

Banquet Menu

Meeting Package

Breakfast

Breaks

Lunch

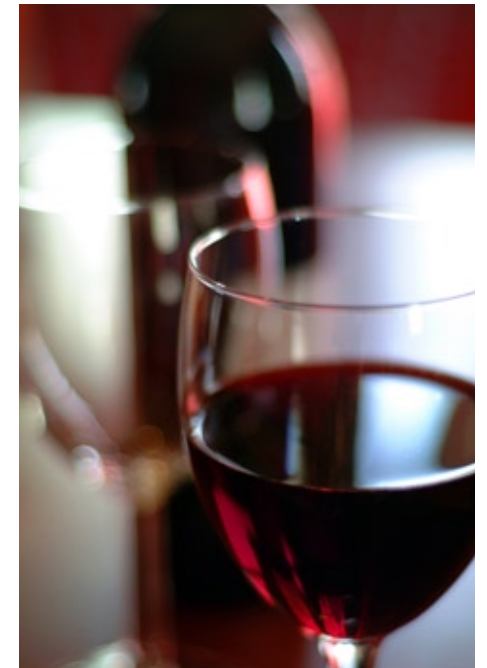
Reception

Dinner

Beverages

Audio-Visual

Specifications





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It is our pleasure to help you get down to business quickly, easily and in very good taste. Our all-inclusive meeting packages start from just \$47.95* per person and include a meeting room, continental breakfast, chef's market creation lunch, as well as morning and afternoon breaks (snacks and refreshments).

* Based on a minimum group of 20 people



Temple Gardens Mineral Spa
24 Fairford Street East
Moose Jaw, SK S6H 0C7
Canada

Catering Telephone Number: 306.693.3522 ext. 669
Catering Fax: 306.692.8171
www.templegardens.sk.ca

Taxes and gratuities not included. These prices are subject to change without notice. (May 2010)



Banquet Menu

Meeting Package Breakfast Breaks Lunch Reception Dinner Beverages Audio-Visual Specifications

A delicious, healthy breakfast is sure to get your meeting off to a great start.

BREAKFAST BUFFETS

Prices are per person unless otherwise indicated.

All breakfast buffets include a selection of Tropicana premium orange juice, grapefruit juice and apple juice served in 60 oz pitchers, appropriate condiments and freshly brewed regular and decaffeinated coffee and orange pekoe tea.

The Continental \$15.25

Freshly baked buttery croissants
Assorted house baked Danish pastries
Freshly baked fruit and bran muffins
Fresh sliced seasonal fruit & assorted individual yogurts

Healthy \$16.25

Assorted wellness cereals & skim milk
Freshly sliced seasonal fruit, assorted organic muffins
Individual low fat fruit flavoured and plain yogurts
Crunchy all-natural granola, fresh fruit & berry smoothies served in a martini glass

The Temple \$17.25

Minimum 20 guests.
Farm-fresh (fluffy) scrambled eggs,
Choice of one grilled farmer sausage, crisp bacon strips or maple ham
Rissole potatoes
Herb grilled tomatoes
Freshly baked buttery and chocolate croissants & Danishes
Fresh sliced seasonal fruits

PLATED BREAKFAST

Prices are per person unless otherwise indicated.

Minimum 20 guests.
All plated breakfasts include freshly brewed regular and decaffeinated coffee and orange pekoe tea.

Moose Jaw Classic \$12.25

Farm-fresh (fluffy) scrambled eggs, choice of crispy bacon, farmer sausage or maple ham, potato pancakes with broiled cherry tomatoes

Prairie Infusion \$11.25

Buttermilk and Saskatoon berry pancakes served with Saskatoon berry syrup. Choice of crispy bacon, farmer sausage or maple ham

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Meeting Package **Breakfast** Breaks Lunch Reception Dinner Beverages Audio-Visual Specifications

BUFFET BREAKFAST ENHANCEMENTS

***Available as plated breakfast enhancements.
 Prices are per person unless otherwise indicated.

Eggs Benedict – Your choice of classic, smoked salmon or Florentine eggs Benedict. With hollandaise sauce	\$8.00
Omelette – (Served as an omelette station) Made from farm-fresh eggs, egg white, ham, hickory smoked bacon, sweet bell peppers, cheddar or Swiss cheese, diced red onions, diced ripened tomatoes or mushrooms	\$8.00
Buttermilk pancakes & Saskatoon berry compote	\$5.00***
Strawberries with farmhouse cream.	\$3.00***
Hot oatmeal with sun-dried fruit and brown sugar	\$4.00
Plain and fruit-flavoured low fat yogurts	\$5.00
Martini yogurt parfait with organic granola and fresh berries.	\$5.00
Banana or lemon & cranberry mini loafs	\$3.00
Fresh fruit and berry smoothies	\$4.00***
Individual fresh fruit salad.	\$3.00***
Pecan French toast with maple syrup	\$4.00
Smoked salmon hash with baby potatoes, grilled peppers & fresh corn with basil aioli.	\$10.00
Maple country-style ham	\$3.00
Butter-seared cheese blintzes with red fruit compote	\$3.00
Assorted wellness cereals and skim milk	\$2.50

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Take a break from working hard and enjoy a selection that will keep everyone energized.

