

PARK TOWN HOTEL
SASKATOON
2018 CATERING PACKAGE



BREAKS

CHARCUTERIE 14

Meat and Cheese Board, Onion and Garlic Jam, Tomato Jam, Grainy Dijon, Olives, Pickles, Pickled Red Onion, Pickled Asparagus, Crudités, Crackers, Artisan Breads, & French Baguette

HEALTH NUT 11

Granola Bark, Chocolate Puffed Wheat Squares, Yogurt Parfaits, Mixed Nut and Raisin Bowl & Whole Granny Smith Apples

CACAO 12

Chocolate Covered Strawberries, Chocolate Puffed Wheat Squares, Chocolate Fudge Squares, Chocolate Bars, and your Choice of Either:
Chocolate Fountain with Fruit and Rice Krispies Squares
OR
Mini Chocolate Mousses

BIG TOP 11

Cheddar Cheese Nacho Chips, Freshly Popped Popcorn, Variety of Chocolate Bars, and your Choice of Either:
Homemade Pretzels with Mustard
OR
Elephant Ears

PÂTISSERIE 12

Biscotti, Fruit Smoothies, Fruit Salad Bowl, Vanilla Yogurt, Muesli Mix with Milk, Saskatoon Berry Scones & Mixed Mini Pastries

EDAMAME 10

Edamame Bean Pods with Kosher Salt, Edamame Hummus with Crudités, Edamame and Fruit Mini Smoothie Shots & Chipotle Lime Edamame Bowl



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WINE MENU	18
POLICIES & PROCEDURES	19

Gratuity, GST & PST will be added to the prices listed. A guaranteed number of guests attending is required five working days prior to your function. Prices are subject to change.

The Only Thing we Overlook is the River



PARK TOWN HOTEL
SASKATOON

BEVERAGES & SNACKS

BEVERAGES

Coffee & Tea	\$3.00 Per Cup
Bottled Juice & Canned Soft Drinks	\$3.50 Each
Pitchers of Fruit Juice	\$20.00 Each
Bottled Water	\$3.50 Each
Fruit Punch	\$30.00 Per Gallon
Individual Cartons of Milk	\$3.00 Each
Mixed Berry Smoothies	\$25.00 Per Pitcher

BAKED GOODS

Assorted Muffins	\$3.25 Each
Assorted Pastries	\$4.00 Each
Mini Cupcakes	\$22.00 Per Dozen
Bagels & Cream Cheese	\$4.00 Each
Assorted Fresh Baked Cookies	\$20.00 Per Dozen
Mini Fruit Tarts	\$22.00 Per Dozen
Mini Cinnamon Rolls	\$25.00 Per Dozen
Rice Krispies Squares	\$3.50 Each
Homemade Doughnuts	\$25.00 Per Dozen
Mini Banana Bread Loaves	\$3.50 Each
Chocolate Puffed Wheat Squares	\$3.50 Each
Elephant Ears	\$5.00 Each
Pretzels	\$5.00 Each

HEALTHY & SAVORY CHOICES

Seasonal Fresh Sliced Fruit Tray	\$5.50 Per Person
Seasonal Fresh Vegetables & Dip	\$5.25 Per Person
Whole Seasonal Fruit	\$2.00 Each
Individual Fruit Yogurt	\$3.00 Each
Trail Mix	\$4.00 Per Package
Power Bars	\$4.00 Each
Nature Valley Granola Bars	\$3.00 Each
Nutri-Grain Bars	\$3.00 Each
Fruit Kabobs with Low Fat Yogurt Dip	\$5.50 Per Person
Individual Bags of Potato Chips	\$3.00 Each
Fresh Popped Popcorn	\$3.00 Per Basket

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BREAKFAST BUFFETS

Breakfast Buffets Include Orange, Apple & Grapefruit Juices, Coffee & Tea and are Priced on a Per Person Basis

TRADITIONAL CONTINENTAL 16

Seasonal Fresh Sliced Fruit
Assorted Muffins, Danishes & Croissants
Butter & Assorted Preserves
Oatmeal

