



Gallagher_{CENTRE}
Wedding Package



City of
Yorkton
Gallagher CENTRE
Yorkton happens here.

Part of planning the perfect wedding is finding the ideal venue. The Gallagher Centre is the place to feast, dance and celebrate your 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.

What You Need to Know Before You Book

How long is a booking?

Most weddings book the space for a partial day the day before for decoration, and the full day the day of the ceremony/reception. A partial day can also be added following the ceremony for brunch, gift opening, etc. if requested. Check with our Venue Team to confirm availability and options for your event.

Can I bring my own entertainment?

Yes. Bands, DJ's, and other entertainment are welcome at the Gallagher Centre. Entertainment typically sets up the day before the reception, or the afternoon of, depending on your timelines. Please let our Venue Team know when to expect your entertainment so the room can be opened and prepared for them.

Is there a noise limit?

Strictly speaking, no. However, be mindful that you and your guests will want to have a memorable experience at your event. Having music too loud, or too soft, will diminish this experience. Work with your entertainment provider to ensure a good balance is found.

What time will you ask me to leave?

All guests must vacate the Gallagher Centre by 1:30 a.m. Entertainment providers and equipment must vacate by 2:00 a.m. Extended hours may be available for your event. Speak with our Venue Team if you wish to stay later than the times listed above.

What provisions are made for those with limited mobility?

The Gallagher Centre has ample accessible parking located in the south and east parking lots, with elevator access to the second floor available in the main lobby. Washrooms include accessible stalls.

Where can my guests park?

Parking is available in the south and east lots.

Do you have security or storage available?

Licensed and trained security is required for all events where alcohol is present. Our Venue Team will assist with coordinating the security requirements on your behalf, with costs associated being added to the final rental invoice. Limited storage is available. Our Venue Team will assist to ensure tubs, decorating material, etc. are well hidden during your event.

Are there any restriction that may apply to the building?

Glitter, confetti, and confetti-like substances are not permitted. Outside food and beverage is not permitted. Only licensed alcohol as displayed on the liquor license is allowed. Wedding cakes, cupcakes, and similar deserts may be brought in. Please speak with our Venue Team for specifics.

How much of the building will I have access to?

Access is permitted only to the areas noted on the rental contract. You will have access to common areas such as hallways, lobbies, and public washrooms.

What exactly is included in the price?

The final price will include facility rental fees, including any audio and video equipment needed, tables, chairs, and linens, and all related setup and tear down. Catering charges will be quoted based on the number of guests expected, with final charges being applied to the invoice after the event.

How much is the deposit, and how can I pay?

A \$1,000.00 non-refundable deposit and signed rental contract is required to secure your event date. Payment can be made at Gallagher Centre Guest Services by cash, cheque (made out to the City of Yorkton), debit or credit card.

Have a question that we didn't answer here?
Email our Venue Services Team at gallaghercentre@yorkton.ca

National Bank Convention Place

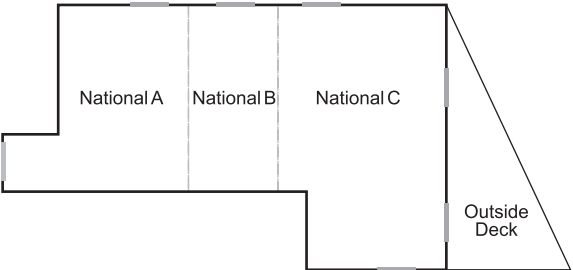


The National Bank Convention Place is a stylish reception space located upstairs in the Gallagher Centre. This facility has a dance floor and can be divided into three separate rooms depending on the need of your event. We can host a wedding ceremony in one or all of the sections and then transform the room for dinner.

National A is located at the south end of the facility and has a dance floor area.

National B is the smallest of the three rooms and is located in the centre of the facility.

National C, the largest of the three, is located at the north end and has a wall of windows as well as seasonal access to a deck area.



National Bank Convention Place

Room Capacity

270 with a dance floor

Need more space? Contact our Venue Services Team for more options and pricing.

Full Day Rental | \$964.00

Available from 9 am to 1:30 am
\$1,000.00 non refundable deposit and signed contract is required at time of booking.

Previous Day Decorating

Set Up | \$723.00

Available from 11 am to 11 pm

Available for rent:

- Podium and Microphone
- Screen and Projector
- Archway, staging and curtaining
- Punch Bowl
- Additional audio/video services may be available. Speak with our Venue Services Team for more information.



