

# CATERING





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## BEVERAGES & SNACKS

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### BEVERAGES

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

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### MORNING & AFTERNOON SNACKS

All baked items are prepared in our on-site bakery

<b>mini breakfast pastries</b> \$18/dozen	<b>saskatoon berry tarts</b> \$18/dozen
<b>quick loaves-10 slices per loaf</b> \$20/loaf	<b>assortment of eclairs, macaroons and power bars</b> \$29/dozen
<b>assorted muffins</b> \$23/dozen	<b>saskatchewan scones with whipped butter</b> \$23/dozen
<b>assorted cookies</b> \$16/dozen	<b>cinnamon buns</b> \$24/dozen
<b>fresh fruit display (4 choices of seasonal fruit)</b> \$16/person	<b>fresh fruit basket (a selection of seasonal whole fruit)</b> \$2.50/piece
<b>trail mix station</b> \$4.50/person	<b>individual yogurts, assorted flavors</b> \$3.40/each
<b>garden fresh crudites with dips</b> \$5/person	<b>individual potato chips, assorted flavors</b> \$3/each
<b>Kettle chips with chipotle aioli and ranch seasoning</b> \$3.50/each	<b>movie theatre style popcorn</b> \$2/each
<b>bar snacks</b> \$5.50/person	<b>mini sweets</b> \$3/person
<b>chips and salsa</b> \$3/person	

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## BRUNCH MENU

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premium fruit juice (orange, apple) and freshly brewed ROAD coffee co.

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

**breakfast meat (select two)**

crisp bacon

maple pork breakfast sausage

Apple chicken sausage

**vegetable (select one)**

rainbow honey roasted carrots

creamed parmesan spinach

**starch (select one)**

cubed hash browns topped with green onions

herbed roasted baby potatoes

spiced roasted sweet potatoes

**brunch entrée (select one)**

**additional entrée \$10 per person**

*all served with appropriate condiments*

citrus bourbon glazed ham

roast beef served with au jus and pearled onions

roasted chicken breast with chasseur sauce

pickerel papillote style (serve don top of tomato & zucchini slices, oregano & white wine)

pasta primavera

**sweets**

*dessert display from our in house bakery*

\$44 per person

**(minimum 10 people)**

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## BRUNCH ENHANCEMENTS

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**salad (select one)**

chickpea salad

quinoa salad

pesto tomato bocconcini

\$7.50 per person

**charcuterie, cheese and preserves**

assortment of cold cuts, cheeses and preserves

\$16 per person

**breakfast pancakes**

buttermilk pancakes served with whipped butter and syrup

\$6.50 per person

**belgian waffles**

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

\$8 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

\$12 per person

**savory tarts**

granny smith apple, caramelized onion and smoked gouda

spinach sundried tomato and feta

asparagus, roasted red pepper and swiss cheese

\$9 per person

**antipasto platter**

antipasto platter to include:

artichoke hearts, grilled zucchini, eggplant, red onion, grape tomato, pesto bocconcini, hummus, tapenade, crostini

\$30 per person

*(minimum 10 people)*

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## LUNCH MENU

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### DELI LUNCH

presented at once on a quadrant plate

freshly brewed ROAD coffee co. and select tazo teas

#### soup (select one)

**mushroom soup**, cream of cultivated mushrooms

**french onion soup**, caramelized onions, beef broth, toasted bread, melted cheese

**ginger carrot soup** en croute, warm spices, ginger, carrot, vegetable broth

**beef barley**, saskatchewan barley cooked in beef broth

**lemon chicken orzo**

#### salad (select one)

**chickpea salad**, chickpeas, red onion, dried cranberries, spinach, parsley, pistachios, grapefruit gastrique

**garden salad**, mixed artisan greens, vegetables and dressing

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

**green goddess salad**, spinach, cabbage, cucumbers, green onion, green goddess dressing

**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

**pulled pork sandwich** bbq pulled pork, fresh coleslaw on kaiser bun

**muffaletta sandwich** salami, pepperoni, genovese salami, provolone, garlic aioli on sour dough bread

**roasted turkey** shaved turkey, cranberry aioli, brie cheese, lettuce, tomato on rye bread

**vegetarian greek wrap** peppers, tomato, red onion, iceberg lettuce, crumble feta, greek dressing, whole wheat wrap

**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

\$38 per person

*(maximum 10 people)*

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## LUNCH MENU

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### SOUP, SALAD, AND SANDWICH LUNCH BUFFET

