



SAIT

Wedding Package

2026

Contact Us:

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Breakfast Buffets

Available from 7am-1pm daily
Minimum 20 guests
Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas & Juices



Continental Buffet

\$20 Per Person

- Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins (V)
- Butter & Fruit Preserves (GF)
- Fresh Cut Fruit (GF, DF, VGN)
- Build Your Own Yogurt Parfait (GF, V)
- Local Greek Yogurt, House Made Toasted Honey Oat & Dried Fruit Granola (GF, V)

Farm-House Buffet

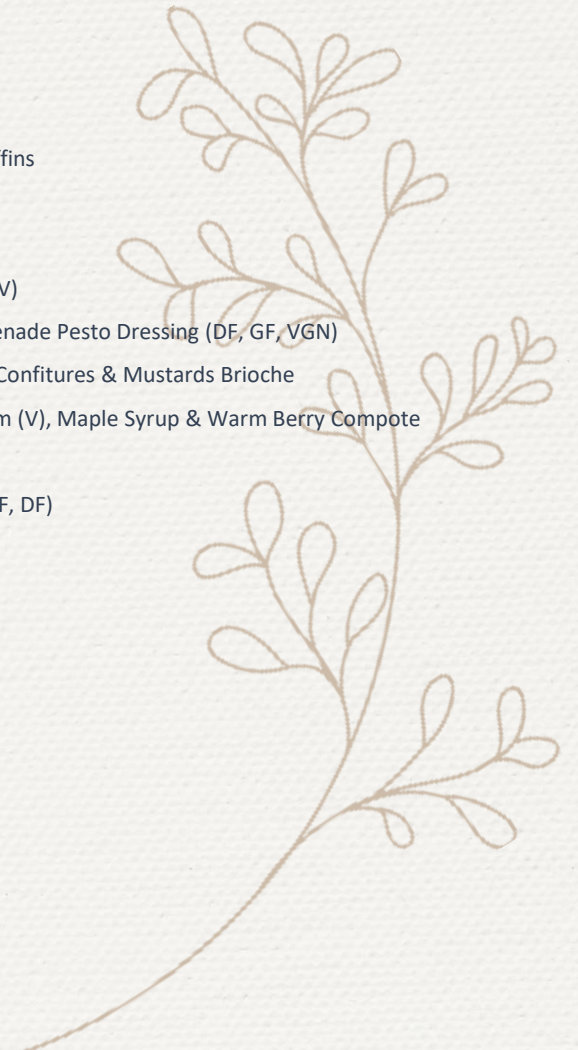
\$24 Per Person

- Lemon Ricotta Pancakes, Maple Syrup & Chantilly (V)
- Farm Fresh Scrambled Eggs With Herbs (GF)
- Chicken Apple Breakfast Sausage (GF, DF)
- Double Smoked Bacon (GF, DF)
- House Spiced Crispy Kennebec Potatoes (GF, DF, VGN)
- Fresh Cut Fruit (GF, DF, VGN)

Brunch Buffet

\$42 Per Person

- Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins
- Butter & Fruit Preserves (V)
- Fresh Seasonal Fruit & Berries (DF, GF, VGN)
- Pear & Beet Arugula Salad, Feta, Apple & Herb Vinaigrette (GF, V)
- Heirloom Tomato Salad, Grilled Zucchini, Artichokes, Olive Tapenade Pesto Dressing (DF, GF, VGN)
- Canadian Cheese (GF, V) & Charcuterie Board (GF, DF), Pickles, Confitures & Mustards Brioche
- French Toast with Orange Zest & Cardamom (V), Chantilly Cream (V), Maple Syrup & Warm Berry Compote
- Farm Fresh Scrambled Eggs, (GF, DF, V)
- Double Smoked Bacon, Spolumbos Maple Breakfast Sausage (GF, DF)
- Crispy Kennebec Potatoes, House Spiced (GF, DF, V)
- Assorted Pastry Chef Miniature Desserts



