

CATERING

by
THE
James
HOTEL

BEVERAGES & SNACKS

BEVERAGES

freshly brewed starbucks coffee, decaffeinated \$42 per silex	assorted soft drinks 355 ml/bottled juices 300 ml \$3.75 per can
assorted premium tazo teas \$4.25 per serving	individual milks (2%, chocolate) 500 ml \$4.75 bottle
dasani bottled water (still) 500 ml \$3.75 per bottle	san pellegrino (sparkling) 250 ml \$4.75 per bottle
happy planet smoothies \$5.50	

MORNING & AFTERNOON SNACKS

All baked items are prepared in our on-site bakery

mini breakfast pastries \$18/dozen	saskatoon berry tarts \$18/dozen
quick loaves-10 slices per loaf \$20/loaf	eclairs, macarons and power bars (add \$1 per person) \$28/dozen
assorted muffins \$23/dozen	saskatchewan scones with whipped butter \$23/dozen
assorted cookies \$16/dozen	cinnamon buns \$24/dozen
fresh fruit display (4 choices of seasonal fruit) \$16/person	fresh fruit basket (a selection of seasonal whole fruit) \$2.50/piece
trail mix station \$4.50/person	individual yogurts, assorted flavors \$3.40/each
garden fresh crudites with dips \$5/person	individual potato chips, assorted flavors \$3/each
Kettle chips with chipotle aioli and ranch seasoning \$3.50/each	movie theatre style popcorn \$2/each
bar snacks \$5.50/person	mini sweets \$3/person
chips and salsa \$3/person	

All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BRUNCH MENU

premium fruit juice (orange, apple, grapefruit, cranberry) and freshly brewed starbucks coffee

assortment of fresh baked goods to include muffins, pastries, and cookies
served with whipped butter and assorted jams

smoothie (select one)

strawberry banana

mixed berries

tropical

vegan (add \$1 per person)

oatmeal bar

steel cut oatmeal, dried fruit, brown sugar, honey,
cinnamon, dried coconut flakes, fresh berries, and raisins

egg dish (select one)

fluffy scrambled free range eggs topped with green onions
omelets; free range eggs with peppers, onions, mushrooms, ham, cheese and tomatoes

potato

cubed hash browns topped with green onions

breakfast meat (select two)

crisp bacon

maple pork breakfast sausage

Apple chicken sausage

vegetable

market vegetables

starch (select one)

herbed roasted baby potatoes

rice pilaf

brunch entrée (select one)

additional entrée \$8 per person

all served with appropriate condiments

citrus bourbon glazed ham

roast beef served with au jus and pearl onions

grilled breast of chicken served with saskatchewan mustard cream sauce

baked atlantic salmon served with caper lemon beurre blanc sauce

pasta primavera

sweets

dessert display from our in house bakery

\$42 per person

(minimum 10 people)

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BRUNCH ENHANCEMENTS

salad (select one)

mediterranean pasta salad

quinoa salad

pesto tomato bocconcini

\$6.50 per person

charcuterie, cheese and preserves

assortment of cold cuts, cheeses and preserves

\$12 per person

breakfast pancakes

buttermilk pancakes served with whipped butter and syrup

\$4.50 per person

belgian waffles

fluffy belgian waffles served with syrup, whipped butter, whipped cream,
chocolate sauce, and a berry compote

\$5 per person

eggs benedict station

prepared by a member of our culinary team

free range poached eggs prepared on a toasted english muffin with your choice of
canadian back bacon or wilted spinach with creamy hollandaise sauce

\$7 per person

savory tarts

granny smith apple, caramelized onion and smoked gouda

spinach sundried tomato and feta

asparagus, roasted red pepper and swiss cheese

\$6 per person

seafood platter

seafood platter to include:

smoked salmon

candied trout

cocktail prawns with cocktail sauce

mussels and clams

\$25 per person

(minimum 10 people)