freshly brewed ROAD coffee co. and select tazo teas

#### soup (select one)

**mushroom soup**, cream of cultivated mushrooms

**french onion soup**, caramelized onions, beef broth, toasted bread, melted cheese

**ginger carrot soup** en croute, warm spices, ginger, carrot, vegetable broth

**beef barley**, saskatchewan barley cooked in beef broth

**lemon chicken orzo**

#### 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

**green goddess salad**, spinach, cabbage, cucumbers, green onion with green goddess dressing

#### 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

\$41 per person

*(minimum 10 people)*

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## PLATED DINNER

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*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 house made dinner rolls with garlic butter,  
freshly brewed ROAD coffee co. and select taza teas

### **appetizer (select one)**

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

**coconut breaded jumbo prawn** with mango salsa **\$12**

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

**OR**

### **soup (select one)**

**ginger carrot** , warm spices, ginger, carrot, vegetable broth **\$4**

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

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

**lobster bisque** , lobster tail, shrimp shell on, tomato, cream, garlic **\$6**

**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**

**green goddess salad** spinach, cabbage, cucumbers, green onion, green goddess 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

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### entrée (select one)

**chicken supreme**— coq au vin sauce, roasted potatoes, seasonal vegetables **\$51**

**boneless short rib**— bordelaise sauce, mash seasonal vegetables **\$56**

**roasted pickerel**— peruvian green sauce, roasted yam, seasonal vegetables **\$55**

**pan seared herb salmon**— butter dill cream sauce, cous cous, seasonal vegetables **\$55**

**quinoa croquette**— warm legume salad, portebello mushroom **\$45**

**canadian beef tenderloin fillet**— 6 oz canadian AAA beef, mushroom ragout, natural beef jus, herbed new potatoes **\$64**

*(minimum 10 people)*

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## DINNER BUFFET

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dinner buffets are served with homemade dinner rolls with garlic butter,

freshly brewed ROAD coffee co. and select tazo teas

buffet dinners include one entrée, a second entrée may be added for \$ 10.00

### salads (select three)

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

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

**green goddess salad**— spinach, cabbage, cucumbers, green onion with green goddess dressing

**chickpea salad**— chickpeas, red onion, dried cranberries, spinach, parsley, pistachios, grapefruit gastrique

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

**tabbouleh salad**— cous cous, lemon juice, cucumber, tomato, mint, parsley, iceberg lettuce, olive oil

**pesto tomato bocconcini**— grape tomato, basil fresh bocconcini

### vegetable selection (select one)

**add an additional vegetable selection \$6.00 per person**

garden seasonal vegetables, seasoned and tossed with butter	rainbow honey roasted carrots
legumes au gratin, broccoli, cauliflower, green beans, mornay sauce	creamed parmesan spinach
roasted root vegetables, honey butter, fresh herbs and seasoning	maple roasted brussel sprouts & butternut squash

### starch (select one)

**add an additional starch selection \$6.00 per person**

red creamer potatoes, herb roasted with butter	gratin de pommes de terre, scalloped potatoes
roasted garlic whipped potatoes	spice roasted sweet potatoes

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

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**entrée selection (select one)**  
**add an additional entrée selection \$10 per person**  
*\*\* prices reflect 1 protein per person \*\**

**roasted pork chops-** creamy garlic sauce

**pork loin-** apple honey garlic glaze

**grilled flank steaks-** with chimichurri

**canadian AAA butler steak-** canadian AAA beef, red pepper, onions, mushroom ragout and au jus **\$10 additional per person**

**pickerel papillote style** -tomato & zucchini slices, oregano, white wine

**baked penne primavera-** penne pasta, pomodoro sauce, cheese and seasonal vegetables

**roasted chicken breast-** with chasseur sauce

### **sweet display**

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

**\$54 per person**

### **ENHANCE YOUR MENU WITH A CARVING STATION**

**\$14 per person + Uniformed Chef \$55/hour**

**canadian roast beef-**montreal steak herb rub, beef au jus **\$22 additional per person**

**bourbon orange glaze ham-**bone in ham, cloves sage

**baked salmon loin-** salsa veracruzana & caper butter sauce

**porchetta-** stuffed with mushrooms, dates, figs, onion and gravy

**canadian prime rib roast-** garlic and herb rub served with warm yorkshire pudding and beef jus **\$14 additional per person**

