

DESIGN YOUR ever after

Congratulations!

Your love story is special. It is all your own. Make the next chapter so beautiful, so extraordinary... the memories will bring you a lifetime of happiness.

This is your chance to shine. To live so completely in the moment. Then, each day after, to lift each other up and remember this feeling of pure love.



2024

HOME

CLASSIC WEDDING

DINNER BUFFET

PLATED DINNER

RECEPTION

LATE LUNCH

BAR SERVICE

CORKAGE BAR

POLICIES

CONTACT US

Travelodge
BY WYNDHAM

YOUR CLASSIC wedding includes:

CLASSIC WEDDING

BOOK WITH US TO RECEIVE:

- Choice of an exquisite plated or buffet style dinner
- Complimentary Ballroom
(with a minimum of adult guests for dinner)
- Complimentary non alcoholic punch for pre dinner reception hour
- Jacuzzi suite for the Bride and groom (with minimum of 75 adult guests for dinner)
- Special guest room rates available for your guests
- Complimentary coffee & tea service available all evening
- Complete set up of tables, linens, podium & microphone
- Table service for the head table
- Cutting & service of the wedding cake
- Choice of hotel or permit bar
- Complimentary Parking

LET US PROVIDE A LITTLE EXTRA ROMANCE:

- Bottle of wine or sparkling cider
 - Breakfast for two
 - Complimentary late check-out
 - Platter of assorted dainties
- **Complimentary with 150 dinner guests guaranteed, otherwise \$75.00



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WE ARE ONE dinner buffet

DINNER BUFFET

BUFFET DISPLAY

- Homemade fresh rolls and butter
- Tossed salad with a choice of dressing
- Chef's choice of three other prepared salads
- Fresh vegetables and dip
- Pickle tray

SIDE DISH (choice of one)

- Fluffy garlic mashed potato
- Basmati rice with zesty lime and cilantro
- Seasoned oven roasted potatoes
- Baked Potato with all the fixings

Chef's choice of fresh steamed vegetables

ENTRÉE OPTIONS (choice of one)

- Carved roast beef
- Smoked peppered pork loin
- Brown sugar and mustard glazed ham
- Roast turkey served with stuffing, gravy and cranberries
- Roasted chicken with your choice of one of the following selections: Southern Fried, Lemon Greek, BBQ
- Chicken breast with your choice of mushroom supreme, lemon Greek or BBQ sauce

\$39.95
PER PERSON

+ gratuity
and taxes

DESSERT

- Assorted dessert selection with warm bread pudding

Tea & Coffee

ADD-ONS!

- Additional entrées from Catering Menu - \$6.00 per person
- Perogies- \$3.00 per person
- Cabbage rolls- \$2.00 per person



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JUST MARRIED plated dinner

PLATED DINNER

**+ gratuity
and taxes**

Four course

SALAD (choice of one)

- Tossed salad with dressing
- Village Greek salad- a mix of feta, olives, diced peppers, cherry tomatoes, field cucumbers served with a blend of Italian spices and balsamic vinaigrette
- Spinach and strawberry salad -fresh sliced strawberries and julienned red onions on top of fresh baby spinach leaves served with a raspberry balsamic dressing, topped with candied cinnamon pecans

SOUP (choice of one)

- Butternut squash
- Potato leek
- Roasted red pepper and wild rice soup

ENTRÉE OPTIONS (one choice for all guests)

- House smoked bbq braised short rib | \$43.95 per person
- Chicken supreme chicken breast stuffed with mushroom duxelles and served with a sage cream reduction | \$38.95
- Leek and feta topped salmon with lemon cream sauce | \$41.95
- House smoked BBQ beef brisket served with a sweet BBQ jus | \$39.95
- Cordon bleu - A corn flake and panko crusted chicken supreme stuffed with pepper jack and capicola | \$40.95
- Peppered pork loin- A cracked black pepper coated pork loin cold smoked in house, served with peppercorn demi glaze | \$31.95

DESSERT (choice of one)

Apple tart | served with fresh whipped cream and a cinnamon caramel sauce

Triple cheesecake pate | white chocolate panacotta dark raspberry chocolate pate, chocolate ganache tart

Fresh strawberry shortcake | fresh genoise sponge, soaked in basil simple syrup, fresh vanilla cream anglaise and an amaretto strawberry jumble

Mango raspberry cheesecake | Fresh mango cheesecake served with a raspberry aspic and fresh minted sabayon and raspberry jumble

All mains served with chefs choice of starch and garden vegetables.