ALL DAY REFRESHMENT BREAKS

Prices are per person unless otherwise indicated.

All day coffee and tea break out stations

Includes regular and decaffeinated coffee and orange pekoe tea.

Assorted herbal teas are available and will be billed on consumption @ \$2.50.

Coffee breakout stations include a complimentary morning and afternoon refresh.

\$ 3.25 per person

For groups of 20 guests and under:

Half urn of coffee or tea \$30.00

Full urn of coffee or tea \$60.00

Carafe of coffee or orange pekoe tea \$16.00

Chocolate Recharge \$10.95

Fresh baked chocolate chip and white chocolate chip cookies, bite sized double chocolate brownies, assorted chocolate squares, and refreshing individual ice cold white and chocolate milk (250 ml)

The Box Office \$8.95

Treat yourself to hot popcorn made fresh in the old-fashioned popcorn maker and flavored with your choice of shaker seasonings. Assorted candies, chocolate bars and licorice from the snack bar

Workout \$10.95

Pitchers of fresh banana and strawberry smoothies, granola and trail mix bars, sun-dried and assorted whole fruit & nutritious low fat individual yogurts

Health Kick \$9.95

Selection of Tropicana 100% real fruit juice; baskets of carrots, celery and cucumber spears with a spinach and roasted garlic dip, fresh cut seasonal fruit with assorted individual yogurt dip

Afternoon tea \$13.00

Assorted finger sandwiches, selection of baked scones with assorted jams, lemon poppy seed loaf, cranberry loaf, fresh fruit tarts and a selection of Earl Gray, English breakfast and Darjeeling teas served with honey, milk and lemon

Ice Cream Delight. \$4.75

Billed on consumption

Enjoy a selection of assorted Haagen Daz ice cream bars and ice cream sandwiches

Miniature Dessert Heaven . . . \$7.95

Selection of assorted mini pastries, cheesecakes and tortes

Something Local. \$8.95

Assorted fresh muffins, scones, buttermilk biscuits & bannock bread served with Saskatoon berry jam

BEVERAGE ENHANCEMENTS

Billed on consumption

Nestle bottled water \$2.75

Variety of Dole bottled juice – orange, cranberry, apple & grapefruit \$3.00

Variety of bottled Tropicana 100% real fruit juice. \$3.50

Assortment of bottled Pepsi soft drinks \$3.00

San Pellegrino sparkling water 500 ml \$6.00

Starbucks Frappuccino – mocha and vanilla \$4.50

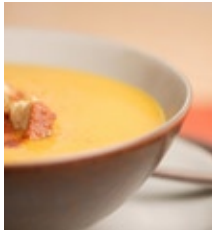
Starbucks Espresso Shots \$4.50



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Our lunches provide a great opportunity to share a midday break and discuss ideas informally.

WORKING LUNCHES

Prices are per person unless otherwise indicated. Minimum 10 guests.

The following lunch selections are set up buffet style and include freshly brewed regular and decaffeinated coffee and orange pekoe tea

Wrap it \$17.25

*(All wraps include shredded lettuce)
(Based on 1½ wraps per person)*

- Arugula orange salad with a toasted walnut dressing
- Traditional Caesar salad
- Prairie potato salad
- ~~~

Selection of three of the following fillings served on a variety of tortilla wraps:

- Mediterranean vegetable
- Tuna salad with lemon aioli
- Granny smith apple chicken salad
- Lean roast beef
- Sun-dried tomato & egg salad
- ~~~

Assorted vegetable chips

Choice of: sliced fruit or assorted cookies

Chef's market creation. . . . \$17.95

(Sandwiches are based on 1½ per person)

- Assortment of market fresh sandwiches served on mini rustics and ciabatta rolls
- Roast beef
- Granny Smith Apple Chicken salad
- Grilled marinated vegetables
- Egg salad
- Tuna salad
- Smoked turkey
- Black forest ham and Swiss cheese
- ~~~
- Chef's creation from the soup kettle
- Individual bags of assorted potato chips
- Assorted squares and sliced fresh fruit

Ploughman's lunch. \$16.25

- Potato and spring onion salad
- Baby lettuce served with wild honey vinaigrette
- ~~~
- A selection of assorted sliced deli meats, continental cheeses, pickles and chutneys and accompaniments. (Sliced roast beef, Montreal corn beef, smoked turkey, salami, Granny Smith apple chicken salad & egg salad)
- Assorted breads and rolls with churned butter
- ~~~
- Homemade pecan pie

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HOT BUFFET LUNCH

Prices are per person unless otherwise indicated. Minimum 20 guests

The following items are included with all luncheon buffets: freshly brewed regular and decaffeinated coffee and orange pekoe tea.

Feed your mind \$17.95

Greek salad with feta cheese, olives, bell peppers and a spicy Cyprus dressing
Arugula orange salad with toasted walnut dressing

