



BETTER
Together

2023 WEDDING PACKAGES

THE ATLAS^o
HOTEL

WEDDING RECEPTION *Packages*

Congratulations on your exciting day ahead! There's a lot of options, information, opinions and decisions to be made, so in the interest of being helpful, I'll keep this short and sweet.

Brides from weddings past have shared a few key items that they LOVED about hosting their wedding with us. I thought this might be valuable information to share with you in case some of these are important or helpful as you embark on your wedding planning journey:

1. You can find us in the heart of South Regina. We're easy to get to... like super easy. On your big day, you won't have to think twice about you or your guests figuring out one-way streets, worrying about whether or not they'll be able to catch a cab or an Uber to get home safely, or having to pay for parking on the way out (P.S. our parking is free).
2. As the bride or groom, your day will be jam packed, but as we all know from a guest's perspective, there's always down time before the ceremony, between the ceremony and the reception, and possibly again the next morning. If you have guests who are going to be needing a place to stay, why not host your reception at the place that can help cover all their downtime as well? Soaked! Waterpark onsite is easily one of the best hotel pool areas in the province to keep the kids entertained. For the adults, we have the Knotted Thistle, a Celtic Pub, which is the only place in the province you can drink beer from an authentic Yard of Ale!
3. Weddings are expensive! Not to toot our own horns, but when you review what we've included in our packages, and then find out what we charge for it, it's downright awesome (in our somewhat-biased opinion).

Having been a part of helping a lot of brides "say yes to the venue" (okay maybe that doesn't have the same ring to it as "Say Yes to the Dress"), I'm here and happy to help. So, should you have any questions or concerns, please feel free to ask away.

Jocelyn Wiebe
Wedding Aficionado Extraordinaire
The Atlas° Hotel



COMPLETE WEDDING Package

\$52.00

per person*

Plus GST, PST, and a 15% gratuity.

Bar prices and bartender charge additional

* Children 5-12 years, \$25
4 and under — no cost

**INCLUDED
IN THIS PRICE:**

- Complimentary late lunch – your choice (see next page)
- Complimentary function room rental
- Complete room set-up with white or black tablecloths, white or black linen napkins, podium with microphone, table numbers/stands, and easel
- Chocolate fondue on dessert buffet
- Complimentary Suite for your wedding evening, including breakfast delivered to your room the next morning

All buffet dinners include listed salads and dessert bar with choice of two entrées and three side dishes. 1- hour service.

SALADS:

- House spring baby leaf salad
Organic baby greens, vine-ripe tomatoes, English cucumber, grated carrots, and choice of dressings
- Classic caesar salad
Chopped hearts of romaine lettuce, shaved parmigiano-reggiano, focaccia croutons, Asiago-Caesar dressing
- Green lentil salad
Golden raisins, cranberries, peppers, tomatoes, cucumber, and lime poppy-seed dressing
- Greek salad
With tomatoes, bell peppers, red onion, cucumber, olives, feta cheese, and lemon-oregano dressing
- Cajun spiced roasted chicken
With black bean & tomato salsa, cilantro, and lime
- Pepper crusted roasted pork loin (chef carving station)
With prairie mushroom sauce
- Pan-fried tilapia
With lemon butter sauce, wilted baby spinach, and garlic chips

HOT ENTRÉES:

- Choice of sides (select three):
- Garlic and rosemary roasted potatoes
 - Buttermilk mashed potatoes
 - Wild rice pilaf *with green lentils*
 - Pan-fried perogies
With caramelized onion & dill butter
 - Home-made cabbage rolls (pork and beef with rice topped with rich tomato sauce)
 - Steamed basmati rice

Medley of steamed vegetables included for all buffets

CHEF'S CARVING STATION:

Choice of entrées (select two):

- Roasted Angus beef
With five peppercorn gravy (chef carving station)
- Black pepper and maple glaze turkey breast, warm sage stuffing
(chef carving station)

COLD

ACCOMPANIMENTS:

- Selection of fresh seasonal vegetables and dip
- Fresh hand-cut seasonal fruit
- Bakery fresh potato scallion rolls and butter

DESSERTS:

- Chef's dessert table featuring a variety of cakes, pies, parfaits, and squares
- Freshly brewed coffee and tea

Prefer a plated meal option?

No problem, ask us for more details.



All packages are designed for a minimum of 125 adults for Unity Hall and 150 adults for the Imperial Room, and are predicated on using hotel bar services. If your guest count falls below, these minimums will be used as your guarantee.

