



Sheraton

now
forever



*Beautiful memories begin with detailed arrangements.
Our wedding packages are designed to make your
wedding reception elegant, tasteful and to
create memories for a life time.*

OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Table service for head table
- Complimentary function room*
- Choice of menu package – cocktail reception or dinner
- Complimentary changing room (3:00pm - 7:00pm)
- Complimentary gift opening room OR rehearsal room
- Table linens, napkins (limited colours) and centre piece lamps
- High-quality sound system - podium and microphone
- Cutting & service of wedding cake
- Fresh flower arrangement for guestbook table
- Skirted cake, gift & guest book tables
- Discounted guestroom rates for out of town guests

BALLROOM MINIMUM REQUIREMENTS:

The ballroom will be provided complimentary with dinner service, unless the actual number of adult dinner guests falls below the minimum capacity.

SOUTH/WEST ROOM

less than 90 adult dinner guests, a rental of 250.00 will apply

CENTRE ROOM

less than 150 adult dinner guests, a rental of 300.00 will apply

CENTRE/EAST ROOM

less than 200 adult dinner guests, a rental of 400.00 will apply

bridal suites

To thank you for choosing our hotel, the Sheraton Cavalier would like to end your evening with the finest accommodation, offered at special rates.*

BASED ON YOUR DINNER GUEST COUNT

- 0 to 75 guests: 99.00 for a river-view king guest room
- 76 to 125 guests: complimentary river-view king guest room
- 126 to 200 guests: 115.00 for a one bedroom suite
- 201 to 275 guests: complimentary one bedroom suite
- 276 guests or more: complimentary one bedroom suite with Romance Package

Upgrade to the Luxurious Plaza Suite for 215.00
Or The Regal Manor suite for 265.00
(We are delighted to provide the Romance Package complimentary to both of these suites)

ROMANCE PACKAGE

Luxuries include:

- 30.00 gift certificate for breakfast (*Room Service or Windows Restaurant*)
- Choice of wine or champagne
- 6 chocolate dipped strawberries
- Heart shaped wine stopper
- 2 red roses on the bed

Special return offer of 25% off best available rate for your next stay at the Sheraton Cavalier Saskatoon Hotel.

PACKAGE PRICE: 59.95 PLUS TAXES

WE WOULD BE PLEASED TO OFFER A PREFERRED GROUP RATE AND RESERVE A BLOCK OF ROOMS, SUBJECT TO AVAILABILITY



Sheraton

celebration

minimum 50 guests

Freshly baked dinner rolls with whipped butter
Gourmet salad greens, selection of dressings
Steamed seasonal vegetable compilation

SALADS

(choice of three)

Classic Caesar, crisp romaine, crumbled apple smoked bacon, garlic croutons, shaved parmesan
Plump tomato-mango salad, fresh mint, coriander vinaigrette
Baby spinach, candied pecans, goat cheese, maple-balsamic dressing
Traditional Greek salad, feta cheese, kalamata olives
Marinated mushroom salad, grilled peppers, fresh herb vinaigrette
Red cabbage coleslaw, sun-dried cranberries, granny smith apples
Baby potato salad, chive dressing, crumbled pancetta, blue cheese
Summer garden vegetable salad, Tuscan dressing
Four bean salad, sweet and sour dressing
Wood charred vegetables, penne pasta, torn basil, parmesan, sun-dried tomato vinaigrette
Garden fresh crudité display, creamy herb dip

STARCH

(choice of one)

Buttermilk, herb whipped potato
Basmati rice pilaf
Brown butter roasted new red potato
Smoked gouda, chive, galette potato

ENTRÉE

(choice of one)

Canadian hip of beef, Rosemary rubbed, merlot au jus
Roasted young turkey, cranberry-apple dressing, natural gravy
Center cut porkloin, apricot-sage stuffing, cider jus
Marinated natural chicken breast, chevre, wilted spinach, sun dried tomato cream
Saskatchewan Steelhead trout oscar, asparagus, snow crab, bearnaise

ADD AN ADDITIONAL ENTRÉE FOR 3.95 PER GUEST

DESSERT

Sliced melons, assorted fresh fruit
Cheesecakes, tortes
Chocolate, vanilla cupcakes
Assorted squares

