

GallagherCENTRE

Catering Package

2023





THE CHALET RESTAURANT

The Chalet Restaurant & Lounge is the official caterer of the Gallagher Centre.

The Chalet Restaurant boasts a large selection of menu items all made with the freshest ingredients.

All prices in effect January 2023

All prices are per person unless otherwise stated. Prices are subject to change. Applicable taxes and a 10% gratuity fee will be added to the final invoice.

All breakfast, lunch, hors d'oeuvres and dinner menus are served cafeteria style with the exception of plated dinners. Please note: all dinner menus are available 4 p.m. to 11 p.m. All appetizer menus have a 2 hour service. An extra 50¢ per person will be added for every 30 additional minutes.

Coffee Service

Minimum 15 people

\$3.50/person

Refreshes is complimentary with lunch services for \$2/person

(*complimentary with lunch service)

- Fresh brewed coffee, tea & water
- Condiments served at coffee stations

Add any of the following

- Iced tea | \$1.75/person
- Fresh baked cookie | \$1.50/person
- Assorted muffins | \$1.75/person
- Seasonal fresh fruit | \$2.50/person
- Individual yogurt | \$1.50/person
- Assorted bagel with cream cheese | \$2.50/person
- Bottled pop or juice | \$2.75 each (charged only if consumed)

Refreshment Breaks

Minimum 15 people

Healthy Start

\$7/person

- Assorted healthy alternative bars
- Seasonal fresh fruit
- Individual assorted yogurt
- Freshly brewed coffee, tea & water

Power Break

\$8/person

- Fresh vegetables with house made hummus or herbed dip, pretzels
- Trail mix
- Seasonal fresh fruit
- Freshly brewed coffee, tea & water

Sweet Tooth

\$7/person

- Home baked assorted squares
- Fresh baked cookies
- Decadent dessert
- Freshly brewed coffee, tea & water





Breakfast Menu

Classic Continental Breakfast

Minimum 15 people

\$9/person

- Chilled fruit juices
- Seasonal fresh fruit
- Fresh baked muffins and assorted breakfast pastries
- Fresh brewed coffee, tea & water

Rise and Shine

Minimum 25 people

\$13/person

- Chilled fruit juices
- Seasonal fresh fruit platter
- Fresh baked muffins and assorted breakfast pastries
- Scrambled eggs
- Pan friend potatoes or hash browns
- Choice of two: bacon, ham or sausage
- Fresh brewed coffee, tea & water

Executive Breakfast

Minimum 25 people

\$17/person

- Chilled fruit juices
- Seasonal fresh fruit platter
- Fresh baked muffins and assorted breakfast pastries
- French toast or pancakes with maple syrup
- Scrambled eggs
- Pan friend potatoes or hash browns
- Bacon, ham or sausage
- Fresh brewed coffee, tea & water

Plated breakfast is available upon request. Minimum group sizes may apply. Please inquire about menu and pricing

Breakfast menus are available from
7 a.m. to 11 a.m.

Lunch Menu

Deli Delight

Minimum 15 people

\$14/person

- Freshly made soup of the day
- Chef's choice of assorted fresh salads
- Deli meats, egg salad, sandwich fixings
- Selection of breads and buns
- Array of fresh desserts and squares
- Fresh brewed coffee, tea and water
- Selection of domestic cheese and pickles | \$2/person

Gourmet Soup and Sandwich

Minimum 15 people

\$16/person

- Freshly made soup of the day
- Variety of specialty sandwich fillings
- Fresh artisan breads, croissants and flavoured wraps
- Chef's choice of assorted fresh salads
- Selection of domestic cheese, crackers and pickles
- Array of desserts and squares
- Fresh brewed coffee, tea and water

Chalet Special Fried Chicken or Drake Sausage

Minimum 25 people

\$18/person

- Fresh baked rolls and butter
- Chef's choice of assorted fresh salads
- Choice of perogies or potato wedges
- Chalet fried chicken or Drake sausage
- Array of fresh desserts
- Fresh brewed coffee, tea and water

Lunch is available from 11:00 a.m. to 3:00 p.m. After 3:00 p.m. add \$4.00 per person



A close-up photograph showing a hand holding a wedge of yellow cheese, likely Parmesan, and using a metal grater to grate it over a dish. The dish appears to contain meatballs or similar ingredients in a sauce, topped with a layer of shredded cheese. The background is slightly blurred, showing a wooden surface and a knife.

