

# PENTHOUSE WEDDINGS

by  
THE  
*James*  
HOTEL





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## PENTHOUSE WEDDING EMBELISHMENTS

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**The Penthouse Suite** in The James Hotel is an exquisite choice for small, intimate wedding affairs. Perfect for couples wanting to celebrate their rehearsal dinner and family brunch in a setting as special as they are.

With elegant, yet casual, décor and amazing vistas of the Saskatchewan river and cityscape, your gatherings will be simply unforgettable. Two terrace patios with sweeping views offer the perfect backdrop for a wedding venue suited for up to 40 guests. Create memories you will treasure forever!

### OUR PACKAGE INCLUDES:

#### 3 NIGHTS LUXURY PENTHOUSE ACCOMMODATION

for the bride & groom to enjoy

#### REHEARSAL DINNER BBQ RECEPTION

for up to 40 guests, served in the Penthouse Suite the evening before the wedding day  
(see attached menu)

#### WEDDING DAY TEA & LUNCHEON FOR THE BRIDE AND HER ATTENDANTS

for up to 12 guests, let the bride and her attendants get ready for this special day in the Penthouse Suite, featuring 2 bathrooms and 2 bedrooms, this suite is spacious enough for everyone - mom, mother-in-law to-be, sister, best friend, grandma, bridesmaids - there's enough room for the group!  
(see attached menu selections)

#### CHAMPAGNE & CHOCOLATES

for the bride & groom to enjoy on their wedding night  
(canella prosecco chilled on ice, placed in your suite ahead of your arrival)

#### FAMILY BRUNCH RECEPTION

for up to 40 guests, served in the Penthouse Suite the day following the wedding  
(see attached menu selections)

**\$4,500**

15-25 guests

**\$6,500**

26-40 guests

**(gratuity included)**

All prices are in Canadian Dollars and subject to applicable taxes.  
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

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BBQ MENU

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**ASSORTMENT OF SALADS**

tossed **garden greens** served with meewasin valley inspired dressings  
choke cherry balsamic vinaigrette and citrus rose hip vinaigrette  
heirloom tomato **caprese salad**, fresh basil, chevre, imported balsamic  
baby **potato salad**, chive and herb dressing  
**coleslaw**, granny smith apple, sun dried high bush cranberries, apple cider dressing  
whole grain **pasta salad**, fresh herbs, fire roasted peppers, sun dried tomato vinaigrette

grilled sour dough **baguettes**, whipped butter

**CHOICE OF TWO VEGETABLES**

grilled garden **vegetable skewers**, olive oil, lemon, sea salt marinade  
fresh **corn on the cob**, melted butter  
grilled **portabella mushrooms**, garlic, truffle salt  
grilled **red peppers**, imported balsamic, sea salt  
baked russet **potatoes**, chives, sour cream, crisp bacon

**CHOICE OF TWO ENTRÉES**

*prepared on our bbq by a member of our culinary team \**

grilled south saskatchewan steelhead **trout**, sesame ginger glaze  
grilled pacific **halibut** fillet, summer fruit salsa  
tender pork **back ribs**, smoked apple bbq sauce  
grilled achiote marinated **chicken breast**

**CHOICE OF ONE DESSERT**

**baked alaska**, rich chocolate torte, saskatchewan sour cherry ice cream, fluffy meringue  
freshly **baked pies** from our pastry kitchen, saskatoon berry, saskatchewan sour cherry, strawberry-rhubarb,  
served with locally made vanilla gelato  
**crème brûlée**, brandy flambéed fresh berries, vanilla wafers

*\* In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen*

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TEA LUNCHEON MENUS

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*please select one of the following menus*

LUNCH #1

freshly brewed torrefazione italia **coffee**, decaffeinated montectini coffee  
spring **garden greens** with meewasin valley inspired dressings  
choke cherry balsamic vinaigrette and citrus rose hip vinaigrette  
summer **spinach salad** with fresh strawberries, feta cheese, poppy seed vinaigrette  
sliced canadian **cheeses** to include cheddar, gouda, swiss and jack  
assorted **pickle tray** with baby dills, gherkins, bread and butter, beets, pearl onions and olives  
assorted cocktail and finger **sandwiches** prepared on artisan breads and rolls  
sandwich fillings to include roasted **chicken** and sun dried cranberry, **shrimp** and cucumber salad,  
**crab** and avocado salad, deviled **egg** salad, cream cheese **ham** salad and assorted vegetarian selections  
seasonal fresh **fruits** and berries  
chef's selection of **squares** and tarts

