

SAITSA CATERING

VENUES



The Gateway is the on-campus bar at SAIT Polytechnic. Not only is it one of the largest and most successful college bars in Canada, it was also nominated by FFWD Weekly in the category of 'Best Concert Venue, 500+' in Calgary. The Gate hosts a wide range of events, both large and small scale, on a regular basis.

The Gate has 15-foot windows onto its licensed patio, complete with one of the city's best unobstructed views of downtown. It also has quality audiovisual equipment, a stage, and premium bar service.

Licensed capacity: 450 patrons standing
Licensed capacity with patio: additional 100 patrons
300 patrons seated

\$1000 non-refundable deposit is required to book.

Rental Fee: \$2000 (includes staff, plates, cutlery, glassware, tables, chairs and room setup)

Hourly rates are available.

18% gratuity on all pre-booked reservations of 8 or more people

A/V is an additional charge

The Odyssey Coffeehouse opened in the fall of 2008 and has quickly become a campus hit. This bright, modern space brews delicious coffee and serves fresh made breakfast and lunch. The Odyssey has hosted a wide range of private functions, including student & faculty events, full catered dinners, cocktail receptions, art shows, weddings and more.

Licensed capacity: 120 patrons standing
65 patrons seated

\$250 non-refundable deposit is required to book.

Rental Fee: \$500 non-members of SAITSA or SAIT

(includes staff, plates, cutlery, glassware, tables, chairs and room setup)

\$300 members of SAITSA or SAIT (ID required)

\$100 for SAITSA Student Clubs
(confirmation with SAITSA is required)

A/V is an additional charge

18% gratuity and 5% GST is applied to all food and beverage

FINAL GURANTEE POLICY: We require confirmation of the final food menu 4 business days prior to the function
MONICA WATSON Catering Coordinator P: 403.284.8760 F: 403.284.8037 saitsa.catering@edu.sait.ca

BREAKFAST

COFFEE TO GO! FOR 8 PEOPLE

96 ounces of fresh brewed Phil & Sebastian single origin coffee. Comes with sugar, cream, & milk.
Take it to go!

\$25

ASSORTED MUFFINS & PASTRIES

\$4 /person
6 person minimum

TEA BISCUITS, PRESERVES & BUTTER

\$4 /person
6 person minimum

CONTINENTAL

Fresh baked muffins, croissants and danishes with preserves. Comes with single serve yogurts, fruit, coffee, tea & juice.

\$12 /person
20 person minimum

HOT BREAKFAST

Your choice of crispy bacon, pork sausages or ham with scrambled eggs & hash browns. Served with muffins, croissants, preserves, fruit, coffee, tea, and juice.

\$16 /person
\$1 per person extra for bacon and sausage
20 person minimum

HUNGRY FOR MORE?

Fresh fruit salad \$4 /person
Waffles with syrup and butter \$3 /person
Bacon, ham or sausages \$3 /person
Single serve yogurts \$2 /person
Fresh whole fruit \$1 /person

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PLATTERS

REGULAR FEEDS 10 ADULTS. LARGE FEEDS 16 ADULTS.
CUSTOM OPTIONS AVAILABLE.

SANDWICHES

A fresh selection of assorted sandwiches
Regular \$45 Large \$65

DELUXE SANDWICHES

Regular \$55 Large \$75

GLUTEN FREE SANDWICHES

6 person platter \$32

WRAPS

A fresh selection of assorted wraps
Regular \$48 Large \$80

CHEESE AND CRACKERS

Market fresh assortment of cheeses
with crackers.
Regular \$50 Large \$85
Gluten Free
Regular \$55 Large \$90

CHARCUTERIE

A selection of local Artisan
cured and smoked meats
Large \$65

BRUSCHETTA

Served with house made croustini
Regular \$45 Large \$60

FRUIT

A selection of market fresh fruit.
Regular \$45 Large \$60

VEGETABLES

A fresh assortment of seasonal vegetables.
Served with ranch dip.
Regular \$35 Large \$50

MEDITERRANEAN

Tzatziki, hummus and spinach dip served with toasted
pita wedges.
Regular \$40 Large \$50

HOUSE MADE CHIPS & SALSA

Crisp tortilla chips with our own salsa blend.
Large \$20

DESSERTS

An assortment of market fresh squares, brownies and
cakes. (Items may contain nuts)
Regular \$38 Large \$50

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CUSTOM OPTIONS AVAILABLE.

CHICKEN WINGS

Plump chicken wings with your choice of sauces
40 wings with choice of 2 flavors \$60
80 wings with choice of 3 flavors \$90

SAUCY

Hot, Medium, Mild, Suicide, Honey Hot, Teriyaki, Sweet
Chili, Spicy Teriyaki, Cholula, Dr. Pepper BBQ Peach
Habanero, Butter Chicken, Buffalo Parmesan, Buffalo,
Tiger

DRY

Hot, Salt and Vinegar, Ketchup, Lemon Pepper, Cajun,
Salt and Pepper, Tandoori, Dill Pickle, Greek, Maple
Bacon, Sour Cream and Onion, All Dressed

*Baked gluten smart wings available in some flavors

LARGE FRESH MADE PIZZA- 16"

Cheese \$19
Pepperoni \$23
Vegetarian \$25
Hawaiian \$25
Pulled Pork \$27
Thai Chicken \$27
Deluxe \$27

Gluten Free pizza crust available

APPETIZERS

Choose from deep fried perogies (vegetarian available),
salt & pepper edamame beans, onion rings, jalapeno
poppers, breaded mushrooms, chicken dumplings, chili
chicken, meatballs, chicken wings, pork bites & popcorn
shrimp.