SUNRISE 19

Seasonal Fresh Fruit Slices
Assorted Pastries
Scrambled Eggs
Sausage
Bacon
Homestyle Hash Browns
Butter & Assorted Preserves
* Minimum of 15 People Required

GOURMET BREAKFAST BUFFET 22

Eggs Benedict
Quiche Lorraine
Bacon Potato and Cheese Croquettes
Waffles **OR** French Toast
Smoked Salmon with Dill Cream Cheese
Cinnamon Rolls
Assorted Fruit Platter with Yogurt Dip
* Minimum of 15 People Required

DOWN TO EARTH 21

Red River Hot Cereal
Fruit Smoothies
Banana Bread
Granola Bark
Florentine Eggs Benedict
Baked Apple Crumble with Vanilla Yogurt
Fruit Salad



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BREAKFAST ENHANCEMENTS

Prices on a Per Person Basis. Enhancements Must Be Purchased in Conjunction with a Breakfast Buffet or Plated Breakfast Selection

CHEF ATTENDED STATIONS

WAFFLE STATION

\$15

Candied Pecans, Whipped Cream,
Strawberry Sauce, Blueberry Sauce,
Butter & Syrup

OMELETTE STATION

\$15

Green Onions, Green Peppers,
Tomatoes, Mushrooms, Bacon,
Ham, Cheddar Cheese & Feta
Cheese

Our Chef Attended Stations Feature a Culinary Professional Right at Your Fingertips! Our Culinary Professionals will Wow your Guests with Immediate and Interactive Service, as they Prepare the Ultimate in Fresh, Gourmet Food. Our Chef Attended Stations have a \$75.00 Surcharge for Every 100 Guests in Attendance.

À LA CARTE ENHANCEMENTS

Pancakes	\$3.00
Bacon	\$4.00
Hard Boiled Eggs	\$2.50
Sausage	\$4.00
Cottage Cheese	\$3.00
Individual Yogurt	\$3.00
Individual Cold Cereal	\$3.00
Oatmeal	\$3.00
Eggs Benedict	\$5.00
White & Whole Wheat Toast	\$1.50
Canadian Back Bacon	\$3.50
Waffle/Pancake Strawberry Topping	\$1.00
Waffle/Pancake Blueberry Topping	\$1.00

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PLATED BREAKFAST SERVICE

Breakfast Service Includes Orange, Apple & Grapefruit Juices, Coffee & Tea and are Priced on a Per Person Basis

CLASSIC 16

Fresh Fruit Cocktail
 Scrambled Eggs
 Homestyle Hash Browns
 Choice of:
 Bacon, Canadian Back Bacon **OR** Sausage

DAYLIGHT 16

Fresh Fruit Cocktail
 Quiche Lorraine
 Homestyle Hash Browns

EGGS BENEDICT 17

English Muffin Topped with a Poached Egg
Your Choice Of:
 Canadian Back Bacon **OR** Smoked Ham
 Hollandaise Sauce
 Homestyle Hash Browns

BELGIAN WAFFLE 15

Belgian Waffle
 Candied Pecans
 Powdered Sugar
 Fresh Seasonal Fruit
 Whipped Cream
 Grilled Canadian Back Bacon

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SOUP & SANDWICH BUFFETS

Lunch Buffets Include Coffee & Tea and are Priced on a Per Person Basis
Minimum of 15 Persons Required

FRESH SOUP & SANDWICHES 18

Chef's Soup of the Day
Spring Mix Salad and Assorted Dressings
Sandwiches Served on Artisan Breads
Which Include:
Turkey, Ham, and Roast Beef Sandwiches
Egg Salad, Tuna Salad & Vegetarian Sandwiches
Fresh Vegetables & Dip
Assorted Pickles
Assorted Dessert Squares

WRAP IT UP 18

Chef's Soup of the Day
Spring Mix Salad and Assorted Dressings
Fresh Vegetables & Dip
Assorted Pickles
Spinach, Sun-Dried Tomato, Whole Wheat & Cheddar Wraps
Turkey, Ham & Roast Beef Fillings
Tuna Salad, Egg Salad & Vegetarian Fillings
Assorted Dessert Squares

