

THE ATLAS^o
HOTEL

MEET & EAT MENUS

2021



ALL-DAY & HALF-DAY BREAK PACKAGES

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All-Day Coffee and Tea Package | \$8 per person

All-day continuous freshly brewed coffee, specialty teas

Coffee station set up prior to start of meeting and replenished as necessary (minimum 3 services)

All-Day Beverage Package | \$10 per person

All-day freshly brewed coffee, specialty teas, plus chilled juice and soft drinks

Beverage station set up prior to start of meeting and replenished as necessary (minimum 3 services)

All-Day Package | \$15 per person

Includes Morning Jumpstart, Mid Morning and Early Afternoon Beverages, Afternoon Refresh, and Refuel Break

Morning Jumpstart

Chef's selection of assorted muffins, and mini breakfast pastries

Whipped butter, assorted jam, and honey

Fresh sliced seasonal fruit

Chilled juice

Freshly brewed coffee, specialty teas

Mid Morning/Early Afternoon Beverages

Freshly brewed coffee, specialty teas

Assorted juices and soft drinks

Afternoon Refresh and Refuel

Chef's selection of freshly baked cookies

Assorted soft drinks (regular and diet)

Freshly brewed coffee, specialty teas

Half-Day Package | \$12 per person

Includes your choice of two breaks:

Morning Jumpstart and Mid Morning Beverages

or

Early Afternoon Beverages and Afternoon Refresh and Refuel break



À LA CARTE BREAKS

Beverage Selections

Freshly brewed coffee | **\$2.75** per cup

Available in 10-cup, 18-cup, 25-cup or 50-cup urns

Selection of assorted specialty teas | **\$2.75** per cup

Individual packets of hot chocolate | **\$3**

Chilled juice | **\$18** per pitcher

Assorted soft drinks (per 355ml can) | **\$2.50**

Bottled water | **\$2.50**

Sparkling flavoured water | **\$2.75** per can

Fresh Baking Baskets

Chef's daily selection basket | **\$36**

Selection of freshly baked muffins and mini breakfast pastries served with whipped butter, assorted jam, and honey (18 pieces)

Chef's freshly baked cookie basket | **\$20**

Selection of our chef's daily cookie creations, perfect for your afternoon break (12 pieces)

Fresh Baking by the Dozen

Fresh baked muffins | **\$24**

Bagels with cream cheese | **\$36**

Mini breakfast pastries | **\$30**

Homemade cinnamon sugar churros | **\$30**

Sweet fritter served with caramel sauce

Snacks

Flavoured yogurt (strawberry + vanilla) | **\$2** per person

Granola bars | **\$3** each

Individual snack-size bags of chips or pretzels | **\$2** each

Fresh fruit | **\$5** per person

Fresh fruit and cheese | **\$7** per person

Fresh vegetables and dip | **\$5** per person

Tortilla chips with salsa | **\$6** per basket



PER PERSON BREAKS

All breaks are served with freshly brewed regular or decaffeinated coffee and a selection of specialty teas. 10 person minimum. 30-minute service time.

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Morning Jumpstart | \$8 per person

Chef's selection of assorted muffins and mini breakfast pastries
Whipped butter, assorted jam, and honey
Chilled juice
Freshly brewed coffee, specialty teas

Refresh and Refuel | \$8 per person

Chef's selection of freshly baked cookies
Assorted soft drinks
Freshly brewed coffee, specialty teas

Snack Attack Rack | \$8 per person

Assorted pre-packaged single-serve snack items including: granola bars, fruit, yogurt, chips, and pretzels
Freshly brewed coffee, specialty teas

Healthy Break | \$9 per person

Fresh sliced seasonal fruit
Individual yogurt parfaits with homemade granola
Chilled juice
Freshly brewed coffee, specialty teas

Winter Warm Up | \$8 per person

House baked shortbread cookies
Chocolate fudge brownies
Hot chocolate with marshmallows
Freshly brewed coffee, specialty teas

Street Taco Station | \$10 per person

min 25 people
Taco-spiced ground beef and ground chicken, served with soft and hard shells, shredded iceberg lettuce, cheese trio, diced tomato, jalapeno, salsa and sour cream

Freshly brewed coffee, specialty teas

Just Dandy's

Ice Cream Bar | \$10 per person

Premium ice cream bar with delicious, local, handcrafted ice cream from Dandy's Artisan Ice Cream Shop.
Freshly brewed coffee, specialty teas

LOCAL PARTNER



The Carnival | \$11.50 per person

Popcorn, mini corn dogs, churros with caramel toppings and chocolate sauce
Assorted soft drinks



BREAKFAST

All breakfasts include freshly brewed regular or decaffeinated coffee, selection of specialty teas and juices.



