

PRIVATE CHARTERS

SEASON 2023



ABOUT US

Perfect for those wishing to create a truly unique and memorable experience!

HOW CUSTOM CHARTERS WORK

- Set the departure time, tour length and schedule.
- Choose if you want a culinary experience during your charter*.
- Choose from our comprehensive roster of talented actors, musicians and talents or bring aboard your own entertainment service to complete your train experience*.
- Guest safety is of the utmost importance to us at Wheatland Express. With prior arrangements, we can book transport to and from your excursion*.

*Additional cost

Come aboard one of Wheatland Express's scheduled itineraries or create a tour of your dreams! Our train is available for individuals, corporate and special events, gatherings and tour groups. A private train experience is sure to be remembered fondly by your guests for years to come!

Our private charter is available between May and October.



BASE RAILCAR RENTAL

A typical train ride leaves from Wakaw, goes to Cudworth and comes back to Wakaw. It takes around 2.5 to 3 hours.

*We can accommodate different routes on the Wheatland Railway.



RAILCAR

The base railcar rental gives you access to the following cars:

CAR-2017

CAR-2020

CAR-2022



CAPACITY

The base rental fee is for 25 guests. Additional passenger is \$82.

The Wheatland Express Train has a capacity of 200 people.



STAFF

The base rental includes 1 bartender, 1 server, 3 train crew and an event coordinator to help you plan your event.



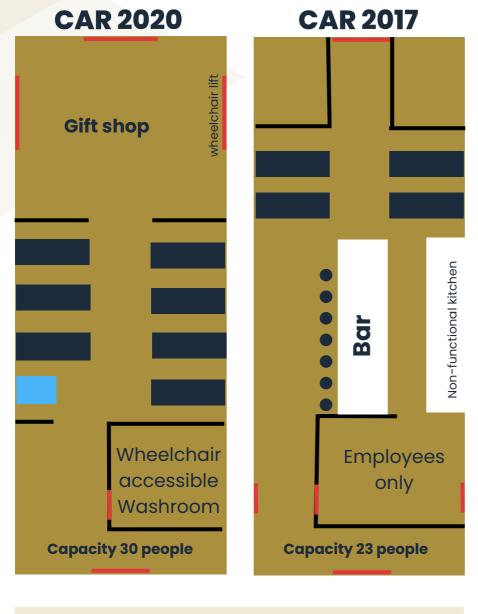
CUSTOMIZABLE

You can customize your bar menu and ad a special drink. You can also customize the program onboard and tickets.

\$2,500 + TAXES + GRATUITY

Food and Entertainment are additional cost

TRAIN MAP



Wash room Capacity 64 people **Vestibule** Main entrance 3 more cars for a total capacity of 200 people

CAR 2022

Door
Wall
Stairs
Table of 4
Table of 2

CAR-2020 is the first car and it's connected to CAR-2017.
CAR-2017 is also connected to CAR-2022. CAR-2022 is connected to the main entrance.

TRAIN MAP

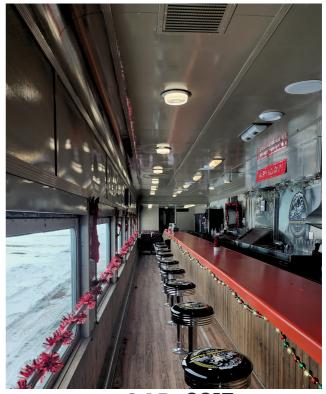
CAR-2022

CAR-2022









CAR-2020

CAR-2017

ENTERTAINMENT OPTIONS



LIVE ACT

Larry Krause, Amanda Trapp, Lisa Moen, Donny Parenteau and more. You can also bring aboard your own entertainment service to complete your train experience.



MAGICIAN/CLOWN

The Super Ron Show, Ken the Grumpy Clown, FunTAZM.



BOARD GAMES

Roll the dice, sit back and enjoy the prairie view.



TRAIN HEIST/MURDER MYSTERY

You can book actors to experience our famous train heist or murder mystery.
The price for one actor is \$500.



The Wheatland Express Train is pleased to work with Heather Bekar-Schulte for all of our food needs. She has been involved in the culinary industry since 1994 but was born with a passion for good food. Raised on a small beef and grain farm near North Battleford, SK she has long been an advocate for local food security.

