

DAKOTA  DUNES
RESORT

WEDDING MENU 2024

*The
perfect
day*



DAKOTA DUNES RESORT WEDDING MENU 2024

Hotel/ Wedding Policies & Procedures

BEGIN YOUR MAGICAL JOURNEY AMIDST GORGEOUS VIEWS OF UNSPOILED NATURE

Dakota Dunes Resort offers a stunning and inspiring backdrop for the most important day of your life. You and your guests will discover where tradition and culture meet luxury and elegance in a spectacular setting at the heights of the South Saskatchewan Valley Basin.

Our resort offers a premium level of style, sophistication and culturally authentic indigenous decor that you are sure to fall in love with.

We offer 10,000 sq. ft. of event space with nine (9) banquet halls and meeting rooms for you to choose from based on your guest list's size. Our largest room, the Tatanka Room, occupies 8,200 sq. ft. and can accommodate up to 450 guests.

At Dakota Dunes Resort, our experienced staff is committed to taking care of every detail to ensure the wedding of your dreams becomes a reality. We offer stylish accommodations complemented by unparalleled hospitality and top-notch entertainment to keep your guests entertained. From the indoor amenities and services to the outdoor beauty that surrounds, Dakota Dunes Resort provides the perfect setting for you to say, "I Do!"

Unforgettable



OUR WEDDING PACKAGE INCLUDES

Your venue rental includes complete set-up of your ballrooms with linen, gift tables, guest book table, and head table and a podium.

Complimentary suite for your wedding/ celebration night

Build your own customized dining experience created by our Executive Chef Mitchell Williams

Meal tasting for two with a dinner for 75 people
Choose between 1 of 3 starters, an entrée and a dessert.

Special room rates for overnight guests



BANQUET ROOM CAPACITIES

Based on the chart below, the following ballrooms will be reserved for your wedding reception, subject to the purchase of a minimum number of guests projected for dinner.

ROOM	Maximum	Minimum Required	Maximum with Extension (Hallway)
Tatanka Ballroom (Full)	450	250	/
Tatanka Ballroom A (Tatanka 1,2,3)	120	90	160
Tatanka Ballroom B (Tatanka 4,5,6)	160	120	180
Tatanka Ballroom C (Tatanka 1,2,5,6)	300	200	/
Wildhorse Ballroom (Full)	100	75	/

LIABILITY

Dakota Dunes Resort and Conference Centre is not responsible for the loss or damage of any articles shipped to or left on the property prior to, during, or following any function.

PAYMENT

An initial non-refundable deposit of \$1,000.00 is due with your signed contract to confirm your booking. The advance payment of the remaining balance for all known charges is due no later than 30 business days prior if the space has remained open.

PRICES

All prices stated within this package are confirmed wedding receptions only. All food, beverage, and audio-visual services are subject to a 18% service charge and applicable taxes.



SO MANY QUESTIONS...

As payment is required in advance, what happens if we need something on-site?

A credit card will be required prior to your wedding. It will be kept on file for any additional charges that may occur on-site.

How long can our reception last?

You will have access to your ballroom(s) until 1:00 AM. The last call is at 12:00 AM, and your bar closes at 12:30 AM.

Can we provide our own linens and chair covers? What colours does the Resort provide?

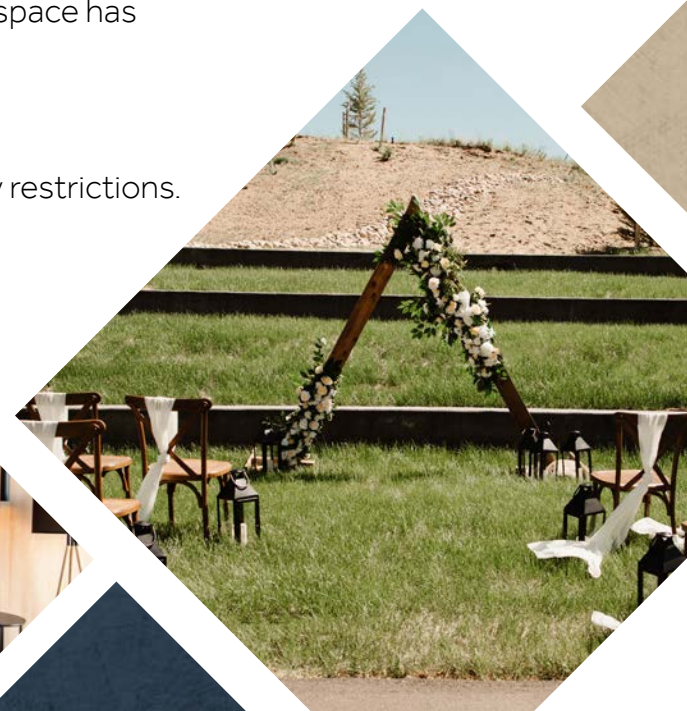
The Dakota Dunes Resort and Conference Centre provides white linen table-cloths and black napkins. Any linen you choose to rent will be your responsibility.

