

The newly designed Galleries and Salons at TCU Place, combined with the outstanding service of our personnel and solid experience of our banquet team play an important role in making your Wedding a memorable one. Contact our qualified professionals who will ensure your wedding will be an unforgettable day for you and your guests.

	Room	Minimum	Maximum
Lower Level	Centennial Hall ABC	600	1500
	Centennial Hall A	260	350
	Centennial Hall B	180	240
	Centennial Hall C	130	175
Main Floor	Gallery Suites	75	100
	Gallery A	100	150
	Gallery B	100	150
	Gallery C	100	150
	Gallery D	100	150
First Floor	Salon A	140	200
	Salon B	140	200
	Salon C	140	200
	Salon D	140	200
	Salon E	80	120

** Room rental will be added if minimum number is not reached

Your Wedding Package includes the Following:

- *Corkage and Bartender Charge*
- *15% Service Charge*
- *Registration Table, Cake Table and Gift Table*
- *Podium and Microphone*
- *Completer set-up includes – Table Linen, Lighted Willow Trees and Hurricane Lantern*
- *Socan*

For more information, contact Kathy Skomar at 975-7781 or kshomar@tcuplace.com

Complete Wedding Buffet Dinner

Rolls & Butter
Tossed Salad with Assorted Salad Dressings
Chef's Choice of Four Assorted Salads

Choice of One Accompaniment:

Creamy Whipped Potato
Garlic Whipped Potato
Bacon and Cheese Whipped Potato
Scalloped Potato
Oven Roasted Potato
Rice Pilaf

Chef's Choice of Seasonal Vegetable

Choice of Two Entrees

Festive Turkey with Sage Dressing
Slow Roasted Canadian Beef au jus
Roasted Glazed Honey Ham
Oven Roasted Chicken Pieces with Special
Seasoning
Seasoned Fillet of Chicken Breast

Selection of One Dessert (Preset or Served)

Cheesecake with Fruit Topping
Lemon Meringue Pie
Brownie Obsession
Silk Chocolate Truffle Cake
Strawberry Shortcake

Freshly Brewed Coffee (regular & decaf) and Tea

Corkage Bar

Includes bartender, lounge attendants,
ice, mix, condiments and glasses.
You must supply the alcohol and permit

15% Service Charge

\$34.95 + GST per person

Complete Wedding Plated Dinner

Rolls & Butter

Choice of Soup or Salad

Soup

Lemon Chicken Rice, Cream of Broccoli
Wild Mushroom and Rice

Salad

Tossed Salad with Choice of Dressing
Pasta Salad, Garden Pasta Salad
Japanese Rice Salad

Choice of One Accompaniment

Creamy Whipped Potato,
Garlic Whipped Potato, Bacon & Cheese Potato
Chunky Oven Roasted Potato, Rice Pilaf

Chef's Choice of Seasonal Vegetable

Choice of One Entree

Special Seasoned Canadian Roast Beef
Chicken Diane
Saskatoon Berry Glazed Chicken
Chicken Pockets filled with Sun Dried
Tomato, Feta & Spinach
Honey Glazed Roasted Ham

Selection of One Dessert (Preset or Served)

Cheesecake with Fruit Topping
Lemon Meringue Pie, Brownie Obsession
Silk Chocolate Truffle Cake
Strawberry Shortcake

Freshly Brewed Coffee (regular & decaf) and Tea

Corkage Bar

Includes bartender, lounge attendants, ice, mix,
condiments and glasses.
You must supply the alcohol and permit

15% Service Charge

\$33.00 + GST per person
For four (4) course dinner add - \$2.25

Midnight Lunch (minimum 50 people)

Three (3) ounces of sliced Deli Meats per person
Two (2) Dinner Buns
Assorted pickles
Condiments
Coffee, tea, Cream and Sugar
\$5.25/person

Additional Add ons:

Deluxe Cheese Tray \$3.95/person
Season Vegetables and Dip \$2.95/person
Selection of Dainties \$1.50/person
Chocolate Fondue Rental - minimum 75 people

Sunday Weddings (not including stat holidays)

A 10% discount on the Wedding Package menus for Sunday weddings.

Ceremony Room

Ceremony Room \$275.00
Includes - Theater seating, signing table and lighted willow trees

Deposit

Deposit \$750.00
Due one month (30 days) after confirmation date.
Three (3) days before the wedding date, 100% of estimate bill must be paid.

Bands

Additional Stage Hand charge for any onsite band.
Stage hands will assist with band set-up, additional staging, and lighting.

Rental Items

White Arch \$50.00
Wooden Bench \$25.00
Lamp Post \$50.00
Additional Willow Trees \$10.00
Pin Lighting (1st room) \$200.00
Each additional room \$100.00
Japanese Lanterns \$250.00
Mood Lighting \$250.00

How Many People Will Come to My Wedding?

If there ever is a moment in the planning of a wedding where a crystal ball, would really come in handy, it's in "knowing" how many guests of any number who are invited will actually come. There is however, a close estimate based on the previous experience of other bridal couples mixed in with the special circumstances surrounding each particular couple.

