



THE  
WILLOWS  
CLUB

# 2025 CATERING & EVENTS PACKAGE







# CATERING PACKAGE

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## WHAT WE DO

We are The Willows Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent company Dream and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a unique and naturalistic scenery.

Within the club house we have four (4) unique banquet rooms, as well as our Red Barn outdoor venue, to cater to various events ranging from eight (8) people meetings up to a hundred and fifty (150) people in our biggest banquet room. We offer free parking and a private and comfortable atmosphere while maintaining close proximity to downtown Saskatoon.

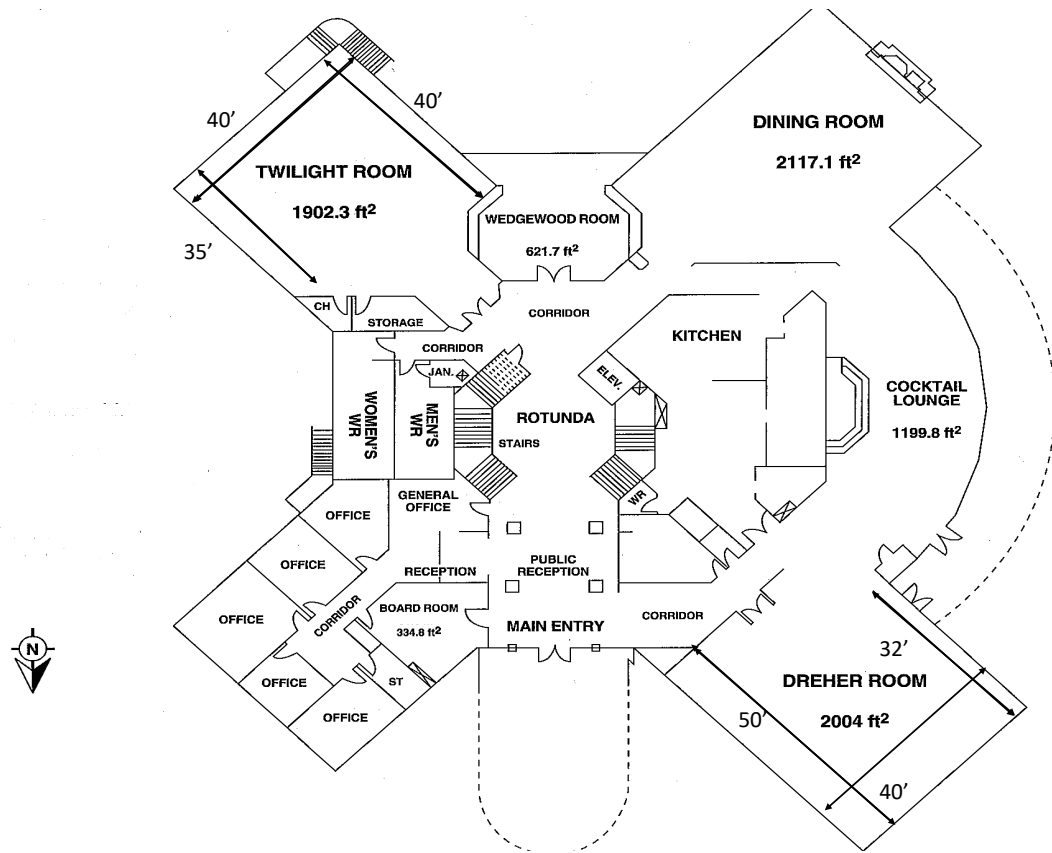






## OUR VENUES

All our rooms come with amazing views at no extra charge.



	Square feet	Boardroom	Theatre Style	Classroom Rounds	U-shape	Hollow Square	Banquet (full rounds)	Reception
Dreher	2004	32	180	72	42	56	150	200
Twilight	1902	32	100	54	30	40	72	120
Wedgewood	621	20	40	24	16	28	32	40
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	120	200

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## CATERING POLICIES

Our Event Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies.

### Contract & Deposit

A signed contract and \$500 deposit must be paid in order to secure your event booking. The deadlines for these items will be determined at the time of booking and will be stated on the contract. Weddings are subject to a \$1,000 deposit.

### Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within 7 days of the function the full estimated cost of the event will be owed.