COMPLETE WEDDING *Package* CONT'D

COMPLIMENTARY PIZZA LATE LUNCH

A variety of pan-size pizzas will be set out at the back of the room for a maximum of 150 guests. Fresh and piping-hot from our pizza oven, selections include Hawaiian, Canadian, and Cheese.

- *Pizza Late Lunch may be substituted with a Poutine Bar or Taco Bar*
- *Please see our Bar Services Page to determine the best bar option for you and your guests. Bartenders \$20.00 per hour.*
- *Substitutions are possible and may alter the package price. Please review our Policies & Information page. Looking for additional services? Please review our Reception Extras for a price list.*



THE ATLAS^o WEDDING

Package

\$57.00

per person*

Plus GST, PST, and a 15% gratuity.

Bar prices and bartender charge additional.

Add extra entree for \$7 per person.

* Children 5-12 years, \$26
4 and under — no cost

INCLUDED IN THIS PRICE:

- Complimentary late lunch – your choice (see previous page)
- Complimentary function room rental
- Complete room set-up with white or black tablecloths, white or black linen napkins, podium with microphone, table numbers/stands and easel
- Chocolate fondue on desert buffet
- Complimentary Suite for your wedding evening, including breakfast delivered to your room the next morning

THE ATLAS^o PRIME BUFFET

All buffet dinners include listed salads and dessert bar with choice of two entrées and three side dishes. 1 - hour service.

SALADS:

- Artisan greens salad
With assorted dressings and condiments
- Chickpea and rice salad
With vine tomatoes and roasted Mediterranean vegetables with a citrus vinaigrette
- Greek salad
With tomatoes, bell peppers, red onion, cucumber, olives, feta cheese, and lemon-oregano dressing
- Classic caesar salad
Chopped hearts of romaine lettuce, shaved parmigiano-reggiano, focaccia croutons, asiago-caesar dressing
- Green lentil salad
Golden raisins, cranberries, peppers, tomatoes, cucumber, and lime poppy-seed dressing

ENTRÉES: (select two):

- New York strip loin (*carving*)
With onion and thyme fritters, red wine, and mushroom jus
- Chicken supreme
With tarragon butter, honey glazed caramelized shallots, and fried basil

- Fennel and panko roasted pork chops
With caramelized green apple, thyme, and sherry glaze
- Pepper crusted roasted pork loin (*carving*)
With prairie mushroom sauce
- Seared salmon
With braised savoy cabbage, roasted red pepper & tomato salsa, carrot puré
- Pan-fried tilapia
With lemon butter sauce, wilted baby spinach, and garlic chips

SIDES: (select three):

- Roasted fingerling potatoes
With rosemary and garlic
- Buttermilk mashed potatoes
- Wild rice pilaf
With green lentils
- Pan-fried perogies
With caramelized onion & dill butter
- Home-made cabbage rolls
(pork and beef with rice topped with rich tomato sauce)
- Steamed basmati rice

Medley of steamed vegetables included for all buffets

DESSERT BAR:

- Chocolate fondue
- Vanilla and chocolate panna cotta
- Mini mince and apple crumble
- Lemon meringue pie
- Virgin piña colada smoothies
- Pecan pie
- Baked cheesecake
- Assorted cakes
- Sliced fresh fruit
- Freshly brewed coffee and tea

Imperial

Min. Guest Count 150 adults.
Max. Guest Count 250 adults.

Unity Hall

Min. Guest Count 125 adults.
Max. Guest Count 200 adults.



COCKTAIL RECEPTION *Package*

\$34.00

per person*

Plus GST, PST, and a 15% gratuity.

Bar prices and bartender charge additional.

INCLUDED IN THIS PRICE:

- Complimentary function room rental
- Complete room set-up with white or black tablecloths, podium with microphone, table numbers, and easel
- Complimentary Suite for your wedding evening including breakfast delivered to your room the next morning (value \$400)

**APPETIZER BUFFET
(served 8pm-9pm)**

- Spinach and goat cheese quiche
- Sundried tomato bruschetta on a baguette crostini
- Thai chicken skewers with chili pineapple and cilantro salsa with toasted sesame seeds
- Vegetable samosas with green curry aioli
- Mini beef sliders with cheddar cheese and ancho chipotle

(Based on six pieces per person)

**MIDNIGHT MUNCHIES
(served from 11pm-Midnight)**

- Butcher's platter of assorted cold meats served with sliced cheddar, tomato, lettuce, and condiments
- Selection of fresh seasonal vegetables and dip
- Fresh hand-cut seasonal fruit
- Multigrain rolls with butter
- Freshly brewed coffee and tea

(Times are approximate)

Please see our Bar Services Page to determine the best bar option for you and your guests. We can supply bar service on a host, cash or subsidized basis. Bartenders \$20.00 per hour.