*(minimum 10 people)*

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## RECEPTIONS

### CHILLED HORS D'OEUVRES

<b>duck confit</b> , cranberry gastrique, croistini	<b>crab salad</b> , arugula, gougeres (\$1 additional per person)
<b>smoked salmon</b> , dill crème fraiche, crispy capers, crostini	<b>shrimp cocktail</b> , horseradish cocktail sauce in a cucumber cup
<b>beef tartare</b> , horseradish aioli, arugula, crostini	<b>trout gravlax</b> , sliced fresh beets, herb goat cheese
<b>hummus cup</b> , cucumber cup, sundried tomato hummus, grissini	<b>antipasto skewer</b> , artichoke, bocconcini, salami, grape tomato pesto
<b>smoked salmon sushi</b> , sushi rice, cucumber, cream cheese, smoked salmon, soy sauce & wasabi	<b>saskatoon berry crostini</b> , smoked ricotta, saskatoon berry compote, lemon zest

\$36 per dozen (selections must be ordered by the dozen)

### HOT HORS D'OEUVRES

<b>korean bbq short ribs</b>	<b>buffalo cauliflower bites</b> , battered cauliflower florets, buffalo sauce
<b>mini monte cristo sandwich</b> , chili spiced raspberry preserve	<b>bacon wrapped scallops</b> , scallops, bacon
<b>italian pigs in a blanket</b> , Italian sausage wrap , puff pastry	<b>spanakopita</b> , philo pastry, spinach, feta cheese, onion, garlic, egg

**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  
mini lava cake bites

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

### RECEPTION DISPLAYS

**james hotel signature cheese board**  
an assortment of canadian and International chesses served with  
assorted crackers, crostini's and preserves  
\$12 per person

**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  
\$18 per person

**vegetable display**  
selection of crisp garden vegetables,  
served with a an assortment of dips  
\$8 per person

*(minimum 10 people)*

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## RECEPTION STATIONS

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### ENHANCE YOUR MENU WITH A RECEPTION STATION

#### **carving station**

To be carved by a member of our culinary team at \$55/hour  
your choice of canadian roast beef, bourbon orange glazed ham, pork loin, or canadian prime rib roast (\$14 per person) served  
with freshly baked rolls, assorted condiments, and two salads from the dinner buffet salad selection  
\$26 per person

#### **poutine station**

poutine station includes gravy, toppings and cheese to create your own style of poutine. crisp french fries, sweet potato fries,  
pulled chipotle chicken, bbq pulled pork, cheese curds, other toppings to include; green onions, diced tomatoes, bacon bits and hot  
sauce  
\$24 per person

### SEAFOOD STATIONS

#### **seafood display**

smoked salmon, candied trout, cocktail prawns, mussels and clams  
\$32 per person

#### **oyster bar**

shucked by a member of our culinary team for \$55/hour available by request  
a selection of market oysters, champagne mignonette sauce, lime wedges, lemon wedges and tobasco  
100 oysters minimum  
\$3.50 per oyster

*(minimum 10 people)*

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## BBQ MENUS

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### BBQ Menu #1

#### salad

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

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

**broccoli salad**— broccoli, red onion, dried cranberries, shredded cheddar, creamy herb dressing

#### entree

assorted buns and hot dog rolls

canadian beef burgers

beef 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

kettle chips with ranch seasoning

#### dessert

dessert display to include tortes, cheesecake with toppings, squares, individual sweets, eclairs and seasonal fresh fruit

\$44 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

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### 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

**broccoli salad**— broccoli, red onion, dried cranberries, shredded cheddar, creamy herb dressing

#### vegetable (choice of one)

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 brussels sprouts and green beans with garlic butter

rainbow honey roasted carrots

creamed parmesan spinach

#### 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

lemon roasted potatoes

baked potatoes (with sour cream, bacon bits, green onions)

#### entrée (select one)

canadian butler steak

baby pork chops

5oz atlantic salmon

chicken souvlaki

#### dessert

dessert display to include tortes, cheesecake with toppings, squares, individual sweets, eclairs and seasonal fresh fruit

\$54 per person

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*(minimum 10 people)*

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## BBQ MENUS

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### 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