Italian Style

Minimum 25 people
\$17/person

- Garlic toast
- Caesar salad
- Chef's choice of assorted fresh salad
- Choice of hearty meat lasagna, spaghetti with meat sauce, pesto pasta, or Alfredo pasta
- Add grilled chicken for an added \$3/person
- Array of fresh desserts and squares
- Fresh brewed coffee, tea and water

Tasty Bowl

Minimum 25 people
\$18/person

- Fresh baked rolls and butter
- Chef's choice of assorted fresh salads
- Steamed fluffed rice, perogies, or potato wedges
- Choice of tangy sweet and sour meatballs, cream of mushroom meatballs, or fajita grilled chicken
- Paired with seasonal hot vegetables
- Array of fresh desserts and squares
- Fresh brewed coffee, tea and ice water

Light Ukrainian Lunch

Minimum 25 people
\$21/person

- Fresh baked rolls and butter
- Chef's choice of assorted fresh salads
- Home made cabbage rolls, perogies
- Glazed baked ham or Ukrainian sausage
- Array of fresh desserts and squares
- Freshly brewed coffee, tea, and ice water

Homemade Borscht available upon request for an additional \$2/person

Saucy Slice

Minimum 15 people | Serves 4 - 5 people
\$16/person

- Chef's choice of assorted fresh salads
- Your choice of the following pizzas:
 - Deluxe
 - Meat Lovers
 - Hawaiian
 - All Cheese
 - Pepperoni
 - Vegetarian
- Array of fresh desserts and squares
- Fresh brewed coffee, tea and water

Pizza by the Pie

Minimum 5 - 15" pizzas | Serves 3 - 4 people
\$28/pizza

- Choose from:
 - Deluxe
 - Meat Lovers
 - Hawaiian
 - All Cheese
 - Pepperoni
 - Vegetarian

Specialty pizzas available at an additional cost. Gluten free and vegan pizza options available by request.

Hearty Buns

Minimum 15 people
\$18/person

- Chef's choice of assorted fresh salads
- Potato wedges or perogies
- Choose from:
 - Build your own burger
 - Roast beef on a bun
 - Pulled pork on a bun
- Array of fresh desserts and squares
- Fresh brewed coffee, tea, and water
- Selection of Canadian cheese and pickles add \$1.50 per person

Lunch menus are served cafeteria style with the exception of plated dinners. Lunch is available from 11:00 a.m. to 3:00 p.m. After 3:00 p.m. add \$4/person



Beverage Menu

Cash Bar | The caterer provides a full bar at no cost or hassle to the client. Includes all set up, liquor and staff. The event guests are charged per drink at the bar.

Host Bar | Set up and run the same as a cash bar. Charges per guest drink are calculated and charged to the booking client following the event. Specialty alcohol and wine for tables is available for purchase upon request.

NO client alcohol is allowed on premises for cash or host bar events.

GST is included in prices. For consumption of less than \$100 per hour, a surcharge of \$30 per hour, per bartender will be applied to event invoice. Minimum of 3 hours.

- House brand liquor.....\$6
- Domestic beer\$6
- Imported beer.....\$7
- Cocktails.....\$7
- House wine\$7
- Coolers.....\$7
- Premium Liquor.....\$8



Corkage Bar

\$7/person
Applicable taxes and a 10% gratuity fee will be added to the final invoice

For the client who wishes to provide their own liquor for their event. SLGA license with attached liquor receipt must accompany the liquor. As per SLGA, NO homemade alcohol or wine allowed on premises.

Corkage service includes ice, mix, fresh lime and lemon wedges, bar lime, bar orange, milk, Clamato juice and Caesar fixings, bar cups, one bartender per 100 people and all set up. (Additional bartenders add \$30/bartender per hour.)

Punch Bowl

- With Corkage Bar | \$1.50/person
- Without Corkage Bar | \$3.50/person

Ticket Seller

\$125.00 Flat Fee
Service provides bar cash float and tickets for the evening.