When can we decorate?

We understand that decorating is important and can guarantee your room to be available at 8 AM, the morning of the event. Should more decorating time be required you may choose to pay rental of the venue for the day prior to guarantee access. Otherwise, we will advise you 3 days prior if the space has remained open.

What if some of our guests have dietary or allergy restrictions?

Our kitchen team has extensive experience accommodating all types of allergies and dietary restrictions. We are happy to ensure that all guests will enjoy a meal that suits their needs.



APPETIZERS & HORS D'OEUVRES



PLATTERS, CONVERSATION PIECES & LATE NIGHT SNACKS

"Small Serves 25 people/ Large serves 100 people"

Cured Meats, Domestic Cheese & Pickle Platter	\$350 / \$1200
Fresh Fruit Platter with Dip	\$225 / \$800
Crisp Vegetables, Hummus, Crackers, & Dip Platter	\$210 / \$750
Fiesta Nacho Station with Warm Cheddar Cheese Sauce	\$225 / \$800
Poutine Bar with Gravy and a Variety of Classic Toppers	\$350 / \$1200
Build Your Own Sandwich Bar	\$400 / \$1500

HOT HORS D'OEUVRES

"Based on 3 pieces per person per item"

Bacon Wrapped Scallops	\$11.25
Firecrackers "spicy bacon wrapped beef tips"	\$10.25
Coconut Shrimp with Sour Honey Chili Sauce	\$10.25
Crispy Vegetable Spring Rolls	\$6.75
Spinach & Bacon Stuffed Mushroom Caps	\$7.75
Moose Woods Chicken Wings	\$8.25
Lobster & Dill Cream Cheese Stuffed Mushroom Caps	\$7.75
Roasted Pear & Gorgonzola Flatbreads	\$7.25
Deep Fried Nova Scotia Pepperoni	\$5.75

COLD HORS D'OEUVRES

"Based on 3 pieces per person per item"

Bruschetta with Bannock Crostini, Balsamic Reduction & Parmesan	\$7.25
Stemmed Thai Noodle Salad with Toasted Sesame Seeds	\$8.75
Citrus Shrimp Seviche with Cocktail Sauce	\$10.25
Shaved Beef & Caramelized Onion Sliders	\$9.25
Smoked Salmon, Arugula & Dill Cream Cheese Sliders	\$9.25
Three Sisters Canapes "including 1 meat, 1 seafood, and 1 vegetarian option"	\$10.25
House Pickled Vegetable Cucumber Cups	\$5.75

BRIDAL SNACKS

"minimum 5 people"

It's too busy to be hungry! Plan a light snack to ensure everyone is ready for your big day! Can be delivered to your room or desired event space.

Fresh Fruit Skewers	\$8.75
Spanakopita with Toasted Pita & Homemade Tzatziki	\$7.75
Domestic Cheese & Pickle Board	\$14.25
Crispy Spring Rolls with Thai Chili Sauce	\$7.75
Vegetable Crudité Platter with Ranch Dressing	\$6.75

DINNER BUFFETS

All wedding buffets include sliced bannock, warm rolls, citrus mint infused water, freshly brewed Starbucks Coffee & Teavana Teas

