

Mains ADD ONS

6OZ STEAK	\$15
LEMON PEPPER CHICKEN	\$9
TURKEY	\$11
CHICKEN WINGS	\$18
HAM	\$9
DRY RIBS	\$15
FRIED CHICKEN	\$11
MEATBALLS	\$9

Coffee BREAKS

COFFEE / TEA (Per urn - One Refill Included) (Regular Or Decaffeinated)	\$50
PUNCH BOWL (10-15 PEOPLE) (One Refill)	\$45
JUICE	\$4
POP	\$4
MILK	\$4
WATER	\$3



Fresh PASTRIES

CROISSANTS	\$5
COOKIES	\$5
DANISHES	\$5
FRUIT YOGURT	\$5
COLD CEREALS	\$5
MUFFINS	\$7

Beverage SERVICE

BAR PRICES (Including GST And LCT)	
Wine (White / Red / Rosé)	Glass \$8 / Bottle \$35
Beer (Domestic & Import)	\$7 / \$8
Highballs	\$7

Beverages Supplied By The Hotel

We will set up the bar and have drinks available at the prices listed. If the total Bar sales exceed \$350, we will waive the bartender fee. If less than, \$20 per hour bartender fee will apply (minimum 3 hours)

Alcoholic Beverages Supplied By The Guest (Host Bar)

A corkage fee of \$3.75 per person is charged to chill your beverages, provide ice, mix, bar glasses, wine glasses and to serve wine to each of the dinner tables. We provide the bartender at a charge of \$20 per hour (minimum of 3 hours). If bringing alcohol, a special occasion liquor license from the Liquor Commission is required.

Final number required 5 days prior to event/function

(All prices are subject to G.S.T. P.S.T and 20% Gratuity)
2025 Prices Subject to change without notice



Contact

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1800 PRINCE OF WALES DR, REGINA, SK S4V 3A4

LOCATED IN:
HOLIDAY INN & SUITES REGINA, AN IHG HOTEL
(BANQUET SERVICE AVAILABLE)

FULL SERVICE RESTAURANT & SPORTS BAR

Breakfast BUFFET

French Toast Event Starter **\$20 PER PERSON**

Scrambled eggs, skillet potatoes, sausage, bacon, french toast, and fresh sliced seasonal fruit

Classic **\$22 PER PERSON**

Scrambled eggs, skillet potatoes, bacon, sausage, toast and fresh sliced seasonal fruit

Pancake Event Starter **\$18 PER PERSON**

Scrambled eggs, skillet potatoes, bacon, sausage, pancakes and fresh sliced seasonal fruit

Sandwiches & Wraps **\$20 PER PERSON**

Assorted breakfast sandwiches
skillet potatoes, fresh sliced seasonal fruit

Continental **\$17 PER PERSON**

A selection of sliced fresh seasonal fruit, breakfast pastries, butter & preserves and assorted cereals with milk

Reception

Hot Hors D'oeuvres & Sides

(All Pricing Per Dozen)

Balsamic Vinaigrette or BBQ Meatballs	\$14
Spring Rolls with Plum Sauce	\$14
BBQ or Teriyaki Chicken Wings	\$18
Breaded Chicken Strips with Honey Mustard Dip	\$18
Breaded Shrimp with Seafood Dip	\$26
Perogies and Sour Cream	\$12

Appetizer Platter

(Served With 3 Dips)

Up to 6-8 guests (chicken strips, dry ribs, mozzarella sticks, onion rings & fries)

\$45

Cold Hors D'oeuvres Platters

(All Platters Serve 6 To 8 Guests)

Fresh Fruit Platter	\$30
Assorted Cheese and Cracker Tray	\$30
Assorted Cheese and Meat Tray	\$50
Fresh Vegetable Tray with Dip	\$25
Nacho Chips with Salsa and Sour Cream	\$19
Pumpnickel Loaf with Spinach Dip	\$20

Lunch MENU

(Assorted Dessert Platter Included In All The Meals)

Soup & Sandwich Buffet **\$22 PER PERSON**

Soup du jour and choice of tossed green or caesar salad, marinated vegetables, or potato salad. Assorted wraps & sandwiches served on a variety of rolls and breads

Build Your Own Taco Buffet **\$25 PER PERSON**

Soup du jour and choice of tossed green or caesar salad, hard and soft tortillas, with seasoned taco beef, shredded cheese, tomatoes, lettuce, onions, sour cream and pico de gallo

Build Your Own Burger **\$25 PER PERSON**

6oz beef burger, hamburger bun, beefsteak tomato, red onion, pickles, cheese, Butter, mayo, ketchup, mustard, relish, coleslaw with fries or caesar salad

Lasagna **\$26 PER PERSON**

Oven baked lasagna with our special marinara meat sauce, assorted cheeses, garlic toast, and caesar salad

The Ukranian **\$26 PER PERSON**

Cabbage roll, perogies, kielbasa, tossed green or caesar salad, sour cream and mustard

The American **\$27 PER PERSON**

Fried chicken, mashed potatoes, gravy, hot vegetables, tossed green or caesar salad

Chicken Cordon Bleu **\$27 PER PERSON**

Chicken breast stuffed with swiss cheese and shaved ham served on a bed of rice, topped with a creamy mushroom sauce, tossed green salad

The Greek **\$28 PER PERSON**

Chicken souvlaki skewers, pita bread, rice pilaf, greek salad, tzatziki

Fettuccine Chicken Alfredo **\$25 PER PERSON**

Grilled chicken over fettuccine noodles tossed in creamy alfredo sauce served with garlic toast and caesar salad

Available EXTRAS

Soup du Jour	\$4 per person
Tossed Green Salad	\$5 per person
Caesar Salad	\$5 per person

Dinner BUFFET

(Includes Rolls And Butter)

Salad Bar **"SELECT TWO"**

Caesar Salad
Potato Salad
Coleslaw
Pasta Salad
Marinated Vegetable Salad
Tossed Green Salad
Soup Du Jour

Entrées **"SELECT ONE"**

Slow Roasted Roast Beef
Lemon Pepper Pork Chop
Butterball Turkey
Teriyaki Chicken Breast
Chicken Cordon Bleu
Salmon

Sides **"SELECT ONE"**

Herb Roasted Potato
Mashed Potato
Seasoned Rice
Fries
Baked Beans
Home Made Sage Stuffing

Vegetables **"SELECT TWO"**

Fresh Buttered Broccoli
Fresh Asparagus
Glazed Carrots
Buttered Sweet Corn
Peas & Carrots
Green beans with bacon
Assorted Vegetables

Dessert **"SELECT ONE"**

Chef's choice
Coffee & Tea

* Custom dietary needs can be accommodated upon request.

\$37
PER
PERSON