The first thing which can be accepted as a given is the fact that the number of guests that are invited will not be the number of guests who will respond in the affirmative and, subsequently, attend. Most weddings use this rule of thumb calculation. If more than two hundred guests are invited, it can be assumed between 25% and 28% will be unable to attend. If less than two hundred people are invited, the percentage usually drops to between 15% and 20% who will not attend.

Some "special circumstance" that can be used to further hone the estimate are:

- 1) Take distance into consideration. The greater the number of out-of-town guests and the further people need to travel long distance, the greater the number of "no's"
- 2) Past Family history is an important consideration. Some families boast 100% attendance records at family functions. There is also the consideration on when the last family wedding was. If it was a long time ago, more of your family may attend because they have not seen each other for a while.
- 3) The expenses that guests will incur if they attend the wedding should be a part of the equation. Will they have to fly, will they have to rent a car or stay in a hotel? Out of pocket expenses when not provided by the couple will influence some guests to decline the invitation.

The bottom line is that no matter what system is used to estimate the number of guests who will attend, it must be remembered that they are after all guesses. Until the last response card comes in, the number will not be a sure thing. Even with this guest number, there may be guests who respond in the affirmative, call and cancel before the wedding or some who are no shows on the day of the event. To be really on the safe side, make sure that the venue can, if push comes to shove, accommodate all the guests who are being invited.

Beverage Services

#1 Host Bar Service

The client is invoiced for all liquor consumed during the event at the bar prices listed below.

TCU Place provides: all liquor, beer, wine and liqueur products available from our current stock, bar staff, bartenders, glasses, ice, mix, bar equipment, and all related condiments.

A service charge and GST is applied to total invoice amount.

#2 Cash Bar Service

TCU Place provides liquor, beer, wine and liqueur products available from our current stock, bar staff, and bartenders with all the necessary condiments.

Cash Bar Service includes Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Soda Water, Tonic Water, Ice Water, Clamato Juice, Orange Juice, Seasonings, Limes, and Celery.

Ask your Event Coordinator about our premium cash bar service.

All liquor prices include 6% provincial sales tax.

#3 Permit Bar Service

TCU Place Authorizes Permit Bars Only when a complete dinner menu has been selected from our menu or created by our caterers for your event. The client must purchase a Special Occasion Permit from the SLGA for the room, or rooms, outlining the times and liquor allowed on the premises. **Permit Alcohol Only.**

Permit Bar Services (Corkage is included in the Complete Wedding Dinners)

For Permit Bar Services, TCU Place charges a corkage fee. (Includes bartenders)

Full Bar Corkage Fee: \$4.50/person

*For Additional Bar or Bar Serving Services - a labour charge may apply, please ask your Sales Executive

Corkage applies to every person attending the event. We will charge for the guaranteed amount of people or actual attendee's (whichever is greater).

Corkage also applies to additional people that attend the latter part of an event but have not eaten dinner.

TCU Place provides glasses, ice, mix, bar equipment, bartenders and condiments for the corkage fee. In all cases, TCU Place bartenders must be provided.

Liquor Delivery

Liquor must be delivered 48 hours prior to the event, and must be accompanied with a permit.

Unconsumed liquor, empty and partial bottles must be removed from the premises at the end of the event.

A service charge and GST are applied to the corkage charge.

Ticket sellers can be provided upon request.

Ask our events staff for pricing.

Menus and prices are subject to change.

Banquet Guidelines

Food

1. All food served in the facility is to be provided by TCU Place. Our contracted caterer is renowned for quality, service and presentation. All food preparation is done in the facility.
2. The menus are suggestions and may be altered in consultation with our sales office. Our sales executives and catering coordinators are ready to create menus designed specifically for your function upon request.
3. Menus may be sampled upon request. This service can be provided at a cost to be determined by the events department. The sampling prices will be equal to the full menu price per person plus additional service charges and applicable taxes - minimum charge \$200.00.
4. All catering prices are subject to the applicable service charges and taxes.
5. Please note that the food is the property of TCU Place and will not be removed by the client for any reason.

Liquor

6. The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. Please refer to our beverage service page for additional information.

Guarantee

7. A preliminary estimate of attendance is required when the menu is selected.
8. A guarantee of the number of guests attending must be provided to TCU Place 72 hours (3 working days) prior to the function.
9. The greater of the guarantee, or attendees, will be charged to the client.

Deposit

10. A paid deposit is required to confirm the booking on a definite basis, along with a signed contract.
11. All deposits are non-refundable subject to the terms of the contract.

Room Changes

12. TCU Place reserves the right to change the room allocation within the building at time of guarantee if numbers do not meet minimum room requirements.

Labour

13. Catering services delayed by the client will result in a labour charge of \$120.00 for each additional 15 minutes, after the first half hour.
14. If the client is unable to provide a minimum 15-minute clearing time immediately after dinner, a \$1.50 per person fee will be charged to offset labour costs.
15. All quoted labour charges are subject to change without notice.