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LUNCH MENU

DELI LUNCH

presented at once on a quadrant plate

freshly brewed starbucks coffee and select tazo teas

soup (select one)

mushroom soup, cream of cultivated mushrooms
roasted red pepper, cream of charr broiled red peppers
sweet corn, cream of oven roasted corn kernels
beef barley, saskatchewan barley cooked in beef broth
lemon chicken orzo
saskatchewan lentil, slowly cooked lentil in a vegetable broth

salad (select one)

potato salad, new potatoes in a house made herb aioli
garden salad, mixed artisan greens, vegetables and dressing
caesar salad, romaine, croutons, classic caesar dressing, parmesan cheese and bacon bits
mediterranean pasta salad, fusilli pasta, peppers, onions, olives, cucumber, sundried tomatoes, and feta
beet citrus dijon salad, pickled beets, citrus dijon vinaigrette and mandarin wedges
quinoa and arugula salad, cooked quinoa, arugula, tomatoes, green onions and dressing

sandwich (select one)

roast beef horseradish aioli, pickled onions, arugula, swiss cheese on a artisan baguette
apple chicken salad apple, chicken, celery on a Kaiser bun with green leaf lettuce
roasted turkey shaved turkey, cranberry aioli, brie cheese, lettuce, tomato on rye bread
vegan wrap roasted red pepper, zucchini, red onion, hummus, and arugula
rueben corn beef, sauerkraut, russian dressing and swiss cheese on rye bread
french beef dip slow roasted beef, caramelized onions, swiss cheese and au jus on artisan baguette
chicken brie chicken breast, fig spread, pickled red onion, arugula on a ciabatta bun
vegetarian assorted grilled vegetables, balsamic reduction and goat cheese spread on a ciabatta bun

sweets (select one)

saskatoon berry cheesecake
crème brûlée traditional vanilla bean custard, caramelized sugar, served with fresh berries and chocolate shortbread
baklava

\$32 per person

(minimum 10 people)

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LUNCH MENU

SOUP, SALAD, AND SANDWICH LUNCH BUFFET

freshly brewed starbucks coffee and select tazo teas

soup (select one)

mushroom soup, cream of cultivated mushrooms

roasted red pepper, cream of charr broiled red peppers

sweet corn, cream of oven roasted corn kernels

beef barley, saskatchewan barley cooked in beef broth

lemon chicken orzo

saskatchewan lentil, slowly cooked lentils in a vegetable broth

salad (prepared in single serving salad glasses)

garden salad, mixed artisan greens, vegetables and dressing

caesar salad, romaine, croutons, classic caesar dressing, parmesan cheese and bacon bits

beet citrus dijon salad, pickled beets, citrus dijon vinaigrette and mandarin wedges

sandwich platter

a selection of sandwiches to include chicken salad, roast beef,

pastrami, smoked turkey breast, vegetarian

served on an assortment of white, whole grain and rye breads

with prepared mustard, dijon mustard, mayo

bread & butter pickles, baby dill pickles, gherkins

dessert (select one)

saskatoon berry cheesecake

vanilla crème brûlée, creamy baked custard, caramelized sugar topping and orange glazed shortbread

baklava

\$32 per person

(minimum 10 people)

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PLATED DINNER

*all plated dinners are a minimum of three courses (starter + entrée + dessert)
plated dinners are priced ala carte*

please note each selection made must be consistent for all guests

dinners are served with warm baguettes, whipped butter,
freshly brewed starbucks coffee and select taza teas

appetizer (select one)

prawn cocktail 4 large prawns served with traditional seafood cocktail sauce and avocado cucumber salad. **\$18**

pork belly with carrot and orange puree, cilantro creme **\$12**

crab cakes 3 crab cakes with corn salsa and remoulade sauce **\$18**

OR

soup (select one)

roasted corn, creamy sweet corn and chilli oil **\$4**

beef barley, saskatchewan barley cooked in beef broth **\$4**

potato leek chowder, yukon gold potatoes, cream, tender leeks, herb oil **\$4**

saskatchewan lentil, slowly cooked lentils in a vegetable broth **\$4**

OR

salad (select one)

james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese, orange marmalade
vinaigrette **\$5**

kale and romaine lemon caesar dressing, bacon, croutons, parmesan cheese **\$6**

beets and roots dill cream, pickled and roasted root vegetables **\$5**

poached pear and arugula salad red wine poached pear, arugula, goat cheese, citrus dressing **\$5**

sweets (select one)

chocolate tart rich dark chocolate, toasted hazelnut crust, sweet cherries and crème anglaise **\$6**

vanilla crème brûlée creamy baked custard, caramelized sugar topping and orange glazed shortbread **\$6**

lemon meringue tart buttery crust filled with creamy lemon curd topped with sweet meringue **\$6**

