

REGINA INN

HOTEL AND CONFERENCE CENTRE



2011 Catering Package

1.888.525.7585 | 1975 Broad Street, Regina, SK | www.ReginaInn.com

REGINA INN

HOTEL AND CONFERENCE CENTRE

1975 Broad Street, Regina, Saskatchewan S4P 1Y2

Tel.: 306.525.6767 ~ Toll Free: 1.800.667.8162 ~ Fax: 306.352.1858 ~ www.ReginaInn.com

*** Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

CONVENIENT LOCATION

Welcome to the ideal location for your next meeting, convention, special event or corporate retreat. The Regina Inn Hotel & Conference Centre is situated in the heart of downtown just minutes away from the business and entertainment districts with easy access to major attractions and international airport. With business, shopping, theatre, a casino and government offices nearby, we are a focal point for the community. Let us enrich your group with the culture, entertainment and natural surroundings of Regina.

MOUTH-WATERING CUISINE

Chef Marvin Wesaquate has selected recipes that incorporate regional ingredients using fresh produce, flavourful herbs kicked up with our own Canadian brand zest. Browse our menus and note our exclusive options including the Chef's signature dishes (🍷), new menu item features (✨) and vegetarian options (🌱). Select from the menu items we've listed, or, work with our Chef to customize an exclusive menu for your event. Our flexible catering options allow you to develop a menu that meets your needs.

MEET & CELEBRATE

Our 20,000 square feet of function space is designed with your comfort and convenience in mind. With up to 12 meeting rooms offering high speed Internet access, we can accommodate groups of all sizes, from 6 people to 600 people. Many of these meeting rooms feature large exterior windows for natural lighting. In addition to our flexible function space, our catering and conference services team will take care of all the details to guarantee your event is a success. Ask about our unique meeting packages that include themed coffee breaks to make your event dynamic and fun!

LET US CATER TO YOUR NEEDS

At the Regina Inn Hotel & Conference Centre, you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your meeting runs smoothly, from the quality of the audio/visual equipment to the refreshments and everything in between. Whatever your event, our hotel will deliver more than you expect.

OUR KITCHEN IS YOUR KITCHEN

We embrace the "our kitchen is your kitchen" philosophy. If you have a specific dietary requirements or if you'd like something not currently on the menu, please ask. If we have the ingredients we'd be pleased to accommodate the request.



Our Catering Menu

Refreshments

FRESHLY BREWED COFFEE
\$41.00 PER GALLON (APPROXIMATELY 22 CUPS)
\$16.00 PER THERMOS (APPROXIMATELY 8 CUPS)

We Proudly Brew
STARBUCKS COFFEE



GOURMET STARBUCKS® COFFEE
\$45.00 PER GALLON (APPROXIMATELY 22 CUPS)
\$18.00 PER THERMOS (APPROXIMATELY 8 CUPS)

Served with Chocolate Shavings, Marshmallows & Fresh Whipped Cream

SPECIALTY TEA
\$2.00 PER BAG

INDIVIDUAL HOT CHOCOLATE
\$2.50 PER PACKAGE

HOT APPLE CIDER WITH CINNAMON STICKS
\$42.00 PER GALLON

INDIVIDUAL SOFT DRINKS
\$2.50 PER BOTTLE

INDIVIDUAL FRUIT JUICE
\$3.00 PER BOTTLE

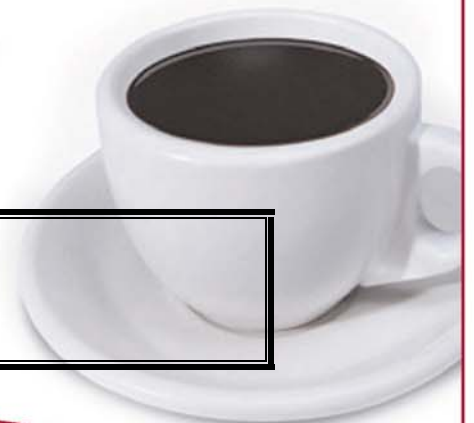
PERRIER SPARKLING WATER
\$4.00 PER BOTTLE

