



ROYAL HOTEL

TM[®]

TRADEMARK
COLLECTION BY WYNDHAM

4025 Albert Street Regina, Saskatchewan S4S 3R6 ● 306.586.6755



Breakfast Buffets

~ All Breakfasts come with assorted Chilled Juice, Regular Coffee & Orange Pekoe Tea Bags with Hot Water ~

Royal Continental Buffet

Fresh Danishes, Muffins & Croissants
Banana Bread, Butter & Preserves
Sliced Fresh Fruit
Granola & Fruity Yogurt

\$11

Frittata Breakfast

Fresh Muffins & Croissants
Vegetarian Frittata (spinach, onions,
cheddar cheese, red & green peppers,)
Hash browns
Sliced Fresh Fruit

\$13

(Available for 10 or more Guests)

Trademark Breakfast

Crisp Bacon & Sausage (Pork & Beef)
Golden Hash browns
Fluffy Scrambled Eggs
Toast (white & brown)
Sliced Fresh Fruit

\$15

(Available for 10 or more Guests)

Western Breakfast

Assorted Muffins
Crisp Bacon & Sausage (Pork & Beef)
Golden Hash browns
Country Style Scrambled Eggs with
Cheese & Green Onions
Flap Jacks with Syrup
Baked Beans
Sliced Fresh Fruit

\$17

(Available for 10 or more Guests)

Breakfast Add-ons (per person)

Eggs Benedict	\$5
French Toast	\$4
Flap Jacks	\$3
Waffles	\$3
Grilled Tomatoes	\$2
Avocado Slices	\$3
Hard Boiled Eggs	\$3
Yogurts (125mL)	\$2
Assorted Whole Fruit	\$2
Bagels with Cream Cheese	\$3





Plated Breakfast

~ All Breakfasts come with assorted Chilled Juice, Regular Coffee & Orange Pekoe Tea Bags with Hot Water ~

The Classic

Scrambled Eggs
Crispy Bacon
Golden Hash browns
Toast
Sliced Fresh Fruit
\$12

The Skillet

Vegetarian Skillet (spinach, onions, cheddar cheese, red & green peppers)
Sliced Fresh Fruit
Golden Hash browns
\$13

The Sunrise

Buttermilk Pancakes
Pork Breakfast Sausage
Sliced Fresh Fruit
\$12

The Benny

Traditional Eggs Benedict on an English muffin
Sliced Fresh Fruit
Golden Hash browns
\$15



All Services Subject to a Taxable 17% Service Charge, 2% Environmental Fee & 5% GST.
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Beverages

(Per item)

Bottled Water	\$3
Bottled Juice (apple, orange & grapefruit)	\$3
Herbal Tea per bag	\$2
Soft Drinks	\$3
Milk per 60 oz. Pitcher	\$12
Juice per 60 oz. Pitcher	\$15

(Orange, Apple, Ruby Red Grapefruit, Cranberry & Fruit Punch)

Unlimited Regular Coffee with Hot Water & Orange Pekoe Tea Bags

\$5 per person

Coffee (Regular or Decaf) with Hot Water & Orange Pekoe Tea Bags

\$20 - 20 Cups

\$75 - 50 Cups

Bakery Items

	Each	Dozen
Assorted Pastries	\$2	\$24
Assorted Muffins	\$2	\$24
Large Cinnamon Buns	\$3	\$28
Croissants	\$2	\$24
Danishes	\$2	\$24
Assorted Dessert Squares	-	\$24
Assorted Cookies	\$2	\$20
Rice Cereal Treats	\$2	\$20
Assorted Chocolate Bars	\$3	-
Nutri Grain Bars	\$2	-
Granola Bars	\$2	-

Gluten Free Bakery Items (per dozen)

Cookies	\$26	Muffins	\$30
Banana Loaf	\$26	Granola Bars	\$28

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Themed Breaks

Milk & Cookies Please!

\$6 per person

Freshly Baked Cookies
Ice Cold Milk (2%)
Regular Coffee & Tea



European Picnic

\$8 per person

Cured Italian Meats
Domestic & International Cheese
Mixed Pickles & Olives
Assorted Crackers
Grape Clusters
Ice Tea & Lemonade

Goodies in a Basket

\$7 per person

Rice Cereal Treats
Granola Bars
A variety of Chocolate Bars
Regular Coffee & Tea



Tea Party

\$6 per person

A variety of Fresh Baked Scones
Flaky Croissants
Assorted Preserves & Butter
Seasonal Fresh Fruit Slices
Regular Coffee & Herbal Tea

Get Your Crunch On!