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LATE LUNCH OPTIONS

enjoy our snacks

LATE LUNCH

PEROGY BAR

Fluffy clouds of perfectly cooked potato and cheddar perogies with bacon, shredded cheese, green onion & sour cream

POUTINE BAR

Hot steamy french fries with mounds of cheese, bacon, tomatoes & green onion

PIZZA BAR

Variety of pizzas including pepperoni, hawaiian, cheese & deluxe

DELI PLATTER

Assorted deli sandwich meats, home-made buns, sliced cheeses, pickles & condiments

TACO IN A BAG BAR

Doritos with ground beef, diced tomatoes, shredded lettuce, salsa & sour cream

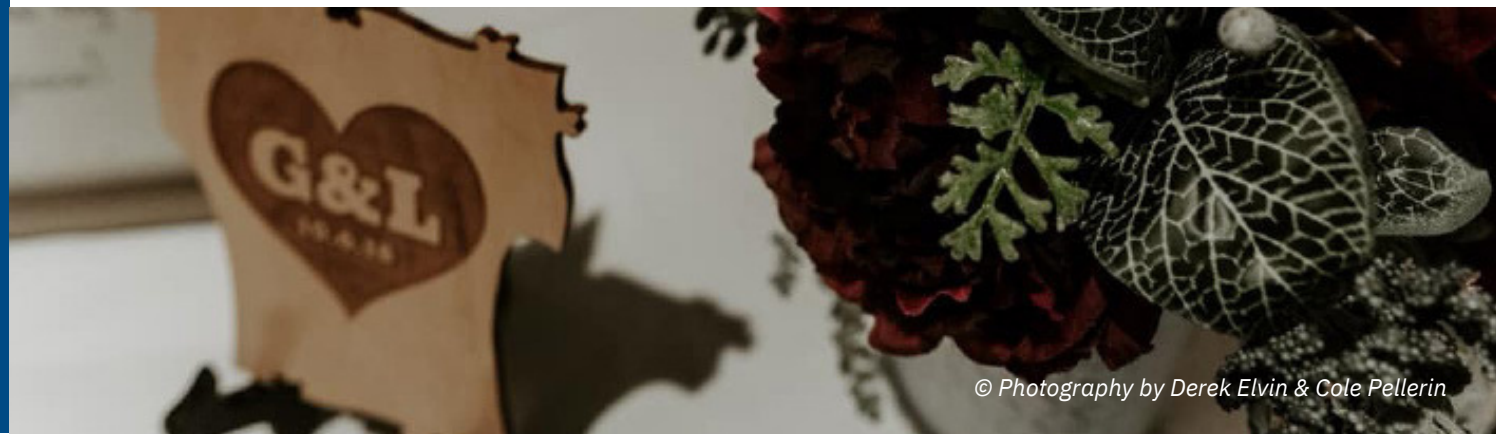
Pretzel Bar

Fresh made pretzels done up two ways. Regular served with spicy cheese sauce and salsa or a cinnamon sugar pretzel, served with whipped cream, chocolate sauce and assorted toppings

\$8.95

PER PERSON

+ gratuity
and taxes



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BAR SERVICE

ALLOW US TO serve you

BAR SERVICE

Premium brand liquor | \$8.00

Regular brand liquor | \$6.75

House wine by the glass 5oz | \$6.75

Domestic beer | \$6.75

Imported beer | \$8.00

Wine coolers by the bottle | \$8.00

Liqueurs priced from | \$8.00

Soft drinks | \$3.00

Juice | \$3.00

FULL BAR SERVICE

Bars may be arranged on a cash or host basis. The Travelodge Hotel Saskatoon will supply complimentary bartender service for groups with bars generating revenue of \$300 (before taxes) or more on each bar required. Bars generating less than \$300 will be charged \$25 per hour per bartender for a minimum of four (4) hours. Plus 1.5 hours set-up and tear down. Hotel bar prices include tax- es. The hotel provides one (1) bartender per 100 guests. Additional bartenders are available at \$25 per hour per bartender for a minimum of four (4) hours.

RESPONSIBLE ALCOHOL SERVICE

It is our policy to always serve alcoholic beverages in a responsible manner. We will abide by all liquor laws outlined by the Saskatchewan Liquor and Gaming Authority. Alcoholic beverages shall not be served to minors or intoxicated persons. As well, the Hotel reserves the right to cease liquor service where applicable. The Travelodge Hotel Saskatoon will be the only authority to sell and serve liquor on our premises. Therefore, liquor is not permitted to be brought into the hotel function rooms.

CASH BAR

When individual guests purchase from the hotel bar. (including taxes)

SUBSIDIZED BAR

When the guest pays a drink price determined by the client and the client is billed the difference. plus 15% gratuity and applicable taxes

HOST BAR

When host is invoiced for all drinks consumed. (subject to 15% gratuity and applicable taxes)

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CORKAGE BAR

SPECIAL permit

CORKAGE BAR

If you wish to supply your own liquor and/or wine, you must first obtain a Special Occasion Permit from the Saskatchewan Liquor & Gaming Authority (SLGA).

A hotel bartender must be used for permit bars.

Standard Corkage \$11.00 per person

Includes glassware, ice, mix and garnish and 1 bartender per 100 guests

Wine Corkage \$4.00 per person

Includes glassware and ice

Bartender Services \$20 per hour for a minimum of 4 hours

1 Bartender per 100 guests

Ticket Seller \$18.00 per hour

Includes tickets and float

Fresh Fruit Punch \$32.00 per gallon



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Guaranteed Attendance

The number of guests attending must be confirmed three business days prior to the event. A pre-wedding meeting will be scheduled between yourself and the Catering Department to review all function details for your event. The hotel is prepared to serve a number equal to 5% over the guarantee. If your final number of adult meals falls below the minimum guest count for your function room, a room rental charge may apply.