ENERGY DRINKS
\$4.00 PER BOTTLE

SELECTION OF BOTTLED WATER
\$2.50 PER BOTTLE

SELECTION OF VITAMIN WATER
\$3.30 PER BOTTLE

ALL DAY COFFEE
FRESHLY BREWED COFFEE \$5.00 PER PERSON
GOURMET STARBUCKS COFFEE \$6.50 PER PERSON



Our Catering Menu

Pick Me Ups Mornings

FRESH SLICED BANANA BREAD
\$20.00 PER LOAF (18 SLICES)

ASSORTED FRESH BAKED MUFFINS
\$23.00 PER DOZEN

FRESH BAKED BUTTERY CROISSANTS
\$23.00 PER DOZEN

FRESHLY BAKED ASSORTMENT OF FRUIT STRUDELS
\$23.00 PER DOZEN

VARIETY OF FRESH BAKED FRUIT SCONES
\$23.00 PER DOZEN

ASSORTED BAGELS AND CREAM CHEESE
\$27.00 PER DOZEN

ASSORTED BREAKFAST PASTRIES
AN ASSORTMENT OF FRESH BAKED MUFFINS, CROISSANTS, SCONES AND STRUDELS
\$22.00 PER DOZEN

STRAWBERRY BREAK

FRESHLY SLICED STRAWBERRIES
STRAWBERRY BUTTER
ASSORTED FRUIT SCONES
FRESHLY BREWED COFFEE
SPECIALTY TEAS
CHILLED FRUIT JUICES
\$7.00 PER PERSON

SMOOTH MOVE BREAK

MANGO SMOOTHIES
MIXED BERRY SMOOTHIES
BANANA BREAD
HOMEMADE GRANOLA
FRESHLY BREWED COFFEE
SPECIALTY TEAS
\$7.00 PER PERSON

Upgrade to Starbucks® Coffee for \$2.00 per person

Our Catering Menu

Pick Me Ups Afternoons

SPINACH DIP IN A SOURDOUGH BOWL WITH FRESH SLICED VEGETABLES
\$3.50 PER PERSON

FRESH BAKED COOKIES
\$15.00 PER DOZEN

CHOCOLATE CHIP RICE CRISPY SQUARES
\$14.00 PER DOZEN

NATURE VALLEY GRANOLA BARS
\$3.00 EA.

BOWL OF WHOLE FRESH FRUIT
\$2.00 Ea.

SELECTION OF IMPORTED & DOMESTIC CHEESE
\$6.00 PER PERSON

JUMBO PIZZA PRETZELS WITH MARINARA SAUCE
\$21.00 PER DOZEN

BODY BREAK

FRESH ROLLS WITH SESAME THAI DIP
SLICED VEGETABLE STICKS AND DIP
FRESH FRUIT KABOBS WITH YOGURT DIP
FRESHLY BREWED COFFEE
SPECIALTY TEAS
CHILLED SOFT DRINKS
\$7.00 PER PERSON

STARBUCKS BREAK

STARBUCKS COFFEE
WARM MILK
CHOCOLATE STICKS
WHIPPED CREAM
CHOCOLATE COFFEE CUPS
WITH MOUSSE
COFFEE CAKE
\$8.00 PER PERSON



Our Catering Menu

Take "Inn" Care of Business Package

All Food & Beverage will be served in a central location

CONTINENTAL BREAKFAST

WHOLE & FRESHLY SLICED FRUIT
ASSORTED MINI BREAKFAST PASTRIES
ASSORTED YOGURTS & GRANOLA
ASSORTED FRUIT JUICES & BOTTLED VITAMIN WATER
FRESHLY BREWED COFFEE & SPECIALTY TEAS

STRAWBERRY BREAK

FRESHLY SLICED STRAWBERRIES
CHOCOLATE DIPPED STRAWBERRIES
STRAWBERRY BUTTER
ASSORTED FRUIT SCONES
ASSORTED SMOOTHIES
ICED COFFEE

BOTANICA GOURMET BUFFET

CHEF'S HOMEMADE SOUP
ASSORTMENT OF COLD DELI MEATS & BREADS
VARIETY OF COLD SEASONAL SALADS
SLICED PICKLES & MARINATED OLIVES
SLICED CHEESE TRAY
CHEF'S CHOICE OF HOT ENTRÉE
ASSORTED INDIVIDUAL DESSERTS
FRESHLY BREWED COFFEE & SPECIALTY TEAS

BODY BREAK

FRESH ROLLS WITH SESAME THAI DIP
SLICED VEGETABLE STICKS AND DIP
FRESH FRUIT KABOBS WITH YOGURT DIP
FRESHLY BREWED COFFEE
SPECIALTY TEAS
CHILLED SOFT DRINKS