~~~

Choice of two of the following:

- Beef or chicken stir-fry with vegetables on jasmine rice
- Grilled chicken with a Saskatchewan mushroom cream sauce
- Chicken picatta complemented with a tomato and herb sauce
- Three cheese tortellini tossed in a tomato Provencal sauce
- Salmon topped with a dill citrus glaze
- Five cheese meat lasagna
- Saskatchewan bison short ribs with Saskatoon berry sauce

~~~

Chef's choice of potato and medley of seasonal vegetables

~~~

Assorted heavenly pies

### Little China Town . . . . . \$17.25

- Barbequed pork with ginger and hot sauce
- Spring rolls with a spiced ponzu plum sauce
- Steamed and pan fried dumplings with dipping sauce
- Soya chicken stir fry with oriental vegetables
- Egg fried rice
- Mango mousse and fortune cookies

### Ukraine in the prairie . . . . . \$17.50

- Pan fried perogies with smoked bacon and sour cream
- Red and white cabbage coleslaw with caraway vinaigrette
- Roast kielbasa sausage with hot mustard
- Perogies with caramelized onion and bacon
- European potato salad
- Baked cabbage rolls

~~~

Bread pudding and assorted cakes

Little Italy \$17.25

- Baked garlic bread sticks
 - Traditional Caesar salad
 - Bocconcini and roma tomato salad drizzled with balsamic vinaigrette
 - Chicken parmesan with an arrabiato sauce
 - Meat lasagna with a five-cheese blend
 - Tri color penne noodles with sundried tomatoes and roasted sweet peppers, in a basil cream sauce
- ~~~
- Biscottis and tiramisu

The Picnic \$17.50

- Fennel infused coleslaw
 - Italian pasta salad
 - Selection of assorted rolls
 - Sliced hot beef au jus
 - Slow roasted Jack Daniels' barbeque chicken
 - Mix of prairie roasted potatoes
 - Medley of prairie roasted vegetables
- ~~~
- Refreshing fruit mousse in an array of flavours

Pizza buffet \$16.25

- Traditional Caesar salad
 - Warm garlic sticks
 - Hand tossed pizza (Choice of vegetarian pizza, deluxe pizza or meat pizza)
- ~~~
- Gelato

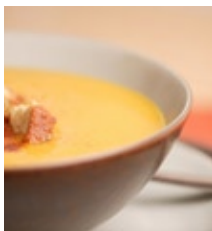
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PLATED LUNCHES

Prices are per person unless otherwise indicated.

Minimum 20 guests.

All plated lunches include three courses: choice of soup or salad, entrée and dessert. Lunch menu prices include fresh rolls with churned butter, chef's starch and a medley of seasonal vegetables, freshly brewed regular and decaffeinated coffee and orange pekoe tea.

Soups

Butternut squash presented with a baby spinach cream

Tomato and roasted red pepper

Cream of wild mushroom

Potato & bacon

Beef barley

Salads

Spinach salad with oven roasted tomatoes, asparagus and Portobello mushrooms presented with a French dressing

Traditional Caesar salad with parmesan cheese and bannock croutons

Tossed field greens with ripe strawberries, sunflower seeds and balsamic dressing

Entrées

Bison Sheppard's pie..... \$18.00

Main blackened Key West chicken supreme presented with a Caribbean salsa \$17.50

Apple glazed pork loin with a cranberry apple glaze..... \$18.95

Five cheese chicken & basil lasagna \$16.25

Stir fry – marinated chicken tenders and wok fried Asian vegetables served over jasmine rice \$16.95

Tri-color cheese tortellini tossed with bell peppers in a spicy arrabiata sauce \$15.25

Coffee crusted strip loin with shallot *au jus*..... \$22.95

Dessert

New York style cheesecake presented with a berry sauce

Delectable triple chocolate mousse rondelle

Berry burst triangle delight



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Meeting Package Breakfast Breaks Lunch Reception Dinner Beverages Audio-Visual Specifications

When your group gathers for a reception, your menu choices will help you create just the right mood.

RECEPTION

Please be advised that the cold, hot and upscale hors d'œuvres are available as an enhancement to any of our catering options.