\$8 per person

Pretzels, Pita & Tortilla Chips
Raw Vegetables w/ Ranch Dip
Hummus, Salsa & Guacamole
Assorted Bottled Juice





Royal Luncheon Buffets

~Includes Coffee and Tea~

Corporate Luncheon

\$16 per guest

Freshly Baked Breads and Sliced Deli Meats, including Roast Beef, Shaved Ham, Corned Beef and Chicken Breast as well as all the Traditional Sandwich Accompaniments. Served with our Featured Soup, Domestic Cheese Selection, Array of Mixed Salads, Fresh Vegetables and Dip, Sliced Fresh Fruit and Dessert Pastries
(Minimum of 20 guests)

South of the Border

\$18 per guest

Crisp Taco Shells and Warm Flour Tortillas await fillings of Spicy Shredded Chicken and Ground Beef. Lettuce, Sour Cream, Salsa, Sliced Sweet Peppers and Grated Cheddar Cheese. Served with Caesar Salad, Sliced Fresh Fruit and Dessert Pastries.
(Minimum 25 guests)

Italian Express

\$18 per guest

Warm Italian Bread Sticks, Two Chef's Salads, Creamy Chicken Penne, Jambalaya Fettucine and Oven Baked Lasagna. Served with Featured Soup of the Day and Fresh Vegetables with Bleu Cheese Dip. Accompanied by Sliced Fresh Fruit, Tiramisu, Almond Biscotti and Crème Caramel.
(Minimum 25 guests)

Carved Hip of Beef Buffet

\$20 per guest

Featured Soup of the Day, Slow Roasted Carved Beef on a Kaiser (with tomato, lettuce and shaved red onion). Served with House Salad, two Chefs Salads, Domestic Cheese Selection, Sliced Fresh Fruit, an array of Dessert Pasties and Pies.
(Minimum 25 guests)

Royal Luncheon Buffet

\$21 per guest

Fruit Punch, Dinner Rolls, Featured Soup of the Day, House Salad, 2 Assorted Salads, Fresh Vegetables with Dip, Poached Salmon with Creamy Dill Sauce, Stir fry Vegetables. Choice of Roast Chicken, Carved Roast Beef or Ham. Baby Roasted Potatoes or Rice Pilaf. Accompanied by Seasonal Fruit Platter and an array of Dessert Pastries, Pies, Cakes and Crème Caramel
(Minimum 50 guests)



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Lunch Service

~Includes choice of House Salad or Featured Soup of the Day~
~Choice of Dessert, Coffee and Tea~

Teriyaki Stir Fry

\$16 per person

Chicken Breast stir fried with Seasonal Fresh Vegetables in a Garlic Ginger Teriyaki Sauce.
Served over Asian Rice or Chow Mein Noodles.

Slow Roasted Beef

\$19 per person

English Cut Slow Roasted Beef finished w/ Julienne Jardinière and Au Jus.
Served with baby roasted potatoes and Chef's vegetables.

Breast of Chicken

\$17 per person

Sautéed Breast of Chicken w/ Madagascar Pepper Corn Sauce

Grilled Salmon

\$20 per person

Served with Salmon w/ Lemon Caper Sauce

Stuffed Bell Pepper

\$16 per person

Sweet Stuffed Bell Pepper w/ Brown Rice & Vegetables baked w/ Provolone Cheese & Zesty Tomato Sauce

Pecan Crusted Chicken Salad

\$16 per person

Pecan crusted Chicken Breast served on a bed of Mixed Greens, tossed with Feta Cheese, Dried Cranberries, and Bacon Crumbled. Served with Poppy Seed dressing.

Jambalaya Fettucine

\$16 per person

Fettucine pasta tossed in Italian Tomato Sauce, diced Chicken Breast, Shrimp, Italian Sausage, fresh Peppers and Onions.

Traditional Roast Turkey Dinner

\$18 per person

Carved Roast Turkey served with Cranberries and Sage Stuffing. Accompanied by creamy Whipped Potatoes and Seasonal Vegetables.