\$44 PER PERSON
(MAXIMUM 30 GUESTS)

PLEASE TALK TO YOUR CATERING REPRESENTATIVE FOR MORE PACKAGE OPTIONS

THIS PACKAGE ALSO INCLUDES:

COMPLIMENTARY MEETING ROOM RENTAL
FLIPCHART WITH MARKERS
COMPLIMENTARY WIRELESS HIGH SPEED INTERNET ACCESS
MEETING TOOL KIT



Our Catering Menu

Executive Meeting Package

CONTINENTAL BREAKFAST

FRESH FRUIT JUICE
FRESHLY BAKED SELECTION OF BREAKFAST PASTRIES
SEASONAL SLICED FRESH FRUIT
ASSORTED YOGURTS & GRANOLA
FRESHLY BREWED COFFEE & SPECIALTY TEAS

STRAWBERRY PLUS BREAK

FRESHLY SLICED STRAWBERRIES
CHOCOLATE DIPPED STRAWBERRIES
STRAWBERRY BUTTER
ASSORTED FRUIT SCONES
FRESHLY BAKED BANANA BREAD
WHOLE FRUIT

GOURMET LUNCH

YOUR CHOICE OF ONE OF THE FOLLOWING DELICIOUS BUFFETS:

THE ITALIAN BUFFET
THE SASKATCHEWAN BUFFET
THE ORIENTAL BUFFET
THE MEDITERRANEAN

FRESHLY BREWED COFFEE & SPECIALTY TEAS

BODY PLUS BREAK

FRESH ROLLS WITH SESAME THAI DIP
SLICED VEGETABLE STICKS AND DIP
FRESH FRUIT KABOBS WITH YOGURT DIP
NATURE VALLEY GRANOLA BARS
VITAMIN WATER
FRESHLY BREWED COFFEE
SPECIALTY TEAS

\$47 PER PERSON

(MINIMUM 31 GUESTS)

* IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY*

**THIS PACKAGE ALSO INCLUDES:
COMPLIMENTARY MEETING ROOM RENTAL
FLIPCHART WITH MARKERS
COMPLIMENTARY WIRELESS HIGH SPEED INTERNET ACCESS
MEETING TOOL KIT**



Our Catering Menu

Breakfast Buffets

THE CONTINENTAL

CHILLED FRUIT JUICE
FRESH SELECTION OF BREAKFAST PASTRIES
SEASONAL SLICED FRESH FRUIT
FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$11 PER PERSON

CONTINENTAL ADD ON'S

INDIVIDUAL YOGURT \$.99 PER PERSON
GRANOLA BARS \$.99 PER PERSON
HOT OATMEAL \$.99 PER PERSON
BANANA BREAD \$.99 PER PERSON
COLD CEREAL \$.99 PER PERSON
HARD BOILED EGGS \$.99 PER PERSON



HEALTHY ALTERNATIVE

CHILLED FRUIT JUICE
WHOLE & SLICED FRESH FRUIT
HOUSE CUT HASH BROWNS WITH FRESH CHIVES
CHEESE OMELETTE
GRILLED HAM SLICES
GRILLED ASPARAGUS SPEARS & TOMATO SLICES
FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$15 PER PERSON



THE WASCANA SUNRISE

ASSORTED CHILLED FRUIT JUICES
SEASONAL SLICED FRESH FRUIT
SCRAMBLED EGGS
SMOKED BACON & BREAKFAST SAUSAGE
HOUSE CUT HASH BROWNS WITH FRESH CHIVES
SELECTION OF BREAKFAST PASTRIES
FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$15 PER PERSON

BREAKFAST ADD ON'S

CROISSANT FRENCH TOAST \$.99 PER PERSON
PANCAKES & SYRUP \$.99 PER PERSON
WAFFLES & STRAWBERRY SAUCE
\$.99 PER PERSON
HOT OATMEAL \$.99 PER PERSON
GRILLED HAM \$.99 PER PERSON
SELECTION OF BREAKFAST PASTRIES
\$.99 PER PERSON



Our Catering Menu

Plated Luncheon Selections

THE FOLLOWING ITEMS ARE INCLUDED WITH YOUR THREE COURSE LUNCHEON:

FRESHLY BAKED BAGUETTES WITH BUTTER
CHOICE OF SOUP **OR** SALAD
CHOICE OF ONE ENTRÉE AND DESSERT
FRESHLY BREWED COFFEE & SPECIALTY TEAS

SOUP


CHEF'S HOMEMADE SOUP
CREAM OF ASPARAGUS
CHICKEN CORN CHOWDER

SALAD

MIXED GARDEN GREENS WITH
BALSAMIC VINAIGRETTE
CAESAR SALAD

ENTRÉE SELECTIONS

ALL ENTRÉES ARE SERVED WITH FRESH SEASONAL VEGETABLES & CHEF'S CHOICE OF ONE OF THE FOLLOWING:
CHEF'S CHOICE OF POTATO, OR STEAMED RICE

 SASKATCHEWAN STEELHEAD
POACHED AND SERVED WITH TOMATO BASIL
\$21 PER PERSON

AAA ANGUS SIRLOIN STEAK
WITH MUSHROOM RAGOUT
\$22 PER PERSON

 FIVE SPICE PORKLOIN
WITH TERIYAKI GLAZE AND SPRING ROLLS
\$20 PER PERSON

VEGETARIAN CANNELLONI
SPINACH & RICOTTA WITH GRILLED FOCACCIA
\$19 PER PERSON

 PARMESAN CHICKEN
WITH ZESTY TOMATO SAUCE
\$20 PER PERSON

DESSERT SELECTION

CLASSIC CHEESECAKE
WITH MIXED BERRY SAUCE

CHOCOLATE BANANA BREAD PUDDING
WITH RUM SAUCE

SASKATOON BERRY PIE
WITH WHIPPED CREAM

STRAWBERRY SHORT - TART
WITH FRESH STRAWBERRIES & WHIPPED CREAM

Our Catering Menu

Lunch Buffets

INN'S EXPRESS

YOUR CHOICE OF HOMEMADE SOUP OR FRESH SALAD

SELECTION OF CHEF CREATED SANDWICHES FEATURING:

CHICKEN CAESAR PITA WRAPS
HAM & CHEESE ON CHEDDAR KAISER
BLT WRAP
VEGETARIAN ON MULTIGRAIN LOAF
EGG SALAD ON TEXAS WHOLE WHEAT

SLICED PICKLES, JALAPENOS & MARINATED OLIVES
FRESH VEGETABLE TRAY WITH DIP
ASSORTED DESSERTS
FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$16 PER PERSON (MINIMUM 25 GUESTS)

IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY

PIZZA BUFFET

(CHOOSE THREE)

ALL DRESSED

GRILLED CHICKEN & FRESH HERB PESTO

HAM & PINEAPPLE

PEPPERONI & MUSHROOM

COOKED TOMATO WITH SPINACH & FETA

(GLUTEN FREE PERSONAL PIZZA AVAILABLE)

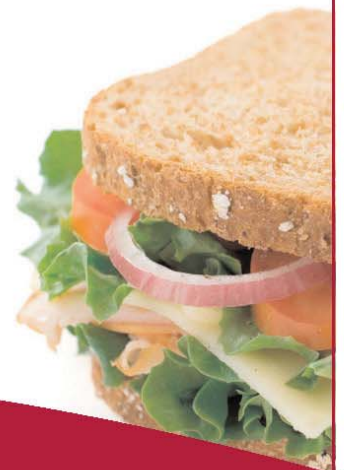
CAESAR SALAD STATION & MIXED GREENS WITH DRESSING

ASSORTED DESSERTS

FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$18 PER PERSON (MINIMUM 25 GUESTS)

IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY



Our Catering Menu

Lunch Buffets

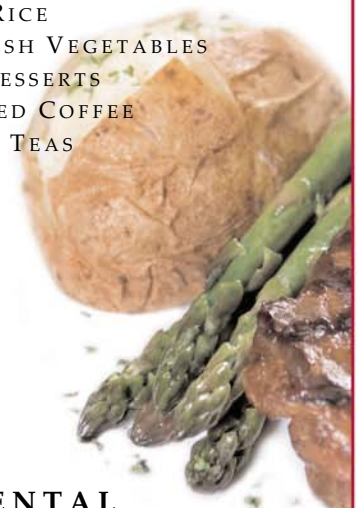
THE ITALIAN

FRESHLY BAKED GARLIC BREAD
MIXED GARDEN GREENS, BALSAMIC DRESSING
FRESH TOMATO & BASIL SALAD
BAKED HOMEMADE THREE CHEESE LASAGNA
(BEEF OR VEGETARIAN)
FETTUCCINI
FRESH TOMATO AND ALFREDO SAUCE
FRESH VEGETABLE MEDLEY
ASSORTED DESSERTS
FRESHLY BREWED COFFEE
SPECIALTY TEAS



