

Temple Gardens Mineral Spa Resort

Weddings & Receptions



Moose Jaw . Saskatchewan
1.800.718.7727 templegardens.sk.ca

*A beautiful new beginning.
An unforgettable setting.*

It's the first day of the rest of your lives together. And you want a perfect start to forever. The first of many shining moments in your marriage.

Compose your beautiful beginning in a stunning setting at Temple Gardens Mineral Spa Resort. Everything you need to set the scene is here. Romantic lighting in a unique two-level ballroom for up to 180 guests. Fine cuisine prepared by the city's top chefs. Picture-perfect photo ops outside in Crescent Park.

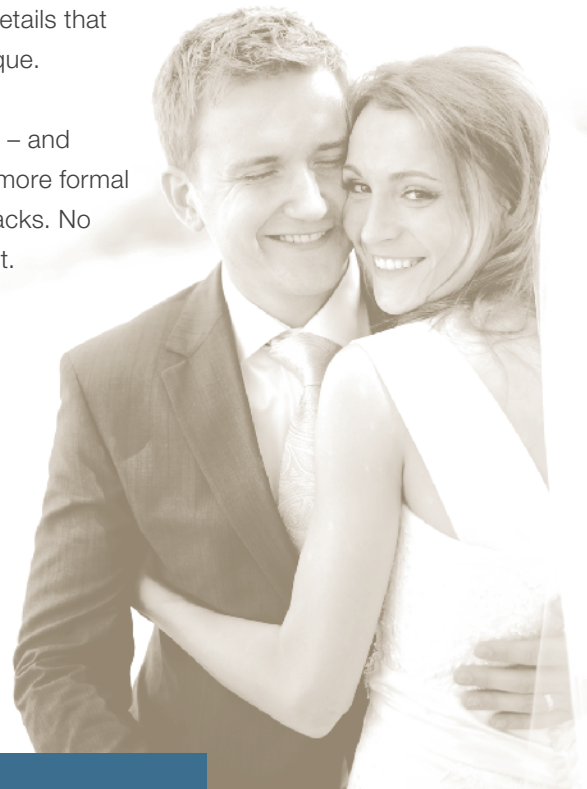
At Temple Gardens, entertaining family and friends for the entire weekend is easy. Relax in the mineral pool waters and spa before the big day. Sit down to a rehearsal dinner or Sunday brunch at Harwood's restaurant. Extend the celebrations with an after-party in the casino. Relax in luxurious guest rooms. We even have the perfect honeymoon suite.

It's all here. Everything you need for the first day of your forever.

Impeccable Service

Want every moment of your special day to exceed all expectations? We do, too. Our professional planners are expert organizers, known for extraordinary events. We love arranging all those little details that reflect your personality and make your celebration feel unique.

Temple Gardens' wedding packages keep planning simple – and affordable. Choose a buffet dinner package or something more formal with hors d'oeuvres, a three-course meal and midnight snacks. No matter what your budget, we'll help you make the most of it.



The City's Best Cuisine

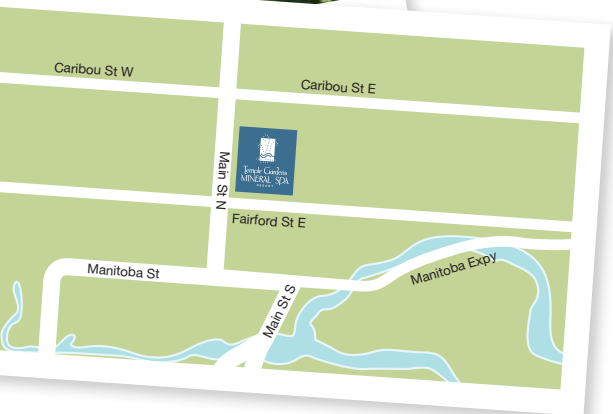
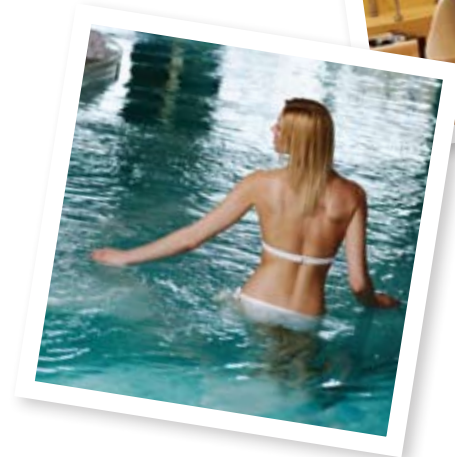
Harwood's Dining Room at Temple Gardens gets rave reviews for its upscale cuisine, the finest in town many say. Our wedding banquet meals are created by the same chefs in the same kitchen.