Classic Continental | \$13 per person

Chef's selection of assorted muffins and mini breakfast pastries

Fresh sliced seasonal fruit

Whipped butter, assorted jam, and honey

Add individual flavoured yogurts +\$2 per person

Prairie Breakfast Plate | \$16 per person

Scrambled eggs

Bacon

Hash browns

Fresh sliced seasonal fruit

Mini breakfast pastries

(plated meal)



PLATED LUNCH MENU

Plated and served individually to each function room

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Classic Burger | \$19

Char-grilled 6 oz beef patty served with lettuce, tomato, red onion, grain mustard aioli, and mild cheddar cheese on a gourmet bun

Served with Caesar salad

Homemade churros (sweet fritter served with caramel sauce)

Freshly brewed coffee, specialty teas

Crispy Chicken Burger | \$19

Breaded chicken breast with lettuce, tomato, mild cheddar cheese, and creamy coleslaw on a gourmet bun

Served with Caesar salad

Homemade churros (sweet fritter served with caramel sauce)

Freshly brewed coffee, specialty teas

Dijon and Garlic Meat Balls | \$19

Served with stroganoff gravy, vegetable rice pilaf, and a seasonal medley of vegetables

Homemade churros (sweet fritter served with caramel sauce)

Freshly brewed coffee, specialty teas

Char-grilled Chicken Breast with Creamy Mushroom Sauce | \$19

Served with creamy mashed potatoes & seasonal medley of vegetables

Homemade churros (sweet fritter served with caramel sauce)

Freshly brewed coffee, specialty teas

Room Service Menu Option

For groups up to a maximum of 15 guests, room service menus can be placed for each guest and they may select their choice for lunch on the day of the event. The lunch will be served to the meeting room AND individually plated for each guest.

Grab N' Go - Individual 'Wrap' Bag | \$17 (Individual Bagged Lunch)

Pub House Wrap: grilled chicken breast, bacon, cheese, diced tomato, lettuce, and chipotle aioli

Bagged with individual yogurt, piece of whole fruit, and granola bar

Chilled bottled water

*Vegetarian wrap available with advance notice

Please advise of special dietary requests in advance



THREE-COURSE LUNCHESES

All plated lunches are served with bakery fresh artisan rolls and butter, freshly brewed regular or decaffeinated coffee and assorted specialty teas.

Pre-select one starter, entree and dessert for all guests. 20 person minimum. Under 20 people, add \$5.00 per person.



STARTERS (choose one):

Roasted Tomato and Basil Soup

with garlic crostini and green oil

House Spring Baby Leaf Salad

with organic baby greens, vine-ripe tomatoes, English cucumber, grated carrots, and honey balsamic vinaigrette

Rustic Village Greek Salad

with tomatoes, bell peppers, red onion, cucumber, olives, feta cheese, and lemon-oregano dressing

ENTREES (choose one):

Crispy Panko Crusted Chicken Parmesan | **\$25**

Served with oven-roasted tomatoes, basil pesto pomme puree, crispy rosemary and marinara gravy

Grilled 6oz New York Steak | **\$28**

Served with seasonal garlic vegetables, crushed parmesan baby potatoes, tomato confit, and peppercorn gravy

Roasted Chicken Supreme | **\$25**

Served with lemon thyme butter, garlic mashed potatoes, warm mushroom and kale salad, and red wine jus

Pacific Salmon Fillet | **\$28**

Maple and chili glaze with green pea rice pilaf and tomato basil jam with lemon confit

DESSERTS (choose one):

Saskatoon Berry Pie

with creme anglaise

Double Chocolate Brownie

with raspberry creme anglaise

Homemade Churros

(sweet fritter served with caramel sauce)



THREE-COURSE DINNERS

All plated dinners are served with bakery fresh artisan rolls and butter, freshly brewed regular or decaffeinated coffee, and assorted specialty teas. Vegetarian meal option available upon request.