Cold hors d'œuvres

\$21.00 per dozen

- Smoked chicken salad served on crostini
- Mediterranean dips – hummus and black olive tapenade served with tortilla and pita chips. Served as a platter
- Artichoke & spinach dip served with pita and tortilla chips
- Prosciutto ham & melon skewers

\$26.00 per dozen

- Roma crostini's – roma tomatoes, mozzarella, chiffonade of basil with balsamic vinegar
- Belgian endive filled with smoked salmon mousse
- Grilled vegetable tartar in cucumber cups
- Pencil asparagus wrapped with hickory-smoked sirloin

- Shrimp cocktail served on ice in a martini glass
- Lobster shooters – chilled lobster served with yellow tomato gazpacho in a shot glass
- Smoked Atlantic salmon served on mini bagels and rye bread with sweet onion marmalade, cream cheese and French capers

Hot hors d'œuvres

\$21.00 per dozen

- Asian spring rolls served with plum sauce
- Spinach & feta cheese spanakopita
- Chicken wings (salt & pepper, honey garlic & BBQ sauce)
- Dry lemon & garlic pork ribs

\$26.00 per dozen

- Cider cured pork tenderloin medallions with mango chutney
- Thai chicken skewers with hot & sour sauce
- Teriyaki beef skewers
- Johnny crab cakes with roasted garlic aioli
- Jumbo shrimp sautéed with Crown Royal and served with jasmine rice
- Blue cheese soufflé mushroom caps
- Woodland mushroom mini quiche
- Lobster corn dogs served with baseball mustard

Upscale hors d'œuvres

\$31.00 per dozen

- Spicy lamb chops with a honey red wine reduction
- Moroccan pork skewers with lemon vinaigrette
- Fried goat cheese wontons with mirin soya dip
- Lemon Cajun chicken lollipops
- AAA tenderloin steak tartare on toast points

PLATTERS AND BOARDS

Assorted Canadian & imported cheese board

French baguette, crackers & grapes \$9.50 per person

Selection of imported cheese board

French baguette, crackers & grapes \$15.25 per person

Vegetable crudités platter with herb dip \$5.50 per person

Seasonal fresh fruits & berries display with honey yogurt dip \$8.75 per person

Cold cut platter

Canadian smoked ham, roast beef, roast turkey & salami
Lettuce, pickles, sliced tomatoes, mustard, horseradish & mayonnaise
Served with mini rustics and ciabatta rolls **\$12.75 per person**

Freshly shucked oysters (ten day advance order)

Seasonal selection of east or west coast oysters, shallot vinegar, lemons & Tabasco sauce **\$36.00 per dozen**

Steamed prawns on ice, cocktail and remoulade sauce & lemon \$19.00 per dozen



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Meeting Package Breakfast Breaks Lunch Reception **Dinner** Beverages Audio-Visual Specifications

At the end of the day, your dinner menu will set the tone for a relaxed or formal evening.

PLATED DINNER SELECTIONS

Prices are per person unless otherwise indicated. Minimum 20 guests.

All plated dinners include three courses: choice of soup or salad, entrée and dessert. Dinner menu prices include fresh rolls with churned butter, chef's starch and a medley of seasonal vegetables, freshly brewed regular and decaffeinated coffee and orange pekoe tea.

Soups

- Butternut squash presented with a baby spinach cream
- Tomato and roasted red pepper
- Cream of wild mushroom
- Potato & bacon
- Beef barley

Salads

- Mixed Qu'Appelle valley salad with tomato, cucumber & shredded carrots with raspberry vinaigrette dressing
- Field greens in cucumber rolls with mirin & citrus vinaigrette
- Greek salad with feta cheese, black olives, peppers and garden herb vinaigrette

Entrées

Entrées are served with chef's choice of starch and seasonal vegetables.

(Minimum of 15 Guests)

- Roasted pork loin with a crown royal and apple cranberry demi glaze . . . \$21.95/person
- Grilled breast of farm raised chicken stuffed with boursin cheese and sun-dried tomatoes with a prairie mushroom ragout sauce \$23.95/person
- Pistachio encrusted salmon on a bed of fennel slaw served with a burnt shallot sauce. \$27.95/person
- Coffee crusted strip loin English cut, napped with a whiskey sauce \$31.95/person
- Pan-fried citrus zest & pepper coated halibut
- Julienne of vegetables served with a lemon oil & balsamic reduction . . . \$30.95/person
- Roast prime rib of beef 8 oz
- AAA Alberta prime rib served with Yorkshire pudding. \$33.95/person
- (Minimum of 17 Guests)*
- Grilled Canadian beef tenderloin
- Eight ounce beef tenderloin with a Madagascan peppercorn sauce \$35.95/person

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PLATED VEGETARIAN SELECTIONS

All plated vegetarian selections include fresh rolls with churned butter, chef's starch and a medley of seasonal vegetables, freshly brewed regular and decaffeinated coffee and orange pekoe tea.

\$25.00 per person

- Homemade vegetarian lasagna
- Five cheese & crab manicotti
- Vegetable Wellington served with tomato sauce and herbs
- Mixed rice with roasted marinated vegetables & grilled portabella napoleon with carrot & cumin sauce

Desserts

- Chocolate truffle cake with crème anglaise
- New York style cheesecake with fruit coulis
- Crème caramel with seasonal berries & sugar garnish
- Chocolate paté with rhubarb-apple compote with tuille garnish

DINNER BUFFETS

The Temple \$26.95

Prices are per person unless otherwise indicated. Minimum of 20 guests.

