



FOOD & BEVERAGE SERVICES

Table of Contents

Breakfast Selections 2

Break Selections 3

Luncheon Packages

 Cold Lunch Buffet Selections 4

 Hot Lunch Buffet Selections 5

All Day Convention Package 6

Reception hors d'oeuvres Selections 7

Reception Station Selections 8

Dinner Buffet Selections 9

Plated Dinner Selections 11

Bar Service 12

Wine Menu 13



FOOD & BEVERAGE SERVICES

Breakfast Selections

All listed breakfasts to include freshly brewed coffee, decaffeinated coffee and tea

CONTINENTAL (Minimum 10 guests)

Individual bottles of refreshing orange, apple, and ruby red grapefruit juice. Freshly baked croissants, bannock, muffins and Danish pastries, butter and preserves. Seasonal sliced fresh fruit. \$6.95

HEALTHY START (Minimum 10 guests)

Chilled bottles of orange, ruby red grapefruit, and tomato juice. Fresh strawberry, yogurt and granola parfaits. House baked bannock, lemon poppy seed and banana nut breakfast loaves, butter and preserves. \$7.95

SASKATCHEWAN SUNRISE (Minimum 20 guests)

Refreshing orange, apple and ruby red grapefruit juice. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion. Your choice of two breakfast meats; crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage. \$10.95

"The Sky Centre is a great place to hold an event and the food was excellent!"
- Swift Current Lion's Club

BREAKFAST ENHANCEMENTS

Buttermilk pancakes or French toast with maple syrup (Add to any breakfast selection) \$1.95
(On its own) \$2.95

Warm oven baked tomatoes with basil and farmhouse cheddar \$2.25

Seasonal sliced fresh fruit
(Add to any breakfast selection)
\$2.95 (On its own) \$3.95

Farm fresh scrambled eggs
(Add to any breakfast selection) \$1.95
(On its own) \$2.95

Breakfast meats, to include maple cured sausage, crisp bacon, thick cut fried bologna or grilled ham (choice of two) \$3.25

Fresh baked muffins, Danishes and croissants (per dozen) \$12.95

Toast Station, to include sliced white and whole wheat breads, butter and preserves. Toasters provided \$1.95

Continuous Coffee and Tea Service \$3.25

*Plated breakfasts are available and customized upon request; please speak with our events manager.



FOOD & BEVERAGE SERVICES

Break Selections

All listed breaks to include freshly brewed coffee, decaffeinated coffee and tea

MORNING REFRESHMENT

Individual bottles of chilled orange, apple, ruby red grapefruit juice and bottled water, freshly baked muffins, a selection of individual granola bars and whole fresh fruit. \$5.95

ENERGIZE

Individual bottles of chilled orange, apple, ruby red grapefruit juice and bottled water, fresh baked large cinnamon sticky buns and seasonal sliced fresh fruit. \$5.95

BALL PARK

Individual bags of popcorn and chips, fresh baked soft jumbo pretzels with honey mustard, chilled bottled water and assorted soft drinks. \$6.95

CHOCOLATE, CHOCOLATE

House baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks. \$5.95

BREAK ENHANCEMENTS

Seasonal sliced fresh fruit (Add to any break selection) \$2.95 (On its own) \$3.95

Crisp garden vegetable platter with ranch dip (Add to any break selection) \$2.95 (On its own) \$3.95

Fresh baked cookies, chocolate chip, white chocolate-macadamia nut, oatmeal raisin and double chocolate (per dozen) \$14.95

Delectable breads, to include lemon-poppy seed and banana-nut loaves (Add to any break selection) \$1.50 (On its own) \$2.50

Domestic cheese and crackers with fruit garnish \$5.95

Chocolate Dipped Strawberries \$1.95

Individual chocolate bars (each) \$1.50

Red Bull and sugar free Red Bull 250ml (each) \$5.00

Individual granola bars (each) \$1.50

Individual bottles of chilled assorted juices 300ml (each) \$1.95

Individual assorted soft drinks and bottled water (each) \$2.25

Continuous Coffee and Tea Service \$3.25



FOOD & BEVERAGE SERVICES

Cold Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

DELI SOUP AND SANDWICH

Market inspired daily soup.

Mixed field green salad with ripe tomato, cucumber, shaved onion and carrot swirls. Ranch dressing and raspberry vinaigrette. Creamy new potato salad with sour cream and green onion.