Plated Lunch

Available from 11am-4pm
Price based on 3 courses- add an additional course for \$8 per person
Minimum of 10 guests
Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas



Pre-Select Either Soup or Salad for Entire Group

Soup Selection (choose one)

- **Sweet Corn Gazpacho** *Pickled Fresno Peppers, Charred Sweet Corn (GF, V)*
- **French Onion Soup** *Caramelized Onions, Gruyere Cheese Crouton, Red Wine, Fresh Thyme*
- **Wild Mushroom Velouté** *Sourdough Croutons, Fresh Tarragon, Chive Oil (V)*

Salad Selection (choose one)

- **Spinach Salad** *Candied Walnuts, Pickled Red Onion, House Made Queso Fresco, Honey Dill Vinaigrette (GF, V)*
- **Caprese Salad** *Fresh Basil, Reduced Balsamic, Chili Oli (GF, V)*
- **Caesar Salad** *Bacon Lardons, Parmesan, Ciabatta Croutons, Creamy Caesar Dressing*

Entrée Selection (choose one)

- **Thai Red Curry Salmon**
Coconut Rice, Steamed Bok Choy, Lime, Micro Cilantro \$46 (GF, DF)
- **Picanha 6oz Top Sirloin Cap Steak**
Fingerling Potatoes, Confit Tomatoes, Chimichurri, Veal Jus \$50 (GF)
- **Sous Vide Chicken Supreme**
Summer Succotash fava beans, bell peppers, summer squash, wild rice pilaf, lemon compound butter, red wine pan jus \$48
- **Roasted Butternut Squash Mafalda Pasta**
Parmesan Cream, Arugula Brown Butter Pesto, Toasted Pumpkin Seeds \$37 (V)

Dessert (choose one)

- **Vanilla Bean Crème Brulée**
- **Salted Caramel Chocolate Mousse**
- **Strawberry Shortcake**



Lunch Buffets

Available from 11am-4pm daily
Minimum 20 guests

\$32 Per Person | Minimum 20 guests

Family Style or Buffet Available

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas

Cold Selections

Artisan Greens *Pickled Baby Vegetables, Sylvan Star Gouda, Lemongrass Poppy Seed Vinaigrette*

Caesar Salad *Romaine, Double Smoked Bacon, Parmesan, Garlic Croutons, Spicy Caesar Dressing*

Hot Selections

Squash Ravioli *Creamy Cheese Sauce, Crispy Sage, Spiced Pumpkin Seeds (V)*

Roast Seasonal Vegetables *Chimichurri (GF, DF, V)*

Choice of One Protein

Smoked Beef Brisket *Wild Mushroom, Jus (GF)*

Sesame Crusted Soy Marinated Salmon *Ginger Vinaigrette, Puffed Rice (DF)*

Searched Chicken Supreme *Bulgur Wheat Salad, Saskatoon Berry Jus*

Desserts

Assorted Mini Desserts & Pastries





Afternoon Tea

Available from 11am-4pm daily
\$28 Per Person Minimum 16 guests

Assortment of Teas, Starbucks Coffee and Juices
Selection of Finger Sandwiches, Savory & Sweet Pastries and Desserts

