



WORLD TRADE
CENTER™
SASKATOON



prairieland

Trade & Convention Center

THE GATHERING

PRAIRIELAND | 2026 CATERING MENU



WORLD TRADE CENTER™
SASKATOON
Trade & Convention Center

at  prairieland

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.



COFFEE TIME



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BEVERAGES

Coffee & Tea

Regular Coffee/Tea (per cup)	\$3.25
1/2 Urn (50 cups).....	\$150.00
Full Urn (100 cups).....	\$300.00
Decaffeinated Coffee (per cup)	\$3.25
Herbal Tea (per sachet)	\$3.75
<i>Assorted flavours</i>	

Fruit Juice

Individual Tetra Pack (200 mL).....	\$3.75
Minute Maid (355 mL)	\$4.75
Per Pitcher (60 oz)	\$22.00
<i>Apple, Orange, or Cranberry</i>	

PrairieLand Spritzer

20 litre (100 glasses).....	\$46.00
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Milk

Milk-To-Go	\$5.25
<i>White or Chocolate</i>	

Soft Drinks

Coca-Cola (355 mL can).....	\$3.25
Coca-Cola (500 mL bottle).....	\$5.25

Water

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

COFFEE TIME SNACKS

Donuts (per dozen).....	\$35.00
Muffins (each).....	\$2.75
Mini Muffins (per dozen).....	\$16.00
<i>Chocolate Chip, Saskatoon Berry, Carrot, or Bran</i>	
Jumbo Cookies (each)	\$2.50
<i>Chocolate Chip, Oatmeal Raisin, Double Chocolate, or White Chocolate</i>	
Rice Krispie Cake or Puffed Wheat.....	\$2.50
Small Danishes (2 per person)	\$4.25
Small Croissants (2 per person).....	\$4.25
Bagels (with cream cheese)	\$5.50
Bannock (with preserves).....	\$5.00
Squares (per person).....	\$4.25
<i>Nanaimo, Butter Tart, Brownie, or Carrot Cake</i>	
Large Cinnamon Buns	\$5.00
Loaves (10 slice per).....	\$27.00
<i>Banana, Carrot, or Cranberry Orange</i>	
Seasonal Fruit Tray (sliced, per person).....	\$8.00
Seasonal Fresh Fruit (whole, 1 per person)	\$3.00
Yogurt.....	\$3.25
Cereal Bars.....	\$2.75
<i>Strawberry, Blueberry, Apple, or Mixed Fruit</i>	



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. *\$12.50*

BREAKFAST MEETING

Fresh melon platter and waffles with choice of bacon, ham, or sausage. *\$19.00*

Additional meats +\$8.00

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. *\$23.00*

HEALTHY CHOICE

Assorted yogurt, freshly baked muffins, and fresh melon platter. *\$15.00*

BREAKFAST WRAPS

Denver style wraps accompanied by hash brown potatoes, danishes and a fresh melon platter. *\$20.00*

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. *\$24.00*

Additional meats +\$8.00



ADD SLICED SEASONAL FRUIT
TO ANY BREAKFAST MENU

\$8.00 per person



LUNCH TIME BUFFETS

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.

\$32.00

STIR FRY

Flavored fresh vegetables served with your choice of beef, chicken, shrimp, pork, or vegetable. **\$32.00**

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. **\$32.00**

BISON STEW

Seasoned and slow braised bison and root vegetables, in a flavourful gravy, served with Bannock. **\$34.00**

PULLED PORK

Slow smoked pulled pork served with buns, oven roasted potatoes and condiments. One salad may be substituted for baked beans. **\$30.00**

CHARBROILED CHICKEN BREAST

Served with Chef's selection of hot vegetables and a bread basket. **\$32.00**

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. **\$32.00**

LASAGNA

Layers of pasta filled with our homemade meat sauce served with Chef's selection of hot vegetable and toasted garlic baguettes. **\$32.00**

Choice of 1: Meat or Vegetarian

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. **\$32.00**

Choice of dessert only

CHICKEN ENCHILADAS

Served with Spanish rice, Mexican corn salad, Mexican chopped salad, and Southwestern slaw. **\$32.00**

MEDITERRANEAN CHICKEN POWER BOWL

Mediterranean Chicken Thighs served with Quinoa, Rice, Spinach, Kale, Cherry Tomatoes, Assorted Colored Peppers, Feta crumble, Red Onions, Shredded Carrots, Diced Cucumbers, Oven Roasted Chick Peas.