Table Sizes

- 6' Rounds
(seats up to 10 people)
- 5' Rounds
(seats up to 8 people)
- 8' Rectangle
(seats up to 4 people per side)



Table Linens

- White Table Cloths | \$2.10 each
- Ivory or Black Table Cloths | \$5.10 each
- Linen Napkins | \$1.00 each
Call for available colour options

Contact us for specialty table cloth colour requests and pricing.



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 Appetizer menus have a 2 hour service. An extra 50¢ per person will be added for every 30 additional minutes.

Canapés and Hors d'Oeuvres

Menu 1

with supper | \$11 per person

without supper | \$18 per person

Minimum of 25 persons

Includes

- Stuffed Mushrooms
- Chilled Shrimp Cocktail or Succulent Shrimp Scampi

Plus your choice of four items from the extras menu

Menu 2

with supper | \$14 per person

without supper | \$22 per person

Minimum of 25 persons

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
- Spanakopita
- Spring Rolls
- Sweet & Sour Meatballs
- Add Charcuterie Board | \$3.50/person





Chalet Buffet

over 100 people | \$26 per person
under 100 people | \$27 per 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 |\$1.50/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
- Country 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
- Chicken Pasta Salad
- Coleslaw
- Cottage Cheese
- Crisp Garden Salad with Dressings
- Cucumber
- Greek
- Honey Garlic Bean & Vegetable
- Jell-O
- Marinated Mixed Vegetable
- Pork & Beans
- Potato
- Seasonal Fresh Fruit Platter
- Spiral Noodle
- Taco Salad
- Tomato
- Wheat (*minimum of 100 people*)

Add ons

- Cabbage Rolls | \$3.00/person
- Lazy Cabbage Rolls | \$2.00/person
- Mushroom Sauce | \$1.50/person

Ukrainian Feast

Minimum 100 people | \$28 per 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 | \$2.00/person
- Add Mashed Beans | \$2.00/person

Salad Options

- Broccoli & Cauliflower
- Caesar
- Chicken Pasta Salad
- Coleslaw
- Cottage Cheese
- Crisp Garden Salad with Dressings
- Cucumber
- Greek
- Honey Garlic Bean & Vegetable
- Jell-O
- Marinated Mixed Vegetable
- Pork & Beans
- Potato
- Seasonal Fresh Fruit Platter
- Spiral Noodle
- Taco Salad
- Tomato





BBQ Buffet

Minimum 40 people | \$29 per 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
- Country Fried Chicken
- Sweet & Sour or Mushroom Meatballs
- Garlic Sausage
- Seasoned Roast Pork
- Smoked Pulled Pork
- Add Carvery Station | \$2.50/person

Salad Choices

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

Add ons

- Cabbage Rolls | \$3.00/person
- Lazy Cabbage Rolls | \$2.00/person
- Mushroom Sauce | \$1.50/person

Signature Buffet

Minimum 40 people | \$33 per 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
- 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
- Country Fried Chicken
- Sweet & Sour or Mushroom Meatballs
- Garlic Sausage
- Seasoned Roast Pork
- English Fish
- Smoked BBQ Ribs

Salad Options

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

Add ons

- Cabbage Rolls | \$3.00/person
- Lazy Cabbage Rolls | \$2.00/person
- Mushroom Sauce | \$1.50/person





Traditional Late Lunch

with supper | \$12 per person

- Chef's Assortment of Salads
- Seasonal Fresh Fruit Platter
- Fresh Vegetables with Herbed Dip
- Domestic Cheese Tray
- Dill Pickles
- Fresh Buns
- Deli Meats Platter
- Array of Desserts & Squares
- Fresh Brewed Coffee, Tea & Ice Water
- Add Warm Garlic Sausage | \$3/person

Late Lunch - Pizza Bar

Minimum 15 people | \$28 per pizza

Available until 10:30 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 | \$9 per person

Available until 10:30 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 40 people | \$15 per 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

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/hour, a surcharge of \$30/hour/bartender will be applied to event invoice.
Minimum of 3 hours.



Corkage Bar | \$7.00/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, bartenders and all set-up.

Punch Bowl

With Corkage Bar | \$1.50 per person

Without Corkage Bar | \$3.50 per person

Ticket Seller

\$125.00 Flat Fee

Service provides bar cash float and tickets for the evening.



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.

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