



## CATERING MENU



## WELCOME TO THE HAWOOD INN

Our family owned hotel opened in June of 1988 and is the only full service hotel in Prince Albert National Park.

On-site event facilities include the Kingsmere Hall, the Spruce River Room, and our Executive Boardroom. Catering services are also offered in our condo units.

The Hawood is your off-site catering specialist as well, servicing events in the Waskesiu Community Hall, the Terrace Gardens Hall and the Waskesiu Recreation Hall.

With a variety of guest rooms, spa and honeymoon suites, condos, plus our renowned MacKenzie's Dining Room, we are the ideal spot to hold your conference, special event or meeting.

Please call us at 306-663-5911 for more information.

Or email [hawood@sasktel.net](mailto:hawood@sasktel.net)

Thank you and we look forward to being of service.

# EVENT FACILITIES



**Venues**  
**Executive Boardroom**  
Half Day \$75 | Full Day \$125

**Spruce River Room**  
Half Day \$125 | Full Day \$250

**Kingsmere Hall**  
Half Day \$200 | Full Day \$375



**Rooftop Catering**  
\$175

**Off Site Catering**  
\$250



**Audio Visual Equipment**

Microphone and Podium	\$20
Extension Cords	\$5
Flip Chart, Markers, Fun Tac	\$20
Whiteboard, Markers, Brush	\$20
Screen	\$50
Television	\$75
Conference Phone	\$50
Projector	\$100





# COFFEE BREAKS



## Coffee and Tea Service (Per Break)

**\$3.50 per person Includes**

Decaf & regular coffee  
Ice water  
Herbal teas

## Refreshments

Canned Sodas  
Bottled Water  
Bottled Juices  
10 Cup Coffee  
100 Cup Coffee

## Coffee Break Snacks

Bannock and Jam  
Fruit and Yogurt Parfaits  
Bakery Platter  
Vegetables and Tzatziki  
Cheese, Crustini and Chutney  
Cookie Platter  
Popcorn and Licorice

## Executive Coffee Service (Per Break)

**\$5.50 per person Includes**

Decaf & regular coffee  
Ice water  
Herbal teas  
Fruit juice OR soda

\$3.00 per can  
\$3.00 per bottle  
\$3.95 per bottle  
Urn \$25.00  
Urn \$165.00

\$6.00 per person  
\$7.00 per person  
\$4.00 per person  
\$6.50 per person  
\$8.50 per person  
\$2.50 per person  
\$9.00 per person

# BREAKFAST



## Continental

**\$18.00 per person  
(minimum 6 people)**

Includes:  
Assorted breakfast pastries & preserves  
Fresh fruit  
Domestic and imported cheese board  
Yogurt & house granola  
Coffee, teas & juice

## Rise & Shine Breakfast

**\$26.00 per person  
(minimum 12 persons)**

Includes all items from the Continental Breakfast plus:  
Scrambled eggs  
Hashbrowns  
Bacon and sausage

**Add Pancakes to either of the above**

**\$3.00 per person**

# LUNCH



## **Backyard Themed** **\$23.00 per person** **(minimum 12 people)**

### INCLUDES:

Toppings  
Fresh Breads

### MEAT (CHOOSE ONE):

Pulled pork  
Roasted chicken pieces  
Beef on a Bun  
Beef burgers  
Chicken burgers

### SIDES (CHOOSE TWO):

Coleslaw  
Caesar salad  
Tossed salad with dressings  
Potato salad  
Pasta salad  
Baked beans  
Perogies  
Cabbage rolls  
Veggies & dip

## **Sandwich Board** **\$23.00 per person** **(minimum 12 people)**

### ASSORTMENT OF THE FOLLOWING:

Roast Beef  
Salami  
Roast Chicken  
Ham  
Egg Salad

### ACCOMPANIED BY:

Fresh Breads  
Seasonal Toppings  
Condiments  
Domestic Cheese  
Soup of the Day  
Garden Salad