This package is designed for a minimum of 125 adults for Unity Hall and 150 adults for the Imperial Room, and is predicated on using hotel bar services. If your guest count falls below, these minimums will be used as your guarantee.

Imperial Guest Count

Min. 150 adults. Max. 250 adults.

Unity Hall Guest Count

Min. 125 adults. Max. 200 adults.



If you are planning an evening reception with no meal, this package is for you! As your guests arrive, they will be treated to some of our Executive Chef's delicious hot hors d'oeuvres while mingling during cocktails. Later in the evening, they will enjoy midnight munchies while dancing the night away!

Bar SERVICES

If you're looking for a wedding venue where you can bring your own alcohol, I'm afraid we're not the place for you. Now, with that being said, you are free to provide your own table wine for dinner! Not to brag or anything, but we put together a mean bar with a large selection. It's one less thing you need to worry about ... and I'm guessing that the last thing you need is another item added to your ever-growing to-do list, so go ahead and let us take this off your plate!

There are a few different bar arrangements to consider for your wedding celebration:

- A **Host Bar**, where you take care of the full cost of drinks for your guests
- A **Cash Bar**, where your guests pay cash for any drinks they consume
- A **Subsidized Bar**, where you can cover the cost of a portion of the drinks purchased so your guests get to enjoy a cocktail or two for less than they anticipated
- **Host Drink Tickets**
If you want to control exactly what you spend on the bar, consider providing your guests with a certain number of host drink tickets (which we count up at the end of the evening and charge back to you). They pay cash for any additional drinks they choose to have!

We can also work with you to customize a combination of these. For example, if you want to subsidize the price of drinks up to \$2,000 and then switch to a full cash bar – no problem! If you want to have a Host Cocktail Reception Hour where you provide each of your guests 2 complimentary drinks per person – easy peasy.

RESPONSIBLE ALCOHOL SERVICE

We want your event to be a night to remember for all the right reasons. As you might have expected, we will always abide by the liquor laws from the Saskatchewan Liquor & Gaming Authority including stopping service if necessary.

All bar services end at 1:00 a.m.

It's our goal to re-create a real bar experience for your event. Here's what you can expect:

- Regular Highballs, Mixed Cocktails | **\$7.00**
 - Rye, Vodka, Gin, Spiced Rum, White and Dark Rum, Coconut Rum, Scotch, Baileys
- Premium Highballs | **\$8.50**
 - Grey Goose Vodka, Glenfiddich 12yr Scotch, El Dorado 12yr Rum, Jack Daniels, Crown Royal
- Domestic Beer | **\$7.00**
 - Coors Light, Molson Canadian, Pilsner, Bud Light, MGD
- Imported Beer | **\$8.50**
 - Corona, Heineken
- House Wine By The Glass | **\$7.00**
- House Wine By The Bottle | **\$32.00**
- Canned Pop or Juice | **\$2.50**



Bartender | **\$20** per hour.

We will supply a cashier at no additional charge, to sell drink tickets.
Above prices includes Saskatchewan Liquor Tax and GST.

