



# Wedding Package 2010



## Gallagher Centre Event Staff

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Events Coordinator

Gallagher Centre

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Events Manager

Gallagher Centre

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**For all your food service requirements call  
Town and Country Catering  
306 782-6686**

Part of planning the perfect wedding is finding the ideal venue. In Yorkton, many couples choose the Gallagher Center as their place to feast, dance and celebrate their vows with friends and family.

Your special day deserves special attention. Our team will make every effort to help make your occasion perfect and an experience that your guests will never forget. Every aspect of your day is meticulously thought out from wine selections and menus to centerpieces and silverware, room layout and decor.

The Gallagher Center and Town and Country Catering specialize in the planning, preparation, and catering services that accompany an event. Our team will work as one to custom build your event to suit your preferences and your needs.

The Convention Center is a large facility that can be divided into 3 separate rooms depending on the needs of your wedding. We can host the ceremony in one or all of the sections and transform the room for dinner all in the blink of an eye. Room A and Room B are located at the north end and center of the hall, while the Wellington West Room, the larger of the three, is located at the south end. It has a wall of windows, and access to a deck area.

Amenities include the availability of coat check service, round banquet tables or long 8' tables, a fully equipped bar area, seasonal decorations, an excellent sound system, and plenty of parking.

While we have a wide variety of menu and service options to choose from, we realize that may not always meet your requirements. Please discuss your special requests with us, so we can provide you with pricing and availability based on market cost.

Please find attached a copy of the Gallagher Center Wedding Package which will include the starting blocks to your planning process. Inside you will find details on menu selection, bar services, pricing and many other small details that will all come together in the end to create your special day.

Once you have read through everything please do not hesitate to contact us to go over any questions, or perhaps come in for a site tour. We look forward to working with you and once again Congrats!

Sincerely,

Your Events Team



Mike Thorley



Jan Morrison



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## **Convention Centre Weddings**

### **Facility Rental Fee**

**\$1.50 per Person**

**\$300 minimum charge**

*\$300 Deposit and Signed Gallagher Centre Contract is required at time of booking to guarantee the space.*

### **Decorating Set-up on previous day**

**\$195 from 10am until 11pm**

**\$125 from 6pm until 11pm**

### **Gift Opening the next day**

*(one section of the Convention Centre):*

**\$150 from 9am until 5pm**

### **We Will be Pleased to Customize Your Menu**

Our aim is to satisfy our clients with the very best to host and entertain their guests and clientele.

We will work with you to design your menu requirements, room layout – even the decorations and music you may require— to really “WOW” your guests.

All special requests will be considered, and pricing based on market availability and market cost.



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## **Wedding Booking Information**

### **Table Sizes**

Large Rounds (seats up to 10 people)

Small Rounds (seats up to 8 people)

8 foot Rectangle (seats up to 4 to 5 per side)

The Convention Centre can host up to 300 people

Additional Facilities are available for larger groups, please enquire

### **Table Linen**

See following insert for Linen Selection and Pricing

### **We provide the following at no additional cost.**

Podium and Microphone

Screen

Archway

Sound system

### **Decorating**

Customers may decorate on their own. We ask that no decorations be affixed to the walls and the use of confetti is prohibited. Please ask for assistance if required.

Rental of the Convention Centre is available to book for decorating the day before

### **Entertainment**

Customers must inform the Gallagher Centre office if they are bringing in entertainment, including bands, DJ services, etc.



## Linen Price & Colour Availability List

Size	Uses	Colours	Cost
85 x 85	Fits Large round table for 10 people	White	\$3.00
		Ivory	\$3.15
72 x 72	Fits Small round table for 8 people	White	\$3.00
		Black	\$3.15
		Forest Green	\$3.15
		Ivory Damask	\$3.15
		Royal Blue	\$3.15
		Maroon	\$3.15
		Red	\$3.15
		Red Checkered	\$3.15
54 x 120	Fits 8' Rectangle tables	White	\$3.00
		Ivory Damask	\$3.85
		Black	\$3.85
		Royal Blue	\$3.85
		Forest Green	\$3.85
		Red	\$3.85
		Red Checkered	\$3.85
		Maroon	\$3.85
54 x 54	Fits as an overlay on a round table	White	\$3.00
		Black	\$3.00
		Ivory Damask	\$3.00
		Forest Green	\$3.00
		Royal Blue	\$3.00
		Red	\$3.00
		Maroon	\$3.00
54 x 72	Fits small 4' tables	White	\$3.00
		Forest Green	\$3.00
		Ivory Damask	\$3.00
		Maroon	\$3.00