Basket of assorted fresh breads & rolls with butter

~~~~  
Chef selection of assorted salads

~~~~  
Crudités platter & herb dip

Antipasto platter

~~~~  
*Choice of Two*

Roast beef served with a pan au-jus  
Roast beef served with creamy mustard horseradish & gravy

Roast farm turkey served with pan gravy, cranberry sauce & sage onion stuffing  
Honey glazed ham served with Dijon & honey mustard

Baked three cheese meat lasagna  
Roast chicken with Hunter sauce  
Main blackened Key West chicken supreme presented with a Caribbean salsa  
Pork schnitzel with mustard spaetzel  
Slow roasted pork loin with apple ginger relish

Halibut served with a lemon beurre blanc  
~~~~

Chef's choice of starch and medley of seasonal vegetables

~~~~  
Chef's dessert table

Seasonal sliced fresh fruit display

~~~~  
Freshly brewed regular & decaffeinated coffee and orange pekoe tea
Additional Entrée choices \$4.00 per person
Additional Salads \$3.00 per person
To add a carver: \$40 per hour (minimum 1.5 hours)

The Fairford \$38.95

Prices are per person unless otherwise indicated. Minimum of 20 guests.

Basket of assorted fresh breads & rolls with butter

~~~~  
Seasonal greens with a selection of dressings

Mango & tomato salad  
Sicilian pasta salad  
Traditional Greek salad  
Grilled vegetables with balsamic dressing  
Caesar salad

Marinated mushroom salad  
~~~~  
Crudités platter & herb dip
Assorted antipasto platter
~~~~  
Roast beef served with mustard, creamy horseradish & gravy  
Pistachio encrusted salmon with a burnt shallot sauce  
Roast Rosemary Chicken  
Pork Schnitzel  
~~~~  
Garlic mashed potatoes
Basmati steamed rice
Fresh seasonal vegetables
~~~~  
Chef's dessert table  
Seasonal sliced fresh fruit display  
~~~~  
Freshly brewed regular & decaffeinated coffee
Selection of international teas
To add a carver: \$40 per hour (minimum 1.5 hours)

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CHEF ATTENDED STATION ENHANCEMENTS**

Priced per guest

AAA prime rib of beef	\$9.00
Maple honey glazed ham	\$8.50
Baron of AAA Angus beef	\$9.00
Potato martini bar	\$7.00
Sushi bar	Market price
Deconstructed Caesar salads	\$6.50

** Carver in attendance for a minimum of 1.5 hours

** \$40.00 per hour

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Exactly what your group needs to quench thirsts and delight taste buds.

ALCOHOLIC BEVERAGES

Cash Bar (\$350.00 minimum sales required)

Well Liquors (Rye, Rum, Scotch, Gin, Vodka).....	\$5.75 per ounce
Premium Liquor Available Upon Request	\$6.00 +
Liqueurs	\$6.90 per ounce
Domestic Bottled Beer	\$5.75 per bottle
Premium Bottled Beer	\$6.90 per bottle
Imported Bottled Beer	\$7.48 per bottle
House Red & White Wine	\$6.90 per glass
Bar Soft Drinks or Juice.....	\$2.65 per glass

Host Bar (\$350.00 minimum sales required)

Well Liquors (Rye, Rum, Scotch, Gin, Vodka).....	\$5.00 per ounce
Premium Liquor Available Upon Request	\$6.00 +
Liqueurs	\$6.00 per ounce
Domestic Bottled Beer	\$5.00 per bottle
Premium Bottled Beer	\$5.50 per bottle
Imported Bottled Beer	\$6.00 per bottle
House Red & White Wine	\$6.00 per glass
Bar Soft Drinks or Juice.....	\$2.50 per glass

Temple Gardens Mineral Spa will provide the glassware, ice and variety of mix.

Mixes include: orange juice, cranberry juice, clamato juice, regular and diet Pepsi products, lemons and limes for garnish.

Cash bar taxes are included.

Host Bar prices are excluded of applicable taxes and gratuities.

A bartender fee of \$15.00 per hour for a minimum of three hours will apply.

A ticket seller is available upon request at a cost of \$12.00 per hour.

Temple Gardens Mineral Spa will be the only authority to sell and serve liquor on our premises. At no time is it permissible for alcohol to be brought into the function rooms.

