

# *SandCastle Plate Service Dinner*

All served dinner options include bread and butter,  
choice of one first course, entrée, and dessert; coffee, decaffeinated coffee, tea and herbal teas.

## *First Course*

(choose 1 soup, salad or appetizer)

### **Soup**

**Chilled Avocado Cucumber Soup**

**Roasted Roma Tomato Soup paired with Dill Crème Fraiche**

### **Salad**

**Grapefruit Citrus Salad with Mesclun Greens, Feta Cheese, Cranberries, and Orange Vinaigrette**  
**Caesar Salad Bouquet served in a Baguette Vase with Crunchy Bacon, Grated Parmesan and Fresh Lemon**

### **Appetizer**

**Portobello Asparagus Strudels served on Mesclun Greens with a Balsamic Vinaigrette**  
**Crispy Potato Skins with Bacon and Provolone topped with Salmon Mousse**

## *Entrée Options*

**Glazed Apricot Cranberry Stuffed Pork Loin**

**Chef's Choice of Seasonal Vegetables and Lemon Roast Potatoes**

**\$29.00**

**Roasted AAA Strip Loin of Beef with Cognac Sauce**

**Chef's Choice of Vegetable and Sour Cream Mashed Potatoes**

**\$32.00**

**Prime Rib served with Au Jus and Yorkshire Pudding**

**Chef's Choice of Seasonal Vegetables and Caramelized Onion Horseradish Mashed Potatoes**

**\$34.00**

**Phyllo Wrapped Brie and Berry Stuffed Chicken Breasts with Raspberry Coulis**

**Chef's Choice of Seasonal Vegetables and Almond & Emmentaler Wild & Long Grain Rice**

**\$30.00**

**Baked Wild Salmon Filet Served with Saskatoon Berry Salsa**

**Chef's Choice of Seasonal Vegetables and Asparagus Risotto**

**\$31.00**

## *Dessert Options*

**Bailey's Pots de Crème**

**Banana Toffee Pie with White Chocolate Whipped Cream**

**Black Forest Molten Cake with Brandied Cherry Sauce**

**Pecan Praline Tart with Cinnamon Whipped Cream**

**Strawberry Clafoutis served with Ice Cream and Berry Coulis**

# The Castle's BBQ Buffet

**\$29.00/person For Groups of 30 or More**  
All of our Meals Include:  
Fresh Bread and Butter  
Tea and Coffee

## Salads

(choose 3)

Tossed Salad with Balsamic Vinaigrette  
Pink Grapefruit Salad with Citrus Vinaigrette  
Fruited Spinach Salad  
Pasta Vegetable Salad  
Roasted Green Bean and Onion Salad (when available)  
Creamy Coleslaw  
Romaine with Oranges and Honey Roasted Pecans

## Vegetables

(choose 2)

Grilled Marinated Mushrooms  
Assorted Grilled Vegetable Menagerie  
Corn on the Cob (seasonal)  
Bacon, Onions and Snow Peas  
Buttered Carrots with Fresh Herbs

## Complement

(choose 1)

Baked Potatoes  
Lemon Roasted Potatoes  
Tinfoil Potatoes

## Entrée

(choose 1)

10 oz AAA Grilled Strip Loin  
Wild salmon  
Mushroom Stuffed Grilled Pork Loin  
Grilled Glazed Herb Chicken Breast  
Slow Roasted Prime Rib (add \$2/ person)

## Desserts

(choose 1)

Grilled Nectarine Boats with Vanilla Gelato  
Saskatoon Berry Pie and Ice Cream  
Ice Cream Cake  
Strawberry Trifle

## *Country BBQ Buffet*

\$16.00/person for luncheon, 18.00/person supper

**Creamy Country Potato Salad  
Tossed Garden Salad with Assorted Dressings  
Coleslaw or Veggie Platter with Dip  
Jellied Salad  
Juicy BBQ Beef Burgers  
Lettuce, Tomatoes, Caramelized Onions, Cheddar Cheese Slices  
Pickles and Condiments  
Saskatoon Berry Pie and Ice Cream  
Fresh Hamburger Buns  
Coffee, Tea and Lemonade**

**Add**

<b>Potato Chips and Pretzels</b>	<b>\$1.00/person</b>
<b>Bacon</b>	<b>\$1.50/person</b>
<b>Mushrooms</b>	<b>\$1.25/person</b>
<b>Smokies</b>	<b>\$1.50/person</b>

## *Traditional Late Lunch*

**\$8.95 per person with a dinner**

**Assorted Rolls, Condiments and Butter  
Sliced Domestic Cheese Platter  
Assorted Cold Cut Platter  
Crispy Fresh Vegetable Tray and Dip  
Pickles**

## *European Late Lunch*

**\$12.95 per person with dinner**

**Assorted Rolls, Condiments and Butter  
Domestic and Imported Cheese Board  
Assorted Specialty Meat Platter  
Crispy Fresh Vegetable Tray and Dip  
Seasonal Fresh Fruit Tray  
Assorted Pickles/Olive/Relish Tray**

## *Sweet Treats*

**\$30.95 for a tray of 25**

**Chef's Tray of Cookies, Tarts and Squares**

## Receptions

Canapés and Hors D'oeuvres priced per dozen unless otherwise stated. (Minimum 3 dozen per choice)