Brides appreciate knowing their guests will enjoy that level of excellence in every plate presented. Choose one of our suggested menus, or let our chefs customize one.

Ideal Downtown Location

Temple Gardens Mineral Spa Resort is in the heart of downtown Moose Jaw, a city with charming historic buildings, a colourful past and a surprisingly sophisticated future. This small prairie locale boasts the highest number of tourist attractions per capita in Canada.

Best of all, most attractions are within walking distance of the resort. Take in vibrant concerts, spend a few hours at the casino, browse local artist galleries, or indulge in Saskatoon berry scones and a cappuccino.



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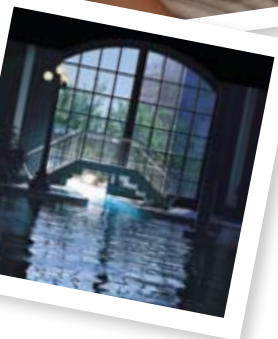
Wedding & Reception Space

With more than 9,000 sq. ft. of banquet space, Temple Gardens is the most elegant wedding and reception venue in Moose Jaw. The bride and groom make their entrance from a grand staircase into the romantic ambiance of our main ballroom.

The resort's nine function rooms, with flexible layout options, beautifully accommodate small or large weddings for up to 180 guests.

Plan a destination wedding without the expense of international travel. At Temple Gardens your out-of-town guests can take advantage of the resort's luxurious amenities throughout their stay:

- ~ Geothermal mineral water pool & steam room (complimentary)
- ~ Sun Tree Spa treatments
- ~ Harwood's Dining Room
(for rehearsal dinner or Sunday brunch)
- ~ Morningsides Café
- ~ Bogart's Lounge
- ~ Trudy's Spa Shop
- ~ Fitness Room
- ~ Indoor access to Casino Moose Jaw



Meeting & Event Room Specifications

Room	Ceremony Seating	Banquet Dinner	Reception w/dance	Size (sq ft)
Salon A & B	220	180	140	3,066
Salon A	120	96	56	1,932
Salon B	70	56	-	1,134
Full Mezzanine	200	120	-	2,296
Mezzanine 3 Sections	-	120	-	1,764
Mezzanine 2 Sections	120	80	-	1,176
Fairford Room	80	40	-	644 + Annex 165

Wedding & Reception Packages

The Sapphire Package

- ~ Private use of banquet room of your choice
- ~ Our catering manager will be pleased to assist with food & beverage requirements, reception and guestroom accommodations
- ~ Buffet dinner (the Temple menu)
- ~ Midnight buffet

\$53.00 (per person, plus gratuity and GST). Minimum 25 guests.

The Emerald Package

- ~ Private use of banquet room of your choice
- ~ Our catering manager will be pleased to assist with food & beverage requirements, reception and guestroom accommodations
- ~ Hot & cold hors d'oeuvres
(see banquet menu for base choice of hors d'oeuvres)
- ~ Buffet dinner (the Fairford menu)
- ~ Midnight buffet

\$70.00 (per person, plus gratuity and GST). Minimum 25 guests.

The Diamond Package

- ~ Private use of banquet room of your choice
- ~ Our catering manager will be pleased to assist with food & beverage requirements, reception and guestroom accommodations
- ~ Hot & cold hors d'oeuvres
(see banquet menu for base choice of hors d'oeuvres)
- ~ Plate service/three-course dinner (see menus for choices)
- ~ Midnight buffet

\$75.00 (per person, plus gratuity and GST). Minimum 25 guests. Maximum 125 guests.

