# PARK TOWN HOTEL

### ALL INCLUSIVE WEDDING PACKAGE



parktownhotel.com

### YOUR WEDDING

When it's time to start planning your special day, let the Park Town Hotel's wedding specialists help you create a once in a lifetime experience, whether you're looking to host an elaborate reception, an intimate gathering, or simply need a place to say "I do", the Park Town Hotel offers every client the ability to help make their dream wedding come to life. From our all inclusive wedding package to our a la carte menu options, the Park Town Hotel will be with you every step of the way.

# AVAILABLE BANQUET ROOMS

Cedar room - 160 guests (maximum)

Oak Room - 120 guests (maximum)

South Dining Room - 40 guests (maximum)



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Catering Manager
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# ALL INCLUSIVE PACKAGE \$75 PER PERSON (Minimum 40 people)

Complimentary banquet room with fully catered dinner
Complete room set up, including hotel napkins and tablecloths
Bartender fee
Complimentary Executive King room with Romance Package for the
couple on the evening of the wedding
Taxes & gratuities included
Socan & resound fee included
A/V package including LCD projector, screen & computer audio
connection
Table services for the head table (optional)



### ALL INCLUSIVE BUFFET

#### **ENJOY**

Assorted rolls & butter

Marinated pickle mix

Seasonal fresh sliced fruit tray

Assorted dainties & desserts

#### **CHOOSE TWO**

Caesar Salad Greek Salad
Pasta Salad Chickpea Salad
Vegetable Salad Quinoa Salad
Apple Yogurt Salad Potato Salad

CHOOSE ONE

#### CHOOSE ONE

P.E.I. bean & corn mix

Corn & green peas

Zucchini & roasted tomatoes

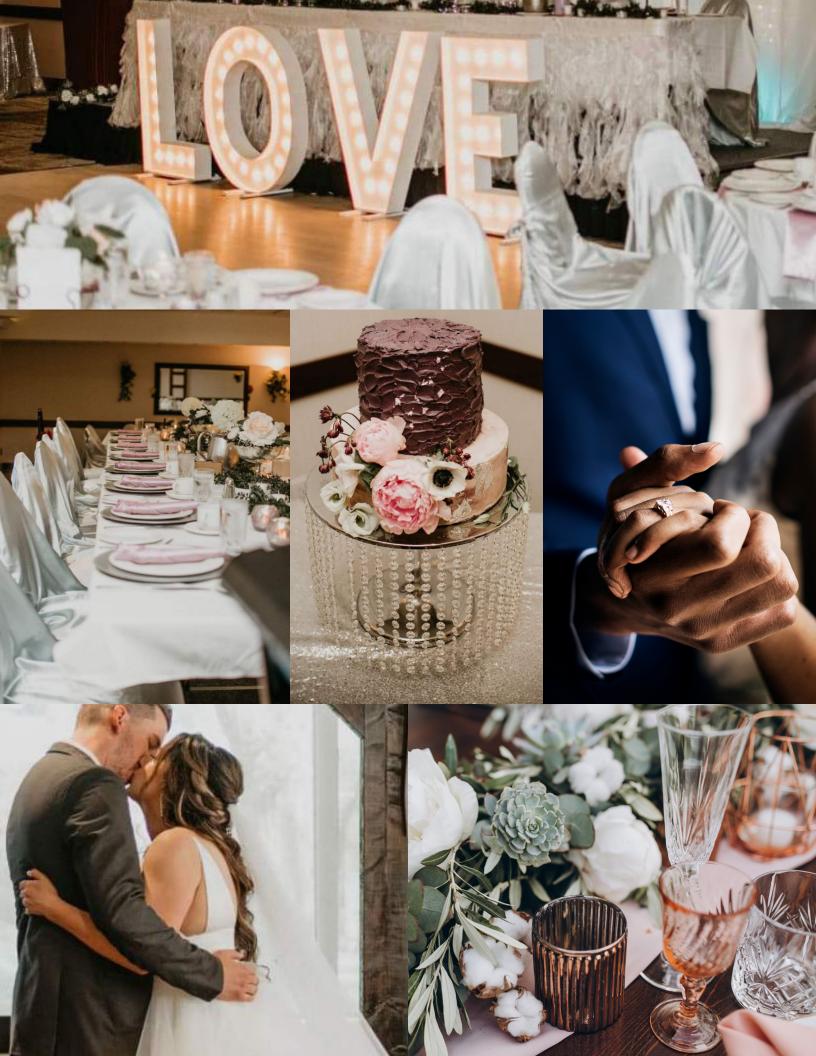
Roasted baby potatoes

Scalloped potatoes

#### **CHOOSE TWO**

Carved baron of beef
Roasted turkey with savory dressing
Home style cabbage rolls
Roast pork loin with mango peach chutney
Baked salmon with lemon dill cream sauce
House spiced baked chicken
Country style ham glazed with a peach reduction
Grilled chicken breast with sweet chili-lime sauce





### ALL INCLUSIVE PLATED

#### **CHOOSE ONE**

Tomato orzo soup
Roasted corn chowder
Hearty lentil soup

Mixed greens, cherry tomatoes & cucumbers with red pepper vinaigrette Spring mix greens, orange segments, feta & sliced almonds with a citrus vinaigrette