<b>Napkins</b>	
Can be used in water glass or on tables to add colour accent	
White	<b>\$0.45</b>
Black	<b>\$0.45</b>
Brown	<b>\$0.45</b>
Burgundy	<b>\$0.45</b>
Burgundy Damask	<b>\$0.45</b>
Burgundy Tap	<b>\$0.45</b>
Ivory Marrow Damask	<b>\$0.45</b>
Raspberry	<b>\$0.45</b>
Lemon Yellow	<b>\$0.45</b>
Maize	<b>\$0.45</b>
Gold	<b>\$0.45</b>
Sea Foam Green	<b>\$0.45</b>
Sea Foam Green Signature	<b>\$0.45</b>
Red - Signature	<b>\$0.45</b>
Red	<b>\$0.45</b>
Wedgewood Blue	<b>\$0.45</b>
Royal Blue	<b>\$0.45</b>
Pink	<b>\$0.45</b>
Violet/Lilac	<b>\$0.45</b>
Forest Green	<b>\$0.45</b>
Rust	<b>\$0.45</b>
Purple	<b>\$0.45</b>
Navy	<b>\$0.45</b>
Sandalwood	<b>\$0.45</b>



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### **Cash Bar**

*Prices are GST inclusive. For consumption of less than \$150.00 a surcharge of \$15.00 per hour, per bartender will apply (minimum of 3 hours)*

**House Brand Liquor \$4.00**

**Domestic Beer \$4.00**

**Imported Beer \$4.50**

**Cocktails \$4.50**

**House Wine \$5.00**

**Coolers \$5.00**

### **Corkage Bar**

**\$3.00 per person**

Corkage service includes ice, mix, fresh lime wedges, bar lime, Orange drink, glassware, bartender(s) and all set-up. Clam-tomato juice and real orange juice are not included, but are available on request. Please inquire about prices.

### **Ticket Seller**

**\$100.00 Flat Fee**

Service provides ticket seller, bar cash float and tickets for the evening.



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## **Appetizer Menu**

### **Reception and All-Occasion Service**

**\$7.95 per person**

*(minimum of 25 persons)*

Menu includes the following:

Fresh Fruit Platter

Veggies & Dip

Canadian Cheese and Crackers

Pickle Platter

Deli Meats and Buns

Surprise Dip

or

Taco Dip with Crackers

Hot Potato Skins with Melted Monterey Jack Cheese & Sour Cream



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## **Appetizer Menu #1**

*(minimum of 25 persons)*

**Per person \$4.95 with Supper**

**Per person \$7.95 without Supper**

*Includes:*

Stuffed Mushrooms

Shrimp Cocktail with Sauce

And your Choice of 4 items from the list below

## **Appetizer Menu #2**

*(minimum of 25 persons)*

**Per Person \$6.95 with Supper**

**Per Person \$9.95 without Supper**

*Includes:*

Stuffed Mushrooms

Shrimp Cocktail with Sauce

Dry Ribs

Chicken Wings (3 Kinds)

And your Choice of 4 items from the list below

## **Choose From**

Spring Roll

Spinach Dip w/Pumpnickel Bread

Surprise Dip with Assortment of Crackers

Meatballs (Sweet & Sour)

Taco Dip with Nacho Chips

Potato Skins

Deep Fried Perogies

Garlic & Cheese Pizza Sticks

Pin Wheels (Ham & Cheese)