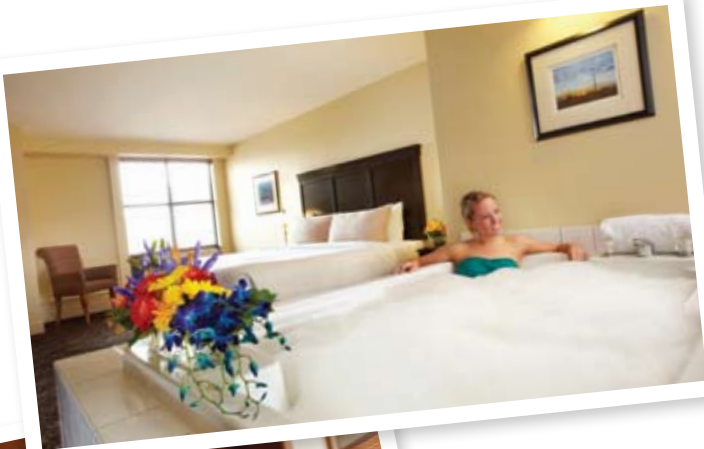


Luxurious Guest Rooms & Suites

For your out-of-town guests, a night or two at Temple Gardens Mineral Spa Resort feels like a luxurious getaway. The resort's one-of-a-kind suites and guestrooms feature pillow-top beds, signature terry robes, terraces overlooking Crescent Park and Wi-Fi Internet access. Overnight guests also receive complimentary access to the rooftop geothermal mineral water pool and steam room each day.

Bonus Offer: 100 Guests & You Stay Free

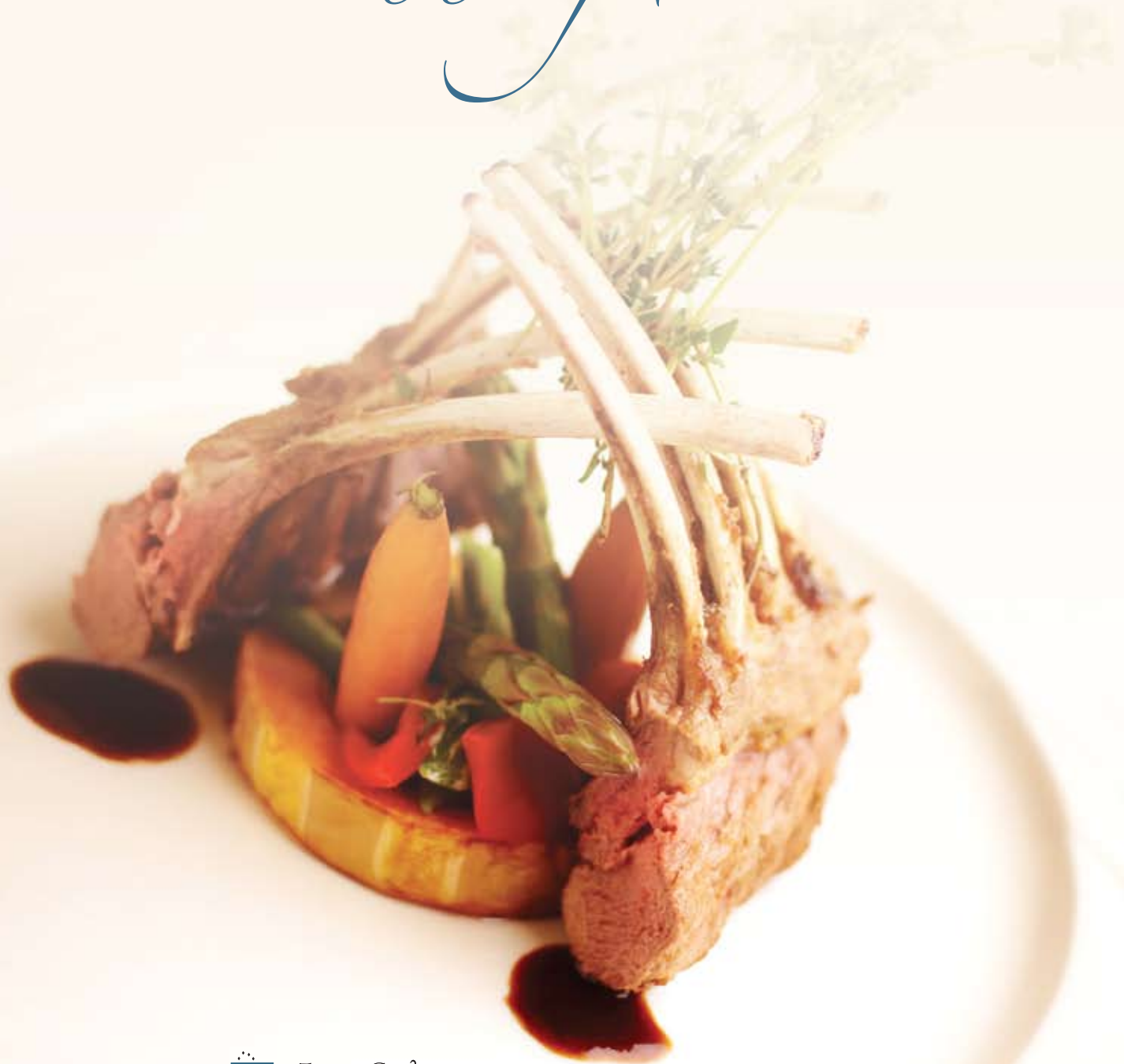
The more guests, the merrier! If 100 or more guests attend the dinner reception, the bride and groom receive a complimentary Signature Mineral Jacuzzi Suite on their wedding night. The suite features a king bed, fireplace, cozy sitting area and a Jacuzzi filled with world-renowned Temple Gardens mineral waters. Pure relaxation. Pure bliss. *If your rehearsal dinner is also booked at Temple Gardens (30 guests minimum), we will provide a complimentary Superior guest room the night before your event.



