

Gallagher CENTRE



Meeting Package



2010



Welcome to the Gallagher Centre, eastern Saskatchewan's premiere recreation and entertainment complex.

The Gallagher Centre is owned and operated by the City of Yorkton, and houses the Farrell Agencies Arena; the Flexi-hall, a sports field house and the home of major trade shows and banquets for up to 1,200; the Curling Rink; Convention Centre; Leisure Water Park including wave pool, waterslide, lane pool and more; and several related businesses.

The surrounding grounds include Agricultural Exhibition Facilities, Grandstand and Racetrack.

Gallagher Centre Event Staff

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Events Coordinator

Gallagher Centre

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Events Manager

Gallagher Centre

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Please check out our Website www.gallaghercentre.com.

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



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 Parkland 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.



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Rental Rates 2010

<u>Meeting Rooms</u>	<u>Full Day Rate</u>	<u>Evening Rate (After 5pm)</u>	<u>2 Hours or less (After 5pm)</u>
Convention Centre*	\$585	\$450	na
Convention A*	\$195	\$150	na
Convention B*	\$195	\$150	na
Wellington West*	\$195	\$150	na
Ravine Room	\$125	\$75	\$45
Seniors Room	\$125	\$75	\$45
Youth Room	\$125	\$75	\$45
BMO Lounge	\$200	\$150	Na
<u>Flexi Hall</u>	<u>Entire Hall</u>	<u>Pitch Only</u>	<u>10 Hour Closure</u>
	\$1730	\$1525	\$230
<u>Agri Pavilion</u>	<u>Full Building</u>	<u>Half Building</u>	<u>Set up/ Tear Down Days</u>
Daily	\$850	\$500	\$250
Weekly	\$2600	\$1285	
Ag Arena	\$220		\$150
<u>Industrial Building</u>	<u>Oct- Apr with Heat</u>	<u>May to Sept with no Heat</u>	<u>Set up/ Tear Down Days</u>
	\$340	\$220	\$150

Outdoor Areas

- 220 Power Hook up \$180
- Pari-Mutual Building \$500
- Parking Lot Rental \$140
- Grandstand \$450
- Show/Riding Arenas \$70
- Outdoor Circus Area \$310
- Cattle/Horse Barns \$135
- Permanent Food Booths \$250



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Audio Visual Equipment

Screen Package (includes power bar, extension cord and AV table)	\$15
Internet – wired or wireless (must book in advance)	Complimentary
LCD Projector	\$75.00
Overhead Projector	\$25.00
Easels	\$15.00
Flip Chart (includes paper and markers)	\$15.00
White Board (includes markers)	\$15.00
Podium with Microphone	Complimentary
Microphone – Lapel	\$25.00
Microphone – Wired	\$25.00
Microphone – Handheld	\$25.00
Microphone – Headset	\$25.00
Tower Speakers	\$75.00
Audio/Computer Patch	\$50.00
TV/DVD/VCR Player	\$50.00
Phone Line	\$20.00
Additional Extension Cords	\$10.00
Additional Power Bars	\$10.00
220amp Power Hookup	\$180.00
Photocopies – Letter Single Sided	\$0.15
Photocopies – Letter Double Sided	\$0.20
Photocopies – Legal Single Sided	\$0.20
Photocopies – Legal Double Sided	\$0.25
Fax – Saskatchewan	\$1.50 + \$1.00 for each additional
Fax – Canada	\$1.75 + \$1.50 for each additional
Fax – USA	\$2.25 + \$2.00 for each additional
Fax – International	\$6.95 + \$3.00 for each additional
Fax – Received	\$1.00 + \$0.50 for each additional

Note: All AV equipment is the property of the Gallagher Centre, any damages that may occur while in use will be the client's responsibility. AV equipment must be ordered prior to the date of function and is subject to availability



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Coffee Services

(Minimum of 10 people)

Coffee, Tea & Condiments served at Coffee Station(s)

Pitchers of Water and Glasses on the tables

\$2.00

Add on the following services to complete your Coffee Break

Add Fountain Juice or Soft Drinks: \$1.00 per person

Add Cookies: \$0.50 per person

Add Muffins: \$0.50 per person

Add Fresh Fruit: \$0.50 per person

Add Dessert Squares: \$0.50 per person

Add Pop or Juice in cans: \$1.50 each (charged on consumption)

Add Pop or Juice in bottles: \$2.00 each (charged on consumption)

Refreshment Breaks

(Minimum of 10 people)

Health Nut Break \$3.00 per person

Includes Assorted Granola Bars, Fresh Fruit, Individual Assorted Yogurt
Coffee, Tea, Water

Ball Park Break \$3.00 per person

Includes Bags of Roasted Peanuts,
Assorted Bags of Potato Chips,
Fresh Popped Popcorn
Assorted Soft Drinks

Sweet Tooth Break \$4.50 per person

Assorted 5 cent Candies,
Chocolate Bars,
Fresh Baked Cookies,
White & Chocolate Milk, Coffee & Tea