Accompanied with hummus, tzatziki, Greek yogurt, Ranch and Italian dressings. **\$32.00**

No Side Salads

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 | Orange Citrus | Maple Avalanche | Chocolate Cake | Assorted Squares



SANDWICH TIME

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. **\$30.00**

Choice of 1: Croissants or Sub Buns

Add homemade soup: +\$5.00

ASSORTED SANDWICHES

Selection of fresh sliced beef, ham, turkey, egg salad, salmon salad, and vegetarian. **\$29.00**

Choice of one: croissants, wraps, or specialty bread

Add homemade soup: +\$5.00

SALADS - CHOICE OF 3 All dressings are gluten free

Caesar	Marinated Vegetable	Cucumber	Quinoa
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.

\$25.00

Choice of 1: Croissants, Wraps, or Specialty Bread



DESSERTS - CHOICE OF 1

Carrot Cake	Orange Citrus	Assorted Squares
Chocolate Cake	Maple Avalanche	



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. \$45.00

SEASONED BRAISED MEATBALLS

Savory meatballs served in your choice of sauce. \$43.00

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. \$43.00

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. \$43.00

TURKEY DINNER

Roasted white and dark meat served with homemade dressing, pan gravy and cranberry sauce. \$43.00

OVEN – ROASTED BLUE COD

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

ROASTED PORK LOIN

A delicious pork loin served with your choice of stuffing. \$43.00

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

CHARBROILED CHICKEN BREAST

Tender and juicy chicken served with your choice of flavoring. \$43.00

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. \$46.00

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

CARVED BISON

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

Market price

Additional Entrées +\$8.00

Side Choices are on the next page...



DINNER BUFFET CHOICES

SALADS - CHOICE OF 5 All dressings are gluten free

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

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	Assorted Squares
Chocolate Cake	Maple Avalanche	

ENHANCE YOUR DINNER BUFFET +\$9.00

CHOICE OF 4

Colossal Carrot Cake	Saskatoon Berry Cobbler*	White Chocolate Brownie Cake
Caramel Apple Cheesecake	Sour Cherry Cobbler*	Raspberry Greek Yogurt Cheesecake
Turtle Cheesecake	Chocolate Edge Torte	White Chocolate Raspberry Cheesecake
Cookies & Cream Cheesecake	OMG Carrot Cake	French Vanilla Cheesecake
Lemon Meringue Pie	Insane Cheesecake with Oreos	

*Cobblers come with whipped cream

Add ice cream: +\$7.00



EVENING PLATE SERVICE

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*

BRAISED SHORT RIBS

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

SIGNATURE EIGHT OZ. PRIME RIB

Slow roasted with our special blend of spices then topped with a mild horseradish au jus. \$52.00

10 oz. cut of Beef: \$57.00

HONEY GLAZED HAM

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

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. \$44.00

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

TURKEY

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

BRIE & APPLE STUFFED CHICKEN BREAST

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

STARCH - CHOICE OF 1

Creamy Mashed (garlic or plain)

Scalloped Potatoes

Brown Rice

Oven Roasted (Greek or plain)

