evening dinner buffets

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

STARCHES

Choice of One

CREAMY MASHED Garlic or Plain	SCALLOPED RICE PILAF
OVEN ROASTED Greek or Plain	BROWN RICE

SALADS

Choice of Five

CAESAR	CUCUMBER
GREEK	COLESLAW
WALDORF	TOSSED
POTATO	SPINACH
MARINATED VEGETABLE	QUINOA
SEVEN GRAIN	CANADIAN
FUSILLI PASTA	MEXICAN CORN
BROCCOLI	BEET & GOAT CHEESE

DESSERTS

Choice of One

ORANGE CITRUS
PECAN STREUSEL
MAPLE CHOCILATE MANIA
CARROT CAKE
TRIPLE CHOCOLATE FUDGE
ASSORTED SQUARES

CRUSTED ROAST BEEF DINNER

Prepared with our signature blend of spices, then complimented with homemade pan gravy and a mild horseradish. **\$45.00**

PEROGIES & CABBAGE ROLLS

Perogies topped with butter and onion served with cabbage rolls.

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

Choice of one filling (Cabbage Rolls): Rice & Ground Beef or Plain Rice **\$43.00**

HONEY GLAZED HAM

Roasted in our sensational honey mustard glaze. **\$43.00**

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. **\$43.00**

ROASTED PORK LOIN

A delicious pork loin served with your choice of stuffing.
Choice of one: Saskatoon Berry, Traditional or Saskatchewan Sour Cherry. **\$43.00**

CHARBROILED CHICKEN BREAST

Tender and juicy chicken served with your choice of flavouring.
Choice of one: Mushroom Demi-Glaze, Bell Pepper & Monterey Jack Velouté, BBQ or Greek & Feta Marinade. **\$43.00**

BABY BACK RIBS

Slow roasted pork ribs served with your choice of flavouring.
Choice of one: Honey Garlic, BBQ or Greek Seasoning. **\$46.00**

SEASONED BRAISED MEATBALLS

Savory meatballs served in your choice of sauce.
Choice of one: Mushroom Demi-Glaze, Sweet & Sour Sauce, or Cajun **\$41.00**

OVEN – ROASTED BLUE COD

Delicately oven-roasted blue cod fillet, infused with a blend of fresh herbs, zesty lemon, and aromatic spices. **\$43.00**

CARVED BISON

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

Sweeten things Up

+ \$9.00 per person
Choice of Four

COLOSSAL CARROT CAKE

CARAMEL APPLE CHEESECAKE

TURTLE CHEESECAKE

COOKIES & CREAM CHEESECAKE

LEMON MERINGUE PIE

SASKATOON BERRY COBBLER*

SOUR CHERRY COBBLER*

CHOCOLATE EDGE TORTE

OMG CARROT CAKE

INSANE CHEESECAKE WITH OREO

WHITE CHOCOLATE BROWNIE CAKE

RASPBERRY GREEK YOGURT
CHEESECAKE

WHITE CHOCOLATE RASPBERRY
CHEESECAKE

FRENCH VANILLA CHEESECAKE
WITH SASKATOON OR SOUR CHERRY FRUIT TOPPINGS

*Cobblers served with whipped cream
ADD ICE CREAM
+ \$1.00 per person

Additional Entrées +\$8.00

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.

evening plate service

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

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.

BEEF TENDERLOIN

Spiced and roasted to perfection then topped
with a Mushroom Demi-Glaze.

Market price

SIGNATURE 8 OZ PRIME RIB

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

\$52.00 or a **10 oz cut for \$57.00**

NEW YORK STRIP

Slow-roasted, beef short ribs, braised to
perfection in a rich, house-made veal au jus
infused with fresh herbs. **Market price**

BRAISED SHORT RIBS

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.

*Choice of one: Saskatoon Berry, Traditional,
Saskatchewan Sour Cherry. **\$44.00***

HONEY GLAZED HAM

Leg of ham roasted in our sensational honey
mustard glaze then sided with a herb dijon
mustard. **\$44.00**

TURKEY DINNER

Roasted white and dark meat served with
homemade dressing, homemade pan gravy and
cranberry sauce. **\$46.00**

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

THE CELEBRATION



BRIE & APPLE STUFFED CHICKEN BREAST

8 oz. boneless chicken breast stuffed with Brie & Apple, then drizzled with a Champagne Tarragon Sauce. **\$46.00**

PEPPER JACK STUFFED CHICKEN

8 oz boneless chicken breast stuffed with bell peppers, monterey jack cheese then topped with a pepper jack velouté. **\$46.00**