Her Father instilled in her his beliefs in traditional farming, animal husbandry and food cultivation methods. Their farm and massive garden taught her early to have a deep respect for the origin of food and the work it takes to get it to our plates. She received her first gourmet cookbook at age 11 and never looked back. This set-in motion a lifetime love of creating food for the enjoyment of others. She began to bake, create, and cook as a full-time hobby – collecting and reading cookbooks like bedtime stories. Chef Heather takes immense pride in her handcrafted menus that weave together unique and classical flavours using both seasonal and local ingredients. These inspired memories create an elevated prairie-tasting experience.

You can pick from FarmGirlChef's menus or the share boxes or our Bistro On Board menu or you can even bring your own food aboard!

Please bear in mind these menus are to provide inspiration only. Chef Heather would be happy to work one-on-one with you to create a custom menu for a delicious and memorable on-Board dining culinary experience for your group.



SHARE BOXES

• The PULLMAN Picnic Box | \$100.00 (serves 4 guests)

A complete train lunch for a four-top table including a sliced assortment of our sandwiches, pickles, cured meats, cheese & crackers, hummus, pretzels, candied nuts, fresh cut vegetables w/creamy garden dill dip, fresh seasonal fruit, assorted cake slices, brownies & cookies, plates, napkins & cutlery.

The BIG BRUNCH Box | \$125.00 (serves 4 guests)

A complete brunch box generously portioned for a four-top table on a late morning prairie train ride including freshly baked croissant, pain au chocolat, Danish pastry, granola & yogurt cups, savoury tarts, scones w/FARMGIRLCHEF elevated prairie preserves, Nutella, butter & chantilly cream, fresh cut vegetables w/creamy garden dill dip, fresh seasonal fruit, assorted cake slices & brownies, plates, napkins & cutlery.

The SUNDAY HIGH TEA Box | \$130.00 (serves 4 guests)

A twist on the traditional Sunday High Tea made for the train generously portioned for a four-top table including a sliced assortment of tea sandwiches, savoury tarts, scones w/ FARMGIRLCHEF elevated prairie preserves, Nutella, butter & chantilly cream, fresh cut vegetables w/creamy garden dill dip, fresh seasonal fruit, french macarons, assorted tea cakes, squares, slices, brownies & cookies, plates, napkins & cutlery.

WHEATLAND EXPRESS ON-BOARD CULINARY & DINING EXPERIENCE • CHEF'S CUSTOM MENU OPTIONS

All prices will have taxes, 18% gratuity and \$200.00 flat rate delivery added

All options include

- Kitchen service area staff, setup, plating, and cleanup;
- · Printed souvenir place setting menus;
- All pertinent china, cutlery & linen napkins for chosen meal;
- Serving, cooking, heating, and cooling appliances;
- Food preparation and serving utensils;
- Waitstaff, table service and bussing.



CHEF'S CULINARY EXPERIENCE EXCURSION 1

Five Course Chef's Tasting Menu custom designed to be paired with selected seasonal brews in collaboration with 9 Mile Legacy Brewing Company in Saskatoon, SK \$150.00/person (beer price not included).

To Begin... a Shared Plate

Local cheesemaker selection, olives, mango chutney w/ house-made pickles & mustards Seasonal Fruit & Vegetable Harvester's Choice Warm Breadbasket w/ Churned Butter

To Begin

Warm Pickerel Cake on Local Microgreens | Lemon Coulis | Tomato Relish
Popped Pumpkinseeds

Entrée

48 Hour Stout & Cocoa Braised Short Rib Pickled Mustard Seeds | Crispy Onions | Torched Rosemary Nutmeg & Gruyere Whipped potatoes | Garlic Seared Vegetables Roasted Beet Purée

Sorbet

Dessert

Apple Tarte Tatin | Cardamom Spiced Custard | Buttery Crisp Pastry Salted Caramel Sauce | Honeyed Fresh Berries | Vanilla Bean Cream Mousse



CHEF'S CULINARY EXPERIENCE EXCURSION 2

Five Course Chef's Local & Foraged Ingredients Tasting Menu custom designed to be paired with selected seasonal wines in collaboration with Living Sky Winery in Perdue, SK \$150.00/person (wine price not included)