Wine SERVICE

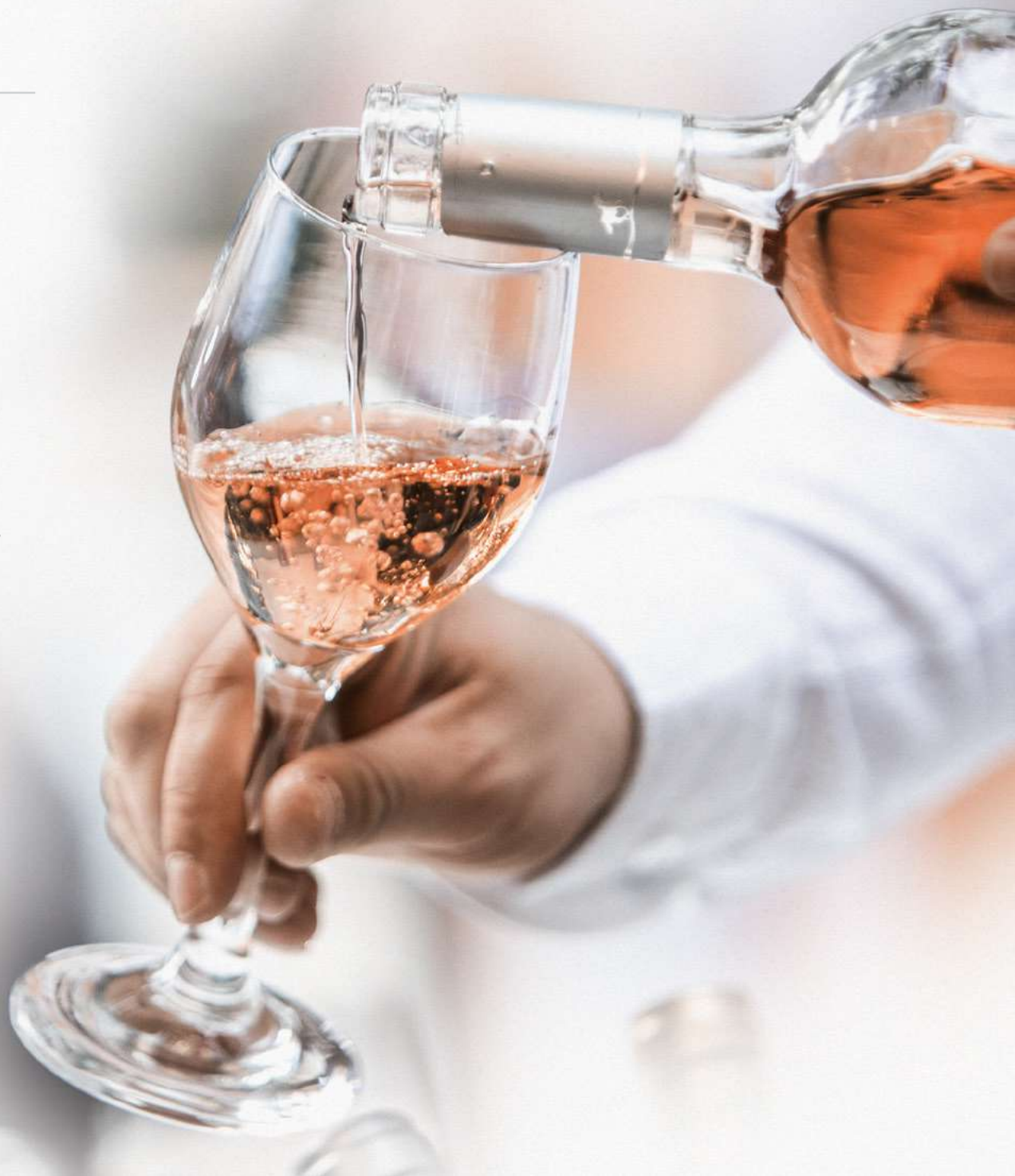
Wine is always available for sale at the bar; however you can pre-purchase house wine for the tables. As an alternative to pre-placing the wine on the tables, we can supply “wine cards” for each table, where the table can hand in the card(s) to the bar to redeem them for a bottle(s) of wine, and you will be charged per bottle given out.

- House Selection | **\$32** per bottle

CUSTOMER-SUPPLIED TABLE WINE FOR DINNER AND/OR TOASTS

If you wish to supply your own wine during dinner, we charge \$5.00 per bottle corkage fee. This fee includes chilling of the bottles, uncorking, and setting on the tables just prior to dinner. Wine glasses will be pre-set. Your wine must be purchased from a Saskatchewan Liquor Store and must be accompanied by a non-sale permit. Limit of 2 bottles per table.

For additional wine selections ask about our current wine list.



RECEPTION *Extras*

THE FOLLOWING IS A LIST OF WEDDING RECEPTION EXTRAS THAT CAN BE BOOKED IN CONJUNCTION WITH ANY OF OUR WEDDING PACKAGES:

WEDDING CEREMONY HELD IN SEPARATE ROOM | \$400

Set up theatre style, center aisle

WEDDING CEREMONY HELD IN SAME ROOM PRIOR TO MEAL

(Guests sit at pre-set dinner tables) No additional charge

HOSPITALITY ROOM FOR REHEARSAL SOCIAL OR GIFT OPENING | \$200

(Price includes set-up of tables and chairs. Rehearsal socials can be reserved from 6 pm-Midnight, Gift Opening Rooms from 10:00 am-3:00 pm).

BABYSITTING ROOM | \$200

(Price includes set-up of tables and chairs. Babysitting Room can be booked for the same time as the reception. Any children using the room must be supervised at all times).