THE DAKOTA DINNER \$42.50

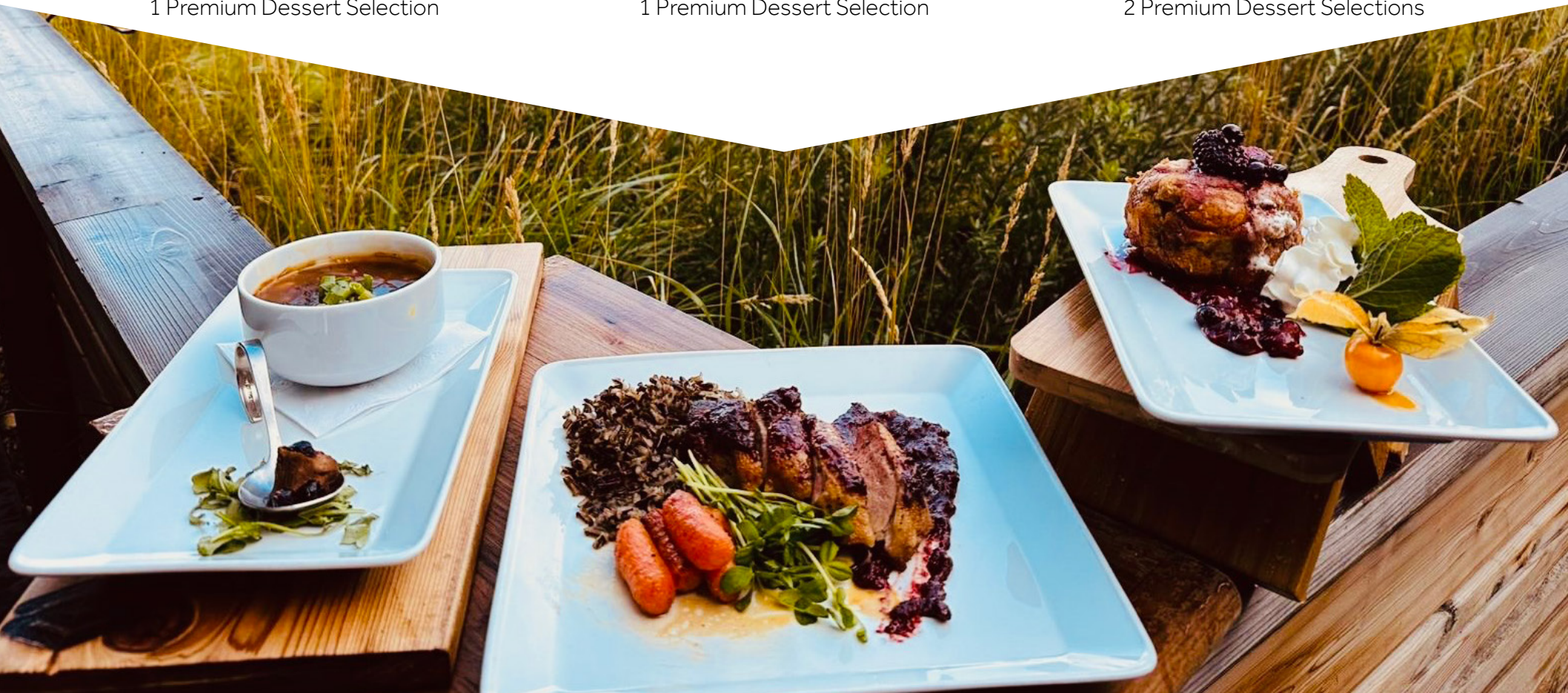
- 1 Soup Selection
- 2 Salad Selections
- 1 Hot Entrée Selection
- 1 Chefs Choice Vegetable & Starch
- 1 Warm Pasta Selection
- 1 Premium Dessert Selection

THE PRAIRIE DINNER \$47.50

- 1 Soup Selection
- 2 Salad Selections
- 1 Warm Pasta Selection
- 2 Hot Entrée Selections
- 1 Chefs Choice Vegetable & Starch
- 1 Premium Dessert Selection

OVER THE "DUNES" DINNER \$54.50

- 1 Soup Selection
- 3 Salad Selections
- 1 Warm Pasta Selection
- 3 Hot Entrée Selections
- 1 Chefs Choice Vegetable & Starch
- 2 Premium Dessert Selections



THE CHEFS CARVERY \$64.50

This buffet includes all the selections of
The Chief's Premium Dinner.
One hot entrée is replaced with one of our
chef carvery items...

Salad Selections

Traditional Caesar Salad
Greek Salad with Kalamata Olives, Feta and Greek Vinaigrette
Grainy Dijon & Dill Potato Salad
Seasonal Mixed Greens with Orange Balsamic Dressing
Roasted Potato Caesar Salad with Bacon and Parmesan
Roasted Beet Salad with Arugula and Maple Coconut Vinaigrette
Spinach & Goats Cheese Salad with Warm Bacon & Sour Cream Dressing
Wild Rice Salad with Toasted Almonds and Saskatoon Berry Vinaigrette

Warm Pasta Selections

Fettuccini Bacon Alfredo with Parmesan
Creamy Baked Cheese Tortellini with Garlic Cream Sauce
Pesto Penne Primavera with Feta
Baked Mac & Cheese with Bread Crumb Topping
Spicy Fire Roasted Red Pepper & Tomato Penne with Mozzarella
***Add Grilled Chicken or Garlic Sautéed Shrimp **\$3.75 per person**

Premium Dessert Selections

Saskatoon Berry Cheesecake with Whipped Cream & Mint
Warm Apple Raisin Bread Pudding with Caramel
Assorted House Baked Pies & Vanilla Bean Ice Cream
Strawberry Shortcake
Double Chocolate Cake with Vanilla Cream



Chefs Daily Soup Kettle

All of our soups are made in house from fresh ingredients.
They can be created to fit all dietary needs from gluten free,
vegetarian, and vegan

Upgrade to our signature kettle...