*** entrées on following page ***

(minimum 10 people)

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PLATED DINNER

entrée (select one)

chicken supreme- natural chicken jus, smoked gouda, mashed potatoes **\$35**

grilled saskatchewan pork tenderloin- wild berry port jus, roasted new potatoes **\$38**

atlantic salmon- orange fennel slaw, prairie grain pilaf **\$36**

canadian beef tenderloin fillet-6 oz canadian AAA beef, mushroom ragout, natural beef jus, herbed new potatoes **\$45**

rack of lamb- canadian rack of lamb, sweet cherry gastrique, misty mountain mushroom risotto **\$50**

vegan medallion- grilled beef tofu medallion, mushroom ragout, wilted spinach **\$35**

(minimum 10 people)

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DINNER BUFFET

dinner buffets are served with warm baguettes, whipped butter,

freshly brewed starbucks coffee and select taza teas

buffet dinners include one entrée, a second entrée may be added for \$ 8.00

salads (select three)

caesar salad— roamine, croutons, classic caesar dressing, parmesan cheese and bacon bits

greek salad— grape tomatoes, cucumbers, bell peppers, olives, feta, greek vinaigrette

mandarin spinach salad— shaved red onions, toasted almonds served with a cranberry vinaigrette

saskatchewan lentil salad— roasted red peppers, shallots, english cucumbers, carrots, green onions, parsley with a curry vinaigrette

saskatchewan quinoa and cucumber salad— fresh basil, red onion, grape tomato, feta cheese, italian zesty vinaigrette

pasta salad— fusilli, sundried tomatoes, olives, green onions, bell peppers, feta cheese tossed with a herb vinaigrette

saskatoon slaw— green and red cabbage, carrots, diced cranberries, slaw dressing

pesto tomato bocconcini— grape tomato, basil fresh bocconcini

vegetable selection (select one)

add an additional vegetable selection \$3.50 per person

garden seasonal vegetables, seasoned and tossed with butter
legumes au gratin, broccoli, cauliflower, green beans, mornay sauce
roasted root vegetables, honey butter, fresh herbs and seasoning

roasted squash, butternut squash, brown sugar and fragrant spices
roasted brussels sprouts and green beans with garlic bitter
fresh grilled vegetables, a variety of 4 seasonal vegetables

starch (select one)

add an additional starch selection \$3.50 per person

red creamer potatoes, herb roasted with butter
roasted garlic whipped potatoes

gratin de pommes de terre, scalloped potatoes
sundried tomato polenta

rice pilaf, brown, wild, or long grain rice tossed with sauteed vegetables

** entrées and sweets on following page **

(minimum 10 people)

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DINNER BUFFET

entrée selection (select one)
add an additional entrée selection \$8 per person

roasted chicken supreme— natural chicken jus, wild roasted mushrooms

pork loin apple honey garlic glaze

atlantic salmon— orange fennel slaw, citrus beurre blanc

canadian AAA butler steak— Canadian AAA beef, red pepper, onions, mushroom ragout and au jus

baked cod—fresh cod with lemon butter caper beurre blanc

baked penne primavera— penne pasta, pomodoro sauce, cheese and seasonal vegetables

beef cabbage rolls with tomato sauce

sweet display

james deluxe sweet display— tortes, cheese cake with toppings, squares, eclairs, seasonal fresh fruit, crème brûlée

\$50 per person

ENHANCE YOUR MENU WITH A CARVING STATION

\$18 per person

canadian roast beef—montreal steak herb rub, beef au jus

bourbon orange glaze ham—bone in ham, cloves sage

leg of lamb—herb and mint infused lamb, rosemary jus

pork loin— brown sugar and butter basted pork

canadian prime rib roast— garlic and herb rub served with warm yorkshire pudding and beef jus **\$12 additional per person**