Wong Tong Pockets

Fresh Fruit Tray

Fresh Veggies and Dip Tray



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## **Dinner Buffet**

*(minimum of 50 people)*

**\$14.50 per person**

Fresh Baked Rolls & Butter  
Garden Salad and Dressings  
Choice of up to Seven Other Assorted Salads  
Chef's Selection of Mashed Potatoes, Perogies and Hot Mixed Vegetables  
Array of Desserts  
Tea, Coffee, Water

### **Your Choice of Two Entrees**

Roast Beef with Gravy  
Roast Turkey with Dressing  
Country Fried Chicken  
Baked Glazed Ham  
Sweet 'N Sour Meat Balls  
Garlic Sausage  
Baked Salmon Steak

### **Salads**

Salad Choices include: Caesar, Marinated Mixed Vegetable, Potato, Coleslaw, Fresh Fruit, Wheat, Spiral Noodle, Cucumber, Tomato, Jell-O, Marinated Bean & Corn, Broccoli & Cauliflower with Bacon, Garden Salad with Toasted Almond Strawberry Dressing, Taco Salad, Chicken Bow Tie Noodle Salad

### **Desserts**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping, Chocolate or Vanilla Truffle, Black Forest Cake, Dream Dessert, and Assorted Squares

*Add Cabbage Rolls for \$1.00 per person or Mushroom Sauce for \$0.50 per person*



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## **Ukrainian Buffet**

*(Minimum 100 people)*

**\$15.50 per person**

### **Soup**

Borscht served with Sour Cream

Fresh Baked Rolls and Butter

Garden Salad with Dressings

Wheat Salad

Cottage Cheese

Choice of four other Assorted Salads

Fresh Fruit Tray

Array of Desserts and Squares

Tea, Coffee, Water

### **Menu Includes**

Baked Ham, Garlic Sausage, Perogies, Cabbage Rolls, Head Cheese,  
Nachinka, Nalyshnyki, Whipped Mashed Potatoes with Gravy

### **Your Choice of Four Salads**

Salad Choices include: Caesar, Marinated Mixed Vegetable, Potato, Coleslaw, Fresh Fruit,  
Wheat, Spiral Noodle, Cucumber, Tomato, Jell-O, Marinated Bean & Corn, Broccoli &  
Cauliflower with Bacon, Garden Salad with Toasted Almond Strawberry Dressing, Taco Salad,  
Chicken Bow Tie Noodle Salad

### **Desserts**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping,  
Chocolate or Vanilla Truffle, Black Forest Cake,  
Dream Dessert, and Assorted Squares

*Add Mushroom Sauce for \$0.50 per person*



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## **Feature Buffet**

*(minimum of 50 people)*

**\$15.50 per person**

Fresh Baked Rolls & Butter  
Garden Salad and Dressings  
Choice of up to Seven Other Assorted Salads  
Chef's Selection of Mashed Potatoes, Perogies and Hot Mixed Vegetables  
Array of Desserts  
Tea, Coffee

### **Choose One Entrée From**

#### **Menu A:**

Pepper Steak, Carved Baron of Beef, Carved Stuffed Pork Loin,  
Beef Stroganoff, Carved Baked Glazed Ham

### **Choose One Entrée from**

#### **Menu B:**

Roast Beef with Gravy, Roast Turkey with Dressing, Country Fried Chicken,  
Sweet 'N Sour Meat Balls, Garlic Sausage, Baked Salmon Steak

### **Salads**

Salad Choices include: Caesar, Marinated Mixed Vegetable, Potato, Coleslaw, Fresh Fruit, Wheat, Spiral Noodle, Cucumber, Tomato, Jell-O, Marinated Bean & Corn, Broccoli & Cauliflower with Bacon, Garden Salad with Toasted Almond Strawberry Dressing, Taco Salad, Chicken Bow Tie Noodle Salad

### **Desserts**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping, Chocolate or Vanilla Truffle, Black Forest Cake, Dream Dessert, and Assorted Squares

*Add Cabbage Rolls for \$1.00 per person or Mushroom Sauce for \$0.50 per person*