THE MEDITERRANEAN

GREEK SALAD
GYRO BREAD
TZATZIKI SAUCE
MARINATED OLIVES
SHREDDED LETTUCE
DICED TOMATO AND RED ONIONS
BEEF SOUVLAKI
LEMON RICE
OREGANO PESTO FRESH VEGETABLES
ASSORTED DESSERTS
FRESHLY BREWED COFFEE
SPECIALTY TEAS



THE SASKATCHEWAN

SLICED MARBLE RYE
MIXED GARDEN GREENS, BALSAMIC DRESSING
HOMEMADE COLESLAW
PEROGIES WITH CARAMELIZED ONIONS
BEER BRATS & SAUERKRAUT
CABBAGE ROLLS
ASSORTED DESSERTS
FRESHLY BREWED COFFEE
SPECIALTY TEAS

THE ORIENTAL

MIXED GARDEN GREENS, SESAME THAI DRESSING
ASIAN STYLE SLAW WITH GINGER SOY VINAIGRETTE
TERIYAKI CHICKEN STIR-FRY
VEGETABLE FRIED RICE
VEGETABLE SPRING ROLLS
FORTUNE COOKIES
ASSORTED DESSERTS
FRESHLY BREWED COFFEE
SPECIALTY TEAS

THE ABOVE BUFFETS ARE \$19 PER PERSON (MINIMUM 30 GUESTS)
IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY

Plated Dinner Selections

THE FOLLOWING ITEMS ARE INCLUDED WITH YOUR THREE COURSE DINNER:

FRESHLY BAKED BAGUETTES AND BUTTER
CHOICE OF SOUP **OR** SALAD
CHOICE OF ONE ENTRÉE AND DESSERT
FRESHLY BREWED COFFEE
SPECIALTY TEAS

SOUP

SOUP DU JOUR
ROASTED BUTTERNUT SQUASH AND MAPLE
MUSHROOM CONSOMMÉ WITH TORTELLINI

SALAD


MIXED GARDEN GREENS WITH
BALSAMIC VINAIGRETTE
CAESAR SALAD

ENTRÉE SELECTIONS

ALL ENTRÉES ARE SERVED WITH FRESH SEASONAL VEGETABLES & CHEF'S CHOICE OF SIDE.

SLOW ROASTED AAA ANGUS PRIME RIB
WITH ROSEMARY JUS
\$35 PER PERSON

BREAST OF CHICKEN
(BONE IN)
STUFFED WITH SPINACH AND FETA AND
LIGHT TOMATO SAUCE
\$27 PER PERSON

 ROASTED PORK LOIN CHOP
WITH PRAIRIE MUSHROOM SAUCE
\$26 PER PERSON

SASKATCHEWAN STEELHEAD
GRILLED WITH PESTO LEMON CREAM
\$27 PER PERSON

 BAKED BELL PEPPER STUFFED WITH VEGETABLES AND SERVED OVER CURRIED CHICK PEAS
\$22 PER PERSON

DESSERT SELECTION

CHOCOLATE BANANA BREAD PUDDING
WITH RUM SAUCE

CHOCOLATE CHEESECAKE
WITH FRESH BERRIES & RASPBERRY COULIS

SASKATOON PIE
WITH WHIPPED CREAM

WARM APPLE COBBLER
WITH MAPLE MOUSSE

Our Catering Menu

Gourmet Dinner Buffet



COLD SELECTIONS

FRESHLY BAKED BAGUETTES WITH BUTTER
MIXED GARDEN GREENS & ASSORTED DRESSINGS
CAESAR SALAD & SPINACH SALAD
POTATO SALAD WITH GRAINY MUSTARD & MINT
ASIAN STYLE SLAW WITH GINGER SOY VINAIGRETTE
FRESH TOMATO & BASIL PESTO SALAD
DOMESTIC & INTERNATIONAL CHEESE BOARD
FRESH VEGETABLES AND HERB DIP
SEAFOOD PLATTER WITH COCKTAIL SAUCE
SLICED PICKLES, SPICY JALAPENOS, MARINATED OLIVES
HUMMUS & PITA PLATTER