(minimum 10 people)

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RECEPTIONS

CHILLED HORS D'OEUVRES

pear, boursini cheese, candied walnut, crostini (V)
yellowfin tuna, compressed watermelon, ponzu sauce
duck confit, cranberry gastrique, crostini
smoked salmon, dill crème fraiche, crispy capers, crostini
beef tartare, horseradish aioli, arugula, crostini

crab salad, arugula, gougeres (\$1 additional per person)
roasted garlic mushroom, shaved parmesan, crostini (V)
shrimp cocktail, horseradish cocktail sauce in a cucumber cup
trout gravlax, sliced fresh beets, herb goat cheese
devilled eggs, paprika and bacon bits

\$35 per dozen (selections must be ordered by the dozen)

HOT HORS D'OEUVRES

grilled shrimp skewer, mango –lime salsa
korean bbq short ribs
mini monte cristo sandwich, chili spiced raspberry preserve

red quinoa crab cake, spiced green apple purée
southern style mini chicken and waffle, maple aioli
open faced roasted tart apple and triple cream brie sandwich

coconut shrimp, cilantro sriracha aioli

\$38 per dozen (selections must be ordered by the dozen)

SWEET BITES

mini lemon meringue pie
raspberry mousse
chocolate brownies
cream puffs
mint compressed watermelon
honey mint mini fruit skewers

\$34 per dozen (selections must be ordered by the dozen)

RECEPTION DISPLAYS

james hotel signature cheese board

an assortment of canadian and international cheeses served with
assorted crackers, crostini's and preserves

\$9 per person

charcuterie

a selection of locally made sausage, salami, cured meats, smoked
meats and paté, old white cheddar, sharp gouda, assorted mustards,
aioli, pickles and assorted sliced baguettes

\$16 per person

vegetable display

selection of crisp garden vegetables,
served with an assortment of dips

\$6.50 per person

(minimum 10 people)

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RECEPTION STATIONS

ENHANCE YOUR MENU WITH A RECEPTION STATION

carving station

carved by a member of our culinary team

your choice of canadian roast beef, bourbon orange glazed ham, leg of lamb, pork loin, or canadian prime rib roast (\$12 per person) served with freshly baked rolls, assorted condiments, and two salads from the dinner buffet salad selection

\$18 per person

poutine station

poutine station includes gravy, toppings and cheese to create your own style of poutine. crisp french fries, pulled chipotle chicken, bbq pulled pork, cheese curds, other toppings to include; green onions, diced tomatoes, bacon bits and hot sauce

\$20 per person

SEAFOOD STATIONS

seafood display

smoked salmon, candied trout, cocktail prawns, mussels and clams

\$25 per person

oyster bar

prepared by a member of our culinary team

a selection of market oysters, champagne mignonette sauce, lime wedges, lemon wedges and tobasco

100 oysters minimum

\$2.50 per oyster

(minimum 10 people)

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RECEPTIONS

RECEPTION MENU #1

cheese display; canadian and international cheeses served with assorted crackers, crostini and assorted preserves
vegetable display; garden fresh vegetable crudité served with an assortment of dips
seasonal fresh fruit display
choice of two (2) chilled hor d'oeuvres (2 pieces per person)
choice of two (2) hot hor d'oeuvres (2 pieces per person)
choice of two (2) sweet bites

\$42 per person

RECEPTION MENU #2

cheese display; canadian and international cheeses served with assorted crackers, crostini and assorted preserves
vegetable display; garden fresh vegetable crudité served with an assortment of dips
seasonal fresh fruit display
choice of two (2) chilled hor d'oeuvres (2 pieces per person)
choice of two (2) hot hor d'oeuvres (2 pieces per person)
choice of two (2) sweet bites
choice of one (1) reception enhancement station. (seafood station will be additional)