Sandwiches

Smoked Salmon & Cucumber, Coronation Chicken, Grilled Vegetables & Goats Cheese

Savory & Sweet Pastries

Sausage Rolls, Cheese Biscuits, Raspberry Scones, Mini Lemon Poppy Seed Muffins

Served with Butter, Devonshire Cream and Jams

Desserts

Cream Puffs, Lemon Curd Meringues, Victoria Cake, Chocolate Brownies



Reception

Available from 11am-11pm daily
Per Dozen
Minimum 3 dozen of each

Cold Selections

Mini Alberta Beef Tostada <i>Pico de Gallo, Cilantro, Corn Tortilla (GF, DF)</i>	\$32
Deviled Eggs <i>Grilled Shishito Pepper, Avocado, Toasted Sesame Seed (GF, DF, V)</i>	\$29
Mini Arepas <i>Pulled Chicken, Avocado Crema, Cilantro (GF, DF)</i>	\$34
Stuffed Peppadew Peppers <i>Garlic & Herb Whipped Feta (GF, V)</i>	\$28
Confit Heirloom Cherry Tomato <i>Confit Tomato, Toasted Focaccia Crostini, Herb Boursin Spread (V)</i>	\$30
Olive Caprese Skewer <i>Bocconcini, Grape tomato, Sundried Olive, Reduced Balsamic, Fresh Basil (GF, V)</i>	\$28
Smoked Salmon Mousse Blini <i>Pickled Onion, Citrus Creme fraiche, Dill Sprig</i>	\$34
Spicy Tuna Poke Cones <i>Cucumber, Avocado, Black Sesame Cone, Sesame Soy Dressing (DF)</i>	\$42
Shrimp Salad Rolls <i>Miso Poached Shrimp, Thai Basil, Rice Noodles, Lettuce, Peanut Dipping Sauce (GF, DF)</i>	\$30



Reception

Available from 11am-11pm daily
Per Dozen
Minimum 3 dozen of each

Hot Selections

Togarashi Prawn Tempura <i>Sriracha Aioli (DF)</i>	\$30
Crispy Cauliflower Tempura <i>Spiced Yogurt Dip (GF, V)</i>	\$26
Aged Gruyere Mousse <i>Pomme Paillasson, Pickled Turnip, Micro Radish (GF, V)</i>	\$35
Crispy Pork & Kimchi Dumplings <i>Sesame Soy Glaze, Green Onion</i>	\$26
Crab Dumplings <i>Sweet Chili Glaze, Green Onion, Cream Cheese, Blue Crab</i>	\$28
Gochujang Chicken Skewers <i>Black & White Sesame Seeds (GF, DF)</i>	\$31
Hand Made Sweet Potato & Black Bean Empanadas <i>Smoked Paprika Aioli (GF, DF, V)</i>	\$38
Mini Wild Mushroom Quiche <i>Truffle Aioli (V)</i>	\$25
Mini BBQ Pork Bun <i>Spicy Sesame Aioli, Scallions</i>	\$35
Spinach and Feta Spanakopita <i>Tzatziki Sauce (V)</i>	\$28
Porcini & Truffle Mushroom Arancini , <i>Parmesan Aioli (GF, V)</i>	\$34



Plated Dinner

All Plated Dinners are a Minimum of 3 Courses
Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas
Includes choice of soup or salad (choose one) and a dessert. Add \$8 to have soup & salad (4 courses)



Soup or Salad – Choose one

Salad Selection

- **Artisan Greens** *Pickled Shallots, Shaved Fennel, Sultana Raisins, Pumpkin Seeds, Citrus Pomegranate (GF, DF, V)*
- **Caesar Salad** *Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing*
- **Beet Trio** *Goats Cheese, Arugula, Shaved Fennel, Preserved Lemon Vinaigrette (GF V)*
- **Cobb Wedge Salad** *Cherry Tomato, Lardon, Sliced Red Onion, Crumbled Blue Cheese, House-Made Ranch Dressing (GF)*

Soup Selection

- **Lemongrass Coconut Carrot** *Curried Yogurt (GF, V)*
- **Butternut Squash Velouté** *Nutmeg Cream, Pumpkin Seeds (GF, V)*
- **Roast Tomato Bisque** *Whipped Feta (GF, V)*
- **Creamy Leak & Potato Soup** *Chive Oil (GF, V)*

Entrées – Choose one

- **Braised Short Rib** **\$58**
Pomme Croquette, Vadouvan Spiced Carrots, Parsnip Chips, Oxtail Jus
- **Seared Atlantic Salmon** **\$54**
Coconut Curry Risotto, Confit Tomato, Thai Basil, Micro Cilantro (GF, DF)
- **8oz Stuffed Chicken Supreme** **\$52**
Broccolini, Potato Pavé, Beetroot Tuilé, Roasted Chicken Jus (GF)
- **Thai Curry Risotto** **\$45**
Confit Cherry Tomato, Fried Thai Basil (GF, DF, VGN)