Pre-select one starter, entree, and dessert for all guests.
20 person minimum. Under 20 people, add \$5.00 per person.

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STARTERS (choose one):

Carrot and Coriander Soup

With coconut cream and herbed crusted crostini

Trio Beet Confit Salad

With goat cheese, baby wild arugula and parmesan shavings, truffle, and raspberry vinaigrette

Oak Smoked Salmon Mosaic

With green apple salad, quail egg, caper berries, chives, and grape tomatoes

ENTREES (choose one):

Slow Braised Rosemary & Sherry Beef Short Ribs | **\$45**

Frenched pork chops | **\$40**

With crushed green peas, roasted garlic, maple rosemary glaze, tomato coulis, and confit of tomato

Chicken Supreme | **\$40**

With honey glazed parsnips, wild mushroom veloute sauce, crispy sage, and basil pesto

Pan-Fried Salmon Fillet | **\$50**

With candied lemon confit, roasted vegetable ratatouille, and red pepper coulis

All entrees are served with a seasonal vegetable

Choice of Starch (select one):

Truffle scented mashed potatoes with parmesan cheese

Roasted fingerling potato with rosemary and garlic

Rutabaga mash with scallions and sour cream

Chickpea and green lentil pilaf with wilted kale

DESSERTS (choose one):

Rhubarb & Apple Crumble

Topped with cream anglaise and salted caramel sauce

Saskatoon Berry Cheesecake

With coconut mousse and mango passionfruit coulis

Homemade Cinnamon-Sugar Churros and Ice Cream

Sweet fritter served with Chantilly cream, chocolate, and caramel sauce

Freshly brewed coffee, specialty teas



RECEPTIONS

Select from one of our pre-set menus or design your own menu.
20 person minimum, 2-hour service.

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CHEF'S MIX & MINGLE | \$20 per person

*Let our Chef create the perfect stand-up style reception for your event.
Enjoy a variety of hot and cold canapés, crudités, cheese, and fruit displays
perfectly portioned to suit a variety of appetites*

Hot and cold presentations are based on 6 pieces per person

PUB GRUB | \$21 per person

Irish Nachos
Lattice cut potatoes topped with peppers, onions, jalapenos, and a three cheese blend.
Served with salsa and citrus sour cream

Spinach & Artichoke Dip
Baby spinach & artichoke dip with fresh homemade garlic & herb pizza bread

Chicken Wings
Golden fried and breaded chicken wings

Dry Ribs
Boneless garlic and lemon dry ribs with chipotle aioli

Bacon Wrapped Chicken Bites
Crusted with Montreal spice and served with an ancho chipotle sauce

COLD BUFFET | \$19 per person

Butcher's platter of assorted cold meats, selection of fresh seasonal vegetables and dip, fresh sliced seasonal fruit and cheese platter with crackers, and multi-grain rolls with butter

COLD RECEPTION CANAPÉS

Minimum order 2 dozen per item, priced per dozen

Mini parmesan Caesar salad tacos with pesto croutons and cajun glazed smoked bacon | **\$16**

Sundried tomato bruschetta on a baguette
crostini with tomato salsa | **\$17**

Smoked salmon pastry puffs with lemon and dill cream cheese | **\$19**

Caramelized onion and chorizo quiche with
raisin puree and parsley oil | **\$17**

Roasted red pepper hummus on pita bread with pickled vegetables | **\$15**

Mini quiche with spinach and crumbled bacon | **\$15**

Gazpacho shooters with deep fried brie skewers | **\$15**

Smoked salmon on mini blinis with capers and creme fraiche with dill and lime | **\$19**



RECEPTIONS



HOT RECEPTION CANAPÉS

Minimum order 2 dozen per item, priced per dozen

Mini Canadian pizzas with pizzaiola tomato sauce, mozzarella, hot pepperoni, sliced mushrooms, and smoked bacon | **\$19**