### Payments

Two Weeks (14 days) prior to function a 50% payment on the estimated amount of the event is required & 75% of the estimated amount is to be paid 5 business days before the function. Any remaining balance is due no later than 7 days after the event.

We accept the following forms of payment; Credit Cards, Debit, E-Transfer, Cheques, Cash

### Service Charge & Taxes

An 18% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST and 10% LCT which will also be added to your final bill.

### Confirmation & Guarantee

A guaranteed number of guests must be confirmed 5

business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, whichever is greater.

A more suitable function room may be assigned to your group should the numbers of guests or set-up requirements change. Room rental will be charged accordingly.

We will guarantee food and beverage pricing 30 days prior to the date of the function. Applicable service charges and taxes will apply.

### Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re:Sound fees will apply. These are mandatory royalty fees which must be paid by the Club for all functions playing copyrighted music.

### Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes. Remaining food and beverage from your function may not be removed from the premises with the exception of unopened or re-corked wine or champagne.

The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Function Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange taxis, designated drivers or shuttles prior to the function.



## AUDIO VISUAL & RENTAL EQUIPMENT

• Flipchart (includes paper & markers)	\$25
• Easels	\$10
• Screen	\$20
• Portable Projector and Cart	\$75
• Dreher Room LCD Projector Package	\$150
• Twilight Room LCD Projector Package	\$150
• Lapel Microphone	\$50
• Wireless Hand Held Microphone	\$50
• Handyman Rental Fee	\$150

## BASIC EVENT SETUP

- Table & Chair setup
- Basic table linen
- Water pitcher & glasses on  
the tables
- Buffet Setup
- Bar setup & staff
- AV Setup
- Podium & Mic (upon  
request)
- Display tables (upon  
request)

The Willows provides the Basic Event Setup for any type of event. We do not provide any sort of decor or decorating, as that is up to the discretion of the convener, once discussed with our Service Coordinator. Any rentals or extras that wish to be brought in can be discussed during your event planning on a case by case basis and may be subject to additional fees.







# BREAKFAST, LUNCH, & SNACK MENU

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## SNACKS & STARTERS

• Fresh Muffins	\$30/dozen
• Assorted Danish	\$30/dozen
• Cinnamon Buns	\$40/dozen
• Fresh Fruit Salad	\$10 person
• Fresh infused Greek yogurt	\$5 person
• Fresh baked cookies	\$30/dozen
• Cheese with crackers	\$12 person
• Crudités with Dip	\$8 person
• Chips with House Made Dip	\$5 person
• Tortilla Chips and Salsa	\$5 person
• Assorted one bite sweets	\$3 each

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## BEVERAGES

• Fresh Coffee & Tea (per 50 cup carafe)	\$40
• Assorted Soft Drink Bottles (Charged on Consumption)	\$5
• Assorted Fruit Juices (Charged on Consumption)	\$5
• Bottled Water	\$4
• Pitcher of Pop	\$20
• Mineral Water	\$5
• San Pellegrino Sparkling Juices	\$7
• Willows Fruit Punch (6L)	\$30
• Pitcher of Juice of Milk	\$25

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## BREAKFAST BUFFETS

### **Willows Farmhouse Breakfast \$25/person**

Local Farm Raised Scrambled Eggs  
House Smoked Apple Wood Bacon  
Savory Hashbrowns  
Muffins and Pastries  
Fresh Fruit Salad

### **Willows Omelet Brunch \$50/person**

Chef attended egg to order station  
Apple Wood Smoked Bacon  
Local Sausage  
Pancakes with Quebec Maple Syrup  
Savory Hashbrowns  
Fresh Fruit Salad  
Pastries/ Muffins  
Flavored Greek Yogurt with Granola

### **Classic Continental \$20.00/person**

Assorted Muffins/Pastries/Bagels  
Preserves  
Fresh Fruit Salad  
Flavored Greek Yogurt with Granola

### **Pancake Breakfast \$30.00/person**

Buttermilk Pancakes with Syrup and Butter  
Bacon  
Scrambled Eggs  
Savory Hashbrowns  
Fresh Fruit Salad  
Pastries/Muffins

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## LUNCH BUFFETS

### **Soup and Sandwich \$25/person**

Chef's Homemade Soup  
Fresh Garden Salad with Assorted Dressings  
Creamy Broccoli Salad  
Selection of House Made Pickles  
Fresh Vegetable Platter with Dip  
Assorted Fresh Made Sandwiches on Homemade Breads  
One Bite Desserts

