



Off The Lake

Now offering more content...



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THIS LETTER MAY SAVE YOUR LIFE

That's how serious we are!!! Okay here it is in a nutshell. You work damn hard for your money right? So why not get rewarded when you spend it? Yes I said rewarded!! Think of it as your chance to finally tax someone else for spending your money. It's like sticking it to the man, only that's us!! When you sign up for your **FREE** membership, you start earning points for **EVERY PENNY YOU SPEND** at The Willow.

KEEP READING! You can redeem your points for **FREE MEALS, MERCHANDISE, WINE, ETC...**

**SECOND
NOTICE**

If you already missed out on your chance to receive a **FREE \$20 GIFT CARD** you should **ACT NOW** for this **UNBELIEVABLE OFFER...**

The **FIRST 50 PEOPLE** to dine with us **BEFORE THE END OF APRIL**

will get **200 BONUS POINTS** just for signing up!! But you need to **ACT NOW** and reserve your space, because April marks spring fever and our restaurant literally starts to overflow with guests!!

Just mention this newsletter when you are signing up
To receive your **200 FREE POINTS!!**

To unsubscribe, visit our website willowonwascana.ca or call 306-585-3663

What's Happening In April...

BEAT DOWN DAVE!!!

Think you've got what it takes??

For the entire month of April, when you dine with us on any Tuesday evening you can challenge Dave to Paper/Scissors/Rock. Best out of 3 !!

Here's the best part...

My
Carved-in-
Stone
Guarantee!

YOU'RE GONNA
LUV THIS!

If you beat Dave,
he'll pick up a portion of your tab!!!
(Beware the afro...)

Happy Easter !!

Join us for Easter Dinner on Monday, April 25th

As Master Chef Tim Davies takes you on a culinary adventure like never before!!

Focusing on spring dishes and wines.

5 course Tasting Menu

With a wine flight paired specifically to each dish by our in house Sommelier — Dave Burke

\$100 per person.

Only 40 Tickets will be made available.

ACT NOW!!!

Call 585-3663 for your reservation.

A NO-BRAINER!

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Advice From The Kitchen...

Planning an Easter Ham?



If your Easter celebration involves serving a ham at dinner, these culinary tips can help ensure a successful outcome:

- Line the roasting pan with aluminum foil to avoid a difficult clean-up job.
- Don't trim off the fat rind; it bastes and flavors the meat as it cooks.
- Don't coat the ham with sugar until the last hour of cooking or it could burn.
- Cover the ham with aluminum foil when you get it out of the oven and let it sit for 15 minutes. The juices will return to the meat and make it easier to slice.
- Use a sharp knife with a long, thin blade for easier carving.

OPEN FOR LUNCH !!

Tuesdays – Saturday

Chef Tim Davies just launched

Our spring menu made up of all your past favorites!!

Earn double rewards points every Tuesday for the month of April!!

Winner Winner

Chicken Dinner!!!

Congratulations to Mike Hollind, the lucky winner of last month's \$50 gift card giveaway.

Honor Roll

The honor roll gives special praise and honor to these guests for their loyalty to our restaurant. They have dined with us, referred us often, or taken the time to let us know that we have done a good job. Thank-you!!!

"Excellent food selection for people with refined pallets."

Brian Agren – Saskatoon

"That's a Big Mike approved sandwich!!!"

Mike Mushansky – Regina



Gold Plate Award
Winner 2010
"Best Quick Service
Restaurant"

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