Freshly brewed Starbucks coffee, decaffeinated coffee, black & herbal Tazo teas

34.95 PER GUEST

PRICES SUBJECT TO 17% GRATUITY AND GST



Sheraton

distinctive

minimum 50 guests

Freshly baked dinner rolls with whipped butter
 Gourmet salad greens, selection of dressings
 Classic Caesar, crisp romaine, crumbled apple smoked bacon, garlic croutons, shaved parmesan
 Garden fresh crudité display, creamy herb dip
 Assorted pickled vegetable and olive display, imported and domestic cheese display
 Steamed seasonal vegetable compilation

SALADS

(choice of four)

- Plump tomato-mango salad, fresh mint, coriander vinaigrette
- Baby spinach, candied pecans, goat cheese, maple-balsamic dressing
- Traditional Greek salad, feta cheese, kalamata olives
- Mushroom salad, grilled peppers, fresh herb vinaigrette
- Red cabbage coleslaw, sun-dried cranberries, granny smith apples
- Baby potato salad, chive dressing, pancetta, blue cheese
- Summer garden vegetable salad, Tuscan dressing
- Four bean salad, sweet and sour dressing
- Wood charred vegetables, penne pasta, torn basil, parmesan, sun-dried tomato vinaigrette

STARCH

(choice of two)

- Buttermilk whipped potatoes
- Basmati rice pilaf
- Roasted garlic whipped potatoes
- Brown butter roasted new potatoes
- Smoked gouda, chive, galette potato
- Classic baked potato
- Buttered conchiglie pasta
- Cheddar cheese-potato perogies
- Smoked Gouda, mac & cheese

CARVED ENTRÉE

(choice of one)

- Roasted whole hip of beef with au jus
- Centre cut pork loin, apricot-sage stuffing, cider jus
- Dijon-honey glazed ham
- Lemon & garlic rubbed leg of lamb

ADDITIONAL ENTRÉE

(choice of one)

- Marinated chicken breast, chevre, wilted spinach, sun-dried tomato cream
- Saskatchewan Steelhead trout oscar, asparagus, snow crab, béarnaise
- Marinated chicken breast, wild mushroom ragout
- Beef and rice cabbage rolls with tomato sauce
- Roasted young turkey, cranberry-apple dressing, natural gravy
- Cheese tortellini, spinach, cherry tomato, basil cream
- Mixed vegetable stir-fry, tofu, cashew, crisp noodle

ADD A THIRD ADDITIONAL ENTRÉE FOR 3.95 PER PERSON

DESSERT

Array of temptations to include:
 Sliced melons, assorted fresh fruit, cheesecakes, tortes, chocolate & vanilla cupcakes, assorted squares

OR

Banana Split Bar
 Chocolate, strawberry & vanilla gelato bananas, chocolate fudge, fresh strawberry topping, pineapple topping, caramel, sprinkles, whip cream, cherries

Freshly brewed Starbucks coffee, decaffeinated coffee, black & herbal Tazo teas

37.95 PER GUEST

PRICES SUBJECT TO 17% GRATUITY AND GST



Sheraton

**memorable impression
plated dinners**

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CHOICE OF SOUP, SALAD & DESSERT

**ENHANCE YOUR DINNER WITH ONE OF THE FOLLOWING
APPETIZERS OR REFRESHERS**

APPETIZER

- Snow crab, fresh pasta ravioli, saffron-chive cream.....7.95
- California roll, black tiger prawn sushi, smoked salmon maki.....6.95
- Seared pacific scallop, cauliflower puree, raspberry-sherry reduction....8.95
- Toasted pecan crusted goat cheese, pickled red onion,
Grilled granny smith apple, crostini..... 6.95

REFRESHER

- Blood orange sorbet..... 1.95
- Lemon-champagne ice..... 1.95
- Strawberry-basil granite..... 1.95

SOUP

- Wild mushroom bisque, chive sour cream
- Roasted tomato and basil bisque, roasted garlic crostini
- Butternut squash & roasted apple bisque, nutmeg cream
- Yukon gold potato, leek chowder, smoked gouda crostini

SALAD

- Mixed spring greens, cucumber, grape tomato, carrot, blueberry vinaigrette
- Romaine hearts, crumbled pancetta, blue cheese, focaccia crouton, Caesar dressing
- Butterleaf lettuce, roasted grapes, goat cheese, bosc pear-balsamic vinaigrette
- Baby spinach, honey roasted beets, roasted apples, candied pecans, black fig vinaigrette

DESSERT

- Lemon-blueberry tiramisu, whipped cream
- Triple chocolate shortbread napoleon, raspberry compote
- Creamy New York cheesecake, dark chocolate, sour cherry
- Vanilla bean crème brûlée, chocolate macaroon, strawberry
- Buttermilk basil panna cotta, strawberry-mango compote
- Waffle cone bowl , orange sherbet, raspberry sherbet, seasonal berries, whipped cream