Thai chicken skewers with chili pineapple and cilantro salsa and toasted sesame seeds | **\$19**

Bacon wrapped banana with salted maple glaze and sriracha drops | **\$19**

Honey garlic or lime sea salt chicken wings with wasabi coriander mayo | **\$16**

Classic buffalo wings with blue cheese dip | **\$16**

Mini fish (in a cone) with chips and tartar sauce | **\$21**

Braised baby pork ribs with whiskey BBQ sauce | **\$19**

Vegetable samosas with green curry aioli | **\$16**

Shrimp tempura with orange and garlic aioli | **\$21**

Mini beef sliders with cheddar cheese and ancho chipotle | **\$20**

BBQ pork brochette with ranch dip | **\$20**

Chicken tikka kebob with cilantro yogurt sauce | **\$21**

Chicken sate skewer with peanut sauce | **\$21**



RECEPTION À LA CARTE

Create your own menu from the à la carte cold and hot canapé selections above

Choose 4 selections (2 cold and 2 hot) | **8 pieces per person | \$18 per person**

Choose 5 selections (2 cold and 3 hot) | **10 pieces per person | \$21 per person**

Choose 6 selections (3 cold and 3 hot) | **12 pieces per person | \$25 per person**

SWEETS

Minimum order 2 dozen per item, priced per dozen

Mini cinnamon apple crumble | **\$17**

Lemon meringue pie | **\$17**

Mini fruit skewers with coconut flakes | **\$17**

Homemade triple chocolate brownies | **\$17**

Chocolate coated tropical fruits | **\$17**

BAR SERVICES

The Atlas° Hotel will supply all alcohol consumed in our function rooms, on a host, cash, or subsidized basis.

The hotel will also supply a bartender at a rate of \$20 per hour. At our discretion, for larger bars, we will supply a cashier at no additional charge to sell drink tickets. Prices include Saskatchewan Liquor Tax and GST.



Bar features at your function include:

Domestic Highballs, Mixed Cocktails | **\$7**

Rye, Vodka, Gin, Spiced Rum, White and Dark Rums, Coconut Rum, Scotch, Baileys

Domestic Beer | **\$7**

Coors Light, Molson Canadian, Pilsner, Bud Light, MGD

House Wine by the Glass | **\$7** by the Bottle starting at | **\$32**

Imported Beer | **\$8.50**

Corona, Heineken

Premium Highballs | **\$8.50**

Grey Goose Vodka, Glenfiddich 12yr Scotch, El Dorado 12yr Rum, Gibsons

Assorted Canned Soft Drinks | **\$2.50**

For smaller gatherings (less than 30 people), a Consumption Bar can be arranged for beer and wine.

Charges are calculated on total amounts consumed. A bartender will not be required.

Wine List

House Selection | **\$32 per bottle**

For additional wine selections, please ask about our current wine list

All bar services end at 1:00 a.m.



CATERING POLICIES

Guaranteed Attendance

The Atlas° Hotel requires seventy-two (72) business hours advance notice of the guaranteed number of guests attending your function. In the event we do not receive a guaranteed number, we will use the last number given to us or the actual number in attendance (whichever is greater), and you will be billed accordingly.

Special Dietary Requirements

Please note that for guests with special dietary restrictions, we will design a special plated meal for their needs. For your guests with allergies, we will do our best to ensure their allergic needs are taken care of, but some items we use come from outside suppliers and we have no control over cross-contamination issues. This is particularly important for your guests with gluten, nut, and fish allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut free.

Method of Payment

All new accounts must apply for credit to establish billing privileges prior to the event, otherwise an alternate form of payment is required. Private and social events are required to pay an initial deposit and 100% of the estimated charges 72 business hours prior to the event. Sorry, we do not accept personal cheques. Deposits are non-refundable. Once the contract(s) are signed by the credit card holder, it authorizes the hotel to charge the credit card number for payment.

Service Charge, Taxes and Prices

A 15% service charge (gratuity), plus applicable taxes, will be applied to your total bill. All prices are subject to change without notice. An additional labour surcharge will apply to functions held on statutory holidays.