Desserts – Choose one

- **Passion Fruit & Basil White Cake** *White Chocolate Crunch, Basil Curd (Nut Free, V)*
- **Apple Galette** *Sage Caramel, Spiced Chantilly (Nut Free, V)*
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Earl Grey Crème Brulee** *Vanilla Short Bread Cookie (Nut Free)*

3 Course Children's Menu

(3 to 10 years old)

\$25

- **First Course**
Fresh Assorted Veggies Ranch Dip (GF, V)
- **Second Course – Choose One**
Cheesy Mac & Cheese (V)
OR
Crispy Chicken Finger & Fries with Plum Sauce and Ketchup
- **Third Course**
Chef's Choice Kids Dessert

Taste of Love Buffet

\$59 Per Guest | Minimum of 20 Guests
Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas
All Items Listed are Included.



Cold Selection

- **Artisan greens** *Pickled Carrot, Shaved Beets, Cucumbers, Manchego, Toasted Sunflower Seeds, Roasted Red Pepper Dressing (GF, V)*
- **Caesar Salad** *Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar Dressing*
- **Canadian & Imported Cheese Board** *a Blend of Aged, Mild & Soft Cheeses, Fig Confiture & Honey (V)*
- **Charcuterie Board** *Assortment of Local & Imported Cured Salamis', Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables*

Hot Selection

- **Seared Chicken Breast** *Gremolata, Dijon Jus (GF, DF)*
- **Herb Gnocchi** *Butternut Squash and Brown Butter Cream Sauce, Shaved Parmesan (V)*
- **Roasted Salmon** *Soy & Ginger Butter Emulsion (GF)*
- **Trio Colour Roasted Potato** *Parmesan, Fresh Herbs (GF, V)*
- **Roast Seasonal Vegetables** *Chimichurri (GF, DF, V)*

Dessert

- **Honey Lavender Pannacotta** *(GF)*
- **Dark Chocolate Cherry Tarts**
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Salted Caramel & White Chocolate Mousse Cake**



Wedding Feast Buffet

\$67 Per Guest | Minimum of 20 Guests
Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas
All Items listed are Included



Cold Selection

- **Spinach & Arugula Salad** *Shaved Tri Colour Carrot, Pickled Radish, Cherry Tomato, Haloumi Croutons, Candied Walnuts, Spicy Honey Dressing (GF, V)*
- **Caesar Salad** *Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing*
- **Canadian & Imported Cheese Board** *Blend of Aged, Mild & Soft Cheeses, Fig Confiture & Honey (V)*
- **Charcuterie Board** *Assortment of Local & Imported Cured Salamis', Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables*

Hot Selection

- **Seared Chicken Breast** *Gremolata, Dijon Jus (GF, DF)*
- **Smoked & Braised Beef Short Rib** *Red Wine Reduction (GF, DF)*
- **Herb Gnocchi** *Butternut Squash & Brown Butter Cream Sauce, Shaved Parmesan (V)*
- **Brown Butter Whipped Potatoes** *Fresh Chives (V)*
- **Roast Seasonal Vegetables** *Chimichurri (GF, DF, V)*

Dessert

- **Honey Lavender Panna Cotta** *(GF)*
- **Dark Chocolate Cherry Tarts**
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Salted Caramel & White Chocolate Mousse Cake**



Carving Stations

Minimum of 20 guests

Enhance your Buffet with a Chef Attended Carving Station

Carving Stations, if ordered, will match the number of guests attending the event

Striploin

\$18 Per Person

- **Herb Crusted Striploin of Carved Alberta Beef** *Beef Jus, Mustards, Horseradish & Pickles (GF, DF)*

Cornish Hen

\$15 Per Person

- **In-House Brined Cornish Game Hen** *Herb Poultry Jus (GF, DF)*

Bone in Prime Rib

\$22 Per Person

- **Prime Rib of Alberta Beef** *Horseradish Cream, Rosemary Jus (GF, DF without Horseradish Cream)*