PRICES SUBJECT TO 17% GRATUITY AND GST



Sheraton

memorable impression plated dinners

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MAIN ENTRÉE

All plated dinners include:

Freshly baked dinner rolls with whipped butter,

Medley of seasonal vegetables,

Freshly brewed Starbucks coffee, decaffeinated coffee, black & herbal Tazo teas

Roasted supreme breast of chicken filled with avocado and goat cheese,
topped with red pepper cream, served with roasted squash succotash

33.95

Cracker crumb and thyme crusted breast of chicken atop
mushroom and leek ragout draped with natural jus, served with
buttermilk whipped potato

32.95

Panko crusted Saskatchewan steelhead trout topped with wood grilled
pineapple and mango salsa served with a blend of long grain and wild rice

33.95

Roasted boneless pork loin filled with an apple and sour cherry compote
topped with cider-balsamic reduction served with
brown butter tossed fingering potatoes

32.95

Roasted triple "A" beef strip loin draped with fresh horseradish and
gorgonzola cream served with roasted garlic and herb smashed potatoes

35.95

Grilled breast of chicken (4 oz), steamed fillet of Steelhead trout (4 oz)
topped with dijon-champagne sauce served with roasted vegetable couscous

42.95

Herb rubbed triple "A" beef tenderloin draped with a port demi &
garlic butter poached black tiger prawns served with smoked cheddar galette potato

48.95

Slow roasted Rosemary rubbed prime rib of beef topped with
blue cheese bread pudding natural jus served with oven roasted baby potatoes

38.95

PRICES SUBJECT TO 17% GRATUITY AND GST



Sheraton

expression reception

replenish for 1 hour

COLD CANAPÈS

Sushi and maki rolls, pickled ginger, wasabi, soya
Triple cream brie, roasted red grapes, crostini
Chilled Saskatchewan Steelhead trout pizza, caper dill cream cheese
Duck confit, sour cherry gastrique, pumpernickel
Seared beef tenderloin, fresh horseradish aioli, dark rye

HOT HORS D'OEUVRE

Goat cheese, mission figs, phyllo
Lamb satay, cucumber tzatziki
Tempura prawns, sweet thai sauce
Cardamom spiced chicken satay, grilled peach chutney
Mini beef burger, smoked gouda, tomato-onion relish, sesame bun

COLD STATION

Garden fresh crudités with creamy dip
Cubed fresh melons and assorted fruit display

SWEETS

Dark, milk, and white chocolate dipped strawberries
Chocolate draped rice krispy squares
Lemon meringue tarts

MARTINI MASHED POTATO STATION

(chef attended)

Roasted onion and buttermilk whipped potatoes served with
beef burgoo, chicken santa fe and vegetable ratatouille
Condiments to include:
shredded cheddar cheese, crumbled feta cheese, crumbled blue cheese,
crispy double smoked bacon, chives, crispy fried onions, sour cream,
black bean-corn salsa, roasted tomato & red pepper salsa,
chipotle crème fraîche

LATE LUNCH

Freshly baked kaiser rolls with whipped butter
Picnic style potato salad or vegetable pasta salad
Assorted shaved deli meats
Sliced cheddar and Monterey Jack cheese
Dill pickle spears
Condiments
Freshly brewed Starbucks coffee, decaffeinated coffee, and assorted Tazo teas

34.95 PER GUEST

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Sheraton

enhancements

page 1 of 2

PRE-DINNER

(1 each per guest)

Sushi and maki rolls, pickled ginger, wasabi, soya
Triple cream brie, roasted red grapes, crostini
Duck confit, sour cherry gastique, pumpernickel
Seared beef tenderloin, fresh horseradish aioli, dark rye
Tempura prawns, sweet thai sauce
Goat cheese, mission figs, phyllo
Mini beef burger, smoked gouda, tomato-onion relish, sesame bun

9.50

CLASSIC LATE LUNCH

Freshly baked kaiser rolls with whipped butter
Picnic style potato salad or vegetable pasta salad
Assorted shaved deli meats
Sliced cheddar and Monterey Jack cheese
Dill pickle spears
Condiments
Freshly brewed coffee, decaffeinated coffee and assorted Tazo teas

11.95 PER GUEST WITH DINNER

15.95 PER GUEST WITHOUT DINNER

CARVED BEEF ON A BUN

Chef carved roast baron of beef with au jus
Freshly baked kaiser rolls with whipped butter
Picnic style potato salad or vegetable pasta salad
Dill pickle spears
Condiments
Freshly brewed coffee, decaffeinated coffee and assorted Tazo teas