Eating Where We Live w/ FARMGIRLCHEF ...combining wild prairie ingredients and Saskatchewan's cultural diversity

Bread

Frybread | Our own Signature Pandemic Pete Sourdough Bread | Dandelion Black Pepper Jelly Churned Butter

Shared Board

Venison Prosciutto | Pulse Bannock Crostini | Saskatoon Spruce Cheese |
Amber Ale Mustard Mixed Pickles | Seasonal Fruit & Vegetable

To Begin

Wild Mushroom & Rabbit Perogy | Micro Radish Greens | Warm Chokecherry & Cold Pressed Canola Vinaigrette | Popped Wild Rice

Main Plate

Chicken Roulade in Mead & Mustard | Cumin Scented Carrots | Buckwheat & Field Pea Risotto

Sweet

Seabuckthorn Yogurt Panna Cotta | Gin Preserved Wild Northern Blueberries
Honey Hempseed Tuile | Birch Syrup



CHEF'S CULINARY EXPERIENCE EXCURSION 3

Three Course Chef's Elevated Prairie Faire Menu - \$75.00/person

Harvester's Choice Warm Breadbasket w/ Churned Butter

To Begin

Wedge Garden Salad w/ Yuzu Green Goddess Dressing

Entrée

Green Tea Crusted Pork Tenderloin & Pickled Rhubarb Sweet Onion Sauce Crispy Pork Belly | Barley & Wild Rice Pilaf | Carrot Ginger Puree Chef's Seasonal Market Vegetable

Dessert

Callebaut Dark Chocolate Pâté w/ Red Berry Coulis | Sesame Tuile | Tropical Fruit

CHEF'S CULINARY EXPERIENCE EXCURSION 4

Three Course Chef's Elevated Prairie Faire Menu - \$90.00/person

Harvester's Choice Warm Breadbasket w/ Churned Butter

Salad

Caprése Salad | cold pressed canola drizzle | pomegranate molasses

Entrée

Railway AAA Prime Rib of Beef w/ Cabernet Black Pepper Jus Horseradish Crema | Yorkshire Pudding | Creamy Garlic Mashed Potatoes Chef's Seasonal Market Vegetable

Dessert

Raspberry Crème Brûlée w/ Lavender Lemon Shortbread | Fresh Berries |
Chantilly Cream



PRAIRIE HOMESTYLE RAILWAY MENUS

To be served in a three-course plated format. **\$45.00 per person** Please choose one option from each of from the following courses

Salad/Soup

- Market Greens Salad w/ Maple Mustard Vinaigrette
- Classic Caesar Salad
- Baby Spinach Salad w/ Toasted Walnuts, Chevre and Raspberry Vinaigrette
- Roasted Pumpkin Soup w/ Maple Drizzle
- Shared Charcuterie Platter

Entrée

All options include our Chef's Seasonal Hot Vegetable & Harvester's Choice Warm Breadbasket w/ Churned Butter

- Hand-Rolled Beef Meatballs in Creamy Wild Mushroom & Onion Sauce
- Grainy Mustard & Maple Glazed Ham
- Garlic Lemon Herb Roasted Chicken Leg Quarter (on the bone)
- Roast Pork Loin & Apple Prosciutto Pan Sauce
- Thyme Roasted Chicken Breast w/ Saskatoon Berry Demi-Glace
- Rosemary Roast Beef w/ Pan Jus & Horseradish
- Sage Roasted Turkey w/ Apple Bread Stuffing, Cranberries & Gravy

Side Dish

- Garlic Herb Oven Roast Potatoes
- Classic Rice Pilaf
- Lemony Couscous
- Roasted Sweet Potatoes w/ Crispy Kale
- Roasted Garlic Mashed Potatoes
- Savory Onion Multigrain Pilaf

Dessert

- Warm Saskatoon Berry Apple Crisp w/ Farmer's Cream
- Warm Caramel & Pear Croissant Bread Pudding w/ Farmer's Cream
- Warm Dark Chocolate Brownie w/ Vanilla Bean Ice Cream
- Pumpkin Pie w/ Maple Bourbon Whipped Cream
- Prize Winning Carrot Cake w/ Cream Cheese Icing
- Seasonal Fruit Pie w/ Hand Churned vanilla Ice Cream