Method of Payment

A non refundable \$1,000 deposit is required within two weeks of space confirmation. Five weeks prior to the event the pre-payment estimate will be sent and 100% of this pre-payment estimate (minus the initial deposit) must be paid within 5 days of receiving it. All down payments and deposits will be applied to your final bill and these payments are non-refundable.

The remaining invoice must be paid within 14 days of the bill being sent out.

Hotel Contact/Event Time-Line

At the final meeting prior to your function, the hotel must be advised of the name of your Master or Mistress of Ceremonies who will act as the liaison between the booking party and the hotel during your function to answer any questions or advise of any changes. This will be the only person from which hotel staff will be authorized to accept changes to the banquet event order.

Catering Exclusivity

The hotel will be the sole supplier of all food and beverages, other than wedding cakes. Wedding cakes are the responsibility of the supplier. The Hotel accepts no liability for damage, set up, storage, care or repair of wedding cakes. Food supplied by Travelodge Hotel Saskatoon may not be removed or re-used.

Function Room Set-up

The Travelodge Hotel is pleased to supply the following standard set up for all wedding receptions: White table linens and napkins, podium and PA system and table skirting for the head table, guest book table, gift table, cake table and DJ table. Number holders and table numbers are also available. At the time of booking, your function room is reserved 2 hours prior to the start of your event. One week prior to the event, please discuss with the Catering Department the possibility of earlier access.

Children's Pricing

Children under one are complimentary, 1-6 \$2.95; 7-12 \$15.95 each. We also offer a child-friendly alternative to the Plate Service Menu.

Smoking Policy

In compliance with City and provincial legislation and hotel policy, no smoking is permitted anywhere in the hotel. Your MC should include this announcement, as a fine will be charged for guests smoking inside the hotel.

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Menu Selection and Dietary Substitutions

To be assured of your menu choice, it is necessary that your Event Coordinator receive menu selections and final details of the event no later than five (5) weeks prior to the event date. The Hotel requires all information on your special dietary requirements one week prior to your function.

Service Charges, Taxes and Prices

As listed on the package information sheets, a 15% Service charge (gratuity) plus applicable taxes, will be applied to your total bill. All prices are subject to change.

Security

The hotel does not accept liability for any loss or damage to goods stored in the hotel. Alcoholic beverages cannot be served after 1:00am and all functions/areas must be vacated by 1:30am. If you require a luggage cart to remove your gifts, please ask your Banquet Supervisor.

Decorations

All decorations, gifts and personal items must be removed by designated guests at the end of the function. Decorating must be discussed with your Event Co-ordinator during your initial consultation and confirmed a minimum of two weeks prior to the event. Decorating policy allows for items to be hung on the wall with tape. No pins, staples, Funtac or nails. No decorations are allowed to be hung from any ceiling fixtures. Any replacement or repair cost resulting from damages to the hotel property during the function will be charged to the client. A cleaning

fee of \$150 plus taxes will be charged if sequins or confetti are used. If you are using the services of a professional decorator, please advise them of our decoration policy as you will be responsible for any damage to our property from pins, hooks, Funtac, etc. Please also have your decorator contact our office to confirm set up and dismantle times. Our employees are not permitted to handle the personal property of our guests.

Entertainment/SOCAN Fee

The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played. When music is played in the function rooms (either live or recorded), a SOCAN licensing fee must be collected by the hotel. The current SOCAN fees range in price from \$22.06 to \$187.55, dependent on the size of the room and if there is dancing or not. As well, a RE:SOUND licensing fee must be collected by the hotel. The current RE:SOUND fees range in price from \$9.25-\$78.66, dependent on the size of the room and if there is dancing or not. Please ensure that your DJ contract ends at 1:00am, as that is the latest that music services can play in our facility.

Damage or Loss

The Travelodge Hotel Saskatoon will not be responsible for any damage to or loss of any articles left at our facilities prior to, during, or following any event. The customer is responsible for any damage to the hotel premises by their guests, agents or independent contractors on their behalf.

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Group Accommodations

We are happy to reserve a block of guestrooms for your guests, upon request. Guestrooms will be held under a group block without a guarantee (30) days prior to the groups arrival date. All reservations received after the cut off date will no longer receive the group rate and will be accepted on a space and rate availability basis. Any person(s) arriving will be required to guarantee their accommodations in advance with a valid credit card number. You will be given a group ID number to reference your guestroom block and your guests should quote this ID number when making their reservation.

Room Check In

Check in time is 4:00 pm. Guests arriving before 4:00 pm and after 1:00 pm, will be accommodated as rooms become available. Check out time is 11:00 am. Late check outs may be arranged directly with the Front Desk, on departure, based on space availability.

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JUST ASK US we'd love to help

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