Selection of fresh made sandwiches on assorted fresh baked rolls (select four sandwich choices, based on 2 sandwiches per person):

- Albacore tuna salad with citrus mayonnaise
- Country ham and cheddar with honey mustard
- Farm fresh egg salad with chopped scallions
- Roast chicken salad
- Shaved roast beef, cheddar and horseradish mayonnaise
- Tomato, cucumber, grilled pepper, alfalfa sprouts and sliced cheddar
- Roast turkey, Swiss cheese, Dijon-mayonnaise

Assorted squares and in house selection of cookies. \$13.95

CREATE YOUR OWN SANDWICH

Hand crafted daily soup

Creamy Coleslaw

Grilled vegetable and rotini pasta salad

Deli platter to include: Country ham, roast turkey breast, salami, roast beef, pastrami and sliced bologna.

Selection of pre-sliced breads and Kaiser Buns, butter, mayonnaise and mustard, sliced cheddar, Swiss cheese, tomatoes, onions, sliced dill, bread & butter pickles and crisp leaf lettuce.

Chef's selection of pies, two types. \$13.95

THAT'S A WRAP

Market inspired daily soup

Crisp Caesar salad with shredded parmesan, foccacia croutons and fresh bacon bits.

Grilled vegetable and rotini pasta salad. (Select three types, based on two halves per person)

- Creamy bay shrimp salad with dill
- Sliced turkey, bacon and tomato
- Thin sliced country ham with Swiss cheese
- Fajita beef strips with sautéed vegetables
- Grilled vegetables and feta cheese with humus spread

All wraps prepared on tomato, spinach and plain flour tortillas.

Chocolate brownies and rice crispy squares.

\$13.95

COLD BUFFET ENHANCEMENTS

Individual assorted soft drinks and bottled water (each) \$2.25

Seasonal sliced fresh fruit (Add to any lunch selection) \$2.95 (On its own) \$3.95

Crisp garden vegetable platter with ranch dip (Add to any lunch selection) \$2.95 (On its own) \$3.95

Warm apple crisp, bread pudding or peach cobbler \$1.95

Individual bottles of chilled assorted juices 300 ml (each) \$1.95

"You are definitely a class act group to work with."

- Mercator Financial



FOOD & BEVERAGE SERVICES

Hot Lunch Buffet Selections

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea

BURGER BAR (Minimum 20 guests)

Create your ultimate burger. Charbroiled butcher's cut beef or grilled chicken. (Based on 1.5 burgers per person-vegetarian burgers available upon request). Sliced cheddar, Swiss cheese, dill pickles, tomatoes, leaf lettuce and sliced onion. Full condiment selection with classic sesame seed buns. Sea salt fries, mixed green salad with ranch dressing and raspberry vinaigrette. Fresh baked cookies and assorted squares. \$14.95

PASTA EXTRAVAGANZA (Minimum 20 guests)

Choose any two of the following pastas dishes:

- Rotini pasta with roasted garlic, white wine cream and sautéed chicken breast
- Penne pasta with Italian sausage, black olives and tomato sauce
- Spaghetti with Bolognese meat sauce
- Spinach-Ricotta Cannelloni with Marinara sauce.
- Baked lasagne

Garlic bread, Caesar salad and traditional Greek salad
Tiramisu cake. \$13.95

ROAST BEEF (Minimum 20 guests)

- Fresh baked rolls and butter.
- Slow roasted baron of beef, carved to order with your choice of oven roasted potatoes or buttermilk mashed potatoes, beef gravy and creamy horseradish. Buttered fresh seasonal vegetables.
- Mixed field green salad with ripe tomato, cucumber, shaved onion and carrot swirls. Ranch dressing and raspberry vinaigrette. Grilled vegetable and Rotini pasta salad. Assorted bite size dessert samplers to include carrot cake, brownies, butter tarts and Nanaimo bars. \$14.95

SOUTHERN COMFORT (Minimum 20 guests)

Our signature house made buttermilk fried chicken. (based on 2.5 pieces per person). Your choice of baked potatoes and sour cream, seasoned fries or mashed potatoes with gravy. Homemade cloud biscuits, or cornbread muffins, creamy coleslaw and mixed green salad with ranch and raspberry vinaigrette. Chef's selection of pies, two types. \$14.95

ENGLISH PUB (Minimum 20 guests)

Fresh baked rolls and butter, mixed green salad with ranch dressing and raspberry vinaigrette, Creamy coleslaw, crisp fried pilsner battered cod, Shepherd's pie topped with buttermilk mashed potatoes, sea salt fries, fresh baked cookies and assorted squares. \$14.95