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## **BBQ Buffet**

*(minimum of 50 people)*

**\$16.95 per person**

Fresh Baked Rolls & Butter or Garlic Toast  
Garden Salad and Dressings  
Choice of up to Seven Other Assorted Salads  
Chef's Selection of Mashed Potatoes, Perogies and Hot Mixed Vegetables  
Array of Desserts  
Tea, Coffee

### **Your Choice of One of:**

BBQ Breast of Chicken brushed with Apricot Sauce  
BBQ Baby Back Ribs  
Two 4-ounce BBQ Pork Chops with Apple Sauce  
BBQ 8-ounce New York Steak served with Sautéed Mushrooms

### **Salads**

Salad Choices include: Caesar, Marinated Mixed Vegetable, Potato, Coleslaw, Fresh Fruit, Wheat, Spiral Noodle, Cucumber, Tomato, Jell-O, Marinated Bean & Corn, Broccoli & Cauliflower with Bacon, Garden Salad with Toasted Almond Strawberry Dressing, Taco Salad, Chicken Bow Tie Noodle Salad

### **Desserts**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping, Chocolate or Vanilla Truffle, Black Forest Cake, Dream Dessert, and Assorted Squares

*Add Cabbage Rolls for \$1.00 per person or Mushroom Sauce for \$0.50 per person*



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## **Premium Buffet**

*(minimum of 50 people)*

**\$18.95 per person**

Fresh Baked Rolls & Butter

Garden Salad and Dressings

Your choice of Six Assorted Salads

Fresh Veggies and Dip

*or*

Fresh Fruit Tray

Selection of Cheese Slices, Crackers, and Pickles

Your Choice of Potato:

Chef's Selection of Mashed Potatoes, Greek Oven Baked, Rice *or* Perogies

Seasonal Vegetables

Array of Desserts

Tea, Coffee

### **Your Choice of One Entree:**

Carved Hip of Beef with Pan Gravy (minimum 200 persons required)

Carved Prime Rib of Beef with Jus

Cornish Game Hen with Wild Rice Stuffing

Veal or Chicken Cordon Blue with Mushroom and Onion Gravy

### **Salads**

Salad Choices include: Caesar, Marinated Mixed Vegetable, Potato, Coleslaw, Fresh Fruit, Wheat, Spiral Noodle, Cucumber, Tomato, Jell-O, Marinated Bean & Corn, Broccoli & Cauliflower with Bacon, Garden Salad with Toasted Almond Strawberry Dressing, Taco Salad, Chicken Bow Tie Noodle Salad

### **Desserts**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping, Chocolate or Vanilla Truffle, Black Forest Cake, Dream Dessert, and Assorted Squares

*Add Cabbage Rolls for \$1.00 per person or Mushroom Sauce for \$0.50 per person*



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## **Plated Service Dinners**

All meals are served with fresh baked rolls and butter, coffee and tea

### **Your Choice of One Appetizer Option**

Shrimp Cocktail, Surprise Dip & Crackers, Taco Dip & Crackers,  
Dry Ribs, or Stuffed Mushrooms

### **Your Choice of One Salad Option**

Garden Salad or Caesar Salad

Meals served with Chef's Vegetable

### **Your Choice of One Potato Option**

Whipped, Oven Roast, Baked, Stuffed, or Rice Pilaf

### **Your Choice of Entrée Option**

10-ounce Roast Prime Rib: **\$19.95 per plate**

Turkey with Stuffing & Cranberries: **\$16.95 per plate**

Chicken Cordon Bleu with Mushroom Sauce: **\$16.95 per plate**

Veal Cordon Bleu with Mushroom Sauce: **\$16.95 per plate**

Roast Baron of Beef with Gravy: **\$16.95 per plate**

Orange Glazed Cornish Game Hen with Stuffing: **\$19.95 per plate**

8-ounce New York Steak with Sautéed Mushrooms: **\$16.95 per plate**

### **Your Choice of One Dessert Option**

Dessert Choices include: Cheesecake with Cherry, Blueberry or Pineapple topping,  
Chocolate or Vanilla Truffle, Black Forest Cake,  
Dream Dessert, and Assorted Squares

