

Mains ADD ONS

6OZ STEAK
LEMON PEPPER CHICKEN
TURKEY
CHICKEN WINGS
HAM
DRY RIBS
FRIED CHICKEN
MEATBALLS

Coffee BREAKS

COFFEE / TEA (Per urn - One Refill Included)
(Regular Or Decaffeinated)
PUNCH BOWL (10-15 PEOPLE) (One Refill)
JUICE
POP
MILK
WATER

Fresh PASTRIES

CROISSANTS
COOKIES
DANISHES
FRUIT YOGURT
COLD CEREALS
MUFFINS

Beverage SERVICE

BAR PRICES
(Including GST And LCT)
Wine (White / Red / Rosé)
Beer (Domestic & Import)
Highballs

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

MOVADO
CATERING

Contact

 (306) 790-2111

movadoregina@gmail.com



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

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

Classic

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

Pancake Event Starter

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

Sandwiches & Wraps

Assorted breakfast sandwiches
skillet potatoes, fresh sliced seasonal fruit

Continental

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
Spring Rolls with Plum Sauce
BBQ or Teriyaki Chicken Wings
Breaded Chicken Strips with Honey Mustard Dip
Breaded Shrimp with Seafood Dip
Perogies and Sour Cream

Appetizer Platter

(Served With 3 Dips)

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

Cold Hors D'oeuvres Platters

(All Platters Serve 6 To 8 Guests)

Fresh Fruit Platter
Assorted Cheese and Cracker Tray
Assorted Cheese and Meat Tray
Fresh Vegetable Tray with Dip
Nacho Chips with Salsa and Sour Cream
Pumpnickel Loaf with Spinach Dip

Lunch MENU

(Assorted Dessert Platter Included In All The Meals)

Soup & Sandwich Buffet

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

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

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

Lasagna

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

The Ukranian

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

The American

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

Chicken Cordon Bleu

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

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

Fettuccine Chicken Alfredo

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

Available EXTRAS

Soup du Jour
Tossed Green Salad
Caesar Salad

Dinner BUFFET

(Includes Rolls And Butter)

Salad Bar

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

Entrées

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

Sides

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

Vegetables

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

Dessert

Chef's choice
Coffee & Tea

*Custom dietary needs can be accommodated upon request.