Desserts

Apple Strudel with Vanilla Cream Sauce

New York Cheesecake with Chocolate & Raspberry Sauce

Strawberry Shortcake with Real Cream

English Trifle

Warm Chocolate Lava Cake with Ice cream

****add \$5 per person for Gluten Free and Halal Special Requested Meals****



Royal Dinner Buffets

~All Buffets include Fruit Punch, Coffee and Tea~

THE ROYAL

\$30 per guest

Fresh Baked Breads, House Salad, Two Chefs salads, fresh Vegetables with Bleu Cheese Dip, Domestic Cheese Assortment with Crackers, Chefs Seasonal Vegetables, choice of Potato or Rice Pilaf. Accompanied by fresh fruits and a selection of Cakes, Pies, Dessert Pastries and English Trifle.

Choice of Two Entrees

Roast Turkey with Sage Stuffing and Cranberries,
Montreal Style Roasted Chicken,
Baked Ham with Dijon,
Creamy Chicken Penne,
Salmon with Creamy Dill Sauce,
Cabbage Rolls and Pierogis with Caramelized Onions,
Slow Roasted Carved Beef service with Horseradish,
Carved Prime Rib Au Jus with Yorkshire pudding and creamy Horseradish (add \$8.00 per guest)

Additional Sides

Pierogis with Bacon & Caramelized Onions – add \$4 per guest
Cabbage Rolls – add \$5 per guest
(Minimum 40 guests)

SOUTH ASIAN

\$29 per guest

Fresh Baked Breads, Garden Salad with dressings, Mango and Tomato Salad, Tropical Chicken Salad, Creamy Cucumber and Red Onion Salad, Fresh Vegetables with Ranch Dip, Pancit, Chef's Seasonal Vegetables, Fresh Fruits with Yogurt Dip and a selection of Cakes, Pies, Crème Caramel and Assorted Pastries.

Choice of Two Entrees

Creamy Seafood Combo
Ginger Beef with Mixed Bell Peppers
Fried Chicken
Baked Ham with Pineapple Glaze
Chicken Adobo
BBQ Pork Loin
Roasted Lechon with Apple Sauce – add \$6 per guest
(Minimum 40 guests)

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ITALIAN STAR

\$30 per guest

Warm Bread Sticks, Garden Salad served with two dressings, Caesar Salad, Creamy Pasta Salad, Marinated Vegetable Salad, Italian and Domestic Cheese Selection, Fresh Vegetables with Bleu Cheese Dip, Pickle and Olive Platter, Cheesy Scallop Potatoes, Baked Zucchini, Fresh Fruit Platter, Tiramisu, Chocolate and Almond Biscotti, Assorted Cakes and Dessert Pastries.

Choice of Three Entrees

Chicken Cacciatore
Spicy Italian Sausage with Peppers
Rotini with Marinara Sun Dried Tomato Sauce
Creamy Chicken Penne
Chicken Parmesan
Carved Roast Beef
Pork Loin
(Minimum 40 guests)

UKRAINIAN BUFFET

\$30 per guest

Dinner Rolls, Homemade Borsht Soup, Garden Salad served with two dressings, Creamy Potato Salad, Pickles, Beets and Olive Platter, Fresh Vegetables with Dip, Domestic Cheese Selection, Potato Pancakes, Seasonal Vegetable Medley, Fresh Fruit Selection, Crème Caramel, Assorted Fruit Pies, Apple Cake and Dessert Pasties.

Choice of Three Entrees

Pierogis with Caramelized Onions and Mushroom Gravy
Cabbage Rolls
Ukrainian Sausage served with Sauerkraut
Chicken Kiev
Pork Loin with Apple Glaze
Baked Ham with Dijon
Roast Turkey with Stuffing and Cranberries
(Minimum 40 guests)

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Dinner Service

Each entrée includes your choice of House Salad or Featured Soup of the Day
Choice of Dessert, Coffee and Tea
Served with Chef's Choice Vegetables.