Canapés and Hors d'Oeuvres

Menu 1

Minimum of 25 persons

with supper | \$11/person

without supper | \$18/person

Includes

- Stuffed Mushrooms
- Chilled Shrimp Cocktail or Succulent Shrimp Scampi

Plus your choice of four items from the extras menu

Menu 2

Minimum of 25 persons

with supper | \$14/person

without supper | \$22/person

Includes

- Stuffed Mushrooms
- Chilled Shrimp Cocktail or Succulent Shrimp Scampi
- Seasoned Dry Ribs
- Chicken Wings
Salt & Pepper, Lemon Pepper, BBQ, Hot, Teriyaki, or Honey Garlic
- Pineapple Chicken Skewers

Plus your choice of four items from the extras menu

Extras Menu

- Baked Bruschetta
- Caprese Salad Bites
- Deep Fried Perogies
- Fresh Vegetables with House Made Hummus Cups
- Potato Wedges with Chipotle Sauce
- Seasonal Fresh Fruit Platter
- Spinach and Artichoke Stuffed Baquette
- Spring Rolls
- Sweet & Sour Meatballs
- Add Charcuterie Board | \$3.50/person





Chalet Buffet

over 100 people | \$26/person

under 100 people | \$27/person

Minimum of 40 persons

- Fresh Baked Rolls & Butter
- Choice of Four Assorted Fresh Salads
- Choice of Mashed Potatoes, Oven Roasted Potatoes, or Rice Pilaf
- Add Creamy Dill Potatoes |\$2/person
- Perogies & Hot Mixed Vegetables
- Array of Desserts & Squares
- Fresh Brewed Coffee, Tea, & Ice Water

Your Choice of Two Entrees

- Succulent Roast Beef with Gravy
- Roast Turkey with Savory Dressing
- Chalet Special Fried Chicken
- Glazed Baked Ham
- Sweet & Sour or Mushroom Meat Balls
- Savory Pulled Pork
- Garlic Sausage
- Seasoned Roast Pork
- Add Carvery Station | \$2.50/person

Salad Options

- Broccoli & Cauliflower
 - Caesar
 - Coleslaw
 - Cottage Cheese
 - Crisp Garden Salad with Dressings
 - Cucumber
 - Greek
 - Honey Garlic Bean & Vegetable
 - Jell-O
 - Marinated Mixed Vegetable
 - Pasta Salad
 - Pork & Beans
 - Potato
 - Seasonal Fresh Fruit Platter
 - Spiral Noodle
 - Taco Salad
 - Tomato
 - Wheat (*minimum of 100 people*)
- (All salad dressings are gluten free)

Add ons

- Cabbage Rolls | \$3/person
- Lazy Cabbage Rolls | \$2/person
- Mushroom Sauce | \$1.50/person

Ukrainian Feast

Minimum 100 people

\$28/person

- Homemade Borscht served with Sour Cream
- Fresh Baked Rolls & Butter
- Wheat Salad
- Cottage Cheese
- Choice of Four Assorted Fresh Salads
- Seasonal Fresh Fruit Platter
- Array of Desserts & Squares
- Fresh Brewed Coffee, Tea & Ice Water

Includes

- Baked Ham
- Garlic Sausage
- Perogies
- Cabbage Rolls
- Head Cheese
- Nachinka
- Nalyshnyi
- Whipped Mashed Potatoes with Gravy & Mushroom Sauce
- Add Kutia | \$2/person
- Add Mashed Beans | \$2/person

Salad Options

- Broccoli & Cauliflower
- Caesar
- Coleslaw
- Cottage Cheese
- Crisp Garden Salad with Dressings
- Cucumber
- Greek
- Honey Garlic Bean & Vegetable
- Jell-O
- Marinated Mixed Vegetable
- Pasta Salad
- Pork & Beans
- Potato
- Seasonal Fresh Fruit Platter
- Spiral Noodle
- Taco Salad
- Tomato
- Wheat (*minimum of 100 people*)
(*All salad dressings are gluten free*)





BBQ Buffet

Minimum 40 people

\$29/person

- Fresh Baked Rolls & Butter or Garlic Toast
- Choice of Four Assorted Fresh Salads
- Choice of Mashed Potatoes, Oven Roasted Potatoes or Rice Pilaf
- Perogies & Hot Mixed Vegetables
- Array of Desserts
- Fresh Brewed Coffee, Tea & Ice Water

Your Choice of One Entree

- BBQ Breast of Chicken Brushed with Lemon & Herbs
- Smoked BBQ Baby Back Ribs
- Two 4 oz BBQ Pork Chops with Apple Sauce (Grilled or Smoked)
- BBQ 8 oz New York Steak served with Sautéed Mushrooms
- Smoked Brisket

