



SASKATOON GOLF CLUB

2025 BANQUET MENU

BREAKFAST MENU

Coffee and Doughnuts

Decaf and Regular Coffees served with Fresh Doughnuts

\$4.50 pp

Add assorted juices, add \$1.50 pp

Add assorted bagels & cream cheese, add \$2.00 pp

Add cut fruit bowl

Golfer's Special

Assorted Juices and Coffee

Served with Scrambled Eggs, Bacon and Toast

\$12.00 pp

Breakfast Buffet

(Minimum of 25 People)

Coffee and Juice

Regular and Western Style Scrambled Eggs

Bacon, Ham, or Sausage (*choice of two*)

Doughnuts.

\$13.50 pp

LUNCH MENU

Box Lunches

Deli Sandwich

Roast Beef, Ham, Turkey with Cheese
served on Roll with Chips and a Cookie
\$10.00 pp/\$12.00 with Soft Drink

Saskatoon Dog

Hot Dog or Stadium Style Bratwurst
Served with chips and a Cookie
\$8.00 pp/\$10.00 with Soft Drink

Plated Luncheons

(Served with Lemonade)

Teriyaki Chicken Breast – \$15 pp

Marinated Chicken Breast, Charbroiled, and Garnished with Pineapple Ring
Served with Long Grain and Wild Rice, Vegetable and Roll

Croissant Salad Sandwich – \$14 pp

Chicken Salad with Fresh Greens and a Croissant
Served with Seasonal Fresh Fruit

Luncheon Steak – \$16 pp

Luncheon sized 6oz Top Sirloin
Served with a Long Grain and Wild Rice, Vegetable, and Roll

Luncheon Buffets

(Served with Lemonade)

Burger Buffet – \$16 pp

Char-Grilled Beef Patties, Condiments, Chips & Dip, and Potato Salad
Choice of Baked Beans or Macaroni and Cheese
Add All Beef Burnt End Sausages to Buffet add **\$2.00 pp**
Add Grilled Chicken Breast to Buffet add **\$2.50 pp**

Taco Buffet – \$16 pp

Seasoned Ground Beef, Diced Onion, Pico De Gallo, Shredded Cheese,
Sour Cream, Lettuce, Flour Tortillas, Hot Street Corn Dip, Corn Chips
Add Chicken Tinga to Buffet add \$3.00 pp
Add Vegan Chorizo Sausage to Buffet add \$3.00 pp

Sandwich Buffet – \$16 pp

Assortment of Sliced Roast Beef, Ham, Turkey
Swiss Cheese, Cheddar Cheese, American Cheese
Chips & Dip, and Potato Salad
Choice of Baked Beans or Macaroni and Cheese

DINNER MENU

All Plated Dinners Include: Caesar Salad, Potato, Vegetable, Rolls, Coffee, and Lemonade

Choice of Vegetable (Choose One): California Mix, Pacific Blend, Corn or Green Beans

Choice of Potato (Choose One): Baked, Cheesy Au Gratin, Red Skins, Mashed or Long Grain Wild Rice Blend

Prime Rib

(Prepared med-rare unless otherwise requested)

12oz Cut **\$32.50**

New York Strip Steak

10oz Cut **\$36.00** 8oz Cut **\$33.50**

Top Sirloin Steak

10oz Cut **\$33.50** 8oz Cut **\$31.00**

Grilled Chicken Breast

Teriyaki & Pineapple

\$19.00

Swiss Steak with Mushroom Sauce

\$20.00

Ham Steak with Pineapple Glaze

\$19.00

Roast Chicken Quarter

\$19.00

Dinner Buffets

All Buffets Include: Caesar Salad, Potato, Vegetable, Rolls, and Lemonade

Choice of Two Meats

Minimum of 30 People **\$24.00 pp**

Choice of Three Meats

Minimum of 50 People **\$27.00 pp**

Entrée Selections: Grilled Chicken Breast, Roast Chicken Quarters, Roast Beef with mushroom gravy,
Roasted Pork Loin, Baked Cod, Fried Chicken, Swiss Steak, Glazed Ham Steak

[For Beef Tenderloin add \$15.00 pp]

Choice of Vegetable (Choose One): California Mix, Pacific Blend, Corn or Green Beans

Choice of Potato (Choose One): Baked, Cheesy Au Gratin, Red Skins, Mashed, or
Long Grain Wild Rice Blend