Rice Pilaf

DESSERTS - CHOICE OF 1

Colossal Carrot Cake

Sour Cherry Cobbler*

Raspberry Greek Yogurt Cheesecake

Caramel Apple Cheesecake

Chocolate Edge Torte

White Chocolate Raspberry Cheesecake

Turtle Cheesecake

OMG Carrot Cake

French Vanilla Cheesecake

Cookies & Cream Cheesecake

Insane Cheesecake with Oreo

Lemon Meringue Pie

White Chocolate Brownie Cake

*Cobblers come with whipped cream

Saskatoon Berry Cobbler*



RECEPTION SELECTIONS

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 a pickle platter.
\$16.00 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.
\$18.00 per person
Add potato salad: +\$5.25 per person

DESSERT BUFFET WITH COFFEE & TEA

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
\$15.00 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

\$8.00 per person

DOMESTIC CHEESE & CRACKER TRAY

A variety of cheese and crackers.
\$10.00 per person

ASSORTED COLD MEAT PLATTER

Fresh sliced roast beef, ham and turkey served with dinner rolls, assorted condiments and a pickle platter.
\$18.00 per person
Add potato salad: +\$5.25

PARTY SNACK TRAY

Nacho chips, a variety of potato chips, pretzels, salsa and dip.
\$7.50 per person

CHOCOLATE FOUNTAIN

Flowing dark chocolate with seasonal fruit and marshmallows. Includes coffee and tea.
\$20.00 per person

PRAIRIELAND SPRITZER

20 litres
\$46.00





HORS D'OEUVRES

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

HOT

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>	
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 Satays.....	\$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

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





BEVERAGES

NON-ALCOHOLIC BEVERAGES

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

Hot Beverages

Regular Coffee (per person).....	\$3.25
1/2 Urn (50 cups).....	\$150.00
Full Urn (100 cups).....	\$300.00
Decaffeinated Coffee (per person).....	\$3.25
Herbal Tea (per sachet).....	\$3.75
<i>Assorted flavours</i>	
Hot Chocolate (per sachet).....	\$4.50

Soft Drinks

Coca-Cola (355 mL can).....	\$3.25
Coca-Cola (500 mL bottle).....	\$5.25

Water

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

Fruit Juice

Individual Tetra Pack (200 mL).....	\$3.75
Minute Maid (355 mL).....	\$4.75
Per Pitcher (60 oz).....	\$22.00
<i>Apple, Orange, or Cranberry</i>	

PrairieLand Spritzer

20 litre (100 glasses).....	\$46.00
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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.....	\$9.00
<i>Canadian Club, Alberta Vodka, Bacardi Rum, Johnny Walker Red, Bombay Gin</i>	

Premium Brand Liquors.....	\$9.00
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Beer.....	\$9.00
<i>Original 16 Pale Ale, Original 16 Prairie White, Original 16 Copper Ale, Great Western Light</i>	

House Wine.....	\$9.00
<i>Silk & Spice White Blend Silk & Spice Red Blend</i>	



WINE SELECTIONS

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

Peller Estates

Family Vineyards Cabernet Sauvignon.....\$25.00
Family Vineyards Merlot.....\$25.00

Australia

Heritage Road Bloodstone Shiraz\$40.00
Angus the Bull Cabernet Sauvignon.....\$48.00

Canada

Wayne Gretzky Great Red VQA\$50.00
Sandhill Cabernet Merlot VQA.....\$55.00

Portugal

Silk & Spice Red Blend.....\$44.00

New Zealand

Oyster Bay Pinot Noir\$54.00

Peller Estates

Family Vineyards Pinot Grigio\$25.00
Family Vineyards Sauvignon Blanc\$25.00

Australia

Tempus Two Silver Series Pinot Grigio\$40.00
McGuigan Black Label Moscato\$40.00

Canada

Wayne Gretzky Pinot Grigio VQA.....\$50.00
Sandhill Chardonnay VQA\$55.00

Portugal

Silk & Spice White Blend.....\$44.00

New Zealand

Babich Marlborough Sauvignon Blanc.....\$48.00

Sparkling

Baby Canadian.....\$26.00
Fiol Prosecco DOC.....\$48.00

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



GUIDELINES

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.