LUNCH #2

freshly brewed torrefazione italia **coffee**, decaffeinated montectini coffee  
**mediterranean** pasta salad, marinated **vegetable** salad  
freshly baked artisan **breads**, rolls, pita and naan served with whipped butter  
deli tray to include shaved black forest **ham**, shaved **pastrami**, sliced roast **turkey** breast,  
shaved roast baron of **beef**, genoa **salami**, and shaved **capicola**  
sliced **cheese** to include cheddar, provolone, gouda and mozzarella  
grilled bell peppers, onions, portabella mushrooms and zucchini  
selection of mayo, mustards and aiolis  
seasonal fresh **fruits** and berries  
chef's selection of **squares** and tarts

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BRUNCH MENUS

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*please select one of the following menus*

**BRUNCH #1**

freshly brewed torrefazione italia **coffee**  
fruit **juices**: orange, apple, grapefruit (not from concentrate)  
assorted breakfast **bakery** items: assorted low fat **muffins**, flakey **pastries**, banana bread, **bagels**  
assorted fresh **fruit**: melons, citrus and fresh **berries**  
yogurt, granola, fresh berry breakfast **parfaits**  
smoked **salmon** served with capers and cream cheese  
tossed **garden greens** with choke cherry-balsamic vinaigrette and citrus-rose hip vinaigrette  
farm fresh free range **scrambled eggs**, oven roasted fingerling **potatoes**  
apple smoked **bacon**, traditional farmers **sausage**  
ricotta and sour cherry **blintzes** served with quebec maple syrup  
honey glazed baked **ham** served with dijon mustard and gilled pineapple  
raspberry and black berry english **trifle**

**BRUNCH #2**

freshly brewed torrefazione italia **coffee**  
fruit **juices**: orange, apple, grapefruit (not from concentrate)  
assorted breakfast **bakery** items: assorted low fat **muffins**, flakey **pastries**, banana bread  
assorted fresh **fruit**: melons, citrus and fresh **berries**  
james signature domestic **cheese** display  
tossed **garden greens** with choke cherry-balsamic vinaigrette and citrus-rose hip vinaigrette, granny smith **apple salad**  
roasted **vegetable quiche** prepared with free range eggs  
apple smoked **bacon**, traditional farmers **sausage**  
fluffy buttermilk and saskatoon berry **pancakes** served with quebec maple syrup  
chive and cheddar potato **croquettes**  
steamed garden **vegetable medley** tossed in drawn butter  
baked pacific **salmon** draped with lemon-dill cream  
assorted **tarts**, pecan, chocolate, fresh berry, lemon and **mousse**

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## BAR MENU

### CASH BAR

when each individual guest purchases drinks from the hotel bar  
(prices include taxes)

	<b>Standard</b>	<b>Premium</b>
spirit selection	\$8.25	\$10.50
domestic beer	\$8.25	\$8.25
house red and white wine	\$8.65	\$8.65
imported beer	\$10.50	\$10.50
non-alcoholic beer	\$7.00	
soft drinks and juices	\$4.00	
liqueurs	\$9.00	

### HOST BAR

when the convener or host is invoiced for all drinks consumed  
(prices subject to 18% gratuity and applicable taxes)

	<b>Standard</b>	<b>Premium</b>
spirit selection	\$7.00	\$9.00
domestic beer	\$7.00	\$7.00
house red and white wine	\$7.50	\$7.50
imported beer	\$9.00	\$9.00
liqueurs		\$8.00
local liqueurs		\$9.00
non-alcoholic beer	\$6.09	
soft drinks and juices	\$3.50	
non-alcoholic punch	\$55.00	per gallon

### HOUSE WINES

RED - changes seasonally; check with hotel for current offering	\$37.00
WHITE - changes seasonally; check with hotel for current offering	\$37.00