HOT SANDWICHES 20

Chef's Soup of the Day
Spring Mix Salad and Assorted Dressings
Fresh Vegetables & Dip
Assorted Pickles
Your Choice of 2 of the Following:
Cuban Sandwich
Pizza Sub
Grilled Ham, Cheese & Pickle Sandwich
Philly Beef Sandwich
Hot Portabello Havarti on Rye Sandwich (V)
Sweet Potato & Black Bean Burger on a Homemade Bun (V)
Assorted Dessert Squares
*** Add a Third Sandwich Selection for \$7.50 Per Person**

ENHANCEMENTS

Greek Salad	\$5.00
Caesar Salad	\$4.00
Sliced Seasonal Fresh Fruit	\$5.50

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THEMED LUNCH BUFFETS

Lunch Buffets Include Coffee & Tea and are Priced on a Per Person Basis
Minimum of 15 Persons Required

UKRAINIAN 20

Assorted Rolls
Beet Salad
Tomato & Cucumber Salad
Sour Cream Dill Dressing
Cabbage Rolls
Perogies with Sautéed Onions
Koubassa with Sauerkraut
Apple Strudel

PERSIAN 21

Assorted Rolls
Lentil Soup
Cucumber and Yogurt Salad
CousCous Salad
Baked Fish **OR** Beef Kabobs
Rice Pilaf
Roasted Vegetables
Baklava

SOUTHERN 21

Corn Bread
Potato Salad
Chili (Beef **OR** Vegetarian)
Southern Fried Chicken
Cajun Corn and Red Pepper
Peach Betty

INDIAN 22

Mulligatawny Soup
Vegetarian Samosas
Butter Chicken
Coconut Basmati
Curried Vegetables
Naan Bread
Rice Pudding

ITALIAN 22

Focaccia
Greek and Caesar Salad
Italian Baked Chicken
Baked Fettuccini Alfredo with Bacon
Roasted Zucchini and Tomato
Tiramisu

PIZZA 19

Caesar Salad
Your Choice of 2 of the Following Pizzas:
Vegetarian
Ham and Pineapple
Pepperoni and Mushroom
All Meat
Cheese
Chicken and Ranch with Sundried Tomato and Basil
Dessert Squares
***Add a 3rd Pizza Type for \$3 Per Person**

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PLATED LUNCH SERVICE

*All Entrées are Served with Butter & Rolls and Include Coffee and Tea Service
Minimum of 15 Persons Required*

CHOOSE 1 STARTER

Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
 Chef's Soup of the Day
 Hearty Lentil Soup
 Roasted Corn Chowder
 Tomato Orzo Soup

CHOOSE 1 ENTRÉE

SUNDRIED TOMATO CHICKEN \$24

Marinated Boneless Chicken Breast Topped with Sundried Tomato Cream Sauce.
 Served with Rice Pilaf & Seasonal Vegetables

PEPPERCORN ROAST BEEF \$22

Slow Roasted & Thinly Sliced Roast Beef Topped with a Peppercorn Demi-Glaze.
 Served with Herb Whipped Potatoes & Seasonal Vegetables

ROAST PORK LOIN \$25

Pork Loin with Figs & Port Sauce.
 Served with Herb Whipped Potatoes & Seasonal Vegetables

OVEN BAKED BASA FILET \$25

Oven Baked Basa Filet with Cilantro & Coconut Cream Sauce.
 Served with Rice Pilaf & Seasonal Vegetables

CHOOSE 1 DESSERT

Fruit Flan

Strawberry Shortcake

Classic Carrot Cake

Raspberry White Chocolate Mousse

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PARK TOWN HOTEL
SASKATOON

CLASSIC DINNER BUFFET

All Entrées are Served with Butter & Rolls and Include Coffee and Tea Service
Requires a Minimum of 25 People