THEMED ADVENTURE GROUP DINING CAR MENUS

To be served in a three-course plated format. \$45.00 per person

Saskatchewan Prairie Favorites

Market Greens w/ Maple Mustard Vinaigrette | Bakery Rolls & Butter Pierogies w/ Sautéed Onions & Sour Cream | Double Smoked Farmer's Sausage | Local Grainy Mustard Warm Saskatoon Berry Apple Crisp | Farmer's Cream

Bombay Kitchen

Israeli Salad w/ Za'atar, Lemon, Parsley & Mint | Warm Grilled Garlic Naan & Raita Chicken Tikka Masala | Coconut Basmati Rice | Roasted Vegetables Cardamom Cookies | Sliced Melon

The Big Easy

Creole Sweetcorn & Pepper Salad | Cheddar Biscuits New Orleans inspired Chicken & Sausage Jambalaya | Red Beans & Rice Beignets | Salted Caramel Sauce

Pasta la Viva

Classic Caesar Salad | Fresh Baked Olive Oil & Herb Focaccia Tagliatelle
Pasta w/ Local Beef Bolognese | Parmesan Crisps Chocolate Tiramisu Torte

Baja Fiesta

Southwest Lime & Cilantro Black Bean Salad | Corn Tortilla Chips Pulled Chicken Mole Enchiladas w/ Salsa Verde | Pico de Gallo | Mexican Rice Pilaf Cinnamon Cacao Bean Brownies | Fresh Berries

Eating Greek

Village Greek Salad on Baby Spinach | Warm Grilled Pita & Tzatziki Lemon Oregano Chicken Souvlaki | Spanakopita Pistachio & Rose Honey Baklava



FARMGIRLCHEF

Signature

MENUS

\$75.00 per guest

OPTION A

To Start

Living Greens | seasonal mixed market greens, locally grown micro greens & vegetables, toasted pepitas, candied saskatoon berries and maple mustard vinaigrette

Entrée

24-Hour Braised Beef Short Rib | Mouth-wateringly tender beef, braised overnight in a velvety cabernet, red onion & espresso glace pooled on creamy sweet corn polenta accompanied by seasonal hot vegetable

Sweet

Tasting Plate | Three tempting petite selections from the kitchen of FARMGIRLCHEF beautifully plated w/ seasonal fruit accompaniments

OPTION B

To Start

Wheatland Harvest Soup | Caramelized pumpkin & red lentil soup with gruyere puff

Entrée

Roast Beef Sirloin | Slow roasted sirloin of beef w/ smoked garlic and rosemary pan reduction, horseradish crema, fresh chive & butter mashed potatoes accompanied by seasonal hot vegetable

Sweet

Crème Brûlée | Rich Tahitian vanilla bean custard w/ cocoa hazelnut tuile & berries



FARMGIRLCHEF

Signature

MENUS

\$75.00 per guest

OPTION C

To Start

Wild Mushroom Vol au Vents | Mixed mushrooms simmered with Chef's garden grown SK hardneck garlic and cream in a butter pastry case with crispy fried sage

Entrée

Pork Tenderloin | Pan seared pork tenderloin w/ apple cider pan reduction & mustard seed crabapple pickle on a potato mash duo accompanied by seasonal hot vegetable

Sweet

Macaron Duol two macarons from our Pastry Chef's daily selection w/ hand churned earl grey ice cream and seasonal fruit

OPTION D

To Start

Wheatland Harvest Salad | Maple roasted squash, shaved beets & smoked goat cheese on garden greens, sprinkled w/ crispy ancient grains & saskatoon berry vinaigrette

Entrée

Turkey | Oven roasted, succulent turkey & prosciutto roulade finished w/ a marsala pan jus, fig & rosemary cranberry relish beside a savory bread & leek stuffing accompanied by seasonal hot vegetable

Sweet

Pear Tarte | Cinnamon roasted pears atop a creamy mascarpone filling in a flaky sweet & salty crust w/ honey walnut brittle and hand whipped cream



BUILD YOUR OWN FARMGIRLCHEF PRAIRIE CULINARY EXPERIENCE

\$85.00 for a 3 course and \$105.00 for a 4 course menu/person

APPETIZER (choose one)

