



alt
HOTELS

BY LE GERMAIN



Discover
our wedding
package
at Alt Hotel
Saskatoon

Your one-of-a-kind wedding deserves a one-of-a-kind venue.

With Alt Hotel Saskatoon, you've met your perfect match!

With our inspiring and well-equipped facilities, friendly, professional staff, and locally inspired cuisine, we will make sure it is a day to remember from beautiful beginning to exceptional end.

We welcome celebrations of almost any size, from small and intimate to larger and lavish. Our function rooms can accommodate up to 100 guests for a sit-down plated dinner, or up to 135 guests for a cocktail reception.

Book your wedding at Alt Hotel Saskatoon and enjoy:

- Our 2,250 sq.ft. event space, reserved just for you. This spectacular space boasts the best views over River Landing outdoor plaza, with lots of natural light flooding in through the floor-to-ceiling windows
- Use of our linenless tables and chairs
- A complimentary room for the newlyweds on your wedding day
- Two (2) complimentary day rooms for the bridal party to get ready
- Preferred hotel room rates for wedding guests
- A/V equipment including a built-in projector and drop screen to display slideshows and videos, wired microphone & podium for speeches, and complimentary Wi-Fi for all of your guests
- One (1) bottle of red and one (1) bottle of white wine (CDN) for each table to be enjoyed during dinner
- Self-Serve Coffee service for late evening

You will have access to the space at 10:00am and the rental concludes at 1:00am. All décor must be taken down immediately following the event, unless prearranged with the Events Manager.

Fee, including all of the above features: **\$2,000**

For weddings held on a Thursday, Friday or Sunday **\$1,500**

***minimum Food & Beverage spend of \$3000 is required for the wedding package

And make it extra-special with:

12' x 15' Dancefloor **\$900**

Gift Bag Handling to guest rooms **\$5**
per room

If the wish is to have the ceremony in same room, a two (2) hour window is required for set up & room change **\$5**
per person

If there's something extra you'd like to have that's not mentioned here, just let us know! We'll do our best to make your dreams come true.



About Your Chef

Taste Hospitality Group is an independent food & beverage corporation owned and operated in Saskatoon, SK. Taste offers a range of unique, concept driven experiences with each of our brands, focusing on quality food, drink, and service. Partnering with the Alt Hotel & the Taste team means working with a group that is passionate about food, drink, and sharing it with others and that your function will be executed with values of excellence, locality, sustainability, collaboration, and passion.

The 2021 portfolio includes UNA pizza + wine, Cohen's Beer Republic, Picaro Cocktails & Tacos, and The Cure Artisanal Charcuterie. Our restaurants have been featured in Bar & Beverage Magazine, Planet S Best of Saskatoon, Star Phoenix, Western Restaurant News Magazine, Food & Drink Magazine, Saskatoon Express, and Open Table Diner's Choice awards. Our award-winning chefs have a vast range of accolades and experience, including competing in San Pellegrino Young Chef, Farm & Food Care Chef's Series, Zoo Gala People's Choice Best Dish, Gold Medal Plates, Canada's Great Kitchen Party, and Canadian Culinary Championships. Our chef team has an extensive background in catering and will exceed your expectations!



Plated Dinners

Our three-course menu includes one starter, one entrée, one dessert and dinner rolls.
Enhance your dinner by adding an appetizer course to a four-course menu.
(3 course price/4 course price)

Starter

Parsnip & Horseradish Soup, Herb Oil

Tandoori Carrot Soup, Cumin Crème, Cilantro

Beetroot & Chevre Salad, Arugula, Fennel,
Dill Vinaigrette

Tomato & Burrata Salad, Balsamic, Basil,
Olive Oil, Maldo

Appetizer (4 course menu only)

Fried Pork Belly, Butternut Squash Puree, Frisee,
Truffle Oil

Togarashi Cured Steelhead Trout, Yuzu Aioli, Ponzu
Reduction, Pickled Cucumber, Baby Greens

Wild Mushroom Arancini, Romesco Sauce, Grana
Padano

Entrée

Roasted Chicken Supreme, Wild Mushroom Demi Glaze, Herb Fingerling Potato,
Summer Squash

\$42 / \$50

California Cut Beef Striploin, Leek Pave, Asparagus, Truffle Jus

\$48 / \$56

Braised Beef Shortrib, Pomme Puree, Oyster Mushroom, Peppercorn Sauce

\$44 / \$52

Duck Confit, Braised Lentils, Brussel Sprouts, Pan Jus

\$57 / \$65

Vegetable Strudel, Sweet Potato, Wild Rice, Spaghetti Squash, Mushrooms, Spinach

\$39 / \$47

Diefenbaker Steelhead Trout, Creamed Wild Rice, Asparagus, Fennel Slaw

\$49 / \$57

Dessert

Chocolate Peanut Butter Tart, Chantilly Cream, Maldon

Vanilla Cheesecake Mason Jar, Graham Crumb, Sour Cherry Compote

Mixed Berry Pavlova, Chantilly Cream, Lemon Sabayon, Meringue

Lemon Sabayon Tart, Rosemary Crème, Blackberry

Green Tea Macha Gelato, White Chocolate, Basil

Dinner Buffet

One Entrée \$48 person / Two Entrée \$54 person

Mixed Salads Included

Heritage Mixed Greens with Garden Fresh Vegetables & Herb Vinaigrette

Roasted Brussel Sprout Salad with Walnut, Raisin, Grana Padano, and Lemon Mustard Dressing