#### **CHOOSE ONE**

#### Baked Salmon

Panko dusted salmon filet with a tangy citrus salsa Served with blended wild rice & seasonal vegetables

#### Roast Pork Loin

Apple & cranberry stuffed pork loin with cranberry Marsala reduction Served with baby roasted potatoes & seasonal vegetables

#### Baked Mediterranean Chicken Supreme

Boneless chicken breast in a puff pastry stuffed with spinach, basil & feta cheese
Topped with a pesto cream reduction
Served with herb mashed potatoes & seasonal vegetables

### Festive Spice Rubbed Turkey

Spice rubbed turkey with savory dressing, accompanied by creamy garlic mashed potatoes & seasonal vegetables

Served with pan gravy & cranberries on the side

#### Slow Roasted Prime Rib of Beef

Slow roasted prime rib beef with Red Wine jus & Yorkshire pudding Served with oven roast baby potatoes & seasonal vegetables

#### **CHOOSE ONE**

Chocolate torte (GF)
Vanilla bean creme brulée
Red velvet torte
Caramel apple cheesecake



#### **CHOOSE ONE**

#### Traditional Late Lunch

Assorted buns Cold cuts & cheese trav Marinated sweet pickle mix Butter, mustard & mayo **Dainties** 

#### Taco Station

Soft shell tacos Seasoned ground beef Lettuce **Tomatoes** Onions Olives **Shredded Cheese** Salsa

Sour cream

#### Poutine Bar

Crispy French fries Variety of cheese curds Variety of gravy: beef, turkey or vegetarian Bacon bits & ground chorizo

#### Mashed Potato Bar

**Mashed Potatoes** Green onions Sour cream Butter Choice of gravy: beef, turkey or vegetarian Shredded chicken Bacon Shredded cheddar cheese

#### Grilled Cheese Dippers

Mini grilled cheeses Served with hot tomato soup for dipping





# BAR SERVICES One bartender per 120 people

Our bar services includes the following amenities:

Soft Drinks

Orange Juice

Clamato Juice

Bar Lime

Garnishes

**Cocktail Napkins** 

Ice & Glassware

Only Park Town Hotel staff may serve as bartenders

Soft Drinks	\$3.00
Liquor	\$7.50
Domestic Beer	\$7.25
Import Beer	\$7.75
House Wine (glass)	\$7.50



# WINE MENU

# Red Wine

Yellow Tail Shiraz (Australia)	\$32.00
Alamos Malbec (Argentina)	\$33.00
Fat Bastard Merlot (France)	\$35.00
Santa Julia Cabernet Sauvignon (Argentina)	\$36.00
Kim Crawford Pinot Noir (New Zealand)	\$46.00
White Wine	
Jacobs Creek Moscato (Australia)	\$33.00
Wolf Blass Chardonnay (Australia)	\$34.00
Dr. Loosen Riesling (Germany)	\$35.00
Yellow Tail Pinot Grigio (Australia)	\$36.00
Kim Crawford Sauvignon Blanc (New Zealand)	\$44.00



### POLICIES & PROCEDURES

The Park Town Hotel wants to ensure that your special day goes off without a hitch! We've complied a comprehensive list of our in-house policies and procedures to help you plan your event. Whether you're a first time wedding planner or a sophisticated event specialist, we've covered all the bases for you.

To inquire about availability please contact our Catering Department.

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#### **FOOD & BEVERAGE**

Due to city and provincial health regulations, the Park Town Hotel does not permit any outside food and beverage. The Hotel cannot guarantee nut free meals or desserts.

#### **GUARANTEES**

A guaranteed number of guests attending your event is required three full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

#### **DEPOSITS & CANCELLATIONS**

All social or private events require a \$750.00 advanced deposit and a credit card within 30 days of booking. An additional deposit for 80% of the remaining balance will be required two (2) weeks prior to the date of the function, with the remaining balance due the night of the event. In the event of a cancellation all deposits are non-refundable and require a written cancellation letter directed to the Catering department.

#### **DAMAGES**

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

#### START & END TIMES

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.



#### SHIPPING, RECEIVING & STORAGE

The Catering Department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The Hotel assumes no responsibility for personal property or equipment prior to or during the function.

#### **SECURITY**

The Park Town Hotel will not be responsible for damage or loss of any personal property and/or rental equipment left in the hotel prior to, during, or following an event.

#### **AUDIO VISUAL**

Your equipment requirement can be reserved through the Catering Department directly. Rental fees apply to most equipment and are subject to 5% GST and 6% PST.

#### **BAR SERVICE TIMES**

Service of alcohol will cease at 12:30AM.

#### DECORATING

The Park Town Hotel does not permit the use of sparklers or confetti in the function space. Use of these products will result in a labour charge for clean up. The Hotel does permit decoration to be hung or attached to ceiling tiles and or bulkheads based on Hotels approval. The Hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

#### **MENUS & PRICING**

All menu prices and room rental charges are subject to change without notice; however we will honour our prices here on month from date of contract. All food & beverage is subject to 5% GST and 6% PST.