- Wild Mushroom Vol au Vents | Black chanterelles, garlic, thyme, cream, butter pastry case
- Beignets | Red lentil beignets, turmeric coconut aioli, pickled radish, cilantro
- Fritters | Charred Sweet Corn & Chorizo Fritters w/ Apricot Mostarda
- Pike Cakes | Northern SK Pike, corn pepper relish, lemon mayo, chive oil
- Ravioli | Kabocha Squash Ravioli with brown butter & sage
- **Tuna** | Tuna ceviche, pickled carrot, spring onion, chili oil, black sesame, vegetable chip

SOUP/SALAD (choose one)

- Bartlett Pear & Pancetta Salad | Spicy walnuts, shaved parmesan cheese, artisan greens & preserved lemon emulsion
- Soba Noodle & Charred Cabbage Salad | Crisp vegetables, black sesame seeds, toasted seaweed & miso-honey dressing
- Roasted Harvest Squash Salad | Roasted squash, shaved beets, smoked goat cheese, fall greens, crispy ancient grains & creamy poppyseed dressing
- Grilled Caesar Salad | Heart of romaine, sourdough croutons, asiago, bacon crumbles, roasted garlic caper dressing
- Beet & Pomegranate Salad | Marinated chickpeas, arugula, mandarin oranges, pumpkin seed crunch, honey thyme dressing
- Chanterelle, Wild Mushroom & Thyme Roasted Parsnip Soup | Roasted parsnip velouté, thyme and sauteed wild and chantarelle mushrooms
- Potato Leek Soup | Buttery leeks, Yukon gold potatoes & roasted garlic
- Winter Spiced Root Vegetable Soup | Late Winter, root cellar vegetables with roasted poblano peppers



BUILD YOUR OWN FARMGIRLCHEF PRAIRIE CULINARY EXPERIENCE

\$85.00 for a 3 course and \$105.00 for a 4 course menu/person

MAIN COURSE (choose one) All options include chef's seasonal vegetables & Harvester's Choice Warm Breadbasket w/ Churned Butter

- Chicken Quarter | 24 hour chicken leg confit, citrus gastrique, beet green pesto, roasted red grapes, fresh summer corn polenta
- Chicken Breast | Thyme roasted chicken breast, saskatoon berry & pinot noir demiglace, crispy leeks, garden chive mashed potatoes
- Pork Loin | Cider glazed pork loin stuffed with apple and pork belly, maple whisky pan sauce, sweet potato mash duo, mustard seed & corn salsa
- **Turkey Breast** | Turkey breast & prosciutto roulade, marsala & cranberry jus, roasted apple, red onion & barley risotto
- **Sirloin of Beef |** Roast sirloin of beef w/ smoked garlic & rosemary pan reduction, olive oil and sea salt roasted potatoes, horseradish crema

DESSERT (choose one)

- Salted Caramel Tartlet | dark chocolate ganache, pretzel crunch, mango coulis
- Flourless Dark Chocolate Decadence Torte | beetroot raspberry coulis, cocoa sables
- Darkest Chocolate Pâté | red fruits coulis, hibiscus white tea macaron
- White Chocolate Cheesecake | preserved wild blueberries, fresh fruit
- Raspberry Rose Cake Roulade | vanilla sponge, rose cream, wild mint & fresh berries
- Prize Winning Carrot Cake | moist, cinnamon rich layers & lemony cream cheese icing



BUILD YOUR OWN FARMGIRLCHEF PRAIRIE CULINARY EXPERIENCE

\$85.00 for a 3 course and \$105.00 for a 4 course menu/person

Entrée Options for Vegetarians & Pescatarians

MAIN COURSE (choose one) All choices come with chef's choice seasonal hot vegetables