START WITH

Spring Mix Salad
Marinated Sweet Pickle Mix

CHOOSE 3 SALADS

Caesar Salad	Greek Salad
Pasta Salad	Chickpea Salad
Vegetable Salad	Quinoa Salad
Apple Yogurt Salad	Potato Salad

PICK 1 VEGETABLE

P.E.I. Bean & Carrot Mix
Corn & Green Peas
Zucchini & Roasted Tomatoes

CHOOSE 1 SIDE

Whipped Potato
Rice Pilaf
Roasted Baby Potatoes
Scalloped Potatoes

PLAN YOUR ENTRÉES

1 Entrée	\$36.00
2 Entrées	\$40.00

SELECT ENTRÉES

Roast Pork Loin with Peach Mango Chutney
Grilled Chicken Breast with Sweet Chili Lime Sauce
Homestyle Cabbage Rolls (With or Without Meat)
House Spiced Baked Chicken
Roasted Turkey with Savory Dressing
Baked Salmon with Lemon Dill Cream Sauce

CARVED CHOICES

Baron of Beef with Pan Gravy
Country Style Ham Glazed with a Peach Reduction

*A \$75.00 Charge will be added to All Carved Options for a Culinary Professional. Groups of 40 or more will not be charged this fee.

ENHANCE YOUR ENTRÉE

Upgrade to a Chef Attended Carved Prime Rib
with Yorkshire Pudding **\$6**

FINISH UP

Enjoy the
Following:

Sliced Fresh Fruit Tray
Assorted Squares

Plus Choose **3** of the
Following:

Carrot Cake
Mocha Cheesecake
Caramel Apple Cheesecake
Caramel Cheesecake
Chocolate Torte (GF)
Red Velvet Cake
Chocolate Cake
Lemon White Cake

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PLATED DINNER SERVICE

All Entrées are Served with Butter & Rolls and Include Coffee and Tea Service
Minimum of 20 Persons Required

CHOOSE 1 STARTER

- Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
- Traditional Caesar Salad
- Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots and Red Pepper Vinaigrette Dressing
- Hearty Lentil Soup
- Roasted Corn Chowder
- Tomato Orzo Soup

CHOOSE 1 ENTRÉE

- PRIME RIB \$40**
Slow Roasted 8 oz. Slice of Prime Rib served with Red Wine Jus, Mini Yorkshire, Roasted Potato and Seasonal Roasted Vegetables
- BAKED LEMON BASIL SALMON FILET \$34**
Marinated Salmon Baked to Perfection with Rice Pilaf and Seasonal Roasted Vegetables
Substitute Rice for Risotto \$4 Per Person
- PORK TENDERLOIN MEDALLIONS \$35**
Seasoned and Roasted Pork Tenderloin served with a Mango Peach Chutney, Duchess Potatoes, and Seasonal Roasted Vegetables
- BAKED MEDITERRANEAN CHICKEN SUPREME \$33**
Bone in Chicken Breast Stuffed with Spinach, Roasted Red Pepper, and Chèvre Cheese, with Pesto Cream Sauce, Roasted Garlic Mashed Potatoes and Seasonal Vegetables

CHOOSE 1 DESSERT

- Vanilla Crème Brûlée
- Chocolate Lava Cake
- Red Velvet Torte
- Mango Vanilla Mousse Cheesecake

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GOURMET PLATED DINNER SERVICE

All Entrées are Served with Butter & Rolls and Include Coffee and Tea Service
 Minimum of 20 Persons Required

CHOOSE 1 STARTER

- Spring Mix Salad with Orange Segments, Feta, Sliced Almonds and Citrus Vinaigrette Dressing
- Traditional Caesar Salad
- Mixed Greens with Cherry Tomatoes, Cucumbers, Carrots and Red Pepper Vinaigrette Dressing
- Hearty Lentil Soup
- Roasted Corn Chowder
- Tomato Orzo Soup

CHOOSE 1 ENTRÉE

RATATOUILLE STUFFED PORTOBELLO MUSHROOM \$28
 Baked Portobello Mushroom Stuffed with Ratatouille Vegetables. Served with Rice Pilaf