### **Beef on a Bun \$30/person**

Fresh Homemade Rolls  
Fresh Garden Salad with Assorted Dressings  
Condiment Selection of Horseradish/Shaved Red  
Onion/Hot and Mild Peppers/Lettuce/Tomato  
House Made Pickles  
Shaved Local Beef in House Made BBQ Jus  
One Bite Desserts

### **The Willows Lunch \$35/person**

Fresh Homemade Rolls & Butter  
Fresh Garden Salad with Assorted Dressings  
Seasonal Hot Vegetables  
Roasted Potatoes

### **& Choose one of the following**

28 Day Aged Local Beef in House Made Jus  
Breast of Chicken Stuffed with Smoked Cheddar/Wild  
Mushrooms  
Slow Roasted Porkloin in Pan jus  
Tofu and Quinoa Stuffed Peppers

One Bite Desserts



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## A LA CARTE LUNCH & DINNER OPTIONS

- Chef's Daily Homemade Soup \$10/person
- Fresh Garden Salad with Assorted Dressings \$10/person
- Creamy Potato Salad \$8/person
- Selection of House Made Pickles \$8/person
- Fresh Vegetable Platter with Dip \$8/person
- Cheese Board with Crackers \$12/person
- Chips with House Made Dip \$5/person
- Deli Platter with House Made Charcuterie (includes meat, cheese, crackers, pickles & garnish) \$20/person
- Seasonal Hot Vegetable \$8/person
- Roasted Potato \$8/person
- Garlic Mashed Potato \$8/person
- Orange Infused Brown Rice \$5/person
- Cheddar Potato Perogies with Sour Cream \$15/person
- Rice Cabbage Rolls in Tomato Jus \$15/person
- Local Farmer Sausage and Hot Mustard \$15/person
- Stuffed Vegan Style Red Pepper \$10/person
- Ratatouille (Vegan) \$10/person
- Build Your Own Sandwich Bar – Breads/Wraps/Rolls, Deli Meats/ Sliced Cheese/Garnishes \$20/person
- One Bite Desserts \$3/person
- Assorted Whole Cake Selection \$8/person





# ALL DAY MEETING PACKAGE

INCLUDES THE FOLLOWING MENU, IDEAL FOR FULL DAY MEETINGS

INCLUDES ALL DAY COFFEE & TEA

## Classic Breakfast

Scrambled Local Farm Eggs  
House Made Bacon  
Savory Hashbrowns  
Muffins with Butter and Preserves

## Morning Break

Fresh Fruit Salad  
Greek Yogurt with Granola  
Mini Banana Bread Loaves

## Soup and Sandwich Luncheon

Chef's Daily Homemade Soup  
Fresh Garden Salad with Assorted Dressings  
Creamy Broccoli Salad  
Selection of House Made Pickles  
Fresh Vegetable Platter with Dip  
Assorted Fresh Made Sandwiches on Homemade Breads and Rolls  
One Bite Desserts

## Afternoon Snack

Chips with House Made Dip  
Hummus and Pita  
Fresh Made Cookies  
Assorted Granola Bars

**\$60/person**

**Upgrade to the Willows Lunch \$5/person**

\* Prices do not include taxes or gratuity. Rooms and equipment subject to availability.

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## DINNER BUFFETS

### First Tee Dinner Buffet \$40/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Creamy Broccoli Salad  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Butter and Herb Potato

#### & Choice of one entrée

Slow Roasted Porkloin with Smoked Apple Infused Jus  
Southern Fried Chicken  
Baked Saskatchewan Pike with Preserved Lemon & Herbs  
28 Day Aged Beef with Jus  
Fried Tofu with Sweet Pepper Sauce

Dessert Selection

### 18th Hole Dinner Buffet \$50/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/ Crumbled Bacon/Dressing  
Creamy Potato Salad  
Pasta Salad  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
Deli Platter with House Made Charcuterie  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Ratatouille with Tomato Jus  
Roasted Garlic and Horseradish Mashed Potato

#### & Choice of two entrées

Slow Roasted Porkloin with Smoked Apple Infused Jus  
Southern Fried Chicken  
28 Day Aged Local Beef with Jus  
Fried Tofu with Sweet Pepper Sauce  
Baked Saskatchewan Pike with Preserved Lemon and Herbs Cheddar  
Potato Perogies with Sour Cream & Rice Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and One Bite Desserts