TASTE OF THE UKRAINE (Minimum 20 guests)

Assorted bread rolls and butter.
House made Borsch with sour cream.
Marinated beet and onion salad, mixed green salad with raspberry vinaigrette and sour cream dressing.
Handmade Kovbasa sausage patties with sauerkraut.
Cabbage rolls in rich tomato sauce.
Cheese and potato perogies with fried onion.
Raisin-rice pudding and spiced carrot cake. \$14.95

**Plated lunch selections are available and can customized upon request; please speak with our events manager.*



FOOD & BEVERAGE SERVICES

All Day Convention Package

All lunch buffets to include freshly brewed coffee, decaffeinated coffee and tea service with all meal and break periods

SASKATCHEWAN SUNRISE

Refreshing orange, apple and ruby red grapefruit juice. Freshly baked bannock and muffins with butter and preserves. Farm fresh scrambled eggs and griddle seared new potatoes with onion. Your choice of two breakfast meats; crisp bacon strips, thick cut fried bologna, grilled ham or maple cured sausage

OR

CONTINENTAL WITH EGGS

Refreshing orange, apple and ruby red grapefruit juice. Freshly baked croissants, bannock, muffins and Danish pastries, butter and preserves. Farm fresh scrambled eggs and seasonal sliced fresh fruit

MORNING REFRESHMENT (AM BREAK)

Individual bottles of chilled orange, apple, ruby red grapefruit juice. juice and bottled water, freshly baked muffins, a selection of individual granola bars and whole fresh fruit

LUNCH

Your choice of any cold or hot lunch buffet

CHOCOLATE, CHOCOLATE (PM BREAK)

House baked chocolate-pecan brownies, chocolate chip and white chocolate-macadamia nut cookies, chilled bottled water and soft drinks

\$36

"You are endearing yourselves to our small but important community!"

- Palliser Regional Care Centre



FOOD & BEVERAGE SERVICES

Reception Hors D'Oeuvres Selection

PASSED HORS D'OEUVRES

(price is per dozen) (two dozen-minimum order per type)

COLD

- Devilled eggs with chives \$9.95
- Roast chicken salad with sweet corn and chipotle mayonnaise in a Belgium endive leaf \$10.95
- Vegetarian California rolls with pickled ginger and soy dipping sauce \$10.95
- Fresh tomato-basil bruschetta on toasted baguette \$10.95
- Roast beef and spicy mustard crostini with red onion-shallot marmalade \$10.95
- Smoked ham with Dijon mustard on crisp French bread with black olive tapenade \$10.95

HOT

- Tangy barbecue pulled pork on toasted crostini \$13.95
- Spinach and feta cheese spanakopita with tzatziki dipping sauce \$13.95
- Crisp coconut dusted shrimp with chilli lime sauce \$14.95
- Mini bacon, cheese and onion quiche \$13.95
- Vegetarian samosas with mango chutney \$14.95
- Chicken filled mini spring rolls with ginger plum sauce \$12.95
- Plump scallops wrapped in crisp bacon \$15.95



FOOD & BEVERAGE SERVICES

Reception Station Selections

CARVING (All carving stations are served with fresh bread rolls and traditional accompaniments)

- Roast baron beef (minimum 50) \$4.50
- Whole Roast strip loin of beef (minimum 35) \$8.95
- Slow roasted whole turkey (minimum 40) \$5.25
- Roast leg of country ham (minimum 60) \$3.95
- Whole roast pork loin (minimum 25) \$3.95

CHEESE DISPLAY

A select blend of Canadian crafted firm and semi-soft cheeses, grapes, baguettes and crackers. \$5.95

FRESH VEGETABLES

Crisp garden vegetable platter with ranch dip. \$3.95

JUMBO SHRIMP DISPLAY (140 PIECES)

Chilled jumbo prawns on ice, fresh lemon and cocktail sauce. \$150

FRESH FRUIT

Fresh sliced seasonal fruit platter. \$3.95

CHOCOLATE FOUNTAIN

Molten dark chocolate served with fresh cubed fruit and strawberries for dipping. \$3.95

POPCORN MACHINE

Fresh made popcorn in the room, bags provided for self serve \$1.95

PUNCH

- Per pitcher (6-8 servings) \$15.00
- Small thermos (64 servings) \$90.00
- Large thermos (160 servings) \$225.00

MIDNIGHT LUNCH

An arrangement of deli cold cuts, assorted rolls, whipped butter, domestic cheeses, iced relish tray, potato salad, chef's selection of assorted squares with coffee and tea service. \$11.95

EUROPEAN DELI BOARD

Sliced cold cuts and cured meats with domestic sliced cheeses presented on wood planks with fresh bread rolls, pickles, mustard and mayonnaise, includes coffee and tea service. \$7.95

For special occasions have your cake cut and plated for your guests to enhance the night lunch experience. \$1.25 (Per Person)

(Please ask our events manager about full stand up dinner receptions with different grazing stations created to meet your needs)

"Many compliments on the meal and the room looked absolutely beautiful."