\$48 per person

RECEPTION MENU #3

cheese display; canadian and international cheeses served with assorted crackers, crostini and assorted preserves
vegetable display; garden fresh vegetable crudité served with an assortment of dips
seasonal fresh fruit display
choice of two (2) chilled hor d'oeuvres (2 pieces per person)
choice of three (3) hot hor d'oeuvres (2 pieces per person)
choice of two (2) sweet bites
choice of two (2) reception enhancement station (seafood station will be additional)

\$64 per person

(minimum 10 people)

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BBQ MENUS

BBQ Menu #1

salad

james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese,
orange marmalade vinaigrette

kale and romaine, lemon caesar dressing, bacon, croutons, parmesan cheese

saskatoon slaw, green and red cabbage, carrots, dried cranberries, slaw dressing

entree

assorted buns and hot dog rolls

canadian beef burgers

turkey burgers

beef wieners

turkey wieners

blackened cajun chicken breast

assorted cheeses, cheddar, Monterey jack, and swiss

additional toppings to include; ketchup, mustard, relish, dill pickle, bbq sauce, lettuce, tomatoes, red onions, sauteed mushrooms, bacon, feta

cheese, tzatziki and hot sauce

kettle chips with ranch seasoning

dessert

traditional new york cheesecake

dusted doughnuts

assorted squares

\$34 per person

BBQ season runs from May Long Weekend until end of September, weather permitting. In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

(minimum 10 people)

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BBQ MENUS

BBQ Menu #2

salad

caesar salad, romaine lettuce, croutons, classic caesar dressing, parmesan cheese and bacon bits

greek salad, grape tomatoes, cucumbers, bell peppers, olives, feta, greek vinaigrette

james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese,
orange marmalade vinaigrette

kale and romaine, lemon caesar dressing, bacon, croutons, parmesan cheese

saskatoon slaw, green and red cabbage, carrots, dried cranberries, slaw dressing

vegetable (choice of one)

garden seasonal vegetables, seasoned and tossed with butter

legumes au gratin, broccoli, cauliflower, green beans in mornary sauce

roasted root vegetables, honey butter, fresh herbs and seasoning

roasted squash, seasonal squash, butternut squash, brown sugar and fragrant spices

roasted brussels sprouts and green beans with garlic butter

fresh grilled vegetables, a variety of 4 seasonal vegetables

starch (choice of one)

red creamer potatoes, herb roasted with butter

roasted garlic whipped potatoes

rice pilaf, brown, wild or long grain rice tossed with sauteed vegetables

gratin de pommes de terre, scalloped potatoes

baked potato with sour cream, bacon bits and green onions

entrée (select two)

canadian AAA butler steak

baby pork ribs

5oz atlantic salmon

marinated chicken kebab

dessert

dessert display to include tortes, cheesecake with toppings, squares, individual sweets, eclairs and seasonal fresh fruit with vanilla ice cream
and assorted sauces

\$48 per person

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(minimum 10 people)

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BBQ MENUS

BBQ Menu #3

salad

caesar salad, romaine lettuce, croutons, classic caesar dressing, parmesan cheese and bacon bits

greek salad, grape tomatoes, cucumbers, bell peppers, olives, feta, greek vinaigrette

james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese, orange marmalade vinaigrette

kale and romaine, lemon caesar dressing, bacon, croutons, parmesan cheese

saskatoon slaw, green and red cabbage, carrots, dried cranberries, slaw dressing

vegetable (choice of two)

garden seasonal vegetables, seasoned and tossed with butter

legumes au gratin, broccoli, cauliflower, green beans in mornay sauce

roasted root vegetables, honey butter, fresh herbs and seasoning

roasted squash, seasonal squash, butternut squash, brown sugar and fragrant spices

roasted brussels sprouts and green beans with garlic butter

fresh grilled vegetables, a variety of 4 seasonal vegetables

starch (choice of one)

red creamer potatoes, herb roasted with butter

roasted garlic whipped potatoes

rice pilaf, brown, wild or long grain rice tossed with sauteed vegetables

gratin de pommes de terre, scalloped potatoes

baked potato with sour cream, bacon bits and green onions

entrée (select one)

canadian AAA

6oz beef fillet

10oz new york steak

12oz rib eye

dessert

deluxe dessert display to include tortes, cheesecake with toppings, squares, individual sweets, eclairs and seasonal fresh fruit, crème brulee, panna cotta and brownie bar with vanilla ice cream and assorted sauces

