



SPORTS MENU

Nourish. Energize. Excel



DOUBLETREE
by Hilton™

HOTEL & CONFERENCE
CENTRE REGINA

1975 Broad Street, Regina, SK S4P 1Y2
(306) 525 7551 | Regina.DoubleTree.com



BREAKFAST

Practice, Practice, Practice!

Assorted Cereals

Whole Fruits

Chef's Warm Pastry Selection

Toaster Station Preserves

(Bagel, English Muffin, and Bread)

Juice, Coffee, and Tea

\$16 per person

Defense Wins!

Scrambled Eggs

Bacon or Sausage

Red Skin Home Fried Potatoes

Chef's Warm Pastry Selection

Whole Fruits

Juice, Coffee, and Tea

\$18 per person

Coaches Corner!

Poached Eggs on Spinach

Bacon and Sausage

Red Skin Home Fried Potatoes

Pancakes and Syrup

Fresh Sliced Fruits and Yogurt

Juice, Coffee, and Tea

\$20 per person



LUNCH AND DINNER

We are the Champions!

Vegetable Fusilli with Alfredo Sauce
Penne with Tomato Sauce
Garden Salad
Caesar Salad
Assorted Cookies
Juice, Coffee, and Tea

*\$19 per person**

Pass, Shoot, Score!

Baked Pasta with Meat Sauce
Garden Salad
Kale Salad
Assorted Cookies
Juice, Coffee, and Tea

*\$20 per person**

Pizza Party!

Pepperoni, Hawaiian, and Cheese Pizzas
Caesar Salad
Pasta Salad
Vegetable Tray
Whole Fruits
Assorted Cookies
Juice, Coffee, and Tea

*\$22 per person**

Winners' Circle!

Assorted Sandwiches (Build-Your-Own Buffet)
Garden Salad
Potato Salad
Vegetable Tray
Whole Fruits
Assorted Cookies
Juice, Coffee, and Tea

*\$23 per person**

**Add protein to your menu for \$4 per person (per protein option).*

Protein Options:

- Roasted Chicken Breast with Teriyaki Sauce on the side*
- Meatballs prepared with Lean Ground Meat*
- Lean Grilled/Baked/Broiled Pork Loin with Applesauce*
- Roast Beef with Gravy*



CATERING INFORMATION

CHOICE OF MENU. When selecting your menu, please remember that for each function the menu is identical for all guests attending. Special dietary substitutions are available, and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Banquet Manager prior to the service commencing.

GUARANTEED ATTENDANCE. A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function, you will be charged accordingly.

PRICES. Menu prices quoted are subject to change.

SPECIAL SERVICES. Our Catering Department would be pleased to assist you in developing special requests including reserved seating arrangements, floor plans, and registration tables.

START AND FINISH TIMES. Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking.

METHOD OF PAYMENT. All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

FOOD & BEVERAGE FROM OUTSIDE THE HOTEL. Due to City and Provincial Health Regulations, the Hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the Hotel is not allowed off premises.

FUNCTION ROOM ASSIGNMENT. A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY. The Hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged.

SHIPPING, RECEIVING, STORAGE. Minimal amounts of material or supplies for your function may be delivered to the hotel one (1) business day prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to the hotel.

DISPLAY MATERIALS. To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for posters, flyers, or written materials to the walls or doors.

AUDIO/VISUAL. Your equipment requirements can be reserved through the Sales & Catering Department or our Audio Visual partner directly. Rental fees apply to most equipment. Two business days (48 hours) are required to avoid rental and labor charges for cancelled equipment. A patch fee may be charged to your event in case of an off-site company being used.

CANCELLATION POLICY. In the event of cancellation, the customer is subject to a charge of 100% of the total value, thirty (30) days prior to the function date. Please refer to your contract and/or banquet event order for attrition and cancellation clauses.

GRATUITY/TAX. All food and beverage are subject to a service gratuity. GST & PST is applied to the balance of your bill.