Entertainment/SOCAN and Re:Sound Fees

Music can be the difference between an ok event or an AMAZING one. For any music played in our function rooms, we're legally required to collect licensing fees on behalf of SOCAN (\$63.49) and Re:Sound (\$26.63). We'll fill out the paperwork for you and the fees will appear on your bill.

CATERING POLICIES

Exclusivity and Food

Our Kitchen Team is amazing. No, seriously, they are. These folks whip up drool-worthy dishes on the daily. Any events taking place at our hotel are catered exclusively by our team. Unconsumed food and beverages cannot be removed or re-packaged after your event. Though we can't stop those hungry attendees who stash a pastry or cookie away for the drive home.

Function Room Assignment

The Atlas° Hotel reserves the right to provide alternate function space if changes in numbers, set-up requirements, or time changes occur. Locations of rooms are subject to change. Please do not distribute specific room names. Function room assignments are posted daily on the electronic reader board in the lobby.

Start and Finish Times/Room Set-up

We request that you adhere to the start and finish times of your function. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at time of booking. One style set-up is provided in a 24-hour period. If room style setting requires changing within this period, a labour fee may be assessed. All personal materials must be removed from the banquet room at the end of each day unless reserved on a 24-hour basis.

Shipping, Receiving, and Storage

Material shipped to the The Atlas° Hotel will be directed to the appropriate rooms. However, no responsibility is accepted for loss, damage, shipping, or movement of heavy items. Insurance, arrangements and payment for customs clearance and labour/equipment for movement of heavy items must be provided by the convener.

Catering Policy Pages are an extension of all Banquet Event Orders (BEOs). BEOs are the documents from which all our departments work in order to successfully execute your function.

Once you receive the BEOs from your Catering representative, please review them carefully, make a note of any changes, and sign and return to our office. BEO contracts are legally binding.



AUDIO VISUAL SERVICES

We are pleased to partner with ProAV Ltd. to provide you with the best in audio-visual equipment and service. Your equipment requirements can be reserved through our Catering Department.

Below is a list of commonly requested audio-visual items. All rates are for a 1-day rental and are subject to 5% GST, 6% PST and 15% service charge.

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Presenter Systems

Projection Accessory Package (customer supplies data/video projector) | **\$75**

(Includes AV cart, 6' tripod screen, skirting, power bar, long VGA & quad AC cables)

Projection Accessory Package with 8' Tripod Screen | **\$85**

HDMI/VGA Data/Video Projector (Small group size <30 ppl) | **\$195**

Laptop Computer (multimedia PC with presentation software) | **\$150**

Wireless Clicker with Laser Pointer | **\$40**

6' Tripod Screen | **\$35**

8' Tripod Screen | **\$40**

42" LCD Monitor with Floor Stand | **\$295**

Audio Accessories

Computer Audio Patch to House Sound (for DVD and portable devices including smartphones or laptop audio) | **\$35**

Wireless Lapel, Handheld or Headset Microphone | **\$125**

Additional Wired Microphone with Table or Floor Stand | **\$27**

Audio Mixer (4-channel) | **\$45**
(6-channel) | **\$50**

Floor Podium with PA and 1 Microphone (Complimentary in function rooms with in-house audio)

Powered Loudspeaker with Stand | **\$125**

Media Distribution Panel | **\$95**

Meeting Accessories

Flipchart and Markers | **\$25**
(1st flipchart complimentary)

Whiteboard (3' x 4') with Stand | **\$30**

Signage Easel | **\$10**
(1st complimentary)