11.95 PER GUEST WITH DINNER

15.95 PER GUEST WITHOUT DINNER

PIÑA COLADA STATION

Vanilla and banana glazed roasted pineapple
(pineapple served whole and sliced by attending chef)
Spiced rum flambéed bananas
Coconut sorbet
Dark rum caramel sauce
Fresh whipped cream
Maraschino cherries
Toasted coconut

8.95 PER GUEST

PRICES SUBJECT TO 17% GRATUITY AND GST



Sheraton

enhancements

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FLAMBÉED SHRIMP SCAMPI STATION

(4 prawns per guest)

Large black tiger prawns prepared by a member of our culinary team

10.95 PER GUEST

MILK CHOCOLATE FOUNTAIN

Warm milk chocolate flowing through our hotel's fountain served with angel food cake, marshmallows, rice krispy squares, chocolate brownies, fresh fruit and fresh strawberries

7.95 PER GUEST

Assorted squares	38.00 per 25 pieces
Assorted petit fours.....	75.00 per 25 pieces
Chocolate covered strawberries	24.00 per dozen
Fresh fruit satays	36.00 per dozen

Provide your guests with a second option of entrées, have them choose and let us know 72 hours prior to your special day.

6.00 PER GUEST

(ALL OTHER COURSE SELECTIONS MUST BE THE SAME FOR THE ENTIRE GROUP)

Enhance your dinner table (buffet) with additional salads.....	2.50 per guest
Enhance your dinner table (buffet) with an additional starch or side...	2.50 per guest
Enhance your dinner table (buffet) with an additional entrée.....	3.95 per guest

Enhance your plated dinner with a dessert buffet station, ask your event planner for details.....5.95 per guest

A SERVICE CHARGE OF 50.00 WILL BE APPLIED TO ALL CHEF ATTENDED STATIONS AND CARVED TABLE ENTRÉES.

PRICES SUBJECT TO 17% GRATUITY AND GST.



Sheraton

beverage service

FAMILIAR CASH BAR

IS WHEN EACH INDIVIDUAL GUEST PURCHASES DRINKS FROM THE HOTEL BAR (INCLUDES TAXES).

Domestic beer, liquor, house wine.....	5.50 each
Liqueurs (Grand Marnier, Baileys, Kahlua).....	7.00 each
Imported beer (Beck's, Corona, Stella Artois).....	7.00 each
Non-alcoholic beer.....	5.00 each
Soft drinks and juices.....	3.00 each

FAMILIAR HOST BAR

IS WHEN THE CONVENOR OR HOST IS INVOICED FOR ALL DRINKS CONSUMED (SUBJECT TO 17% GRATUITY AND APPLICABLE TAXES).

Domestic beer, liquor, house wine.....	4.78 each
Liqueurs (Grand Marnier, Baileys, Kahlua).....	6.08 each
Imported beer (Beck's, Corona, Stella Artois).....	6.08 each
Non-alcoholic beer.....	5.00 each
Soft drinks and juices.....	3.00 each

SUBSIDIZED BAR

IS WHEN EACH INDIVIDUAL GUEST PURCHASES DRINKS AT A SET AMOUNT & THE REMAINING AMOUNT IS INVOICED TO THE CONVENOR.

MARTINI BAR

One ounce pour.....	6.08 each
Crantini – vodka, cranberry & lime juice	
Cosmopolitan – vodka, triple sec, cranberry & lemon juice	
Chocolatini – vodka & white crème de cacao	

A MARTINI BAR IS THE PERFECT WAY TO ADD A TRENDY STYLE TO YOUR EVENT. BARTENDERS SHAKE AND STIR THE SUGGESTED MARTINIS ADDING GREAT ENTERTAINMENT AND SAVVY CONVERSATION TO YOUR WEDDING.