Your Choice of One Second Entree

- Succulent Roast Beef with Gravy
- Roast Turkey with Savory Dressing
- Chalet Special Country Fried Chicken
- Sweet & Sour or Mushroom Meatballs
- Garlic Sausage
- Seasoned Roast Pork
- Smoked Pulled Pork
- Add Carvery Station | \$2/person

Salad Choices

- Broccoli & Cauliflower
- Caesar
- Coleslaw
- Cottage Cheese
- Crisp Garden Salad with Dressings
- Cucumber
- Greek
- Honey Garlic Bean & Vegetable
- Jell-O
- Marinated Mixed Vegetable
- Pasta
- Pork & Beans
- Potato
- Seasonal Fresh Fruit Platter
- Spiral Noodle
- Taco Salad
- Tomato
- Wheat (*minimum of 100 people*)

Add ons

- Cabbage Rolls | \$3/person
- Lazy Cabbage Rolls | \$2/person
- Mushroom Sauce | \$1.50/person

Signature Buffet

Minimum 40 people
\$33/person

- Fresh Baked Rolls & Butter
- Choice of Four Assorted Fresh Salads
- Choice of Mashed Potatoes, Oven Roasted Potatoes, or Rice Pilaf
- Add Baby Potatoes in Creamy Dill Sauce | \$1.50/person
- Perogies & Seasonal Hot Vegetables
- Array of Desserts & Squares
- Fresh Brewed Coffee, Tea, & Ice Water

Your Choice of One Entree

- Carved Prime Rib of Beef with Au Jus **increases price to \$39/person**
- Chicken Parmesan
- Pesto Chicken Baked with Feta
- Maple Baked Salmon

Your Choice of One Second Entree

- Succulent Roast Beef with Gravy
- Roast Turkey with Savory Dressing
- Chalet Fried Chicken
- Sweet & Sour or Mushroom Meatballs
- Garlic Sausage
- Seasoned Roast Pork
- English Fish
- Smoked BBQ Ribs

Salad Options

- Broccoli & Cauliflower
- Caesar
- Coleslaw
- Cottage Cheese
- Crisp Garden Salad with Dressings
- Cucumber
- Greek
- Honey Garlic Bean & Vegetable
- Jell-O
- Marinated Mixed Vegetable
- Pasta
- Pork & Beans
- Potato
- Seasonal Fresh Fruit Platter
- Spiral Noodle
- Taco Salad
- Tomato
- Wheat (*minimum of 100 people*)

Add ons

- Cabbage Rolls \$3/person
- Lazy Cabbage Rolls \$2/person
- Mushroom Sauce \$1.50/person





Late Lunch - Pizza Bar

Minimum 15 people | \$28/pizza

Available 10 pm - 11 pm

Service for 1.5 hour

15" pizza feeds 4 - 5 people

Your choice of the following pizzas

- Pepperoni
Pepperoni & Cheese
- Hawaiian
Ham & Pineapple
- All Meat
Pepperoni, Ham & Salami
- All Cheese
Blend of Cheeses
- Loaded Deluxe
*Pepperoni, Ham, Salami,
Mushroom, Green Pepper, Onion,
Pineapple, Cheese*
- Vegetarian
*Broccoli, Cauliflower, Peppers,
Onion, Mushroom, Cheese*
- Gluten Free and Vegan Pizzas
Available By Request

Poutine Bar

Minimum 15 people

\$8/person

Available 10 pm - 11 pm

Service for 1.5 hour

- French Fries
- Cheese Curds
- Gravy

Premium Poutine Bar

Minimum 15 people | \$14 per person

Available 10 pm - 11 pm

Service for 1.5 hour

- French Fries
- Cheese Curds
- Gravy
- Green Onions, Banana Peppers, Bacon Bits
- Choice of Savory Pulled Pork or Seasoned Taco Beef



Gift Opening Brunch

Minimum of 15 people

\$15/person

Price in effect as compliment to your dinner menu previous evening

Available 9 am - 2 pm

Service for 1.5 hour

- Chilled Fruit Juices
- Seasonal Fresh Fruit Platter
- Freshly Baked Muffins with Butter & Preserves
- Choice of French Toast or Pancakes with Maple Syrup
- Scrambled Eggs
- Pan Fried Potatoes or Hash Browns
- Choice of Bacon, Ham or Sausage
- Fresh Brewed Coffee, Tea & Water