CHICKEN KIEV

8 oz boneless chicken breast filled with a blend of herbs and drizzled with a creamy lemongrass herb sauce. **\$46.00**

STARCHES

Choice of One

CREAMY MASHED
Garlic or Plain

RICE PILAF

OVEN ROASTED
Greek or Plain

BROWN RICE

SCALLOPED

DESSERTS

Choice of One

COLOSSAL CARROT CAKE

CARAMEL APPLE CHEESECAKE

TURTLE CHEESECAKE

COOKIES & CREAM CHEESECAKE

LEMON MERINGUE PIE

SASKATOON BERRY COBBLER*

SOUR CHERRY COBBLER*

CHOCOLATE EDGE TORTE

OMG CARROT CAKE

INSANE CHEESECAKE WITH OREO

WHITE CHOCOLATE BROWNIE CAKE

RASPBERRY GREEK YOGURT CHEESECAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

FRENCH VANILLA CHEESECAKE
WITH SASKATOON OR SOUR CHERRY FRUIT TOPPINGS

*Cobblers served with whipped cream

THE CELEBRATION

midnight lunch

PICKLE TRAY

Sliced dill pickles, pickled onion and stuffed olives.

\$5.25 per person

GARDEN FRESH VEGETABLE TRAY

Served with a creamy dill dip.

\$7.25 per person

CROISSANT OR WRAP TRAY

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

\$16.00 per person

Add potato salad + \$5.25 per person

DOMESTIC CHEESE AND CRACKER TRAY

A variety of cheese & crackers.

\$10.00 per person

PARTY SNACK TRAY

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

\$7.50 per person

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BBQ ROAST BEEF OR PORK ON A BUN

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

\$18.00 per person

Add potato salad + \$5.25 per person

ASSORTED COLD MEAT PLATTER

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

\$17.00 per person

Add potato salad + \$5.25 per person

FRUIT TRAY

Fresh seasonal fruit.

\$8.00 per person

CHOCOLATE FOUNTAIN

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

\$20.00 per person



Prairieland Spritzer

PRAIRIELAND SIGNATURE DESSERTS

Sour Cherry or Saskatoon Berry Cobbler served with whipped topping.

\$9.00 per person

Add ice cream +\$1.00 per person

DESSERT BUFFET

Served with coffee and tea, your choice of four from :
Collosal Garrot Cake, Caramel Apple Cheesecake,
Turtle Cheesecake, Cookies & Cream Cheesecake,
French Vanilla Cheesecake with fruit toppings,
Chocolate Edge Torte, Lemon Meringue Pie, OMG
Carrot Cake, Insane Cheesecake with OREO, White
Chocolate Brownie Cake, Raspberry Greek Yougurt
Cheesecake, White Chocolate Raspberry Cheesecake.

\$15.00 per person

Specialty desserts available upon request



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

20 LITRES

\$46.00

hors d'oeuvres selection

Butler-style hors d'oeuvres +\$5.00 per person. All selections priced per dozen.

HOT HORS D'OEUVRES

Pickarel.....	market price
<i>With Orange Aioli Sauce</i>	
Vegetable Spring Roll.....	\$28.50
<i>With Plum Sauce</i>	
Breaded Boneless Pork Ribs.....	\$32.00
Chicken Pot Stickers.....	\$30.00
<i>With Plum Sauce</i>	
Mini Samosa.....	\$28.00
<i>With Tamarind Chutney</i>	
Mini Bacon-Wrapped Filet Mignons.....	\$36.00
Spanakopita.....	\$32.00
<i>With Tzatziki Sauce</i>	
Chicken or Beef Stays.....	\$35.00
Chicken Tenders.....	\$32.00
<i>With Plum Sauce</i>	
Bacon-Wrapped Scallops.....	\$35.00
Mini Sliders.....	\$40.00
<i>Choice of BBQ Beef, Pulled Pork, Beef Patty or Vegetarian Patty</i>	
Stuffed Mushrooms.....	\$28.00
<i>Choice of Crab & Cream Cheese, Sundried Tomato & Cream Cheese</i>	
Mini Meatballs.....	\$32.00
<i>Choice of BBQ, Cajun, Sweet & Sour or Sweet Chili Garlic</i>	
Chicken Wings.....	\$35.00
<i>Choice of Buffalo, Sweet Chili Garlic or BBQ</i>	
Artichoke Spinach Dip.....	\$30.00
<i>With Crackers</i>	
Falafel Balls.....	\$26.00
<i>With Tzatziki</i>	