FILET MIGNON \$42
 Bacon Wrapped Filet Mignon with Red Wine Jus, Parsnip Whipped Potato, and Seasonal Roasted Vegetables

RACK OF LAMB \$49
 Herb Crusted Canadian Rack of Lamb with Baked Potato Flan, Mint Demi-Glaze, and Root Vegetables

CHOOSE 1 DESSERT

- Vanilla Crème Brûlée
- Chocolate Lava Cake
- Red Velvet Torte
- Mango Vanilla Mousse Cheesecake

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HORS D'OEUVRES

Minimum of 2 Dozen Per Item

HOT \$21 PER DOZEN

Mini Quiche
Vegetarian Mini Quiche
Bacon Wrapped Scallops
Vegetarian Spring Rolls
Spanakopita
Coconut Shrimp
Tempura Shrimp
Greek Style Baby Back Ribs
Mini Crab Cakes
Honey Garlic Chicken
Drumettes
Crispy Pork Potstickers
Mini Beef Wellington with
Red Wine Jus

COLD \$20 PER DOZEN

Prosciutto Wrapped Melon
Crab Stuffed Mushroom
Caps
Cream Cheese & Sundried
Tomato Crostini
Smoked Salmon Rye Points
Bruschetta
Wedge of Brie on Crostini
with Onion & Garlic Jam
Garlic Hummus with Roasted
Red Pepper Relish Served
on a Crostini
Deviled Eggs
Cucumber Salmon Roulade
Bites

SWEET \$20 PER DOZEN

Chocolate Dipped
Strawberries
Mini Lemon Meringue Tarts
Chocolate Truffles
Cheesecake Bites
Profiteroles
Homemade Mini Donuts
Mini Butter Tarts
Mini Fruit Tarts

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RECEPTION STATIONS

Minimum of 25 People. Prices Based Per Person

Should your Station Require a Culinary Professional a Charge of \$75.00 Will Apply

PIZZA PARTY 15

Choose 3:

- Cheese
- Ham & Pineapple
- Deluxe
- Vegetarian
- Pepperoni & Mushroom

MASHED UP 11

- Mashed Potatoes
- Green Onions
- Sour Cream & Butter
- Choice of Gravy:
- Beef, Turkey or Vegetarian
- Shredded Chicken
- Bacon
- Shredded Cheddar Cheese

CHEESE DIPPERS 11

- Mini Grilled Cheeses
- Served with Hot Tomato Soup
- for Dipping

MUST HAVES 14

- Seasonal Fresh Vegetables and Dip
- Domestic Cheeses
- Seasonal Fruit Slices

FIESTA 10

- Tricoloured Tortilla Chips
- Warm Queso Sauce
- Tomatoes
- Salsa
- Taco Beef **OR** Shredded Chicken
- Sour Cream
- * Add Guacamole for \$1**

SMART DIP 7

- Roasted Garlic & Red Pepper Hummus
- Homemade Crostini

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GOURMET RECEPTION STATIONS

Minimum of 25 People. Prices Based Per Person

Should your Station Require a Culinary Professional a Charge of \$75.00 Will Apply

POUTINE 11

Crispy French Fries
Cheese Curds
Choice of Gravy:
Beef, Turkey or Vegetarian
Bacon Bits
Ground Chorizo
Add Blue Cheese \$ 1

BEEF ON A BUN 15

Carved Canadian Beef
Potato Salad
Fresh Assorted Rolls
Condiments

3-WAY SLIDERS 17

Blackberry Pulled Pork Sliders
Buffalo Chicken Sliders
Filet Mignon Sliders

ADD-ON SLIDERS 5

Add On to **ANY** Reception Station
Beef Sliders
Tomato
Red onion
Cheese
Mustard
Mayo
Ketchup
Creamy Dijon **OR** Yellow Mustard
Roasted Garlic Aioli
Chipotle Aioli

CHOCOLATE 11

Specialty Chocolate Fountain
Melted Dark Chocolate
Sliced Fresh Fruit
Rice Krispies Treats
Marshmallows