HOT SELECTIONS

MENU INCLUDES TWO SELECTIONS

AAA ANGUS BEEF SLOW ROASTED
WITH NATURAL JUS


LEMON & GARLIC ROASTED CHICKEN
WITH FRESH HERB JUS

PEROGIES & CABBAGE ROLLS WITH
TANGY SAUCE AND CARAMELIZED ONIONS

FIVE SPICE PORK LOIN MEDALLIONS
WITH TERIYAKI GLAZE

VEGETARIAN PASTA WITH FRESH VEGETABLES AND OLIVE OIL

ADDITIONAL ENTRÉE OPTIONS

 BEEF WELLINGTON WITH PRAIRIE MUSHROOM
AND BLUE CHEESE CREAM
ADD \$3 PER PERSON

GRILLED BREAST OF CHICKEN STUFFED WITH
SPINACH & FETA SERVED WITH
LIGHT TOMATO CREAM
ADD \$3 PER PERSON

TRADITIONAL ROAST TURKEY
WITH APPLE & FRESH SAGE DRESSING
ADD \$3 PER PERSON

GRILLED SASKATCHEWAN STEELHEAD WITH
PESTO LEMON CREAM
ADD \$3 PER PERSON

CHEF'S CARVING STATION CULINARY ATTENDANT
\$20 PER HOUR (WITH A MINIMUM OF 3 HOURS)

CHEF'S CHOICE OF

POTATO OR RICE
AND FRESH VEGETABLES

DESSERTS

SEASONAL SLICED FRESH FRUIT, ASSORTED DESSERT, FRESHLY BREWED COFFEE & SPECIALTY TEAS
PLEASE SPEAK TO YOUR CATERING REPRESENTATIVE IF NUMBERS ARE BELOW 50 FOR DINNER OPTIONS

\$35 PER PERSON (MINIMUM 50 GUESTS)

IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY

Our Catering Menu

Receptions

HOT HORS D'OUVRES

DRY GARLIC RIBS WITH TERIYAKI DRIZZLE
BAKED SPANAKOPITA WITH TZATZIKI SAUCE
CRISPY STYLE CHICKEN WINGS WITH RANCH DIP
VEGETABLE SPRING ROLLS WITH CHILI PLUM SAUCE
BACON-WRAPPED SCALLOPS
CRAB CAKES SERVED WITH ROASTED RED PEPPER AIOLI
MINI BEEF WELLINGTON WITH HORSERADISH AIOLI
CHICKEN STUFFED PORTABELLA WITH ASPARAGUS CREAM

\$25 PER DOZEN OF EACH ITEM

COLD HORS D'OUVRES

SMOKED SALMON & HERB CREAM CHEESE
ARTICHOKE & SPINACH DIP WITH TORTILLA AND PITA CHIPS
SHRIMP COCKTAIL WITH ROASTED RED PEPPER COULIS
FRESH HERB HUMMUS PITA CHIPS
TOMATO BASIL BRUSCHETTA
CALIFORNIA ROLLS WITH PICKLED GINGER AND WASABI
ITALIAN SAUSAGE STUFFED CONCH SHELLS WITH BASIL PESTO AND PARMESAN CHEESE

\$25 PER DOZEN OF EACH ITEM

APPETIZER PACKAGE

SPANAKOPITA WITH TZATZIKI SAUCE
BACON WRAPPED SCALLOPS
DRY GARLIC RIBS WITH TERIYAKI GLAZE
CRISPY STYLE CHICKEN WINGS WITH RANCH DIP
SHRIMP COCKTAIL WITH ROASTED RED PEPPER COULIS
TOMATO & BASIL BRUSCHETTA
SPINACH DIP SOURDOUGH BOWL WITH TORTILLA AND PITA CHIPS
CALIFORNIA ROLLS
VEGETABLE PLATTER
SEAFOOD PLATTER

\$17 PER PERSON (MINIMUM 50 GUESTS)

IF BELOW THE GROUP MINIMUM, A \$2.50 PER PERSON CHARGE WILL APPLY



Late Night Receptions

SANDWICH DELI

ASSORTED DELI MEATS
ASSORTED PICKLES & OLIVES
ASSORTED SLICED CHEESE
CONDIMENTS
ASSORTED FRESH BAKED BREADS
FRESHLY BREWED COFFEE & SPECIALTY TEAS