**broccoli salad**— broccoli, red onion, dried cranberries, shredded cheddar, creamy herb 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 brussels sprouts and green beans with garlic butter

fresh grilled vegetables, a variety of 4 seasonal vegetables

#### starch (choice of two)

red creamer potatoes, herb roasted with butter

roasted garlic whipped potatoes

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

lemon roasted potatoes

baked potatoes (with sour cream, bacon bits, green onions)

#### entrée (select two)

canadian butler steak

6oz beef fillet

12oz new york steak

atlantic salmon

chicken supreme

#### 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

\$68 per person

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*(minimum 10 people)*

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## BBQ MENUS

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### 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

**broccoli salad**— broccoli, red onion, dried cranberries, shredded cheddar, creamy herb 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 brussels sprouts and green beans with garlic butter

#### starch (choice of two)

red creamer potatoes, herb roasted with butter

roasted garlic whipped potatoes

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

lemon roasted potatoes

baked potatoes (with sour cream, bacon bits, green onions)

#### entrée (select one)

canadian butler steak

6oz flank steak

12oz new york steak

16oz rib eye

#### seafood selection (select one)

wild salmon steak (1 per person)

6oz caribbean lobster tail (1 per person)

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

\$110 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

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### 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 pat  , old white cheddar, sharp gouda, assorted mustards, aioli, pickles and assorted sliced baguettes

#### vegetable display

selection of crisp garden vegetables served with ranch and hummus

#### 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

**broccoli salad**— broccoli, red onion, dried cranberries, shredded cheddar, creamy herb dressing

#### cold hors d'oeuvres (choice of three)

duck confit, cranberry gastrique, crostini

beef tartare, horseradish aioli, arugula, crostini

trout gravlax, sliced fresh beets, herb goat cheese

smoked salmon, dill cr  me fraiche, crispy capers, crostini

hummus cup, cucumber cup, sundried tomato hummus, grissini

saskatoon berry crostini, smoked ricotta, saskatoon berry compote, lemon zest

#### entr  e (select one)

canadian butler steak

tender pork rib bites

5oz atlantic salmon

chicken souvlaki

#### seafood selection (select one)

  oz caribbean lobster tail (1 per person)

jumbo shrimp (3 per person)

grilled pacific scallops (3 per person)

#### dessert

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

\$89 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	\$9.25	\$10.50
house red and white wine	\$9.25	\$9.25
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 20% gratuity and applicable taxes)

	Standard	Premium
spirit selection	\$7.00	\$9.00
beer	\$8.00	\$9.00
house red and white wine	\$8.00	\$8.00
liqueurs		\$8.00
local liqueurs		\$9.00
non-alcoholic beer	\$6.10	
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 \$32.00 per hour (minimum of 4 hours) if sales do not meet or exceed \$500.00

All prices are in Canadian Dollars and subject to a 20% gratuity charge and applicable taxes.  
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

## WINE MENU

### RED WINE

**riondo valpolicella** \$60  
corvina, italy

**joel gott** \$85  
pinot noir, usa

**palacios la vendimia** \$60  
tempranillo, spain

**piedra** \$65  
malbec, argentina

**ringbolt** \$70  
cabernet sauvignon, australia

**pirramimma** \$65  
shiraz, australia

**moon curser** \$85  
syrah, canada

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

**cakebread** \$215  
cabernet sauvignon, usa

### SPARKLING WINE

**mionetto prosecco** \$55  
prosecco, italy

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

### WHITE WINE

**domaine reine juliette** \$60  
picpoul, france

**frescobaldi** \$54  
pinot blanc/chardonnay, italy

**tommasi** \$60  
pinot grigio, italy

**leftfield** \$54  
sauvignon blanc, new zealand

**dirty laundry** \$54  
gewurztraminer, canada

**tinhorn creek** \$60  
chardonnay, Canada

**sage hills** \$80  
pinot gris, natural , canada

**napa cellars** \$80  
chardonnay, usa

### ROSE WINE

**bieler père et fils** \$54  
grenache, France

### CHAMPAGNE

all selections from france  
**veuve clicquot brut** \$170  
**moet and chandon** \$145  
**dom perignon** \$350



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## GENERAL INFORMATION

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**menu selections:** in order to ensure availability, we request that your menu selections are confirmed with your event manager no later than three 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 \$32.00 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. A twenty percent (20%) 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 01/2025

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