



THE
HAWOOD
INN

CATERING MENU



WELCOME TO THE HAWOOD INN



Your catering experts are ready for you, at the Hawood Inn. We cater in and we cater out. We offer four venues in the hotel to suit your group's needs. In addition to our on-site facilities, we provide off-site catering anywhere in Waskesiu. Whether it's a wedding, conference, or any other gathering, we're fully equipped to serve you. Plus choose from a diverse range of rooms and condos at Hawood to comfortably accommodate your group during your stay.

Please call us at 306-663-5911 for more information or email catering@hawood.com

EVENT FACILITIES

Venues

Executive Boardroom

Half Day \$75 | Full Day \$150

Capacity: 12 people

Spruce River Room

Half Day \$125 | Full Day \$250

Capacity: Theatre-80 | Rounds-56 | Long tables-68

Kingsmere Hall

Half Day \$200 | Full Day \$400

Capacity: Theatre-150 | Rounds-90 | Long Tables-100

Rooftop Catering

(2 hours)

\$400

Off Site Catering Fee

\$300

Audio Visual Equipment

Microphone and Podium **\$30**

Extension Cords **\$10**

Flip Chart, Markers, Fun Tac **\$20**

Whiteboard, Markers, Brush **\$20**

Screen **\$50**

Conference Phone **\$50**

Projector **\$100**

COFFEE BREAKS

Prices Per Person Unless Otherwise Noted

Coffee and Tea Service (per break)

\$4

Decaf & regular coffee | Ice water | Herbal teas

All day coffee and tea service

\$9

Refreshments

Canned sodas **\$3.5 per can**

Bottled water **\$3.5 per bottle**

Bottled juices **\$4.5 per bottle**

10 cup coffee **Urn \$30**

100 cup coffee **Urn \$195**

Executive Coffee Service (per break)

\$7

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

All day executive coffee and tea service **\$15**

Coffee Break Snacks

Bannock and jam **\$6**

Fruit and yogurt parfaits **\$7**

Bakery platter **\$5**

Vegetables and tzatziki **\$7**

Cheese, crustini and chutney **\$9**

Cookie platter **\$3**

Fruit tray **\$5**

BREAKFAST

Prices Per Person

Continental (minimum 10 people)

INCLUDES:

Assorted breakfast pastries & preserves | Fresh fruit
Yogurt & house granola | Coffee, teas & juice

\$17

Rise & Shine Breakfast (minimum 10 persons)

\$25

Includes all items from the Continental Breakfast
plus:

Scrambled eggs | Hashbrowns | Bacon or sausage

**Add pancakes, protein or cheese board \$3
to either of the above options**

LUNCH

Prices Per Person

Backyard Themed (minimum 12 people)

INCLUDES:

Toppings | Fresh breads

MEAT (CHOOSE ONE):

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

Add bacon \$4 per person

SIDES (CHOOSE TWO):

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

Sandwich Board (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

\$25

Mexican Fiesta (minimum 12 people)

\$23

INCLUDES:

Soft & hard shell tacos | Sour cream, salsa

TOPPINGS PROVIDED:

Mexi-beef | Chicken | Fresh toppings | Mexi-rice
Tossed salad

Bagged Lunch

\$19

INCLUDES:

Sandwich | Veggies and dip | Whole fruit | Cookie
Choice of: Bottled water | Pop | Juice

Premade Sandwich & Wrap Platter (no sides | minimum 12 people)

\$12

Taste of Italy (minimum 12 people)

\$26

INCLUDES:

Caesar salad | Warm baked bread

PASTA (CHOOSE TWO):

Traditional meat & tomato lasagna | Penne alfredo |
Creamy buffalo chicken lasagna

Add additional pasta \$4 per person

\$23

DINNER

Prices Per Person | Minimum 20 People To Book

The Feast

\$44

The Feast Premium

\$49

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-glaze
- Chicken parmesan
- Perogies and farmer sausage
- Traditional fried chicken (max 50 persons)
- Greek chicken breasts

The Feast Premium Mains (Choose 1)

- Carved prime rib au jus with yorkshire pudding
- Carved pepper crusted striploin with au jus
- LaRonge pickerel en pappillotte and lemon butter
- Roast turkey with stuffing
- 8 oz New York steak

Dessert (Choose Two)

Seasonal fruit pies | Individual cheesecakes
White chocolate brownie

Add an additional Main

| | |
|-------------------------|-------------|
| The Feast Mains | \$9 |
| The Feast Premium Mains | \$11 |
| Add additional starch | \$3 |
| Add additional salad | \$3 |

HORS D'OEUVRES AND PLATTERS

Prices Per Person | 2 Pieces Per Person Unless Otherwise Noted

Served until 10:30 pm

Late Lunch Deli Platter

\$10

Includes assortment of deli meats, condiments, lettuce, onions, tomato and buns

(1 bun per person)

Late Night Pizza

Pepperoni | Cheese | Veggie

\$8

All other

\$10

Pickle Tray

\$3

Mini Burgers

\$6

Chicken Tacos

\$6

Chicken Satay Skewers

\$6

Shrimp Cocktail

\$5

Fruit Platter

\$5

Cheese with Crutinis and Chutney

\$9

FUN SIDES AND UNIQUE BARS

Prices Per Person

| | | | |
|---|-------------|--|-------------|
| Homemade Bread with Balsamic Salsa | \$8 | Perogy Bar | \$13 |
| Poutine Bar | \$13 | Perogies with toppings – cheese, bacon, sour cream, onions and mushroom dill sauce | |
| Fries, cheese curds, and gravy | | | |

BAR SERVICES

Prices

Host Bar

\$35/hour per bartender (min 3 hours)

Only available on-site

Direct billed to the master account

Cash Bar

\$35/hour per bartender (min 3 hours)

Only available on-site

Guests pay for their own drinks

Subsidized Bar

\$35/hour per bartender (min 3 hours)

Only available on-site

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

Drink Prices

(host, cash, and subsidized bar)

Hi-balls Standard **\$7.5**

Hi-balls Premium and select cocktails **\$9**

House Wine – 6oz **\$9**

Domestic Beer **\$7.5**

Import/Premium Beer **\$9**

Wine/Vodka Coolers **\$9**

Offsite Corkage

\$9

Host supplies all alcohol

Hawood provides:

Sodas, juices, clamato and milk | Fruit garnishes

Plastic glasses and straws

Charge per dozen wine glasses **\$19**

Charge per bag of ice **\$3**

ADDITIONAL INFORMATION

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 18% will be applied on all food, beverage, and AV items.