SOUPS

(Choose one)

Creamy Broccoli with Cheddar
Ham and Split Pea
Hearty Beef Vegetable Barley
Chicken Lemon Rice

SALADS

(Choose one)

Garden Salad served with Vinaigrette House Dressing
Spinach Salad served with Raspberry Vinaigrette
Greek Salad served with Feta Cheese
Caesar Salad served with Grated Parmesan

STARCH

(Choose one)

Traditional Mashed Potato with Gravy
Rice Pilaf
Twice Baked stuffed with Green Onion and Cheese
Pancit
Baby Oven Roasted Potato

ENTREES

(Choose one)

Pork Loin with Dijon Rosemary Sauce	\$26 per guest
Roast Turkey with Safe Stuffing	\$26 per guest
Prime Rib of Beef Au Jus served with Yorkshire pudding	\$40 per guest
Chicken Breast Athenian	\$32 per guest
Grilled Salmon with Lemon Butter Caper Sauce	\$32 per guest
Carved Roast Beef Dinner with Mushroom Gravy	\$26 per guest
Grilled Chicken Breast Princess	\$24 per guest

DESSERT

(Choose one)

Warm Chocolate Brownie with Ice Cream
New York Cheesecake with Strawberry Coulis
Apple Strudel with Crème Anglaise
Blueberry Crumble with Chantilly Crème

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Hors Oeuvres

Hot Selection

Coconut Breaded Shrimp	\$22 per dozen
Chicken Souvlaki	\$20 per dozen
Dry Greek Style Pork Rib lets	\$20 per dozen
Chicken Wings served with Bleu Cheese Dip (hot, lemon pepper, bbq, teriyaki, greek, honey garlic)	\$20 per dozen
Breaded Chicken Strips served with Plum Sauce	\$20 per dozen
Vegetarian Spring Rolls served with Sweet Chili Sauce	\$18 per dozen
Spinach and Feta Pastry Pockets	\$20 per dozen
Vegetable Samosas served with Yogurt Cucumber Dip	\$20 per dozen
Spinach and Cream Cheese Mushroom Caps	\$20 per dozen

Cold Selection

Shrimp Cocktail	\$24 per dozen
Celery Sticks filled with Crab Salad	\$22 per dozen
Cucumber Rings filled with Ham and Crème Cheese	\$22 per dozen
Devilled Eggs	\$18 per dozen
Smoked Salmon with Cream Cheese Canapes	\$24 per dozen
Chocolate Covered Strawberries	\$18 per dozen
California Sushi Rolls	\$24 per dozen

Platters

International Cheese Platter with Assorted Crackers	\$5 per person
Antipasto Platter (Cured Meats, Olives, Pickles, Bruschetta and Crackers)	\$6 per person
Fresh Vegetables with Bleu Cheese and Ranch Dips	\$5 per person
Fresh Fruit Platter with Yogurt Dip	\$6 per person
Finger Sandwiches with Assorted Fillings	\$5 per person
Pickle and Olive Platter	\$3 per person
Pizza Bar (Selection of Cheese, Pepperoni, Vegetarian, Hawaiian)	\$5 per person



Bar Service

Host Bar

The Hotel will provide the alcohol, ice, mix, glasses, garnish and bartender. The host of the event will be charged for the total amount of alcohol consumed by their guests.

Cash Bar

The Hotel will provide the alcohol, ice, mix, glasses, garnish and bartender. Guests will purchase drinks individually. A bartender fee will apply if minimum sales of \$250 are not met.

Cost Recovery Bar

The Hotel will provide the alcohol, ice, mix, glasses, garnish and bartender. Guest and host will share the cost per drink.

House Brand Liquor	\$7.5
Premium Liqueur	\$8.5
Cocktails	\$8.5
Shooters	\$7
Domestic Beer	\$7.5
Imported Beer	\$8.5
House Wine (5oz glass)	\$7.5
House Wine (750 ml. bottle)	\$28
Soft Drinks / Juice	\$3

Bar condiments offered are soda (diet), orange juice, pineapple juice, cranberry juice, lime juice, clamato juice, milk, lime and lemon wedges.

Corkage Bar

The Hotel is happy to offer you the option of bringing in your own alcohol provided the proper occasion permit issued by the Saskatchewan Liquor and Gaming Authority. All S.L.G.A. regulations must be followed. The Hotel reserves the right to refuse liquor service if any of the regulations are not adhered to. In addition to providing bartender(s), the Hotel will also provide the same bar condiments and mixes as outlined above.