BANQUET WINE LIST

White Wine

Copper Moon Chardonnay (Canada)	\$28.00
Peller Estate Proprietor's Reserve Chardonnay (Canada).....	\$30.00
Barefoot Cellars Pinot Grigio (United States)	\$30.00
Gallo Family Vineyards Sauvignon Blanc (United States)	\$30.00
Gallo Family Vineyards White Zinfandel (United States)	\$30.00

Red Wine

Copper Moon Cabernet Sauvignon (Canada)	\$28.00
Peller Estate Cabernet – Merlot (Canada).....	\$30.00
Barefoot Cellars Shiraz (United States).....	\$30.00
Gallo Family Vineyards Merlot (United States)	\$30.00
Wolf Blass Cabernet Sauvignon (Australia).....	\$46.00



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When it's show time, we can help make sure you have the right equipment for a dynamic presentation.

Please forward any audio visual requests to the sales and catering department.

AUDIO VISUAL EQUIPMENT

- TV/VCR/DVD
- Overhead Projector
- Screen
- Slide Projector
- LCD (Data Projector)
- CD Player
- Speaker Phone
- AV Cart
- Podium & Microphone
- Microphone (table top or free standing)
- Cordless Microphone
- Lapel Microphone
- Extension Cord
- Power Bar
- Flip Chart (with 1 pad of paper and markers)
- Additional pads of Flip Chart paper

Alternate equipment is available upon request.



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All menu prices and items are subject to change until such a time as banquet event orders (BEO'S) have been signed and returned. The hotel will guarantee prices up to two (2) months prior to the function.

All prices are subject to applicable taxes and a 15% service charge.

Temple Gardens requires the guaranteed number of guests 72 hours prior to your function. Should a guaranteed number not be received, the hotel will invoice for the original number of guests expected or for the actual number of guests in attendance, whichever is greater. Should the guaranteed number be reduced significantly from the estimated attendance the hotel will apply extra charges. Should it be necessary to cancel, a cancellation fee will be charged.

All menu selections and final arrangements are to be finalized 30 days in advance.

Our catering department will be pleased to tailor a menu to suit your specific requirements and our culinary team would be pleased to accommodate all restricted diets by offering an allergy-free meal. Please communicate accordingly to the conference service manager.

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Temple Gardens Mineral Spa
24 Fairford Street East
Moose Jaw, SK S6H 0C7
Canada

Catering Telephone Number: 306.693.3522 ext. 669
Catering Fax: 306.692.8171
www.templegardens.sk.ca

Taxes and gratuities not included. These prices are subject to change without notice. (May 2010)



Banquet Menu

Meeting Package Breakfast Breaks Lunch Reception Dinner Beverages Audio-Visual Specifications

Meeting Rooms	Theatre	Classroom	Boardroom	UShape	Hollow Square	Banquet	Reception w/Dance	Dimensions (Square Feet)
Salon A & B	220	160	~	~	~	180	140	3,066
Salon A	120	112	40	36	40	96	56	1,932
Salon B	70	80	36	32	36	56	~	1,134
Full Mezzanine	200	80	~	44	60	120	~	2,296
Mezzanine C	60	24	20	16	20	40	~	Each section is approx. 588
Mezzanine D	60	24	20	16	20	40	~	
Mezzanine E	60	24	20	16	20	40	~	
Mezzanine F	60	24	20	16	20	40	~	
Mezzanine 3-Sections	~	~	~	~	~	120	~	1,764
Mezzanine 2-Sections	120	48	36	32	36	80	~	1,176
Boardroom	~	~	14	~	~	~	~	484
Fairford Room Annex (beverage room)	80	24	20	24	28	40	~	644 165
Skywalk Room Annex in Skywalk Room	~	~	14	~	~	32-Social	~	814 308

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Banquet Menu

Meeting Package Breakfast Breaks Lunch Reception Dinner Beverages Audio-Visual Specifications