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Breakfast Menu

(Minimum of 15 people)

Continental Breakfast Buffet: \$4.00 per person

Chilled Fruit Juices
Fresh Fruit, Muffins, Croissants, Butter and Preserves
Tea, Coffee, Water

Healthy Start Breakfast Buffet: \$4.50 per person

Chilled Fruit Juices, Fresh Sliced Fruit, Fresh Baked Muffins
With Assorted Fruit Preserves, Individual Yogurt
Tea, Coffee, Water

Breakfast Buffet: \$7.95 per person

(Minimum of 25 people)

Chilled Fruit Juices
Muffins, Croissants, Toast with Butter & Preserves
Scrambled Eggs, Pan Fried Potatoes or Hash Browns
Choice of Two of: Bacon, Ham or Sausage
Tea, Coffee, Water

Executive Breakfast Buffet: \$8.95 per person

(Minimum of 25 people)

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

Add Bagels and Cream Cheese onto any Breakfast for \$1.00

Plated Breakfast Menu

A plated Breakfast is available. Minimum group sizes may apply.
Please inquire about pricing.



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Lunch Buffet Menu

On the Run Buffet - Soup 'n Sandwich

\$8.50 per person

(Minimum of 15 people)

Soup of the Day

Assortment of Sandwiches

Fresh Veggies & Dip

Fresh Fruit Tray

Array of Fresh Desserts and Squares

Tea, Coffee, Water

Pizza Buffet

\$7.95 per person

(Minimum of 25 people)

Caesar Salad

Fruit Salad

Pizza made to your liking with your choice of
Deluxe, Meat Lovers, Hawaiian, All Cheese, Pepperoni or Vegetarian

(One pizza choice per 5 people)

Nacho Chips and Cheese Sauce

Array of Fresh Desserts

Tea, Coffee, Pop, Water

Cold Plate Buffet

\$9.50 per person

(Minimum of 25 people)

Soup of the Day

Caesar Salad plus Two other Assorted Salads

Fresh Veggies and Dip

Fresh Fruit Tray

Selection of Canadian Cheese, Crackers, and Pickles

Deli Meats and Buns with Condiments

Array of Fresh Desserts and Squares

Tea, Coffee, Water



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Light Lunch Buffet

\$9.95 per person

(Minimum of 25 people)

Four Salads

Fresh Veggies and Dip

Fresh Fruit Tray

Selection of Cheese, Crackers, and Pickles, Condiments,

Potato Wedge's or Perogies

Choose from:

Build Your Own Burger, Chicken Wrap (Ranch & Caesar), Beef on a Bun

Array of Fresh Desserts and Squares

Tea, Coffee, Water

Noon Buffet

\$9.95 per person

(Minimum of 25 people)

Fresh Baked Rolls & Butter

Garden Salad and Dressings as well as Five Assorted Salads

Fresh Fruit Tray

Chef's Selection of Potatoes or Perogies

Choose from:

Country Fried Chicken, Chicken Fingers, Lasagna, Spaghetti with Meat Sauce

Array of Fresh Desserts

Tea, Coffee, Water

Light Ukrainian Lunch

\$9.95 per person

(Minimum of 25 people)

Fresh Baked Rolls & Butter

Garden Salad and Dressings

Five other Assorted Salads

Fresh Fruit Tray

Cabbage Rolls & Perogies

Ham or Ukrainian Sausage

Array of Fresh Desserts

Tea, Coffee, Water



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Fajita or Taco Buffet

\$9.95 per person

(Minimum of 25 people)

Four Salads

Fresh Veggies and Dip

Fresh Fruit Tray

Toppings include Shredded Lettuce, Tomato, Green Onions, & Cheese

Choose from:

Build your own Fajitas

with Sautéed Peppers and Onions, Sizzling Strips of Chicken or Beef, Flour Tortillas for wrapping
(Have both Chicken & Beef for an extra \$2.50 per person)

OR

Build your own Tacos

with Seasoned Ground Beef, Hard & Soft Shells for stuffing

Mexican Rice

Array of Fresh Desserts and Squares

Tea, Coffee, Water

Hungry Time Buffet

\$13.95 per person

(Minimum of 25 people)

Fresh Baked Rolls & Butter

Garden Salad and Dressings

Two other Assorted Salads

Fresh Veggies and Dip

Fresh Fruit Tray

Selection of Cheese Slices, Crackers, and Pickles

Chef's Selection of Potatoes, Rice, or Perogies and Seasonal Vegetable

Choose from:

Chicken or Beef Stir Fry, Pineapple Curry Pork, or Chicken Alfredo

Array of Fresh Desserts and Squares

Tea, Coffee, Water



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Beverage Menu

Cash Bar or Host Bar Prices

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 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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Parkland 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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Parkland 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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Parkland 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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Parkland 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, 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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Specialty Items

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

Special Requests

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