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## PRIME DINNER BUFFET

### Carved Prime Rib Dinner Buffet \$70/person

Fresh Rolls with Whipped Butter  
Fresh Garden Salad with Assorted Dressings  
Caesar Salad with House Made Croutons/ Crumbled  
Bacon/Dressing  
Creamy Potato Salad  
Pasta Salad  
Fresh Vegetable Platter with Dip  
Cheese Board with Crackers  
Deli Platter with House Made Charcuterie  
House Made Pickle Selection  
Seasonal Hot Vegetables  
Ratatouille with Tomato Jus  
Butter and Herb Baby Potatoes

**Carved Slow Roasted 30 day Dry Aged Prime Rib** with  
House Made Red Wine Jus and Horseradish

**Accompanied by a choice of two of the following**

Slow Roasted Porkloin with Smoked Apple Infused Jus  
Southern Fried Chicken  
Baked Saskatchewan Pike w/ Preserved Lemon & Herbs  
Fried Tofu with Sweet Pepper Sauce  
Cheddar Potato Perogies with Sour Cream & Rice  
Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and Desserts

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## PLATED DINNER SERVICE

At the Willows, we specialize in customizing your plate service. Our experienced Service Coordinator looks forward to working with you to develop an unique one of a kind menu for your event. Whether it is for a quick 3 course lunch for \$40 or a 7 course tasting menu for \$75, we can tailor your menu to your budget and needs.

### Sample menu

#### 1st

##### **Root Vegetable Terrine**

Ginger Squash Puree/Salt Cured Yolk

#### 2nd

##### **Orange Glazed St Brieux Duck Breast**

Heavy Cream Infused Polenta/Mushroom Dust

#### 3rd

##### **Roulade of Local Turkey**

Preserved Lemon Stuffing/High Bush Cranberry/  
Gravy

#### 4th

##### **120 Day Dry Aged Prime Rib**

Potato Pave/Sweet Corn/Marrow Infused Jus

#### 5th

##### **Dessert**

Chocolate Layer Cake

\$75



## CANAPÉS & HORS D'OEUVRES

We recommend 3-5 pieces per person for a reception preceding a dinner. For a dinner reception we recommend 9-12 pieces per person

**We offer custom event menus, & have feature seasonal options. Please inquire within!**

### Cold

- Yam Crostini/Prosciutto/Honey Roasted Dates \$40/doz
- Balsamic Soaked Cherry Tomato/Raw Mozzarella/Basil \$40/doz
- Chicken Salad/Savory Profiterole \$40/doz
- Avocado Infused Deviled Local Eggs \$40/doz
- Chilled Lobster/Roll/Caviar \$60/doz
- Pate of the day \$50/en croute

### Hot

- Bacon, Egg, and Mushroom Tartlet \$50/doz
- Local Beef Skewer with Spiced Rum Glaze \$50/doz
- Beef/Pork/or Turkey Slider/Sour Cherry Ketchup/Mini Bun \$60/doz
- Bacon Wrapped Chicken Skewer \$60/doz
- Breaded Chicken Wings with Assorted Dips \$25/lb



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## OFF THE BBQ

### **Burger BBQ \$32/person**

Tossed Salad  
Willows Potato Salad  
Sliced Tomatoes/Onions/Lettuce  
Brioche Buns  
Ketchup/Mustard/Mayo/Kanas BBQ Sauce

#### **& Choice of one of the following**

8oz Handmade Cheese Burger

**or**

8oz All-Natural Chicken Breast  
(Vegetarian available on request)

Watermelon and One Bite Desserts

### **BBQ Chicken and Ribs \$40/person**

Tossed Salad  
Creamy Pasta Salad  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes  
Sweet Corn  
Warm Garlic Toast

**Half Rack of Pork Baby Back Ribs with  
6oz Chicken Breast**

Watermelon and Desserts

### **Steak BBQ \$40/person**

Tossed Salad  
Willows Potato Salad  
Creamy Pasta Salad  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes  
Sweet Corn  
Warm Garlic Toast