Whitecap Hamburger Soup **\$2.75 per person**

Lunch & Dinner Entrée Selections

Chicken Peppernota with Bell Peppers, White Wine, Fresh Herbs,
and Cherry Tomato
Savory Bacon & Mushroom Stuffed Meatloaf
Beef Lasagna with Mozzarella & Garlic Toast
Mustard Glazed Old Fashioned Baked Ham
Sweet & Sticky BBQ Chicken Thighs
Slow Roast Beef with Red Wine & Garlic Gravy
Crusted Pork Loin with Green Apple Jus
Grilled Atlantic Salmon with Maple Chili Butter
Greek Chicken Thighs with Roasted Olives and Spicy Tomato Sauce

Chefs Carvery Selections & Premium Upgrades

Crusted Roast Beef with Rosemary Jus & Horseradish
Candied Whole Side "Skin On" Atlantic Salmon with Charred
Lemon & Maple
Old Fashioned Mustard Glazed Ham
Moose Woods 8oz Grilled Top Sirloin Steak with
Mushroom & Onions **\$6.25**
Moose Woods 11oz Grilled Maple Mustard Pork Chop **\$6.25**

PLATED DINNERS

Create a custom 3 course menu for your wedding starting at **\$75.00**

When creating a custom menu, we arrange a meeting with both our sales team and our Executive Chef. We become familiar with the requirements of your event and create a menu that perfectly fits your needs and the occasion.

CHEF INSPIRED REHEARSAL DINNERS

"based on a minimum of 20 people"

Something different for those with you on the day before your Wedding. These packages are great to refuel after a long day of travel and setting up. All Rehearsal Dinners include Citrus Mint Infused Water, freshly brewed Starbucks Coffee & Teavana Teas

THE MOOSE WOODS BBQ \$42

Grilled Moose Woods Burgers and BBQ Chicken with all the toppings.
Served with Caesar Salad, Purple Slaw, Mac & Cheese, and Crispy Potato Wedges.

PUB NIGHT \$26

Crispy Fried Chicken Wings, Mozzarella Sticks, Deep Fried Pepperoni, Onion Rings, and Battered Pickle Spears.
Served with Vegetable Crudit  and assorted dips.

STEAK & POTATO \$52

Grilled Top Sirloin Steaks served with a Baked Potato Bar.
Also includes Caesar Salad, Roasted Vegetable Medley, Warm Rolls and Sliced Bannock.



BEVERAGE SERVICE

A bartender fee of \$35/hour (minimum 5 hours) will be applied if the host or cash bar revenue is less than \$250 per bartender. The resort provides one bartender per 75 guests, additional bartenders are available at \$35/hour (minimum 5 hours). Ask your wedding specialists about the subsidized bar option.

HOST BAR

(THE HOST PURCHASES ALL DRINKS FOR ATTENDING GUESTS)

Standard Liquor (1oz)	\$7.50
Premium Liquor (1oz)	\$8.00
Glass of House Wine	\$8.00
Domestic Beer	\$7.50
Imported Beer	\$8.50
Coolers	\$8.50
Standard Liqueurs (1oz)	\$8.00
Soft Drinks & Juices	\$3.00

All Host Bar items are subject to a 10% Liquor Tax (on alcohol), 18% Gratuity and 5% FNGST.

CASH BAR

(THE ATTENDING GUESTS PURCHASE THEIR OWN DRINKS)

Standard Liquor (1oz)	\$7.50
Premium Liquor (1oz)	\$8.00
Glass of House Wine	\$8.00
Domestic Beer	\$7.50
Imported Beer	\$8.50
Coolers	\$8.50
Standard Liqueurs (1oz)	\$8.00
Soft Drinks & Juices	\$3.00



INDULGE IN INDIGENOUS EXPERIENCE DURING YOUR WEDDING

POW WOW DANCE PRESENTATION

Experience and learn about the deep meanings behind various social dances from this region. And maybe learn a step or two.