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Wedding Menu



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

RECEPTION

Cold Hors D'oeuvres \$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

Hot Hors D'oeuvres \$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

PLATTER'S AND BOARDS

The wedding packages' Midnight Buffet is a combination of the below 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 crudité's platter with herb dip
\$5.50 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



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

PLATED DINNER SELECTIONS

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. A maximum of 2 preselected dinner entrée choices per plated dinner. Minimum 20 guests. Prices are per person unless otherwise indicated.

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

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

Roasted pork loin with a crown royal
and apple cranberry demi glaze
(Minimum of 15 Guests)
\$21.95 per person

Grilled breast of farm raised chicken stuffed
with boursin cheese and sun dried tomatoes
with a prairie mushroom ragout sauce

\$23.95 per person

Pistachio encrusted salmon on a bed
of fennel slaw served with a
Burnt Shallot sauce

\$27.95 per person

Roast prime rib of beef 6 oz.
AAA Alberta prime rib served with Yorkshire pudding
(Minimum of 25 Guests)
\$28.95 per person

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

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

25.00 Per person

DESSERTS

Chocolate truffle cake with crème anglaise

New York style cheesecake with fruit coulis

Crème caramel with seasonal berries & sugar garnish



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

DINNER BUFFETS

Prices are per person unless otherwise indicated.

Minimum of 20 guests

The Temple

\$26.95

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 spaetzle
- ~ 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

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)

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 salad \$6.50

*** Carver in attendance for a maximum of 1.5 hours*

*** \$40.00 per hour*



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

ALCOHOLIC BEVERAGES

Cash Bar - \$350.00 minimum sales required

(prices include taxes)

Well Liquors	\$5.75 per ounce
<i>(Rye, Rum, Scotch, Gin, Dark Rum, Vodka)</i>	
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	\$2.65 per glass

Host Bar - \$350.00 minimum sales required

(prices do not include taxes)

Well Liquors	\$5.00 per ounce
<i>(Rye, Rum, Scotch, Gin, Dark Rum, Vodka)</i>	
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	\$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.

All alcoholic beverage 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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