Midnight Munchies

Flat Out Delicious

(one flatbread serves approximately 4 people)

\$18 Per Person | Minimum Of 30 Guests

- **Arugula Pistachio Pesto** *Shitake Mushroom, Caramelized Onion, Goat Cheese (V)*
- **Capicola Ham** *Smoked Tomato Relish, Kalamata Olives, Sylvan Star Gouda*
- **Spicy Braised Beef** *Tomato Salsa, Avocado Puree, Queso Fresco*
- **Pulled Pork** *Garlic Cream, Pickled Golden Beet, Smoked Blue Cheese*

Grazing Tables

\$24 Per Person | Minimum of 30 Guests

- Crostini's, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers
- Fine Imported & Local Cheeses, Confiture & Dried Fruit (V)
- Hotel Arts Charcuterie Board

Assorted Local & Imported Dried & Cured Meats, Pates & Sausage, Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard

- Grilled Vegetable Platter
- Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers (V)

The Curry Cart

\$14 Per Person | Minimum Of 30 Guests

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan Josh, Chickpea Masala (V)

The Gravy Train

\$12 Per Person | Minimum Of 30 Guests

Individual Take Out Boxes, Red Skin Potato Wedges, Montreal Cheese Curds, Gravy, **Add Ons Available for Additional Cost:** Pulled Pork, Butter Chicken OR Braised Beef

Mac & Cheese Magic

\$14 Per Person | Minimum Of 30 Guests

Macaroni Noodles, Creamy Cheese Sauce, Assorted Toppings

Taco 'bout Love

\$15 Per Person | Minimum Of 30 Guests

- Spiced Chicken Breast, Spicy Beef and Corn & Black Bean Stew (V)
- Hard Corn Taco Shells and Soft Flour Tortillas
- Condiments Include: Sour Cream, Guacamole, Roasted Vegetable Salsa, Monterey Jack Cheese, Fresh Tomato, Red Onion

Based on 3 Pieces Per Person.





Beverage Service

Premium Bar – Highballs (1 oz)

- Gin | Bombay Sapphire
- Vodka | Skyy
- Rye Whiskey | Forty Creek
- Rum | Bacardi Superior, Bacardi Black and Bacardi Spiced
- Scotch | Johnny Walker Red Label
- Tequila | El Tequileno

Craft Beer (rotating local area selections)

- Jasper Crisp Pils
- Village Blacksmith
- Big Rock Traditional
- Heineken
- Last Best IPA
- Fernie Brewing “What the Huck” Huckleberry Wheat Beer

Cider & Cooler

- Big Rock Creek Cider, Twisted Teas, Bacardi Breezer

Wine (5 oz)

- House (Bar) Red
- Dinner Red
- House (Bar) White
- Dinner White

Pop/Juice

BTL

Host
\$9.00

Cash
\$9.50

\$9.00

\$9.50

\$9.00

\$9.50

\$55

\$11.00

\$11.50

\$60

\$55

\$11.00

\$11.50

\$60

\$4.00

\$4.50

Cocktail Service

Punch

- Non-alcoholic punch (serves 25 guests) \$75.00 | 25 Glasses
- Liquor/Champagne punch (serves 25 guests) \$175.00 | 25 Glasses

Specialty Premium Zero Proof Selections

Custom Price

- Rotating Selections of Non-Alcoholic Beer
- Crafted Specialty Non-Alcoholic wines, spirits and batched beverages

Specialty Cocktails & Mocktails (his & hers)

Custom Price

Custom crafted cocktails to fit your theme, please speak to your event specialist to start the process



Extra Touches

Add to your Late Night or Cocktail Hour or have items delivered to your bridal suite in Begin Tower