Price: \$400 (includes 1 dancer and 1 singer, plus interpretation of the dance style).

Duration: 30-to-45-minute presentation

MAKE BANNOCK ON A STICK

Warm up your evening with a traditional bannock and tea around the outdoor bonfire. As night falls, one of our staff will take you through the riveting history of the Dakota people.

Price: \$20 per person; minimum 5 people required; maximum 20 people

Duration: 45 minutes to 1 hour



GENERAL INFORMATION

At Dakota Dunes Resort, our objective is to ensure that the highest level of service, professionalism, courtesy and thoughtfulness is extended to every guest. We are committed to service excellence as a team through establishing, implementing and excelling our service standards.

LOCATION

We are conveniently located 20 minutes south of downtown Saskatoon.

MENU SELECTIONS

To ensure menu items' availability, please submit selections or customize a menu of your choice to the Catering Department 3 weeks before your function date. The price per person will reflect a higher-priced menu.

PRICES AND TAXES

All prices are current and subject to change without notice. All menu prices do not include applicable taxes and service charges as outlined below: Food 5% GST, 6% PST, 18% Gratuities, Alcoholic Beverages 5% GST, 10% LCT, 18% Gratuities.

GUARANTEES

A guaranteed number of guests attending all meal functions is required by 12:00 PM, 7 business days prior to your function date. If no guarantee is given, the estimated number of guests provided at the time of booking will be taken as a guarantee for payment. The client undertakes to pay the quoted rate for the number guaranteed or the actual number of guests in attendance, whichever is greater.

FOOD AND BEVERAGE

The Resort's policy that no food (including non-alcoholic beverages) and Alcoholic Beverages is allowed to be brought into the Resort from outside. Sales and service of alcoholic beverages is permitted Monday through Sunday from 11:00 AM until 1:00 AM. Bar Service and entertainment must stop by 1:30 AM in order to clear the room by 2:00 AM. As a licensee of the SLGA, the Resort cannot serve alcoholic beverages to any person under the age of 19 or to any intoxicated guest. Food and beverages are not allowed to be taken from our premises. Food and beverage pricing is only guaranteed 3 months prior to event date.

LABOUR CHARGES

An additional labour charge of \$150 will apply for food and beverage functions with less than 20 guests. In the event that a complete table set up is required more than one and a half hour before mealtime, or there is a delay of more than 1 hour to the organizer's event timing, a labour charge of \$ 150 per staff, per hour, will apply based on the number of staffs affected. Functions held on statutory holidays are subject to a surcharge based on a per cover basis.

Continued...

AUDIO VISUAL

The on-site Encore AV is pleased to provide our guests with a complete selection of up to date equipment. Arrangements can be made through our Catering Department and billing through the Resort. The Resort must be notified in advance if any outside company will be on property to service your event.

POWER REQUIREMENTS

Standard 110v/15-amp power supplies are available in our banquet rooms. Any additional power requirements beyond what the Resort is able to provide must be organized through the Resort's exclusive supplier, Encore AV. They can be reached by phone at 306-370-0733.

CREDIT INFORMATION

Full payment for private and social functions is required two weeks prior to function by certified cheque or credit card.

LIABILITY

The Resort reserves the right to inspect and control all private functions taking place on-site. Liability for all damages is the sole responsibility of the organizing parties and will be billed accordingly. The Resort does not assume responsibility for any personal property or equipment brought onto the resort premises.

REGULATIONS ON DISPLAY AND EXHIBITS TO RESORT & CONFERENCE CENTRE

All deliveries for display and exhibits are to be brought into the exhibit area via the receiving entrance, which is located on the East side of the Resort. All vendors are to provide their own equipment, for example, dollies, carts etc., for loading, moving and unloading of materials. The Resort will not provide labour in terms of moving materials. Dismantling of display materials is to follow right after the event or later than when the function is finished. The convener must notify the Catering Department if display materials are of excessive weight. See resort policies and procedures for exhibits and displays available from our Catering/Sales Department.

No nails or tacks are allowed to be driven into walls. No displays or banners are to be hung from chandeliers, ceilings or drapes.

Combustible and flammable liquids are prohibited from being used on the property. No smoke-making or fume-making machines are allowed on-site.

The Resort accepts no liability whatsoever for the loss or damage of exhibit materials, whether caused by the negligence of the Resort, its employees and agents or otherwise.

The hiring of security officers to supervise exhibit areas is highly recommended.

CONTACT US

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PLEASE VISIT

www.dakotadunesresort.com/weddings