Full Liquor, Beer and Wine Corkage Bar	\$8.5 per person
Dinner Wine Corkage Bar	\$3 per guest
Beer and Wine Corkage Bar	\$5 per guest

(Bartend fee of \$20 per hour will apply, 3 hour minimum)

Non Alcoholic Fruit Punch	\$75 per gallon bowl
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The Hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in accordance with the regulations of the Saskatchewan Liquor Control Board. Last call for alcohol is 12:30 am. Guest departure time for all functions is 1:30 am. The Hotel will be responsible for equipment or personal property left behind; therefore decorations, gifts, equipment etc. must be removed at end of event.



FUNCTION ROOM RENTALS AND CAPACITIES

BOARD ROOM

\$200 / use

\$250 / 24 hours

JADE ROOM

\$200 / use

\$250 / 24 hours

EMERALD BALLROOM

\$600.00 / use

\$750.00 / 24 hours

EMERALD ROOM "A" OR "B"

\$300.00 / use

\$400.00 / 24 hours

SOLARIUM

\$300.00 / use

\$400.00 / 24 hours

SET UP	EMERALD BALLROOM	EMERALD 'A'	EMERALD 'B'	SOLARIUM	JADE	BOARD
THEATRE	240	120	120	75	35	
CLASSROOM	110	50	50	25	10	
U-SHAPE	80	35	35	30	20	
HOLLOW SQUARE	85	40	40	40	22	
BOARD STYLE	80	30	30	30	25	10
BANQUET ONLY	200	96	96	48	32	10
BANQUET AND DANCE	180	65	65	-	-	
RECEPTION ONLY	300	130	130	60	40	15
CEILING HEIGHT	11ft.	11ft.	11ft.	11ft.	10ft.	10ft.
AREA (sq. ft.)	3312	1656	1656	896	544	272
SIZE	46X72	46X36	46X36	28X32	16X34	16X17

To confirm a booking, the customer's signature on a copy of the banquet contract will be required within two weeks.

Cancellation of your event (with the exception of meetings) within 30-90 days prior may result in charges equivalent to 50% to total revenue. Within 1-30 days, prior may result in charges equivalent to 75% to total revenue.

The Hotel reserves the right to provide an alternate function room suited to the groups requirements if necessary.

The Hotel is to be advised 72 hours (not including weekends or holidays) prior to the function of the guaranteed number of guests attending. The Hotel will charge for the guaranteed number of guests or the actual number of guests in attendance, whichever number is greater. A 17% service fee and applicable taxes will be charged on all food, beverage and corkage services. Space permitting, the Hotel will set and prepare 10% over the stated number of guaranteed guests.

The Hotel is the sole supplier of food and beverage with the exception of occasion cakes. Removal of any Hotel prepared food from the property will not be permitted.

The Government of Canada mandates that the Hotel collect an S.O.C.A.N. fee for all function bookings, live or recorded music. Music and dance is \$60, Music with no dance is \$29.

The Hotel will not be held responsible for any lost or stolen property.

We look forward to providing you and your guests with the highest quality of products and services.
Thank you for considering the Royal Hotel Trademark Collection by Wyndham for your next function.

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Audio Visual Rental Costs

Value Packages

LCD Projection Package	\$250.00
*includes the projector, HDMI Cable, and Tripod Screen with AV Cart	
Wireless Mixer Package	\$125.00
*includes a wireless handheld or lapel microphone and mixer	
Complete Conference Package	\$399.00
*includes an LCD Projector, VGA Cable, Tripod Screen with Cart, Wireless Lapel or Handheld Microphone, Mixer, Flip Chart and Sound Patch	

Presentation

8' Tripod Screen with Cart	\$50.00
10' Post & Cradle Screen	\$120.00
Easel	\$10.00
Flip Chart with Markers	\$25.00
Wireless Mouse	\$ 30.00

Video

LCD Projector	\$225.00
32" TV	\$75.00
65" Flat Screen Smart TV on Wheels	\$120.00

Audio

Lapel or Cordless Handheld Microphone	\$95.00
Countryman Wireless Microphone	\$125.00
(Lapels, Handhelds & Countryman Mics need to have a Mixer)	
Polycom Teleconferencing Phone	\$80.00
Wired Microphone	\$30.00
Sound Patch	\$50.00
6-Channel Mixer	\$65.00
2 EV Powered Speakers with Stand	\$140.00
4 EV Powered Speakers with Stand	\$280.00

Power Options

Power Surcharge for Individual Laptops	\$3.00 per
Extension Cord	\$5.00 per
Power Bar	\$5.00 per



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