Sweet & Savory Snacks

Caramel Popcorn (GF, V)	\$22 per bowl
Chocolate Dipped Salted Pretzels (V)	\$22 per bowl
Truffle & Parmesan Popcorn (GF, V)	\$30 per bowl
House-Made Potato Chips- <i>Caramelized Onion Dip</i> (GF, V)	\$20 per bowl
White Cheddar Popcorn (GF, V)	\$18 per bowl
Imported and Local Cheeses- <i>Crackers & Crisps with Confiture & Dried Fruit</i> (V)	\$120 per platter
Domestic Cheese – <i>Sliced Domestic Cheese with Crackers</i> (V)	\$85 per platter
Sliced Fruit (<i>based on seasonal availability</i>) (GF, DF, V)	\$60 per platter
Eat Your Veggies - <i>Sugar Snap Peas, Carrot & Celery Sticks, Cucumber Spears, Baby Peppers, Cherry Tomatoes, Radishes, Grilled Onion Hummus</i> (GF, DF, V)	\$60 per platter
In-House Baked Cookies	\$20 per dozen
Assorted Squares	\$25 per dozen
Assorted Flavored Potato Chips	\$3 per bag
Fresh Whole Fruits – Apple, Pears, Banana, Oranges	\$2.50 each

Take a Hike (Energy Bars and Bites)

\$6 per person (based on 2.5 pieces per person)

Peanut Butter Sunshine Granola Bars (V)
White Chocolate & Cranberry Rice Krispie Squares (contains gelatin)
Chocolate Espresso Energy Bites (DF, V, contains nuts)
Peanut Butter Smartie Trail Mix Bites (V)
Dark Chocolate & Date Power Ball with Raspberry (GF, VGN)

Beverages

Starbucks Roast Coffee:	
• Small Carafe (serves 6-8 cups)	\$36
• Medium Carafe (serves 20 cups)	\$80
• Starbucks Decaffeinated Coffee (serves 6-8 cups)	\$32
Small Assorted Tea (serves 10-12)	\$25
Assorted Coke Soft Drinks (355ml)	\$2 each
Assorted AHA Sparkling Waters (355ml)	\$2 each
Assorted Bottled Juices (300ml)	\$3 each
Dasani Bottled Water (591ml)	\$2 each

Made for Dipping

\$9 per person (choose 2 dips)

Spinach Dip (GF, V)
Roasted Red Pepper Bruschetta (GF, DF, V)
Black Bean Dip (GF,DF,V)
Includes Crispy Pita Chips, Corn Chips & Pretzel Bites

Stadium Nachos

\$8 per person (includes all)

Corn Chips (GF,DF,V)
Hot Queso & Salsa (GF,V)
Pickled Jalapenos (GF,DF,V)



Deposit Schedule & Additional Fees

- Initial 20% deposit: required at the time of signing based on the estimate your Curated Catering event contact provided.
- Additional 50% deposit: required at least one (1) month before the official event date based on the estimate provided by your Curated Catering event contact.
- Remaining balance: required two (2) business days after the event date.

** Deposits may be applied towards fees and/or charges due to cancellation or minimums*

Additional Fees:

- If you need extra personnel for your event, kindly inform us. Additional staff can be provided at a minimum of 3 hours for a rate of \$30 per hour. Please speak to your event manager to determine if you require additional staff at any time during your event. Additional staff will be provided upon request for registration, coat check, and higher influx guests periods
- Cake cutting please discuss our cake cutting options with your event manager
- *Events may require additional plateware and glassware, rental charges will be determined on a case-by-case basis*

Taxes and Gratuities:

All food 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 five percent (5%) GST is applicable.

Statutory Holidays: A fifteen percent (15%) surcharge will apply to all food and beverage on all Canadian statutory holidays.



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. Charges may apply for dietary substitutions made on the day of the event. A \$10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than noon 3 business days prior to the event date.

Allergens and Dietary Restrictions:

- Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.
- GF = Gluten Free
- DF = Dairy Free
- V = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)
- VGN = Vegan

Guaranteed Number:

- For all meal functions, the guaranteed number attending must be communicated to your Curated Catering event contact no later than 3 business days prior to the function date, otherwise, charges will be based on the number originally booked.

Contact Us:

For more information please contact:

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