#### **& Choice of one of the following**

6oz 30 day Dry Aged NY Steak

**or**

6oz Natural Chicken Breast

Watermelon and One Bite Desserts

### **Carved Prime Rib BBQ \$65/person**

Salad Bar  
Willows Potato Salad  
Creamy Pasta Salad  
Coleslaw  
Cheese Board  
House Made Pickle Tray  
Fresh Vegetable Platter and Dip  
Savory Baby Potatoes  
Sweet Corn  
Warm Garlic Toast

**Carved 30 Day Dry Aged BBQ Prime  
Rib**

Watermelon  
Chef's Cake Selection  
One Bite Desserts



# BEVERAGE SERVICE

The Willows will setup a bar and include a bartender, serving staff, mix & glasses. If bar sales do not exceed \$300 before the service charge and tax, a bartender fee of \$100 will be applied.

## Cash Bar

When individual guests purchase from the Willows Bar (taxes included).

- |                                  |             |
|----------------------------------|-------------|
| • Domestic Beer, Liquor, Coolers | \$7.00 & up |
| • House Wine (6oz)               | \$9.00      |
| • Liqueurs                       | \$7.75 & up |
| • Imported Beer, Premium Liquor  | \$8.00 & up |
| • Non-alcoholic Beer             | \$5.00      |
| • Soft Drinks and juice          | \$2.75      |

## Host

When the host is invoiced for all beverages consumed (subject to a 18% service charge and applicable taxes).

- |                                  |             |
|----------------------------------|-------------|
| • Domestic Beer, Liquor, Coolers | \$7.00 & up |
| • House Wine (6oz)               | \$9.00      |
| • Liqueurs                       | \$7.75 & up |
| • Imported Beer, Premium Liquor  | \$8.00 & up |
| • Non-alcoholic Beer             | \$5.00      |
| • Soft Drinks and juice          | \$2.75      |

## Subsidized

When the guest pays a drink price determined by the host and the host is billed the difference (subject to a 18% service charge and applicable taxes).

## House Wine - By the Bottle

(taxes included)

- |                                |             |
|--------------------------------|-------------|
| • Trapiche Alaris Pinot Grigio | \$45/bottle |
| • Trapiche Alaris Cabernet     | \$45/bottle |

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available.

At time of purchase drink prices will include GST (5%) & LCT (10%)

Host Bars will be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (18%)

Additional wine selection available upon request, and subject to market pricing.





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## SOCAN & RE:SOUND

### SOCAN-Tariff 8

A performing rights license is required when renting a facility for a private function when music will be preformed during the event—such as a wedding reception, anniversary, assembly or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

#### Room Capacity

1-100 people  
101-300 people

#### Without Dancing

1-100 people: \$22.06  
101-300 people: \$31.72

#### With Dancing

1-100 people: \$44.13  
101-300 people: \$63.49

Should you require any additional information, please contact the SOCAN office at  
**1-800-557-6226** or visit **[www.socan.ca](http://www.socan.ca)**

### RE:SOUND-Tariff 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event such as a wedding, reception or anniversary. RE:SOUND is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a RE:SOUND fee under Tariff 5.

#### Room Capacity

1-100 people  
101-300 people

#### Without Dancing

1-100 people: \$9.25  
101-300 people: \$13.30

#### With Dancing

1-100 people: \$18.51  
101-300 people: \$26.63

Should you require any additional information, please visit **[www.resound.ca](http://www.resound.ca)**




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## THE RED BARN: WEDDING CEREMONY

If you are looking for a unique and breath taking venue, we've got the perfect location for you!

### The Red Barn

The Red Barn is a quiet and peaceful venue with a picture perfect scenery second to none. You can enjoy the beauty of the country side while being within Saskatoon city limits. You will be pampered by our Banquets team to the best service and catering.

### Wedding Ceremony Includes:

- Private, picturesque one of a kind ceremony locations.
- Complimentary chairs for all guests.
- Full set-up and teardown, including chairs and tables.
- Complimentary Sound system and microphones.
- Opportunity for unique wedding photographs.





# AFTER PARTY NOSH

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## **Taco Bar \$15/person**

Spicy Beef/Tortillas/Cheese/Salsa/  
Avocado/Lettuce/Hot Peppers

## **Slider Bar \$15/person**

10z Beef Sliders/Mini Buns/  
Pickles/Lettuce/Tomato/  
Condiments



THE  
W I L L O W S  
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