- Spiced Chickpea Fritter | w/ Grilled paneer & minted raita
- Grapefruit and Basil Shrimp & Scallop Skewers | citrus pesto
- Pickerel Cake | Fresh tomato salsa | spinach pesto | fried capers
- Seared Salmon | Summer vegetables | fresh corn polenta
- Almond Crusted Salmon | Quinoa | wilted greens
- Handmade Lobster Ravioli | Miso, lime & coconut cream sauce
- Hand-rolled Gnocchi | sundried tomato cream | broad beans | broccoli
- Brown Rice & Lentil Italian Polpettone | Red pepper coulis | roasted tomatoes
- Smoked Salmon | Blackened asparagus | pickled red onion | dill cream
- Seared Halloumi | Fresh corn & pepper salsa
- Smoky White Bean Paella | Kalamata olives | artichokes
- Salsa Verde Salmon | Smashed chickpeas
- Harissa and Orange Salmon | New potatoes | cilantro yogurt





BISTRO ON BOARD

BY FARMGIRLCHEF

SHORT LINE SNACKS

THE FLATCAR VEG & DIP \$10 Classic healthy snacking with fresh cut seasonal vegetables & our own creamy garden dill dip (V. GF)

PITA CHIPS & HUMMUS

Oven baked, crispy pita chips, corn tortilla chips and a generous side of housemade sundried tomato hummus (VG, GF)

\$8

\$22

9-MILE BEER CHEESE DIP \$10 Creamy, pub-style beer cheese spread made with 9-Mile's Hybrid Vigour, cheddar & cream cheese served with pretzels, crispy pita and corn tortilla chips (V).



LITTLE ENGINEER'S MENU

LITTLE ENGINEER'S LUNCH BOX

\$16,50

Choice of roast beer OR ham Mini sandwiche w/ cheddar cheese & mayo uncluding carrot sticks, snap peas, crispy marshmallow cereal square, apple juice box & coloring sheet w/ crayons.

MINI CHIPPERS

. \$5

A small box of a dozen baked bitesized mini chocolate chip cookies.

THE LITTLE CABOOSE MINI SNACKER BOX

\$13

Cheddar cheese cubes, crackers, grapes & yogurt covered pretzels

LUNCH BOXES

*All lunch box includes Chef's seasonal 8oz salad and fresh baked cookie



THE PRAIRIE GOOD CHICKEN WRAP

Roasted pesto chicken breast, crispy bacon, romain arugula blend, lemon tahini house dressing & asiago tucked in a whole wheat wrap.

THE LOCOMOTIVE HAM & CHEDDAR BAGUETTE \$22

Honey cured ham, aged cheddar cheese, house made grainy mustard & aioli on a freshly baked baguette with fresh summer greens.

THE STEAMWHISTLE TURKEY & BRIE BAGUETTE

Shaved, smoked turkey breast, creamy brie, high bush cranberry preserves, aioli, crisp apple slices and red onion on freshly baked baguette w/summer greens.

THE WHEATLAND ROAST BEEF SANDWICH

\$22

\$22

Deli-style garlic roast beef piled on sourdough bread w/ our own mild horseradish aioli, aged cheddar, red onion, sweet pickles & fresh summer greens.



DIETARY LUNCH BOXES

*All lunch box includes Chef's seasonal 8oz GF DF salad and GF DF double chocolate brownie

GF HONEY HAM & CHEDDAR BAGEL

\$22

Honey cured ham, aged cheddar cheese, aioli and house made mustard on a gluten free bagel with fresh summer greens.

DF ROASTED CHICKEN & \$22 GREEN WRAP

Pesto roasted chicken breast, lemon aioli, plant-based cheese, fresh garden vegetables, locally gown micro greens & fresh summer greens in a whole wheat wrap.

PRAIRIE PLANT POWER \$22 WR AP

Our own sundried tomato hummus, roasted tahini mushrooms, garden greens, locally grown microgreens, vine ripe tomato, sweet bell pepper, cucumbers, plant-based cheese sprinkles & spiced crispy chickpeas tucked in a whole wheat wrap.

Due to last minute seasonal availability, we reserve the right to substitude certain items.

Sorry, menu items are not customizable. Please, inform us of any allergies.

TAXES EXCLUDED



BIST

FARMGIRLCHEF

GRAZE AND SHARE BOXES

NOTHERN LIGHTS TAPAS Olives, pickles, hummus, crisp pita & corn tortilla chips, assorted cheese, sausage bites, seasonal fresh fruit & vegetables, spiced crispy chickpeas. Serves 2+ guests

THE BOXCAR BRIE & \$32

A round trip of triple creme brie w/ a jar of FarmGirlChef prairie berry preserves, seasonal fresh berries, dried apricots, figs & cranberries, candied nuts & fresh baguette (V) Serves 2+ quests

THE CONDUCTOR CHARCUTERIE BOX

An elevated assortment of local and imported cheese, seasonal fresh fruit & vegetables, olives & pickles, FarmGirlChef grainy mustard & fig jam, charcuterie picks, cured & smoked meats, candied nuts, pita chips & crackers.