## **Mexican Fiesta** **\$22.00 per person** **(minimum 12 people)**

### INCLUDES:

Soft & hard shell tacos  
Sour cream, salsa

### TOPPINGS PROVIDED:

Mexi-beef  
Chicken  
Fresh toppings  
Mexi-rice  
Mexican salad

## **Bagged Lunch** **\$17.00 per person**

### INCLUDES:

Sandwich  
Veggies and Dip  
Whole fruit  
Cookie  
Bottle water

## **Taste of Italy** **\$23.00 per person** **(minimum 12 people)**

### INCLUDES:

Caesar salad  
Warm baked bread

### PASTA (CHOOSE TWO):

Traditional meat & tomato lasagna  
Chicken buffalo lasagna  
Penne alfredo

# DINNER



## **The Feast** **\$42.00 per person**

## **The Feast Premium** **\$47.00 per person**

The Feast and The Feast Premium  
Includes:

Fresh Breads

Seasonal Hot Vegetables

Coffee Station with regular coffee,  
decaf, herbal teas and ice water

Your choice from items below:

### **Salads (Choose Two)**

Caesar Salad

Seasonal House Salad

Coleslaw

Pasta Salad

Potato Salad

Greek Salad

### **Starch (Choose 1)**

Roasted Baby Potatoes

Rustic Mashed Potatoes

Steamed White Rice

Wild Rice Pilaf

### **The Feast Mains (Choose 1)**

Chicken Bergliot with Mornay  
Sauce

Savory Stuffed Porkloin and  
blueberry Demi-Glace

Chicken Parmesan

Roast Turkey with Stuffing

Perogies and Farmer Sausage

Traditional Fried Chicken (max 50  
persons)

8 oz New York Steak

Greek Chicken Breasts

Maple Salmon Fillet

## **The Feast Premium Mains** **(Choose 1)**

Carved Prime Rib au jus with

Yorkshire pudding

Pepper Crusted Striploin with  
Mornay Sauce

LaRonge Pickerel en Pappillotte  
and Lemon Butter

### **Dessert (Choose Two)**

Seasonal Fruit Pies

Individual Cheesecakes

White Chocolate Brownie

### **Add an additional Main**

**The Feast Mains additional**  
**\$7.50 per person**

**The Feast Premium Mains**  
**additional**  
**\$10.50 per person**

**Add additional Starch**  
**\$2.00 per person**

**Add additional Salad**  
**\$2.50 per person**





# HORS D'OEUVRES AND PLATTERS

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**3 pieces per person unless otherwise noted**

**Late Lunch Deli Platter**  
**\$10.00 per person**

Includes assortment of deli meats, condiments, lettuce, onions, tomato and buns  
(1 bun per person)

**Pickle Tray**  
**\$2.50 per person**

**Mini Burgers**  
**\$4.00 per person**

**Chicken Tacos**  
**\$4.00 per person**

**Chicken Satay Skewers**  
**\$4.00 per person**

**Shrimp Cocktail**  
**\$4.00 per person**

**Chicken Wings**  
**\$4.00 per person**

Choice of buffalo, salt and pepper and hot

**Coconut Shrimp**  
**\$4.00 per person**

**Devilled Eggs**  
**\$4.00 per person**

# FUN SIDES AND UNIQUE BARS

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**Candy Bar**  
**\$12.00 per person**

This is more than eye candy! A presentation of candy and chocolate and a build your own Sundae Bar with toppings. Yum!

**Poutine Bar**  
**\$11.50 per person**

Fries, cheese curds, and gravy

**Perogy Bar**  
**\$12.00 per person**

Perogies with toppings – cheese, bacon, sour cream, onions and mushroom dill sauce

**Homemade Bread with Balsamic Salsa**  
**\$5.50 per person**

# BAR SERVICES

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## **Host Bar**

**\$6.50 per person**

Only available on-site

Bar total is charged to the master account

## **Cash Bar**

**\$7.00 per person**

Only available on-site

Guests pay for their own drinks



## **Subsidized Bar**

Only available on-site

Host sets drink price that guests will pay, while host is charged the difference on the master account.

## **Off-Site Corkage**

**\$7.25 per person**

**Host supplies all alcohol**

Hawood provides:

Sodas, juices, clamato and milk

Fruit garnishes

Plastic glasses and straws

# ADDITIONAL INFORMATION

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Menu choices are required a minimum of 5 business days in advance to guarantee that product selections are available.

Guaranteed numbers for catering services are required 3 business days in advance.

Please refer to the signed contract for additional information.

A service fee (gratuity) of 15% will be applied on all food and beverage items.