- Saskatchewan Country Music Awards Committee



FOOD & BEVERAGE SERVICES

Dinner Buffet Selections

All Dinner Buffets include fresh bread rolls and butter, freshly brewed coffee, decaffeinated coffee, and tea. Our variety of buffet choices have been designed to offer you flexibility in creating the perfect menu. Children under 10 years of age receive 50% off

DINNER BUFFET OPTION 1 (Minimum 25 guests)

Select your choice of two starters, one vegetable, one accompaniment, one carvery or entree item and any two dessert selections. \$18.95

DINNER BUFFET OPTION 2 (Minimum 25 guests)

Select your choice of two starters, choice of one vegetable, one accompaniment, two entrees or one carvery and one entree, any two dessert selections. \$21.95

DINNER BUFFET OPTION 3 (Minimum 25 guests)

Select your choice of three starters, choice of one vegetable, two accompaniments, two entrees or one carvery and one entree and any two dessert selections. \$25.95

DINNER ENHANCEMENTS

- Crisp garden vegetable platter with ranch dip (Add to any dinner option) \$2.95 (On its own) \$3.95
- Domestic cheese and crackers with fruit garnish \$5.95
- Add an additional starter \$1.95
- Add an additional vegetable \$1.50
- Add an additional accompaniment \$1.95
- Add an additional entree \$3.95

STARTERS

- Mixed green salad with ripe tomato, cucumber, shaved onion and carrot swirls served with assorted dressings.
- Traditional Caesar salad with house made Foccacia croutons, fresh bacon bits, and shredded parmesan
- Grilled vegetable and rotini pasta salad
- Market inspired soup of the day
- Oven roasted mushroom salad with asparagus and sundried tomato
- Creamy potato salad with sour cream
- Broccoli salad with raisins, bacon and toasted almonds
- Pickled beet root and sweet onion salad
- Greek salad with cucumbers, peppers, tomato, red onion, kalamata olives and feta cheese
- Traditional picnic style coleslaw

VEGETABLES

- Fresh carrots and garden peas with mint
- Green beans with red pepper and toasted almonds
- Rows of buttered carrot, green bean, turnip and red pepper
- Buttered corn on the cob
- Seasonal buttered vegetable medley
- Ale braised red cabbage



FOOD & BEVERAGE SERVICES

Dinner Buffet Selections (cont.)

ACCOMPANIMENTS

- Buttermilk mashed potatoes
- "Pomme Dauphinoise" thin scalloped potatoes with parmesan cheese and garlic
- Spinach and ricotta cannelloni with marinara sauce and melted parmesan cheese
- Penne pasta with fresh vegetables, basil cream and parmesan cheese
- "Pomme Delmonico" diced potatoes baked in white wine cream and Swiss cheese with a herb crust
- Cheddar and potato perogies with sautéed onion
- Wild and long grain rice pilaf
- Roasted baby red jacket potatoes
- Cabbage rolls in rich tomato sauce
- Vegetable fried rice

CARVERY

- Slow roasted inside round of beef with gravy, horseradish and Dijon mustard.
- Honey glazed smoked ham with Dijon mustard
- Enhance your carving by upgrading to a whole roast strip loin or prime rib of beef \$4.50 (per person)

ENTREES

- Oven roasted pork loin filled with peaches and rum soaked raisins, herb jus
- Our signature house made southern fried chicken
- Roast turkey with savoury stuffing and pan gravy
- Lemon-thyme chicken breast with bacon, onion bulbs and mushrooms
- Pan seared salmon fillet with a grain mustard and honey crust
- Honey-garlic glazed meatballs with onions and peppers
- Teriyaki braised, fall off the bone, beef short ribs

- Roulades of beef strip loin with bacon, onion and dill
- Breaded veal cutlets with lemon-white wine jus

DESSERTS (based on 2 pieces per person)

- Assorted squares and brownies
- Chef's choice of cheesecake samplers; vanilla, chocolate truffle, caramel apple and peanut butter
- Chef's choice of assorted cakes; caramel, chocolate raspberry, strawberry, mango, tiramisu and turtle
- Chef's selection of pies; lemon-meringue, apple, strawberry-rhubarb or coconut cream
- Your choice of one warm dessert; peach cobbler, apple crisp or bread pudding
- Chef's selection of fresh baked cookies
- Fresh sliced seasonal fruit

"We wanted a meal that was Saskatchewan flavour and would be remembered for months. This one will be remembered for years."