PUNCH

Non-alcoholic punch.....	37.00 per gallon
Saskatoon berry and apple sparkling cider.....	16.95 each

WE PROVIDE ONE BARTENDER PER 100 GUESTS, IF A CONVENOR CHOOSES TO EXCEED THIS RATIO; A CHARGE OF \$20.00 PER HOUR, PER BARTENDER WILL APPLY. A FEE OF \$35.00 PER HOUR, PER BARTENDER (MINIMUM 4 HOURS) WILL BE APPLIED IF BAR SHOULD YIELD LESS THAN \$300.00 BEFORE GRATUITY AND TAXES

WHITE

HOUSE

Copper Moon Pinot Grigio (Canada) 30.00

CHARDONNAY

JJ McWilliams (Australia) 33.00

Mission Hill Grand Reserve (Canada) 48.00

SAUVIGNON BLANC

Monkey Bay (New Zealand) 44.00

PINOT GRIGIO

Santa Margarita (Italy) 46.00

WHITE ZINFANDEL

Beringer (USA) 33.00

RIESLING

Dr. Loosen (Germany) 37.00

GEWÜRZTRAMINER

Sumac Ridge VQA, (Canada) 35.00

RED

HOUSE

Copper Moon Shiraz (Canada) 30.00

MERLOT

Ironstone (USA) 35.00

CABERNET SAUVIGNON

Wolf Blass Yellow Label (Australia) 44.00

SHIRAZ

JJ McWilliams (Australia) 33.00

JJ McWilliams Hanwood (Australia) 42.00

ZINFANDEL

Gnarleyhead "Old Vine" (USA) 49.00

PINOT NOIR

Firesteed (USA) 45.00

BEAUJOLAIS

Joseph Droughin (France) 41.00

Some selections require special order and may require several weeks acquisition time.
A wider selection of wines is available on request.



terms & conditions

A nonrefundable 1,000.00 deposit is required within two weeks of space confirmation.

Due to licensing requirements & quality control issues, all food & beverage to be served on the Hotel property must be supplied & prepared by the Hotel.

Food supplied may not be removed or re-used.

Due to health & safety regulations, we will leave the late lunch in the function room for 2 hours.

Please allow 1 hour from the time the ceremony ends for the banquet staff to turnover the function room.

Re-set cost per person will apply to change room set-up from ceremony to reception.

The Hotel does not allow tacks, nails, staples, etc. to be used on the function room walls.

Due to the delicate nature of wedding cakes, it will be the convener's responsibility to have the cake delivered as well as set up.

Hotel requires that all music service must end at 1:00 a.m.

Hotel operated bar must close at 12:30 a.m.

The convenor agrees to reimburse the Sheraton Cavalier for any damages done to any part of the Hotel premise or equipment caused by any person attending the function.

Confetti & metallic sprinkles are not permitted as decorations.

A clean up fee of 150.00 plus taxes will be charged.

The Sheraton Cavalier Hotel cannot assume responsibility for personal property or equipment brought into or left in a function room. Any items left behind will be disposed of if not claimed by the day after the function date.



Sheraton

TARIFF 8
wedding receptions,
conventions, assemblies
& fashion shows

Please note a performing right license is required when renting a facility for a private function such as a wedding reception, anniversary, convention, assembly or fashion show etc., if music will be performed during the event. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty.

Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in The Canada Gazette.

Room Capacity	Without Dancing	With Dancing
1 – 100	\$20.56	\$41.13
101 – 300	\$29.56	\$59.17
301 – 500	\$61.69	\$123.38
Over 500	\$87.40	\$174.79

Should you require any additional information, please contact the SOCAN office at 780-439-9049 or 1-800-517-6226 (51-SOCAN)

We thank you for your co-operation in this matter.

1145 Weber Centre, 5555 Calgary Trail, Edmonton, Alberta T6H 5P9
Telephone: (780) 439-9049 or 1-800-51-SOCAN or Fax (780) 432-1555