\$59 per person

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(minimum 10 people)

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BBQ MENUS

BBQ Menu #4

salad

caesar salad, romaine lettuce, croutons, classic caesar dressing, parmesan cheese and bacon bits

greek salad, grape tomatoes, cucumbers, bell peppers, olives, feta, greek vinaigrette

james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese, orange marmalade vinaigrette

kale and romaine, lemon caesar dressing, bacon, croutons, parmesan cheese

saskatoon slaw, green and red cabbage, carrots, dried cranberries, slaw dressing

vegetable (choice of two)

garden seasonal vegetables, seasoned and tossed with butter

legumes au gratin, broccoli, cauliflower, green beans in mornay sauce

roasted root vegetables, honey butter, fresh herbs and seasoning

roasted squash, seasonal squash, butternut squash, brown sugar and fragrant spices

roasted brussels sprouts and green beans with garlic butter

fresh grilled vegetables, a variety of 4 seasonal vegetables

starch (choice of one)

red creamer potatoes, herb roasted with butter

roasted garlic whipped potatoes

rice pilaf, brown, wild or long grain rice tossed with sauteed vegetables

gratin de pommes de terre, scalloped potatoes

baked potato with sour cream, bacon bits and green onions

entrée (select one)

canadian AAA

6oz beef fillet

10oz new york steak

12oz rib eye

seafood selection (select one)

wild salmon steak

6oz spiny lobster tail

jumbo shrimp (3 per person)

grilled pacific scallops (3 per person)

dessert

deluxe dessert display to include tortes, cheesecake with toppings, squares, individual sweets, eclairs and seasonal fresh fruit, crème brulee, panna cotta and brownie bar with vanilla ice cream and assorted sauces

\$89 per person

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(minimum 10 people)

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BBQ MENUS
BBQ Reception Menu

reception displays

james hotel signature cheese board

an assortment of canadian and international chesses served with assorted crackers, crostini's and preserves

charcuterie

a selection of locally made sausage, salami, cure meats, smoked meats and paté, old white cheddar, sharp gouda, assorted mustards, aioli, pickles and assorted sliced baguettes

vegetable display

selection of crisp garden vegetables,
served with a an assortment of dips

salad

caesar salad, romaine lettuce, croutons, classic caesar dressing, parmesan cheese and bacon bits
james house salad, mixed greens, grape tomatoes, dried cranberries, cucumbers, toasted pecans, snow goat cheese,
orange marmalade vinaigrette
saskatoon slaw, green and red cabbage, carrots, dried cranberries, slaw dressing

cold hors d'oeuvres

pear, boursini cheese, candied walnut, crostini (V)
yellowfin tuna, compressed watermelon, ponzu sauce
duck confit, cranberry gastrique, croistini
beef tartare, horseradish aioli, arugula, crostini
roasted garlic mushroom, shaved parmesan, crostini (V)
trout gravlax, sliced fresh beets, herb goat cheese

entrée (select two)

canadian AAA butler steak
baby pork ribs
5oz atlantic salmon
marinated chicken kabob

seafood selection (select one)

wild salmon steak
6oz spiny lobster tail
jumbo shrimp (3 per person)
grilled pacific scallops (3 per person)

dessert

dessert display from our in-house bakery, fresh fruit display

\$52 per person

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(minimum 10 people)

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BAR MENU

CASH BAR

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

	Standard	Premium
spirit selection	\$8.25	\$10.50
beer	\$8.25	\$10.50
house red and white wine	\$8.65	\$8.65
non-alcoholic beer	\$7.00	
soft drinks and juices	\$4.25	
liqueurs	\$9.00	