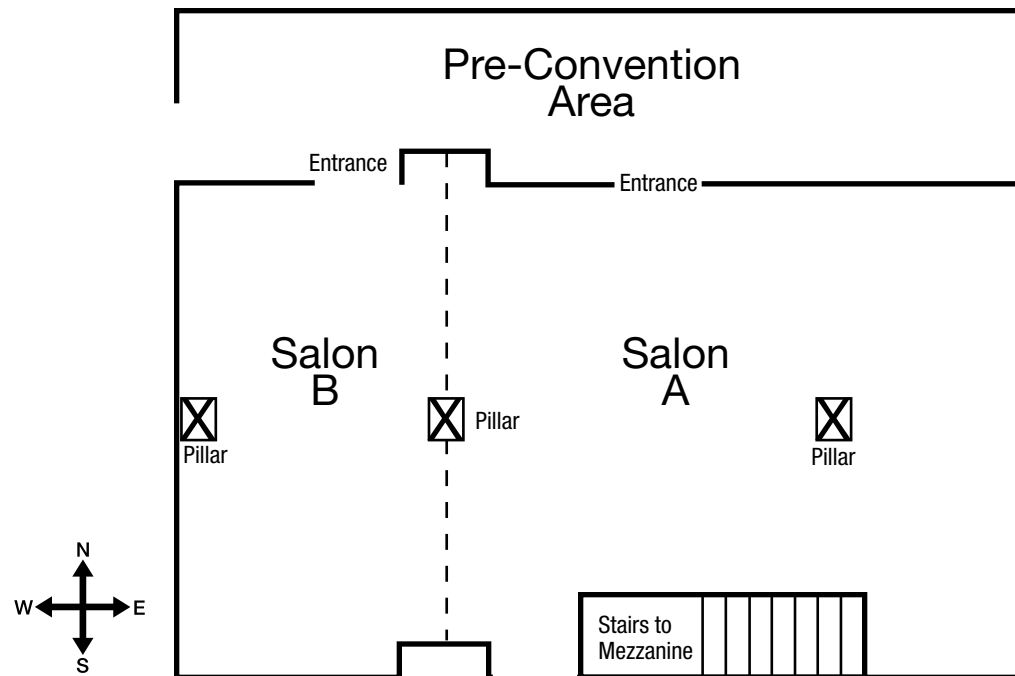
PRE-CONVENTION LOBBY SALONS A & B

Room Dimensions

- Salon A – 46' x 42'
- Salon B – 27' x 42'
- Overall – 73' x 42'

Room Features

- Fluorescent lighting with dimmable pot lights
- Moveable wall panels that can divide areas into separate rooms
- Internet access
- Wireless high-speed



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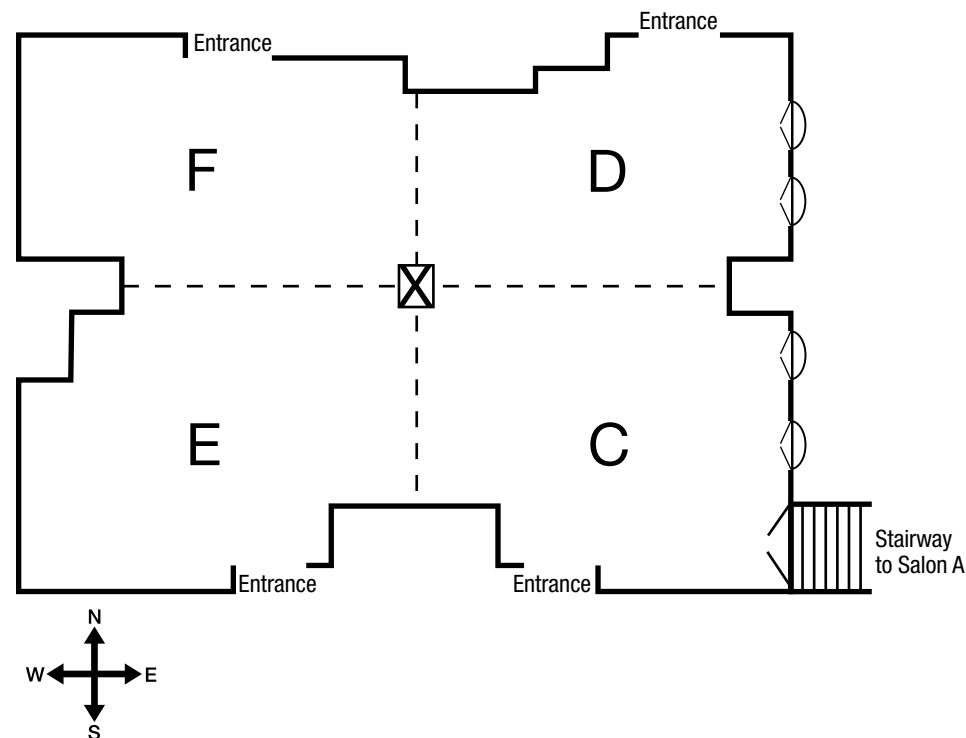
MEZZANINE (2ND FLOOR)

Room Dimensions

- Each divided section approx. 28' x 21'
- Overall – 56' x 41'

Room Features

- Moving wall panels that can divide mezzanine into one, two, three or four rooms
- Separate entrances to each room
- French doors that open to Salon A (in C and D)
- Each section has internet access and wireless high-speed
- Fluorescent lighting, dimmable pot lights, and wall scones
- Stairs that provide access to Salon A from Mezzanine C