*Add Cabbage Rolls for \$1.00 per person or Mushroom Sauce for \$0.50 per person*



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## **Chocolate Fountain**

Without Supper .....\$3.00 per person  
With Supper.....\$1.50 per person

### **Includes**

Chocolate Fountain Machine  
Chocolate  
Seasonal Fruit  
Marshmallow  
Cream Puffs

## **Punch Fountain**

\$25.00 for fountain  
\$0.50 per person for punch

## **Gift Opening Breakfast Brunch**

**\$4.95 per person**

Chilled Fruit Juices  
Fresh Fruit  
Muffins with Butter and Preserves  
Choice of French Toast or Pancakes with Maple Syrup  
Scrambled Eggs  
Pan Fried Potatoes or Hash Browns  
Choice of Bacon, Ham, or Sausage  
Tea, Coffee

## **Special Requests**

Other food items are available on request. Have a favorite?  
We will be happy to provide you with pricing.



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## **Late Lunch Traditional Menu**

**\$4.95 per person**

Coffee, Tea, Water

Squares

Assortment of Salads

Fresh Fruit Tray

Fresh Veggies & Dip Platter

Cheese Tray

Dill Pickles

Buns

Deli Meats Platter

## **Late Lunch – Pizza Menu**

**\$17.00 Per Pizza (Large Pizzas 10-12 Slices)**

Your choice of the Following Pizza's

Pepperoni (Pepperoni & Cheese)

Hawaiian (Ham & Pineapple)

All Meat (Pepperoni, Ham & Salami)

All Cheese (Blend of Cheeses)

Deluxe (Pepperoni, Green Pepper, Mushroom, Onion)

Loaded Deluxe (Pepperoni, Ham, Salami, Mushroom,  
Green Pepper, Onion, Pineapple, Cheese)



## Terms and Conditions

1. Menu prices will be confirmed 3 months prior to the date of the event
2. Rates do not include GST or other applicable taxes, except where noted. GST will be charged where applicable at a rate of 5%
3. Gallagher Centre Ticket Systems must be used for all ticket marketing at the Gallagher Centre
4. All functions must be paid in full prior to the event date unless credit has been approved by the Gallagher Centre. Billing privileges can be requested through your Event Team
5. Cancellation charges will be applied to all functions once the contract has been signed.
6. Guaranteed numbers are **due 5 business days prior to the function**. If a number is not supplied to us, the original expected number will become the guarantee. The facility will charge the guaranteed number or the actual number in attendance, whichever is greater.
7. Gallagher Centre and Town and Country Catering is the sole supplier of all food items in the facility with the exception of special occasion cakes. Charges may apply for elaborate set up or cutting and plating. Food served in the facility will not be allowed to leave the premises, unless purchased as take out.
8. Audio Visual Equipment is available to rent. Details can be arranged through the Event office. If you should choose an alternate supplier, a list of terms and conditions will be supplied to you and additional fees may be incurred.
9. Gallagher Center reserves the right to re-assign space as required to best suit group size, needs and/or safety reasons.
10. Space is reserved only for the times listed in the contract. Any additional set up or tear down time must be communicated at the time of booking.
11. Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.
12. Thumbtacks, nails, staples, scotch tape are not to be used in any meeting room or public space. Charges will be applied for the removal and restoration from damage resulting from these actions. Always ask for assistance when hanging banners or material. Advise at time of booking. Confetti or confetti like substitutes are not allowed in any meeting or public space in the facility. Should they be used, cleanup charges will apply.
13. Security and/or Parking Attendants if required for events are the responsibility of the renter and is at the discretion of the Gallagher Centre.
14. Renters must carry a minimum of \$2 Million public liability insurance. Private functions are exempt.
15. Non-Profit and charitable groups are eligible for a 15% discount on building rental rates only, except where noted. Items where this discount is not available are marked with an asterisk (\*). Non-Profit registration certificate must be provided to receive this discount