\$13 PER PERSON

PLATTERS

1 PLATTER SERVES 25 GUESTS
(PRICE PER PLATTER)

SLICED SEASONAL FRESH FRUIT	\$125.00
INTERNATIONAL & DOMESTIC CHEESE PLATTER (SWISS, CHEDDAR, MARBLE, BLUE, BRIE)	\$150.00
GARDEN FRESH VEGETABLE COCKTAIL WITH RANCH DIP	\$85.00
SLICED PICKLES, JALAPENOS, MARINATED OLIVES (MARINATED VEGETABLES, PICKLES, OLIVES, ARTICHOKE HEARTS)	\$50.00
SEAFOOD PLATTER WITH COCKTAIL SAUCE	\$160.00
HUMMUS & GRILLED PITA PLATTER WITH TZATZIKI	\$90.00
SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS AND PITA CHIPS	\$90.00



Our Catering Menu

Beverage Service

CASH BAR

EACH GUEST IS RESPONSIBLE FOR PURCHASING THEIR OWN DRINKS

DOMESTIC BAR SHOTS, BEER & WINE	\$4.75 PER OUNCE/GLASS
LIQUEURS (UPON REQUEST)	\$5.75 PER OUNCE
PREMIUM BRANDS	\$5.75 PER OUNCE
IMPORTED BEERS(UPON REQUEST)	\$5.75 PER BOTTLE
NON ALCOHOLIC BEER	\$4.25 PER BOTTLE
SOFT DRINKS AND JUICE BY THE GLASS	\$2.50 PER GLASS

WE PROVIDE ALL BASICS INCLUDING LIQUOR, ICE, MIX AND GLASSES.

HOST BAR

HOST PREFERS TO BE BILLED DIRECTLY FOR THE DRINKS CONSUMED BY EACH GUEST

DOMESTIC BAR SHOTS, BEER & WINE	\$4.75 PER OUNCE/GLASS
LIQUEURS (UPON REQUEST)	\$5.75 PER OUNCE
PREMIUM BRANDS	\$5.75 PER OUNCE
IMPORTED BEERS(UPON REQUEST)	\$5.75 PER BOTTLE
NON ALCOHOLIC BEER	\$4.25 PER BOTTLE
SOFT DRINKS AND JUICE BY THE GLASS	\$2.50 PER GLASS

WE PROVIDE ALL BASICS INCLUDING LIQUOR, ICE, MIX AND GLASSES.

CASH AND HOST BARS WILL INCLUDE: RYE, GIN, VODKA, RUMS, SCOTCH, DOMESTIC BEER, RED & WHITE HOUSE WINE. MIXES INCLUDE ORANGE JUICE, CLAMATO JUICE, LIME JUICE, REGULAR AND DIET SOFT DRINKS AND LEMONS AND LIMES FOR GARNISH.

BARTENDER - \$16.00 PER HOUR (MINIMUM 4 HOUR CHARGE)

TICKET SELLER - \$16.00 PER HOUR
(TICKET SELLER IS REQUIRED WHEN THERE ARE MORE THAN 125 GUESTS)

CONSUMPTION BAR: FOR SMALLER GATHERINGS (LESS THAN 30 PEOPLE), A CONSUMPTION BAR CAN BE ARRANGED. CHARGES ARE CALCULATED ON TOTAL OUNCES OF LIQUOR CONSUMED.
A BARTENDER WILL NOT BE REQUIRED