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Banquet Menu

Meeting Package

Breakfast

Breaks

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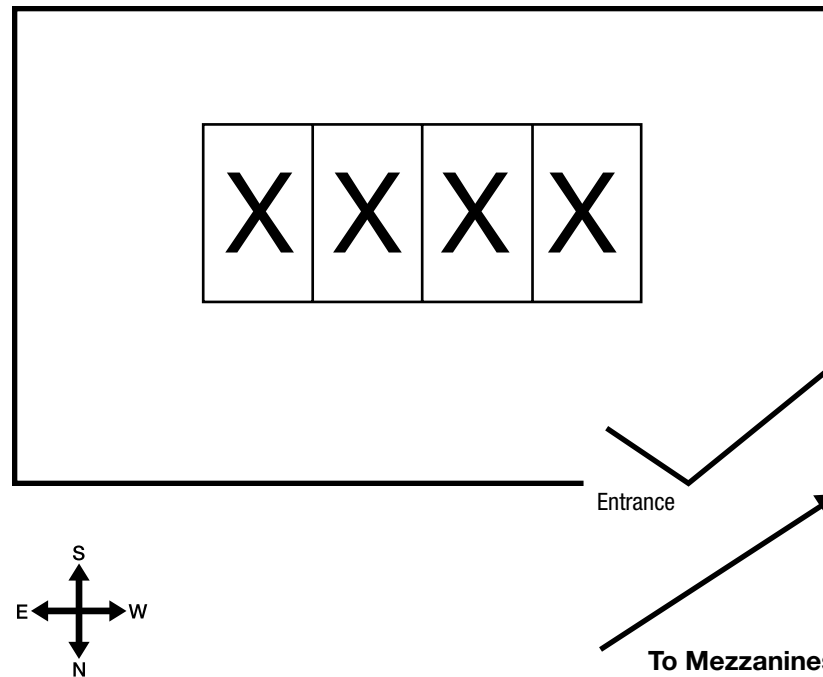
BOARDROOM

Room Dimensions

- 22' x 22'

Room Features

- Internet access
- Dimmable pot lights
- Wall-mounted white board
- Wall-mounted screen
- Wireless high-speed



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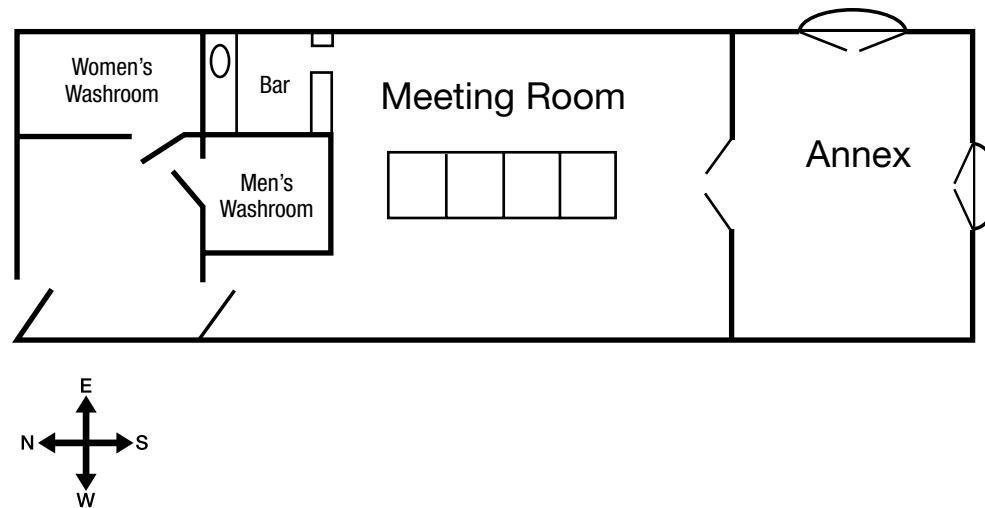
SKYWALK ROOM

Room Dimensions

- Meeting Room – 37' x 22'
- Annex – 22' x 14'

Room Features

- Internet access and wireless high-speed
- Large square tables that can be set-up Divided (social style) or Together (boardroom style)
- Washrooms just outside of the room
- Bar, storage cupboards, fridge, sink and dishwasher
- Windows
- French doors dividing meeting room from Annex
- On the Skywalk Side of the Hotel – 5th Floor.



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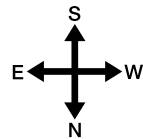
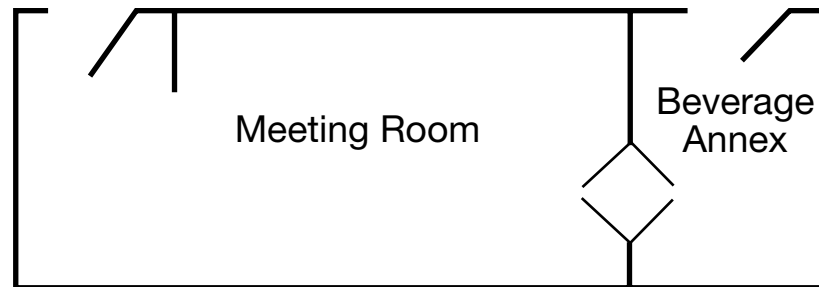
FAIRFORD ROOM

Room Dimensions

- Meeting Room – 28' x 23'
- Beverage Annex – 15' x 11'

Room Features

- Internet access and wireless high-speed
- Opening Windows
- Beverage Annex
- French doors dividing meeting room from Beverage annex
- Dimmable pot lights
- Separate entrances to each room
- Wall-mounted screen



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