SASKATOON SPECIAL

(Minimum of 24 People)

10oz Prime Rib

Served with One Potato, One Vegetable, Caesar Salad, and Rolls

Open Bar for 2½ Hours

\$60.00 pp

Bar Service

All beverages are subject to a 20% service charge

Minimum of 30 people needed for a private banquet room bar

There is a bar-setup fee of \$50.00

Open Bar

All charges are based on 1/10th of a bottle only

Rail Liquors, Bottle **\$55.00**

Call Liquors, Bottle **\$65.00**

Premium Call Liquors **\$70.00**

House Wine per Bottle **\$19.00**

Cash Bar

Guests purchase drinks at their own expense

Rail Liquor Drinks **\$4.75**

Call Liquor Drinks **\$5.00 - \$10.00**

Premium Call Liquor **\$10.00 ++**

Punch Bowls

Non-Alcoholic Punch Bowl **\$1.50 pp**

Champagne Punch Bowl **\$3.75 pp**

Keg Beer

Quarter-Barrel **\$175.00**

Half-Barrel **\$275.00**

Craft Barrels **\$350.00++**

Other Beverages

Soda Pop, per 20oz Bottle **\$3.00**

Flavored Teas and Water **\$3.00**

Domestic Beer **\$3.50**

Micro Brews **\$5.25-\$6.50**

Wine by the Glass **\$5.25**

HORS D'OEUVRES

Chips and Dip

\$2.75 pp

Corn Chips and Salsa

\$2.75 pp

Cheese and Cracker Tray

\$4.00 pp

Vegetable Tray with Dip

\$4.00 pp

Spinach & Artichoke Dip with Pita Chips

\$4.50 pp

Buffalo Chicken Dip with Pita Chips

\$5.75 pp

Sweet and Sour Meatballs

\$4.25 pp

B.B.Q. Meatballs

\$4.25 pp

Fried Mushrooms

\$4.50 pp

Wing Dings

\$5.00 pp

Egg Rolls

\$5.00 pp

Chicken Strips with B.B.Q. Sauce

\$4.75 pp

Desserts Available

Generally \$5.50 pp

Policies and General Information

1. It is our policy that all food, soft drinks, liquor, beer, and wine are purchased from Saskatoon Golf Club. We are a state-licensed facility and cannot serve alcoholic beverages to anyone under the age of 21. Appropriate identification will be required if your guest's age is in question.
2. **A 20% service charge will be added to all beverages.**
3. Menu selections and an approximate guest count need to be made two weeks prior to the banquet. You will be charged for the number of guests, for all meals, based on a final count given 48 hours before your scheduled function. If the actual count exceeds this number, you will be charged for those extra guests.
4. Saskatoon Golf Club cannot assume responsibility or be held liable for the damage to, or loss of, any merchandise or articles left prior to, during, or following any event.
5. All bands or other entertainment must finish by 10:30 p.m. All banquet rooms must be vacated by 11:00 p.m. Bar service will end no later than 10:30 p.m. Saskatoon Golf Club reserves the right to control all functions held on the premises and to discontinue service of alcoholic beverages at any time based on the judgment of management.
6. Decorations in the banquet rooms are limited to table linens only. The group must provide all decorations and entertainment. Please, no plastic confetti.
7. No decorations can be pinned, thumb tacked or glued to walls, ceilings, floors or furnishings. Decorations may be taped or pinned to tablecloths.
8. Our banquet rooms can accommodate the following size groups:

Upstairs Banquet Room	5 – 50	People
Downstairs Banquet Room	50 – 150	People

Larger groups can be accommodated in our open-air pavilion.

9. A non-refundable room charge will be used as a deposit, for all non-golf events.

Upstairs Banquet Room	\$150.00
Downstairs Banquet Room	\$300.00
Pavilion	\$2000.00
<i>Main Dining Room</i>	<i>\$400.00 (Off Season Only)</i>

10. Room charge is for rental of the room, for four hours after guest arrival. If you require the room for more than four hours, a \$50 per hour charge will be applied.
11. For golf outings of less than 24 people, a \$35.00 room charge will be added.
12. **For all non-corporate events, payment is due the day of the event.**
13. Prices are subject to change without prior notice.
14. In accordance with state health laws, any prepared food left over from your banquet may not be taken from the facility.