PIANO RENTAL | \$50

ADDITIONAL BARTENDERS | \$20 PER HOUR

COFFEE STATION | \$125
(includes 50-cup coffee urn and a selection of teas)

AUDIO-VISUAL EQUIPMENT:

WEDDING AV PACKAGE | \$250
(6 or 8ft screen, data projector, AV Cart, AC power cords, 25' VGA cable, DI Box for laptop/iPod audio, set-up and removal of equipment)

SVGA DATA/VIDEO PROJECTOR | \$225

8 FT SCREEN | \$40

IN-HOUSE AUDIO PATCH | \$40
(For laptop, iPod audio)

ADD-ON LAPTOP COMPUTER | \$150



Policies & INFORMATION

AT THE ATLAS° HOTEL, WE HAVE MADE A COMMITMENT: KEEP OUR INFORMATION STRAIGHTFORWARD AND OUR POLICIES SIMPLE AND COMMON SENSE. IF WE CAN'T EXPLAIN THE LOGIC BEHIND A POLICY, IT GETS SCRAPPED. SO IF YOU HAVE QUESTIONS ABOUT ANY OF THIS INFORMATION, OR ANY OF THESE POLICIES, PLEASE JUST ASK!

PAYMENT

- When you have selected your special date with us, we'll ask for a \$500 deposit to lock the date in and make it yours
- 90 days after the deposit was made, we'll ask for the first pre-payment of \$2,000
- Finally, 90 days before your wedding, your second pre-payment of \$2,000 is required

The three pre-payments above are not refundable, nor transferable to another date. If you're not sure why this is, please just ask and we'd be happy to go over the reasoning behind it.

WHERE ARE GUESTS TO STAY?

Well, with us, of course! We'd be happy to reserve a block of guestrooms for your out-of-town guests, along with a booking code, specific to your event. This means your guests will have first dibs on rooms at a locked-in room rate. Ask us about our Accommodation Cards for your invites.

THE ESSENTIALS

Let us help you check a few of the basics off your list for your special day. They're all included, so just let us know which ones you want to take us up on:

- White or black table linens
- White or black linen napkins
- White or black skirting for the head table, guestbook table, gift table, cake table and DJ table
- Podium with attached microphone for announcements & speeches
- Table numbers and stands
- Easel

DECORATIONS

Live greenery vs sparkles? Neutrals or a bold pop of colour? It's all up to you! Here are some things to know as you are planning your decorations:

- Decorating the room can be done the night before if the room is not in use (we do our very best to make this possible) Our catering team can confirm the exact set up time one month leading up to your celebration
- Permanent hooks and pins are not allowed in the walls
- Certain tape can damage surfaces, like clear packaging tape, for example. Please check with our team to ensure the tape you are using is suitable
- Candles are fine if the flame is contained inside a holder. Open flame? Nope, sorry. Open flames are fire hazards
- Confetti or those teeny, tiny sparkles = a major pain to clean up. If it happens to make its way into your celebration, it's not the end of the world. We just ask that you help cover some of our cleaning fee by paying an extra \$200
- Using a professional wedding decorator? Have them reach out to us to confirm set-up and take-down times. Please ensure they are familiar with these decorating policies, as you would be responsible for them

GUARANTEED ATTENDANCE

We get it, life happens. Someone will RSVP but won't show up. Or, someone is going to show up who didn't RSVP. No worries, we're ready for it. We'll prepare for up to 5% over the guaranteed number of guests you confirm. Final head counts are required the Monday before your wedding date.

SPECIAL MEALS & ALLERGIES

Two words: no problem. If any of your guests have dietary restrictions or allergies, we can provide these guests with an individually plated meal, prepared just for them. We actually do this all the time, so just let us know in advance so we can prepare accordingly.

EXCLUSIVITY AND FOOD

Our kitchen team is amazing. No, seriously—they are. These folks whip up drool-worthy dishes on the daily. Any events taking place at our hotel are catered exclusively by our team – the one exception being your wedding cake (or whatever alternative you might have to a wedding cake, like cupcakes for example). Also, we want your wedding cake to remain as beautiful as it is – we will leave the transportation, set up, and display of the wedding cake up to you and your helpers. Need to deliver in advance and store in a cooler? No problem, just give us the heads up on its arrival time.

Unconsumed food and beverages cannot be removed or re-packaged after your event. Though we can't stop Grandma Rose from wrapping her dinner rolls in a napkin and stashing them in her handbag.

SERVICE CHARGES, TAXES

A 15% service charge (gratuity), GST and PST will be applied to your total bill.

SOCAN & RE:SOUND FEES

Whether you're planning a DJ to get everyone out on the dance floor or a live band, we're legally required to collect licensing fees on behalf of SOCAN (\$63.49) and Re:Sound (\$26.63). We'll fill out the paperwork for you and the fees will appear on your bill.