Polycom Speaker Phone with Built-in Microphone | **\$25**

Polycom Teleconferencing System with 2 Auxiliary Microphones | **\$125**

Technician to Set-up, Dismantle and Operate

Monday-Friday, 7am-6pm | **\$55/hour**

Evenings and Weekends | **\$55/hour**



	Room Name	Total Area LxW	Max Ceiling Height	Theatre	Classroom Straights	Classroom Rounds (6)	Rounds of 8	Board- room	U-shape	Hollow Square	Reception	Cost Per Use
Lower Level	Imperial 70 ft x 68 ft x 8 ft	4,760 ft ²	9.1 ft	450	180	190	250	50	60	100	500	\$600
	Silver/Gray/Golden/Hazel 41 ft x 128 ft x 8 ft	3,858 ft ²	9.1 ft	300	100	150	200	75	60	100	250	\$500
	Golden 25 ft x 38 ft x 8 ft	950 ft ²	9.1 ft	75	36	36	48	25	25	30	100	\$200
	Golden/Hazel 25 ft x 72 ft x 8 ft	1,825 ft ²	9.1 ft	200	64	60	80	50	50	60	150	\$300
	Hazel 25 ft x 35 ft x 8 ft	875 ft ²	9.1 ft	75	36	36	48	25	25	30	75	\$200
	Gray 25 ft x 19 ft x 8 ft	475 ft ²	9.1 ft	25	16	12	24	15	12	16	-	\$100
	Gray/Golden 25 ft x 56 ft x 8 ft	1,425 ft ²	9.1 ft	100	40	48	64	32	30	40	100	\$250
	Gray/Golden/Hazel 25 ft x 91 ft x 8 ft	2,275 ft ²	9.1 ft	225	80	72	96	50	50	60	150	\$400
	Silver 41 ft x 38 ft x 8 ft	1,558 ft ²	9.1 ft	150	56	72	96	50	50	60	100	\$250
	Silver/Gray 41 ft x 56 ft x 8 ft	2,033 ft ²	9.1 ft	200	75	84	112	50	50	60	150	\$300
Silver/Gray/Golden 41 ft x 94 ft x 8 ft	2,983 ft ²	9.1 ft	300	100	120	160	75	60	75	200	\$400	
Second Level	Unity Hall 70 ft x 95 ft x 10 ft	4,338 ft ²	10 ft	350	100	150	200	80	80	100	350	\$500
	Benson 39 ft x 44 ft x 10 ft	1,716 ft ²	10 ft	175	60	72	96	40	40	50	100	\$200
	Benson/Marshall 39 ft x 59 ft x 10 ft	2,301 ft ²	10 ft	200	72	102	128	50	60	75	150	\$300
	Benson/Marshall/Watson 39 ft x 95 ft x 10 ft	3,705 ft ²	10 ft	300	100	150	175	80	80	100	200	\$400
	Bailey 31 ft x 27 ft x 10 ft	837 ft ²	10 ft	50	32	24	32	20	20	20	-	\$200
	Bailey/Benson 70 ft x 44 ft x 10 ft	2,553 ft ²	10 ft	200	72	96	128	50	40	50	150	\$300
	Bailey/Benson/Marshall 70 ft x 59 ft x 10 ft	3,078 ft ²	10 ft	300	100	108	112	50	60	75	250	\$350
	Watson 35 ft x 36 ft x 10 ft	1,260 ft ²	10 ft	100	50	54	72	30	30	40	100	\$200
	Marshall 35 ft x 15 ft x 10 ft	525 ft ²	10 ft	50	20	24	32	24	20	24	-	\$150
	Watson/Marshall 35 ft x 51 ft x 10 ft	1,785 ft ²	10 ft	150	60	72	96	40	40	50	100	\$300
	Spirit A 17.5 ft x 13.6 ft x 8ft	238 ft ²	8 ft	25	12	12	16	12	12	16	20	\$200
	Spirit B 17.5 ft x 13.6 ft x 8ft	238 ft ²	8 ft	25	12	12	16	12	12	16	20	\$200
Spirit (A&B) 35 ft x 13.6 ft x 8ft	476 ft ²	8 ft	50	24	24	32	24	24	24	40	\$300	
Fourth Level	Drake 25 ft x 31 ft x 8 ft	775 ft ²	9.2 ft	60	24	30	40	20	24	30	50	\$200
	Hardy 30 ft x 19 ft x 8 ft	570 ft ²	9.2 ft	50	20	24	32	16	20	24	40	\$200
	The Lounge 13 ft x 9 ft x 8ft	117 ft ²	9.6 ft	-	-	-	-	-	-	-	-	\$150

FACILITIES AND RENTALS