HOST BAR

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

	Standard	Premium
spirit selection	\$7.00	\$9.00
beer	\$7.00	\$9.00
house red and white wine	\$7.50	\$7.50
liqueurs		\$8.00
local liqueurs		\$9.00
non-alcoholic beer	\$6.09	
soft drinks and juices	\$3.75	
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 spirits: lucky bastard vodka, dewar's blended scotch, tanqueray gin,
forty creek whiskey, bacardi superior rum, appleton estate rum

premium spirits: grey goose vodka, glenfiddich 12 year scotch, bombay gin, crown royal whiskey,
knob creek bourbon, flor de caña white rum, captain morgan spiced rum

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

local liqueur selections: black fox raspberry, black fox honey ginger

lucky bastard saskatoon berry, lucky bastard haskap

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

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

WINE MENU

RED WINE

riondo valpolicella \$50
corvina, italy

cloudline \$67
pinot noir, usa

palacios la vendimia \$54
tempranillo, spain

lupi reali \$54
montepulciano, italy

luigi bosca DOC \$54
malbec, argentina

sottano \$54
cabernet sauvignon, argentina

pirramimma \$65
Shiraz, australia

moon curser \$78
syrah, canada

gouffier mercurey 1er cru \$140
pinot noir, france

bric cenciurio 2013 \$185
barolo, italy

cakebread \$205
cabernet sauvignon, usa

CHAMPAGNE

all selections from france

veuve clicquot brut \$150

moet and chandon \$140

dom perignon \$325

cristal louis roederer \$450

WHITE WINE

domaine reine juliette \$54
picpoul, france

umani ronchi \$54
pecorino, italy

tommasi \$52
pinot grigio, italy

leftfield \$50
sauvignon blanc, new zealand

dirty laundry \$52
gewurztraminer, canada

tinhorn creek \$54
chardonnay, canada

cloudy bay \$72
sauvignon blanc, new zeland

domaine la janesse 2007 \$250
châteauneuf-du-pape, france

SPARKLING WINE

mionetto prosecco \$55
prosecco, italy

freixenet cordon negro brut \$45
cava, spain

fiol doc \$54
prosecco, italy

ROSE WINE

bieler père et fils \$52
grenache, france

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

GENERAL INFORMATION

menu selections: in order to ensure availability, we request that your menu selections are confirmed with your event manager no later than two weeks prior to your event. please advise your event manager of any special dietary requirements as soon as possible prior to the event. changes may apply for dietary substitutions made on the day of the event. final entrée count is due no later than 72 hours (3 business days) prior to the event.

all food and beverage items will be provided by the hotel. please advise your event manager of any thoughts or requests that you may have.

bar costs and policies: cash or host bars with net revenues less than \$500 will be subject to a bartender fee of \$28.00 per hour, with a minimum of four hours. the james hotel follows all rules of service set out by the saskatchewan liquor and gaming authority (slga).

taxes and gratuities: all food and beverage prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. an eighteen percent (18%) service charge is applied to all food and beverage and gst is applicable.

guaranteed number: for all meal functions, the guaranteed number attending must be communicated to the events department no later than 72 hours (3 business days) prior to the function. if the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance; whichever is greater.

the hotel will do its best to accommodate guaranteed numbers; however, we reserve the right to make substitutions where necessary.

deposits: deposits are due at the time of space confirmation, unless other arrangements have been made with your event manager

statutory holidays: a fifteen percent (15%) surcharge will apply to all food and beverage on all canadian statutory holidays.

displays, exhibits or products: all deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the events department. such displays, exhibits or products are the responsibility of the exhibitor, and the hotel accepts no liability whatsoever for loss or damage. such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24-hour basis. in such case the hotel, at the customer's request, will arrange to have the room locked. the hotel will not be responsible for exhibits, displays and products locked in any function room.

liability: the james hotel reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. liability for all damages to the premises will be charged to the representative in charge of arrangements with the hotel. to avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel.

cancellation charge: should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

less than six (6) months to one (1) month from arrival date:
60% of estimated revenue

less than one (1) month to eight (8) days from arrival date:
75% of estimated revenue

seven (7) days or less from arrival date: 90% of estimated revenue

cancellations made under this provision shall be made by the cancelling party to the non-cancelling party by written notice. cancellation will not be considered final until written notice and payment of the liquidated damages are received.

terms of payment: all invoices are due in full upon receipt or as agreed upon.

updated 01/2022