### Cold Hors D'oeuvres

Asparagus Wrapped with Air Cured Prosciutto	18.95
Smoked Salmon Snow Pea Roll-ups	20.95
French Bourassin and Red Pepper Jelly Crostini	19.95
Parmesan Puffs with Lobster Salad	23.95
Peppercorn Pastries topped with Horseradish Cream and Beef Tenderloin	25.95
Havarti and Sun Dried Tomato Cheesecake (per 10" cake)	39.00
Spinach Dip in Bread Bowl with Assorted Crackers (per bowl)	18.95

### Hot Hors D'oeuvres

Spicy Glazed Beef Satay	21.95
Chicken Yakitori	21.95
Shrimp and Scallop Brochettes	23.95
Seafood Stuffed Mushrooms	21.95
Artichoke Stuffed Mushrooms	21.95
Candied Salmon and Dill Potato Nests	27.95
Pecan Gorgonzola Roasted Potato Slices	21.95
Roasted Onion, Garlic and Brie on a Crostini	18.95
Mini Florentine Cups	18.95
Baby Burgers	21.95
Cajun Popcorn Shrimp	22.95

### Sweet Endings

Chocolate-Covered Cheesecake Bites	14.95
Fruited Shortbread Bites	13.95
Assorted Rum Balls, Raspberry balls and Peanut Butter Balls	15.95
Fresh Fruit Kabobs	14.95
Chewy Chocolate Brownies	13.95
Bite Size Profiteroles with Ginger Orange Cream or White Chocolate Mousse	15.95
Pecan Coconut Caramel Slice	15.95
Toblerone Fudge	14.95

### Classic Reception Package

\$24 per person (minimum 45 people)

Seasonal Fresh Fruit  
 Domestic Cheese Board with a selection of Crackers  
 Spinach Dip served in a Bread Bowl with a selection of Breads  
 Profiteroles with Savoury Stuffing / Chicken Yakitori  
 Spicy Glazed Beef Satay / Brie Wrapped in Phyllo  
 Smoked Salmon and Dill Nests  
 Seafood Stuffed Mushrooms  
 Cheese Crisps / Veggie Platter and Dip  
 Sweet Tray with Assorted Squares & Tartlets

# Country Manor Champagne Brunch

\$22 per person (30 guest minimum)

## Choice of Champagne Beverage

Tiziano or Mimosa

Assorted Chilled Fruit Juices  
Seasonal Fresh Fruit Platter/Fruit Salad  
Citrus Salad  
Tomato Basil Salad  
Chef's Choice of two meats  
Alder Smoked Bacon, Saskatchewan made Farmer's Sausage or Baked Ham  
Assorted Homemade Muffins and Loaves

## Choose Two

Creamy Scrambled Eggs Deluxe in Potato Nests  
Quiche Lorraine  
Home Fried Potatoes  
Potato Gallette  
Apple Puff Pancake  
Strawberry and Cream Stuffed French Toast  
Smokey Cheddar Stuffed French Toast  
Brie and Black Forest Ham Stuffed French Toast  
Saskatoon Berry Pancakes

# SandCastle Resort Liquor Menu

SandCastle Resort is a licensed facility. Therefore all alcoholic beverages consumed at the resort must be purchased through us. Ticket sellers and bar tenders will be made available to you at no additional charge, for the duration of your stay. Please note that the following prices are subject to applicable 6% GST, 10% LCT and 15% Gratuity.

## Liquor, Beer & Wine

Bar Brands	\$3.88
Deluxe Brands	\$4.32
Paralyzers & Caesars	\$4.32
Domestic Beer	\$3.88
Imported Beer	\$4.32
Wine by the glass	\$4.32

## Liqueurs & Martinis

Bar Brands	\$4.32
Premium Brands	\$5.18
Deluxe Brands	\$5.82
1oz Martini Pour	\$4.75
2 oz Martini Pour	\$6.68

## Non-Alcoholic

Soft Drinks	\$2.75
Juices	\$2.75

## Punch Reception

Non-alcoholic punch	\$30 (4 Liters)
Vodka & Rum punch	\$85 (4 Liters – 26oz)
Rum & Eggnog	\$90 (4 Liters)

## White Wines

Naked Grape	Vincor International	Sauvignon Blanc	\$25
Rawson's Retreat	Penfolds	Semillon Chardonnay	\$26
Concha Y Toro Sa	Casillero Del Diablo	Sauvignon Blanc	\$27
Eagle Hawk Wolf Blass	Mildara Blass Wines	Chardonnay	\$26
Yellow Tail	Casella	Chardonnay	\$27
Auslese	Schmitt Söhne	Riesling	\$36
Koonunga Hill	Penfolds	Chardonnay	\$42

## Red Wines

Naked Grape	Vincor International	Marlot	\$25
Reserve 120	Santa Rita	Cabernet Sauvignon	\$26
Yellow Tail	Casella	Shiraz	\$27
Bin 40	Lindemans	Merlot	\$27
Bloodstone	Heritage Road	Shiraz	\$32
Koonunga Hill	Penfolds	Shiraz Cabernet	\$38
Yellow Label	Wolf Blass	Cabernet Sauvignon	\$40
Marques De Casa Concha	Concha Y Toro	Merlot	\$42

Prices and options subject to change. Please contact us directly for vegetarian options and dietary restrictions  
 \*\*All Prices are per person unless stated otherwise and are subject to a 15% service charge and applicable taxes.