MAIN LEVEL
CAPACITY CHART



ROOM DIMENSIONS AND WEDDING SEATING CAPACITY

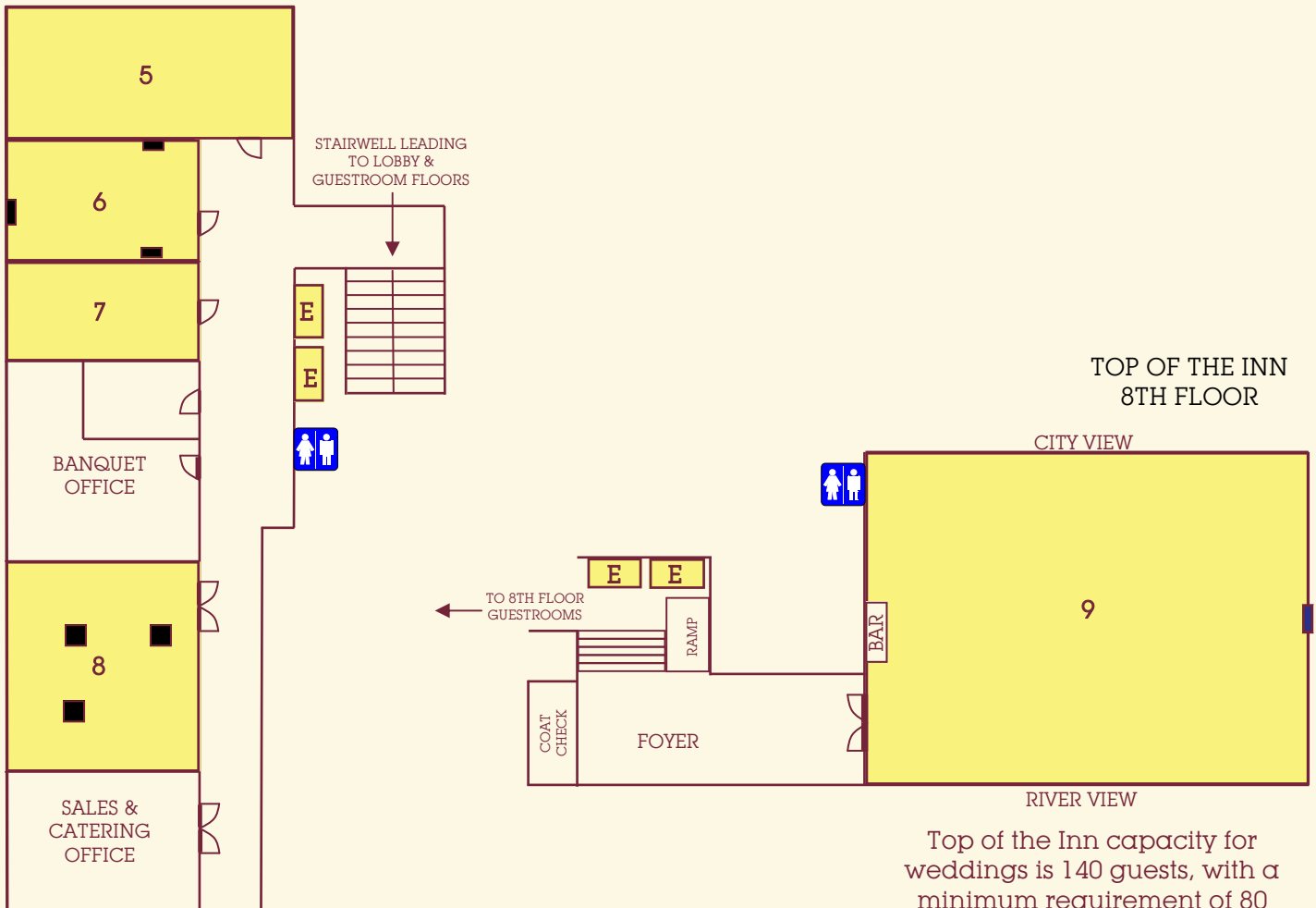
ROOM NAME	SQUARE FEET	DIMENSIONS	HEIGHT	WEDDING CAPACITY
1. South	1954	48'2" x 44'7"	8'9"	64
2. West (does not have dance floor)	1508	31'3" x 48'2"	8'9"	40
3. Centre	4099	67'1" x 61'1"	10'2"-12'4"	175
4. East	1925	67'1" x 28'7"	10'2"	72
1,2. South-West	3663	76' x 48'2"	8'9"	100
3,4. Centre-East	6025	89'8" x 67'1"	10'2"-12'4"	250
1,2,3,4. Ballroom	9688	L Shaped	10'2"-12'4"	450
5. Conference Foyer	3009	36'9" x 76'	8"10"	-
E. Guest Elevator				

South Room, East Room, and Centre Room have permanent parquet dance floors.

LOWER LEVEL &
TOP OF INN
CAPACITY CHART



LOWER LEVEL
MEETING ROOMS



Lower Level rooms are an excellent option for small receptions or for gift openings.

Top of the Inn capacity for weddings is 140 guests, with a minimum requirement of 80 guests. Rental is \$1000.

ROOM DIMENSIONS

ROOM NAME	SQUARE FEET	DIMENSIONS	HEIGHT
5. Canadian	716	30'6" x 23'4"	8'7"
6. Cavalier	623	26'2" x 23'8"	9'
7. Boardroom	311	23'4" x 13'3"	9'3"
8. Starlight	1446	44'2" x 35'1"	9'
9. Top of the Inn	2317	49'3" x 47'	7'11" - 11'
E. Guest Elevator			