Red Beet & Apple Salad

Choose one of the following starch options

Roasted Garlic & Chive Mashed Potatoes

Creamed Wild Rice & Farro

Herb Roasted Fingerling Potatoes

Choose One Vegetable

Steamed Seasonal Vegetables

Roasted Cauliflower & Medjool Dates

Roasted Squash with Mayan Chili Powder & Pumpkin Seeds

Honey Glazed Carrots with Fresh Dill

Choose One or Two Entrées

Roasted Pork Tenderloin, Red Cabbage, Jus

Grilled Rosemary Chicken Breast, Forestiere Sauce

Roasted Steelhead Trout, Caper Cream Sauce, Fennel

Carved Ham, Grainy Mustard

Saskatchewan Bison Shepard's Pie

Braised Beef Short Rib, Red Wine Demi-Glace, Fried Onion

Dessert

Vegan Wild Blueberry Crumble, Chocolate Caramel Brownie and Gluten Free Black Forest Cake

Enhance your dinner buffet with

Cheddar & Potato Perogies with Sour Cream

Additional Starch or Vegetable

Additional Entrée

Chef Attended Carved Roast Prime Rib of Beef with Jus & Horseradish

price per person

\$4

\$4

\$6

\$12

Reception Platters

(Minimum order per item is two (2) dozen)

Cold Canapés

/ dozen

\$32

Ahi Tuna Tostada with Chipotle Aioli

Tomato Bocconcini Skewers with Balsamic Reduction

Steelhead Trout Rillettes in a Sesame Cone

Smoked Duck Breast Crostini with Saskatoon Berry Chutney

Chicken Liver Mousse, Multigrain Lavash

Mini Avocado "Toast" with Queso Fresco & Cilantro

The Cure Prosciutto & Melon skewer

Hot Canapés

/ dozen

\$36

Vegetarian Falafel with Tzatziki

Chicken Pot Stickers with Ponzu Reduction

Mini Spicy Italian Meatballs

Spinach & Feta Spanakopita

Cohen's Rink Burger Sliders

Northern Pike Fish Cakes with Caper Lemon Aioli

Reception Platters

8-10 people

The Cure Artisan Charcuterie

\$45

Locally made Italian-style cured meats served with seasonal preserves & crackers

The Cure Gourmet Cheese Platter

\$50

Selection of imported and domestic cheeses served with preserves & crackers

Sliced Fruit & Berries

\$40

Hummus, Crudité & Tortilla

\$35

Assorted French Macarons

\$40

Late Lunch

Build Your Own Deli Sandwich

/ person
\$10

Italian Ham, Classic Salami, Spicy Soppresata, Turkey
Assorted pickles, fresh rolls, assorted condiments

Pizza – by UNA pizza + wine

/ per pizza
\$27

Broadway

Double smoked bacon, house made fennel sausage, smoked mozza, maple syrup

Formaggi

Provolone, friulano, fior de latte, pecorino, truffle oil, local honey (V)

Sausage

San Marzano tomato sauce, house made Italian sausage, cacciocavallo, basil oil

Margarita

San Marzano tomato sauce, fior de latte, fresh basil, grana padano (V)

Vegetarian

sundried tomato pesto, friulano, roasted red peppers, marinated artichoke, crimini, red onion, feta (V)



Alcoholic Beverages

Host Bar

The convener or host is responsible for the cost of all drinks consumed

	Standard	Premium
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Spirits	\$6.95	\$8.69
Domestic Beer	\$6.95	\$6.95
Red & White Wine	\$6.95	\$8.69
Imported Beer	\$7.82	\$7.82
Soft Drinks	\$4	\$4

Cash Bar

Each individual guest will be responsible for the cost of own drinks consumed

	Standard	Premium
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Spirits	\$8.00	\$10.00
Domestic Beer	\$8.00	-
Red & White Wine	\$8.00	\$10.00
Imported Beer	-	\$9.00
Soft Drinks	\$4.00	-

Standard Bar Selection includes Finca Las Moras (Pinot Grigio & Malbec), house choice of domestic beers, Beefeater Gin, JP Wiser's Whisky, Johnny Walker Red Label Scotch, Bacardi White Rum, Captain Morgan's Dark & Spiced Rums, and Lucky Bastard Vodka

Premium Bar Selection includes Robert Mondavi (Cabernet Sauvignon), The Wild Olive (Chenin Blanc), house choice of domestic & imported beer, Tanqueray Gin, Crown Royal Whisky, Glenfiddich Scotch, Bacardi White Rum, Captain Morgan's Dark & Spiced Rums, & Grey Goose Vodka

House Bartenders must always be used for hotel bars as per licensing regulations.

Bartender fee of \$35/hr will apply (minimum of 4 hours) if sales do not meet or exceed \$500

Wine

Btl.

White

Finca Las Moras Pinot Grigio	\$34
The Wild Olive Chenin Blanc	\$42
Henry of Pelham Pinot Grigio	\$44
Quails' Gate Gewurztraminer	\$50
Kim Crawford Sauvignon Blanc	\$54

Red

Finca Las Moras Malbec	\$34
Fantini Sangiovese	\$38
Robert Mondavi Cabernet Sauvignon	\$46
The Black Chook Shiraz	\$54
Kim Crawford Pinot Noir	\$54

Prosecco

Btl.

Veuve D'Argent	\$35
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All food & beverage pricing subject to 17% service charge and applicable taxes





Socan

Socan (the Society of Composers, Authors, & Music Publishers of Canada) is the Canadian copyright collective that administers the performing rights of more than 100,000 composers, authors & music publisher members by licensing the use of their music in Canada. The fee is to collect license fees on their behalf and distribute the royalties to them.

How to calculate your license fee

(Socan fees are subject to GST)

Capacity	Events with a dance	Events without a dance
1 – 100 ppl	\$44.13	\$22.06
101 – 300 ppl	\$63.49	\$31.72
301 – 500 ppl	\$132.39	\$66.19
Over 500 ppl	\$187.55	\$93.78



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