Facility Rental Terms & Conditions

General Terms & Conditions

1. Facility rentals are not confirmed until a signed Facility Rental Agreement, and a facility rental deposit (if required) is received by the City of Yorkton ("City").
2. Rental fees are subject to change and may vary on statutory holidays.
3. Physical and verbal abuse of City employees, contractors, service providers, and members of the general public is strictly prohibited. Facilities are governed by the City of Yorkton's Prevention of Verbal and Physical Abuse in Recreation Facilities and Properties Policy.
4. The Applicant agrees that all supplies, furniture, fixtures, and equipment brought onto the premises during the rental term shall be done at the Applicant's own risk. The City is not responsible for lost, stolen, or broken items, or other damages caused by any items brought into the facility.
5. The Applicant agrees to pay for any supplies, furniture, fixtures, or equipment damaged or destroyed during the rental, beyond acceptable wear and tear as determined by the City. Any damage is to be reported to the City immediately and at the latest the first business day following the rental.
6. Thumbtacks, nails, staples, tape, and like items are not to be used in to affix items to walls. "Sticky tack" is permitted. Additional charges will be applied for the removal and restoration of damage caused by non-permitted item usage.
7. Confetti and confetti-like substitutes are not permitted. Charges may be applied for additional cleanup if required.
8. The City advises the Applicant that the City's liability insurance coverage does not extend to include negligence on the part of its users. The City recommends that the Applicant seek out and carry sufficient liability insurance coverage for losses or damage for which the Applicant may be responsible.
9. The Applicant agrees that any security requirements for the rental are the sole responsibility of the Applicant. Where available, the City will arrange for security services with related costs being added to the final invoice.
10. City of Yorkton facilities are non-smoking. This extends to all tobacco related products including vaporizers, e-cigarettes and chewing tobacco. Additional charges may be applied for smoking in non-smoking areas.
11. The Applicant agrees to adhere to all maximum capacity regulations as determined by the City. All aisles, corridors, hallways, and doorways are to be kept clear and free of obstructions at all times.
12. The Applicant agrees that the Facility Rental Agreement will not be sub-leased without written consent from the City.

Food & Beverage

13. The Gallagher Centre is the sole provider of all food items within the facility, with the exception of special occasion cakes. No outside food or beverages are to be brought into the facility without prior consent of the Gallagher Centre. Charges may apply if outside items are brought in.
14. Additional charges may apply for elaborate setup, cutting, or plating of menu items.
15. As per Public Health regulations food served in the facility is not permitted to leave the premises.
16. Expected attendance numbers, meal times, and menu choices are due 14 days prior to the event. In order to confirm food product availability and delivery, events of 200 or more attendees are required to provide menu choices one month prior to the event. Events over 250 will require catering choices 30 days in advance.
17. Guaranteed numbers are due 7 days prior to the event. If a number is not provided the original expected number will become the guarantee. The Gallagher Centre will charge the guaranteed number, or the actual number in attendance, whichever is greater.
18. Events will be charged an additional \$1.00 per guest for every 15 minutes the meal service is delayed on part of the renter, with a minimum being \$50.00. If the caterer is late with meal service \$2.00 per guest will be deducted from the final event invoice.

Alcohol & Bar Service

19. Saskatchewan Liquor and Gaming Authority (SLGA) Rules and Regulations are enforced for all rentals where alcohol is present. Any unauthorized product will be confiscated and the person(s) may be removed from the facility. Events not in compliance with SLGA regulations will be shut down.
20. The Gallagher Centre and its affiliates reserve the right to discontinue alcohol service to protect all persons from overconsumption of alcohol.
21. Standard bar service times are:
 - a. Ticket sales stop at 12:00 a.m.
 - b. Alcohol service stops at 12:30 a.m.
 - c. Alcohol off tables at 1:00 a.m.
 - d. Facility is vacated by 1:30 a.m.
22. Additional charges may apply if the facility is not vacated by the agreed to times.

The Gallagher Centre offers in-house catering provided by The Chalet Restaurant. All prices are in effect until December 31, 2023. All prices are per person, unless otherwise stated. Prices are subject to change. Applicable taxes and a 10% gratuity fee will be added to the final invoice.



GallagherCENTRE

Yorkton happens here.

 www.gallaghercentre.ca