Serves 3-4 guests

VEGETARIAN CLASSIC \$37 **GRAZER BOX**

Olives, pickles, pita & corn tortilla chips, assorted cheese, fresh cut seasonal vegetable w/ housemade sundried tomato hummus & creamy garden dill dip, seasonal fresh fruit, spiced crispy chickpeas.

Serves 2+ guests

GLUTEN FREE CLASSIC **GRAZER BOX**

Olives, pickles, GF corn tortilla chips, assorted cheese, cured & smoked meats, sausage bites, fresh cut seasonal vegetables w/ creamy garden dill dip, seasonal fresh fruit, spiced crispy chickpeas. Serves 2+ guests







THE PULLMAN PICNIC BOX

\$108

A complete train lunch for a four top table including a sliced assortment of our sandwiches, pickles, cured meats, cheese & crackers, hummus, pretzels, candied nuts, fresh cut vegetables w/ creamy garden dill dip, fresh seasonal fruit, assorted cake slices, brownies & cookies.

Plates, cultery included. Serves 4 guests

BAKESHOP ON BOARD

PRIZE WINNING CARROT CAKE & CREAM CHEESE ICING	\$6
RAILWAY RHUBARB CINNAMON STREUSEL CRUMB CAKE	\$6
GLAZED CINNAMON STICKY BUN	\$6
FAVORITE PB MARSHMALLOW CONFETTI SQUARE	\$6
GF/DF DOUBLE CHOCOLATE BROWNIE	\$6
BROWN BUTTER BANANA CHOCOLATE CHIP LOAF SLICE	\$5
LEMON GLAZED POPPYSEED LOAF SLICE	\$5
CRISPY MARSHMALLOW CEREAL SQUARE	\$4
PUFFED COCOA WHEATLAND SQUARE	\$4
CHOCOLATE CHUNK COOKIE	\$4
GF/DF CHOCOLATE	\$4

Deposit & payment

- 1. A paid deposit is required to confirm the booking on a definite basis, along with a signed contract.
- 2. **Groups with client-provided or no entertainment**: a \$500 non-refundable deposit is due upon return of the signed contract to confirm and hold your requested date. 50% of the invoice is due within 30 days before the event. The remaining balance is due 72 hours after receiving the final invoice. If not pay before the 72 hours deadline, 2% interest will be applied.
- 3. For groups with Wheatland Express provided entertainment or catering services: a \$500 non-refundable deposit is due upon return of the signed contract to confirm and hold your requested date. The client will be responsible for submitting deposits by the entertainer or caterer of choice. 50% of the invoice is due within 30 days before the event. The remaining balance is due 72 hours after receiving the final invoice. If not pay before the 72 hours deadline, 2% interest will be applied.
- 4. The final billing is based on your guaranteed number or the actual number of attendees during the event, whichever is greater. Any additional charges incurred during the course of the event are payable upon receipt.
- 5. Events are subject to prevailing Federal and Provincial taxes.
- 6. All payments are accepted using major credit cards, or certified cheque.
- 7. Any returned payments are subject to a \$50 NSF Fee. Late payments are subject to a 5% late payment fee.
- 8. Liability on failure to meet the terms and conditions remains the responsibility of the person(s) in the Event Contract.

Confirmation

Confirmation of all event details must be communicated to the Events Coordinator a **minimum of seven business days in advance unless otherwise noted.** Your guaranteed numbers are subject to change up until five days before your event. Saturday, Sunday, and Statutory holidays are not considered business days.