Regular \$70 (3 Choices)
Large \$90 (4 Choices)

For an additional \$3 per item, upgrade to any of the
following: deep fried pickles, vegetarian samosas &
shrimp skewers, bacon wrapped jalapeños, boneless
wings and Vietnamese pork spring rolls.

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LUNCH/DINNER

EACH OF OUR BUFFET OPTIONS ARE BASED ON
PER-PERSON PRICING. MINIMUM GROUP OF 20 PEOPLE.

BARBECUE

All-beef & vegetarian burgers.
Served with all the fixings.
Choice of two salads: field greens,
Asian noodle, potato, pasta or caesar salad.

\$18 /person

For an additional \$3 /person add chicken breasts or
Italian sausages.

STAMPEDER

Pulled pork or beef brisket on
a kaiser bun with coleslaw.
Choice of 2 salads: field greens, Asian
noodle, potato, pasta or caesar salad.

\$19 /person

CITRUS CHICKEN

Grilled Chicken Breast with Pineapple Salsa
served with Rice Pilaf and choice of 1 salad:
field greens, Asian noodle, potato, pasta or
caesar salad.

\$16/ per person

STEAK SANDWICH BUFFET

Canadian Sirloin Steak (one per person)
served with Baked Beans, dinner rolls with
butter and choice of 1 salad: field greens,
Asian noodle, potato, pasta or caesar salad.

\$18/per person

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BUFFET DINNER

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1

DELUXE BUFFET

Roasted Alberta Triple A Striploin,
Honey Baked Ham or
Roasted Organic Local Turkey (served with stuffing)
\$40 /person

The Deluxe buffet includes: fresh baked dinner rolls with butter and a steamed vegetable medley with garlic butter.

Custom buffet & plated dinner available upon request. Plated dinner is only available in the Gateway.

CUSTOMIZE YOUR MENU

2

Pick one of the following **SIDES**:
garlic mashed red skin potatoes, herb roasted new potatoes, southwest sweet potato casserole or rice pilaf.

3

Pick two of the following **SALADS**:
mixed greens with assorted dressing, classic caesar salad, asian noodle, pasta salad, potato salad.

4

DESSERT

Assorted cakes & squares.
Upgraded desserts available upon request.

5

You may add an extra **MEAT** item for \$5 per person. Choose from:
chicken breast or grilled steak
- or -
You may add an extra **PASTA** item for \$5 per person. Choose from:
vegetarian fresco pasta or stuffed pasta.
Gluten free pasta available for an additional \$2/person
Vegetarian options available.

*CUSTOM BUFFET & PLATED DINNER AVAILABLE UPON REQUEST.
PLATED DINNER IS ONLY AVAILABLE IN THE GATEWAY.*

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BEVERAGES

NON ALCOHOLIC

6-cup coffee pot - \$12

Assorted tea - \$2.25 per cup

Bottled juice \$3.50 each

Pop

\$7 per jug

\$2.75 per bottle

\$1.50 per can

Unlimited Fountain Beverages

\$6.50 /person

in the Gateway only

Bottled water - \$2

Bowl of punch - \$35

ALCOHOLIC

20 oz pint of Draught Beer*

Domestic and domestic premium - \$7

**Only available for events inside the The Gateway*

Domestic Bottled Beer \$6

Domestic Tallboy cans - \$7

Highballs \$6

in the Gateway only

Premium Highballs & Shooters \$7

in the Gateway only

Wine

White or Red - \$7 per glass

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OTHER ITEMS

ADDITIONAL SERVICES & FEE'S

In-House Music System: Free

Pipe & Drape: \$25.00 +GST per 10 ft linear section

Wireless Mic/Stand: \$25.00 +GST

Screen/Projector/Small Speaker package: \$50.00 +GST

Large speakers with stands/Mixer: \$100.00 +GST

Sound Technician: \$50.00 per hour (minimum 3 hours)

(Includes set up and tear down and are subject to availability)

SERVICE STAFF

Due to the high demands incurred for a plated dinner, 1 server is included for every 40 entrees ordered. Should additional serving staff be requested it is \$12/hour per server.

\$15 /hour per certified barista.

\$15 /hour per bartender (1 bartender per 100 people) for cash/host bar.

Minimum sales of \$75 (per bar - per hour) in sales must be generated for any cash or host bar. Should these amounts not be reached the client will be charged for the difference between what was sold and the minimum required.

FINAL GUARANTEE POLICY

We require a confirmation of the final food menu a minimum of 4 business days prior to the function or 7 days for custom menus.

RULES

PRICES SUBJECT TO CHANGE

18% gratuity and 5% GST is applied to all food and beverage.

Due to health and safety regulations, no leftover food and beverage may be taken from the event premises.

Buffet products will be displayed for a maximum of 2 hours to ensure the quality and integrity of the product.

Unless otherwise noted all orders are served on biodegradable dishware and flatware.