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RECEPTION PLATTERS

FRESH FRUIT \$150 PER PLATTER

Serves Approximately 25 People
Fresh Sliced Fruit
Classic Yogurt Dip

CRUDITÉS \$130 PER PLATTER

Serves Approximately 25 People
Fresh Vegetables
Roasted Red Pepper Dip

SWEETNESS \$45 PER PLATTER

25 Pieces of Assorted:
Homemade Fruit Tarts
Homemade Butter Tarts
Dainties
Assorted Squares

SUSHI MARKET PRICE

25 Pieces Of Assorted:
Hand Crafted Sushi
Wasabi
Soy Sauce

SANDWICHES \$125 PER PLATTER

Serves Approximately 25 People
Includes Assorted Sandwiches:
Turkey
Roast Beef
Ham
Prepared Upon an Assortment of
Artisan Breads

FROM THE DELI \$160 PER PLATTER

Serves Approximately 25 People
Includes Assorted Deli Meats:
Turkey
Roast Beef
Ham
Domestic Cheeses
Fresh Buns
Pickles
Condiments

DELUXE CHEESE DISPLAY \$175 PER PLATTER

Serves Approximately 25 People
Domestic Cheeses
Imported Cheeses
Assorted Crackers
Fruit Garnishes
Crudités

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LIVE ACTION FOOD STATIONS

*A \$75.00 Surcharge will Apply to All Live Action Stations as they Require Culinary Professionals.
An Additional \$75.00 Will be Applied for Every Additional 100 Persons in Attendance*

GNOCCHI **\$20 PER PERSON**

Gnocchi Sautéed with a Pesto
Cream Sauce

SCAMPI **\$26 PER PERSON**

Sautéed Black Tiger Shrimp
Garlic, White Wine & Lemon
Juice
Garlic Butter
Chopped Parsley

FLAMBÉ **\$20 PER PERSON**

Bananas Foster Flambé
Strawberry Flambé
Vanilla Ice Cream

LIVE ACTION BEVERAGE STATIONS

*A \$75.00 Surcharge will Apply to All Live Action Stations as they Require Culinary Professionals.
An Additional \$75.00 Will be Applied for Every Additional 100 Persons in Attendance*

HOT CHOCLOLATE **\$6 PER PERSON**

White Hot Chocolate
Dark Hot Chocolate
Traditional Hot Chocolate
Whipped Cream
Chocolate Shavings
Chocolate Syrup

SMOOTHIES **\$8 PER PERSON**

Fresh Blended Smoothies
Fresh and Frozen Fruit
Fresh Vegetables
Yogurt

MOCKTAILS **\$8 PER PERSON**

Assorted Juices
Assorted Mixes
Berries
Basil, Mint and Cilantro
Fruit Garnishes

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BAR SERVICE

Our Bar Service Includes the Following Amenities:

Soft Drinks, Orange Juice, Clamato Juice, Bar Lime, Garnishes, Cocktail Napkins, Ice & Glassware

All Bartenders Provided by the Park Town Hotel

Mandatory \$75.00 Bartender Fee will Apply Should Bar Sales not Exceed \$500.00

One Bartender will be Provided Per 100 people

HOST BAR

For those occasions when you want to treat your guests, charges will only apply to the amount of liquor consumed

**Host Bar Purchases Subject to Gratuity*

CASH BAR

Cash bar service during your event

Soft Drinks \$3.00

House Liquor \$6.50

Domestic Beer \$6.50

Import Beer \$7.50

House Wine \$6.50

The Above Prices Include all Applicable Taxes

PERMIT-CORKAGE BAR

If you wish to provide your own liquor for your event, you must first obtain a Special Occasion Permit from the Saskatchewan Liquor Board.

Standard Corkage	\$9.00 Per Person
Beer & Wine reception	\$6.00 Per Person
Bartender (Min. 3 hours)	\$20.00 Per Hour

All Corkage & Bartender Fees are Subject to 17% Gratuity & 5% GST
Hotel Ticket Sellers may be Arranged for a Fee of \$17.00 Per Hour for a Minimum of 3 hours

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