- 100th Anniversary Fire Department



FOOD & BEVERAGE SERVICES

Plated Dinner Selections

All plated dinners are 3 courses and include fresh bread rolls, butter, freshly brewed coffee, decaffeinated coffee and tea. Please choose (1) item from each category. Price is based on main course selection

SOUPS AND SALADS

- Market soup of the day
- Rich creamy chowder of flaked white fish, clams, scallops and bay shrimp
- Homemade beet borsch with sour cream
- Butternut squash and carrot bisque with maple and cumin
- Baby spinach leaves with bacon, fresh orange segments, red onion, cherry tomato and chopped egg with house made sour cream dressing
- Tossed baby field greens, cherry tomatoes, cucumber, carrot swirls and raspberry vinaigrette
- Traditional Caesar salad with house made foccacia croutons, fresh bacon bits, shredded parmesan, lemon and creamy Caesar dressing

MAIN COURSES (all main courses are with seasonal buttered vegetables, change your rice or potato from any listed below)

- Whole roasted prime rib of beef with Yorkshire pudding, beef jus, horseradish and herb roasted potatoes (minimum 20 guests) \$34.95
- Roast breast of chicken supreme filled with brie cheese and mushrooms, scalloped potato pave and mustard jus \$31.95
- Grilled 4 oz beef tenderloin and 3 oz salmon fillet with sundried tomato crust, red wine jus and roast garlic mashed \$37.95
- Baked boneless-skinless halibut fillet with wild and long grain rice pilaf, lemon almond butter crust \$39.95
- Char-grilled 10 oz double pork rack chop with apple-cranberry compote and buttermilk mashed potato \$31.95
- Tender boneless beef short rib braised in red wine jus served with buttery roast onion mashed potato \$31.95

DESSERTS

- Vanilla cream cheesecake with Saskatoon berry and sour cherry compote
- Chocolate fudge cake layered with rich chocolate ganache, mango and raspberry sauce
- Individual crème brulee, rich vanilla bean custard with a caramelized sugar crust
- Carrot cake with cream cheese icing and sauce anglaise
- Tiramisu cake with Kahlua sauce

*Please see our events manager for a customized vegetarian meal or allergy options that will meet your guest's needs.



FOOD & BEVERAGE SERVICES

Bar Service

Bars may be arranged on a cash or host basis. Casino bar prices include taxes.

CASH BAR

Liquor	\$5.50
Premium Liquor	\$6.25
House Wine	\$5.50
Domestic Beer	\$5.50
Imported Beer	\$6.50
Coolers	\$6.75
Liqueurs	\$5.75
Soft Drinks	\$2.00

*All bars are provided with soft drinks, juices and condiments.
One bartender provided for every 100 guests at no charge if liquor
sales exceed \$300 before gratuity and taxes.*

*Bartender charge of \$25 per hour for a minimum of three hours will apply if liquor sales are below \$300
before gratuity and taxes. If additional bartenders are requested by the
convenor a \$20 per hour charge per additional bartender will apply.*

*Wine service is available at the table for \$1.25 per person
Host bar is subject to 15% gratuity.*

*"We believe we set a new high standard for Swift Current and this could not have
been done without the hard work and professionalism of all your staff."*

- 100th Anniversary Fire Department



FOOD & BEVERAGE SERVICES

Wine Menu

WHITE WINES

Sonora Ranch	Chardonnay	\$20
Santa Rita 120	Sauvignon Blanc	\$24
McWilliams Hanwood	Pinot Grigio	\$30
JJ McWilliams	Chardonnay	\$22
La Marca	Prosecco	\$40

RED WINES

McWilliams Hanwood	Merlot	\$30
Mirassou	Pinot Noir	\$28
Santa Rita 120	Cab Sauv	\$24
Los Cardos	Malbec	\$28
Antinori	Orvieto Classico	\$30

*Wine prices are subject to all applicable taxes
Sparkling wines are available upon request
Ask our events manager about our monthly featured wines*