Facility rental

- 1. All sub-contracted services for events must have prior approval through Wheatland Express Inc.
- 2. The delivery of any products or services must have prior approval through Wheatland Express Inc.
- 3. Prior approval is required from the Wheatland Express before the installation of any decorations and signage.
- 4. The use of tape, pins, use of birdseed, blowing bubbles, rice, confetti, flower petals, balloons,
- glitter, pyrotechnics, and sparklers are strictly prohibited.
- 5. Any use of the Wheatland Express trademark is prohibited without the prior written approval of Wheatland Express Inc. management.
- 6. Wheatland Express Inc. will not be responsible for the loss or theft of any articles.
- 7. All music must comply with sound ordinances.
- 8. The client is responsible for any damage to the premises by their guests, agents and independent contractors on their behalf and the Wheatland Express reserves the right to recover such costs.

Children

All children are to be accompanied and supervised by an adult at all times.



Smoking

Wheatland Express is a non-smoking venue. Smoking will be permitted only in designated areas outside.

Food

- 1. All food products served during your event is to be provided by Wheatland Express Inc. Our renowned Chef, Heather Bekar-Schulte of Chef de Partie Catering & Events, provides exceptional food quality, service and presentation.
- 2. The menus are suggestions and modified in consultation with our Events Coordinator. Upon request, we are ready to create custom menus specifically for your function.
- 3. All catering prices are subject to applicable service charges and taxes. Menu and prices are subject to change.
- 4. In compliance with Saskatchewan Health Regulations, all food prepared by our caterer cannot be removed from the premises.

Labour

- 1. All events are subject to an automatic gratuity on all services rendered.
- 2. Catering services delayed by the client will result in a labour charge of \$120.00 for each additional fifteen-minutes.



- 3. Wheatland Express services delayed by the client will result in labour charges of \$100 per additional 15-minutes required.
- 4. Technical, sound or other supports that may be required during the event will be coordinated and pre-scheduled with the Events Coordinator.

Bar services

1. The use of homemade wines and liquors is strictly prohibited.

Bar services

- 2. Our venue and events are governed by the Saskatchewan Liquor & Gaming Guidelines and Regulations and must be adhered to. All Wheatland Express staff are trained on Saskatchewan's responsible beverage service program.
- 3. All bars include soft drinks, juices, condiments. One bartender provided for every 100 guests at no charge if liquor sales exceed \$300 before gratuity and taxes.
- 4. Bartender charge of \$25 per hour for a minimum of three hours will apply if liquor sales are below \$300 before gratuity and taxes.
- 5. If the convenor requests additional bartenders, a \$20 per hour charge per additional bartender will apply.
- 6. Abusive, drunken or violent behaviour is prohibited and subject to immediate removal from the premise and possible termination of the event without refund.

Bars may be arranged on a cash or host basis.

Cash bar		Beverages		
Liquor	\$9	Bottled water	\$2	
Domestic beer	\$9	Soft drink	\$2	
House wine	\$10	Juice	\$3	
Coolers	\$9	Coffee & tea	\$3	
Cocktails	\$9			

^{*}Please speak with our events coordinator to arrange any specialty beverages you may require.

Photography

1. This venue uses live, video and still photography to assist with the promotion of the venue. All photos taken at Wheatland Express by your photographer will also be the property of the Wheatland Express and will be used for promotional purposes.

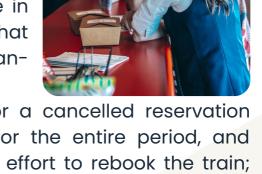
2. No boudoir or nude photography is permitted anywhere on the

Wheatland Express.

Cancellations

1. All deposits are non-refundable.

2. In the event of a cancellation of a private event, all payments made to-date are non-refundable and all outstanding payments will be due immediately. We understand that sometimes it is necessary to change or cancel a reservation. All cancellations or reservation changes must be in writing. The host is responsible for verifying that Wheatland Express Inc. has received their cancellation letter.



We cannot refund any advance payment for a cancelled reservation unless the Wheatland Express is re-rented for the entire period, and prepayment has cleared. We will make every effort to rebook the train; however, if it is not re-booked, you forfeit all monies paid.

3. Clients are responsible for costs and cancellation costs associated with the cancellation of their booked services (i.e. Band or caterer deposits).

Invoices are due upon receipt. We accept cheques, Visa, MasterCard and Interac E-Transfer. We thank you for your business!

THANK YOU FOR YOUR INTEREST

If you would like to book a private charter or if you have questions, you can contact us!

reservations@wheatlandexpresstrain.ca