**standard spirit selections:** absolut, johnnie walker, tanqueray, forty creek, bacardi, lemon hart

**premium spirit selections:** grey goose, bombay, crown royal, knob creek, flor de cana seco 4, captain morgan spiced

**liqueur selections:** baileys, kahlua, drambuie, courvoisier, grand marnier, amaretto

**local liqueur selections:** haskap, crème de cassis black currant, saskatoon liqueur

Bartender fee of \$28.00 per hour (minimum of 4 hours) if sales do not meet or exceed \$500.00

All Bar prices are in Canadian Dollars and subject to applicable taxes. An 18% gratuity charge is applied to "Host Bar" services..  
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WINE MENU

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RED WINE

**luigi bosca DOC** \$54  
malbec, argentina

**pirramimma** \$65  
shiraz, australia

**pago ayles 'S'** \$54  
garnacha, spain

**moon curser** \$78  
syrah, canada

**cloudline** \$67  
pinot noir, usa

**sottano** \$52  
cabernet sauvignon, argentina

**feudi di san gregorio** \$52  
primitive, italy

**gouffier mercury 1 er cru** \$140  
pinot noir, france

**da gromis barolo** \$155  
nebbiolo, italy

**cakebread** \$205  
cabernet sauvignon, usa

CHAMPAGNE

all selections from france  
**veuve clicquot brut** \$125  
**veuve clicquot rose** \$130  
**dom perignon** \$325  
**roederer, louis - cristal** \$450

WHITE WINE

**umani ronchi** \$52  
pecorino, italy

**tommasi** \$52  
pinot grigio, italy

**orofino** \$54  
riesling, canada

**dourthe** \$50  
sauvignon blanc, france

**tinhorn creek** \$54  
chardonnay, canada

**cloudy bay** \$69  
sauvignon blanc, new zeland

**domaine la jenesse** \$280  
châteauneuf, france

SPARKLING WINE

**mionetto prosecco** \$60  
italy

**freixenet cordon negro brut** \$45  
spain

**summerhill cipes** \$66  
canada, organic

ROSE WINE

**Bielder père et fils** \$52  
grenache, france

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## CATERING DETAILS

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### DEPOSIT

In order to reserve your event date, a credit card number must be on file. Your credit card will be held on file for any additional balance at the conclusion of the event. The deposit will be applied to your final catering bill.

Two scheduled payments are required: a \$1,000 non-refundable deposit is due at the time of booking, and final payment of the total estimated balance is due 7 days prior to your event.

A final guest guarantee will be required 5 business days prior to your wedding reception.

After this time, any decrease in guest number will not be allowed. In the event of overpayment, a refund will be issued to you.

A customary 18% service charge and applicable taxes will be added to the final balance for beverage service.

### BEVERAGES

The James Hotel follows all rules of service set out by the Saskatchewan Liquor and Gaming Authority (SLGA). For the health and safety of our guests, alcohol service may be denied to those individuals who appear intoxicated or under the legal drinking age.

The hotel reserves the right to request photo identification from anyone requesting or consuming alcohol at an event.

### DECOR

Flowers and rental items may be delivered to the hotel two hours prior to your event. Additional set-up time may be available dependent upon other bookings. Smaller items may be brought to your Event Manager at a pre-determined time.

Our staff will be happy to assist in the placement of these items, provided they are "table ready".

Votive type candles may be used with restrictions. No glitter or confetti please.

All decorations and personal items must be removed immediately at the conclusion of your event.

The hotel is not held responsible for any items left behind, lost, or stolen.

### GUESTROOM BLOCKS

The James Hotel is pleased to offer you and your guests a special group room rate for a contracted block of 10 or more rooms, based on availability, and held for you up to 30 days prior to the event.

Guests may call the hotel and make reservations on their own using a room block name.

Room accommodations must be guaranteed with a credit card.

Rates are subject to availability, and are applicable to taxes.

#### Room Rates:

Classic King City View \$194

Classic King River View \$199

Studio Suite \$204

The Penthouse Suite will be provided to the bridal couple for three consecutive nights.

Please advise your Event Manager if a room block is required.

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