COLD HORS D'OEUVRES

Deviled Ham Cheese Ball.....	\$32.00
<i>With Assorted Crackers</i>	
Mexican Tortilla Pinwheels.....	\$28.00
<i>Choice of Chicken, Shrimp or Plain</i>	
Nachos with Salsa Bean Dip.....	\$28.00
Deviled Eggs.....	\$26.00
<i>Choice of Traditional, Curry or Mexican</i>	
Smoked Salmon Bagel Bite.....	\$34.00
<i>With Cream Cheese and a Caper</i>	
Shrimp Platter.....	\$34.00
<i>With Cocktail Sauce</i>	
Bruschetta.....	\$28.00
Domestic Cheese & Cracker Tray.....	\$32.00
Ukrainian Ham Garlic Sausage.....	\$32.00
<i>With Dijon Mustard Aioli</i>	
Hummus with Crackers.....	\$27.00
Cold Thai Rice rolls.....	\$26.00

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





wine selection

Poured wine table service +\$3.00 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.....	\$25
Proprietors' Selection Malbec	\$25
Australia	
Wolf Blass Yellow Label Shiraz	\$45
Wolf Blass Yellow Label Cabernet Sauvignon.....	\$45
Canada	
Sumac Ridge Cabernet Merlot VQA	\$44
Vintage Ink Rebel Red VQA	\$46
California	
Woodbridge by Robert Mondavi Merlot.....	\$34
Woodbridge by Robert Mondavi Cabernet Sauvignon	\$34
New Zealand	
Kim Crawford Pinot Noir	\$68

WHITE WINE LIST

Jackson Triggs - House Wine	
Proprietors' Selection Chardonnay	\$25
Proprietors' Selection Pinot Grigio.....	\$25
Australia	
Lindemans Bin 65 Chardonnay.....	\$34
Wolf Blass Yellow Label Pinot Grigio	\$45
Canada	
Sumac Ridge Gewürztraminer VQA	\$44
California	
Woodbridge by Robert Mondavi Sauvignon Blanc.....	\$34
New Zealand	
Kim Crawford Pinot Gris.....	\$60
Sparkling	
Baby Canadian.....	\$26
Ruffino Prosecco Italian Dry	\$48



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\$9.00

Canadian Club, Alberta Vodka, Bacardi Rum, Johnny Walker Red, Bombay Gin

Beer\$9.00

Original 16 Pale Ale, Original 16 Prairie White, Original 16 Copper Ale, Great Western Light

House Wine.....\$9.00

*Sumac Ridge Cabernet Merlot VQA
Sumac Ridge Gewürztraminer*

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

non-alcoholic beverages

HOT BEVERAGES

Coffee or Tea (per person).....	\$3.25
<i>Caffienated or Decaffienated</i>	
Half Urn (50 cups)	\$150.00
Full Urn (100 cups)	\$300.00
Herbal Tea (per sachet)	\$3.75
<i>Assorted Flavours</i>	

SOFT DRINKS

Coca-Cola (354 mL can)	\$3.25
Coca-Cola (500 mL bottle)	\$5.25

PRAIRIELAND SPRITZER

100 glasses (20 L)	\$46.00
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FRUIT JUICES

Minute Maid (355 mL bottle)	\$4.75
Tetra Pack (200 mL)	\$3.75
<i>Assorted Flavours</i>	
Juice (60 oz pitcher)	\$22.00
Choice of Apple, Orange or Cranberry Juice	

WATER

Disani (591 mL bottle)	\$4.00
Water Service (20L)	\$45.00
<i>Water service includes cooler</i>	
Additional Jugs.....	\$15.00

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



THE CELEBRATION



audio/visual services

CEREMONY & RECEPTION MUSIC, BEAUTIFUL AMBIENT LIGHTING, SLIDESHOWS, VIDEO PRESENTATIONS, MICROPHONES... WHEN PLANNING A WEDDING, EVERY DETAIL IS IMPORTANT. LET PRAIRIELAND'S IN-HOUSE AV DEPARTMENT HELP TO MAKE YOUR DAY GO SMOOTHLY.

CONTACT US FOR A SITE VISIT AT
KMADDISON@PRAIRIELANDPARK.COM

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
In-House Wedding Decor Experts
Largest selection of Designer Rentals
Linens | Event Concessions
Event Props & so much more!



2642 Millar Avenue, Saskatoon SK S7K 4C8
T: (306) 933-2727 | F: (306) 933-9742
E: speialevents@sohandy.com
www.sohandy.com