Our Catering Menu

Wine List

WHITE WINE

JACKSON-TRIGGS VINTNERS (CANADA) \$20.00 PER BOTTLE
PROPRIETORS' SELECTION SAUVIGNON BLANC

SUMAC RIDGE ESTATE WINERY (BRITISH COLUMBIA) \$30.00 PER BOTTLE
PRIVATE RESERVE GEWÜRTZTRAMINER

HARDYS (AUSTRALIA) \$26.00 PER BOTTLE
STAMP SERIES RIESLING/GEWÜRTZTRAMINER

WOODRIDGE BY ROBERT MONDAVI (CALIFORNIA) \$28.00 PER BOTTLE
CHARDONNAY

NAKED GRAPE (CANADA) \$20.00 PER BOTTLE
PINOT GRIGIO

RED WINE

JACKSON-TRIGGS VINTNERS (CANADA) \$20.00 PER BOTTLE
PROPRIETORS' SELECTION CABERNET SAUVIGNON

SUMAC RIDGE ESTATE WINERY (BRITISH COLUMBIA) \$30.00 PER BOTTLE
PRIVATE RESERVE CABERNET MERLOT

HARDYS (AUSTRALIA) \$26.00 PER BOTTLE
STAMP SERIES SHIRAZ/CABERNET

WOODRIDGE BY ROBERT MONDAVI (CALIFORNIA) \$30.00 PER BOTTLE
MERLOT

NAKED GRAPE (CANADA) \$20.00 PER BOTTLE
SHIRAZ

CHAMPAGNE/SPARKLING WINE

SPUMANTE BAMBINO (CANADA) \$20.00 PER BOTTLE
SPARKLING



Regina Inn Hotel and Conference Centre

Catering Information and Policies

PRICING & GUARANTEES

The Hotel requires the guaranteed number of guests 72 hours (3 business days) prior to the function. Should a guaranteed number not be received, the hotel will invoice for the original number of guests expected, or for the actual number of guests in attendance, whichever is greater. Should the guaranteed number be reduced significantly from the estimated attendance the hotel will apply extra charges. Should it be necessary to cancel, a cancellation fee will be charged.

All food and beverage are subject to applicable taxes and gratuities. Prices are subject to change without notice. The hotel will guarantee prices up to three (3) months prior to function.

Menus and all final arrangements should be made at least 3 weeks prior to the function taking place.

The Government of Canada mandates that the hotel collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all functions booking live or recorded music.

DEPOSITS & CANCELLATIONS

Cancellation of your booking: within 1-3 months prior to your event, charges equivalent to 25% of the total revenue; within 1 month to 2 weeks prior 75% of the total revenue and within 1 week 100% of the total revenue will apply.

In case of Private functions a deposit is required at the time of booking. One Hundred (100) percent of estimated cost is due one (1) week prior to function with balance due at the conclusion of function. Direct Billing must be arranged with an approved Credit Application through our Accounting Department. Once the contract(s) are signed by the credit card holder it authorizes the Regina Inn Hotel & Conference Centre to charge the credit card number for payment.

START & FINISH TIMES/ROOM SET-UP

Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Setup and dismantling times are to be specified at time of booking.

DISPLAY OF MATERIALS

The Regina Inn Hotel & Conference Centre does not allow tacks, nails, staples, etc. to be used on banquet room walls. Sticky tack or masking tape must be used for all display purposes.

AV EQUIPMENT

Your equipment requirements can be reserved directly through our Catering Department. Rental Fees will apply to the equipment and a seventy-two (72) hour cancellation notice is required, otherwise the equipment ordered will be charged accordingly. PSAV is the hotel's supplier of A/V services. Other companies supplying equipment may be subjected to electrical fees.

Our Catering Menu

GENERAL

The hotel reserves the right to provide an alternate function room suited to the group's requirements. All food brought into function/banquet rooms must be supplied by the Regina Inn Hotel & Conference Centre. All functions held on a statutory holiday are subject to a labour surcharge.

DAMAGE OR LOSS

The Regina Inn Hotel & Conference Centre assumes no responsibility for personal property or equipment brought into the Hotel. All personal property and equipment must be removed from the banquet room at the end of each day, unless reserved on a twenty-four (24) hour basis.

The Convener agrees to indemnify and hold harmless the Regina Inn Hotel & Conference Centre against any and all claims and expenses presented by any person or persons, firm or firms, corporation or corporations, attending the function for loss or damage sustained in the areas of the Hotel designed for the holding of a function. The Convener agrees to reimburse the Regina Inn Hotel & Conference Centre for any damages done to any part of the Hotel premises or equipment that is caused by any person attending the function.

It is understood and agreed upon by the parties hereto that the Regina Inn Hotel & Conference Centre shall not be liable or responsible in any manner, whatsoever for any damages sustained by any party to the contract or by any other person, firm or corporation for any loss or damage resulting from:

- Regina Inn Hotel & Conference Centre being unable to perform the services set out in the Contract as a result of any strike, flood, fire, force majeure or Act of God.
- The conduct of any person or persons attending the function.
- The conduct of the Convener or the Management of the function by the Convener.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.