Create
your own
happily
ever after

the *wedding* planner

SAWRIDGE INN
AND CONFERENCE CENTRE
EDMONTON SOUTH

Create your happily ever after

On the most important day of your life, count on Sawridge Inn and Conference Centre Edmonton South to make it magic. Our team is proud of our reputation for providing friendly, courteous and exceptional service. It is our desire to provide a comfortable yet elegant environment from which to celebrate and create special memories on the day you say "I do". Our team of dedicated planners work to customize each element of your experience to make your wedding unique to you. The venue, the food and the emotion of the experience are all designed around your expectations.

Highlights

- Venues ideal for small intimate to medium sized weddings
- Customized packages on accommodations and venues
- Customized menus with our executive chef; complimentary tasting included
- On-site wedding planner to help you customize your special day
- No charge cleanup after the wedding
- Venues are equipped with audio and visual equipment

Booking your Wedding

Booking your wedding ceremony and reception at the Sawridge Inn and Conference Centre, we will provide you with the following services for your special day:

- On-site wedding planner to help you customize your special day
- Menu Tasting; speak to the Wedding Planner for details
- Personalized signage placed throughout the hotel directing guests to your venue
- Guestroom for the bride and groom on the evening of the wedding
  - Upgrade to a Bridal Suite – Speak to your Wedding Planner for Details
  - Bottle of Champagne (sparkling wine) delivered to your suite
  - Convenient room service for your dining pleasure
- Setup and Takedown of tables and chairs
  - Use of white linens and white napkins
  - Dinnerware, silverware and glassware for reception
  - Use of table numbers and stands; easel for seating plan if required
  - Gift table, guest book table, cake table. Any additional requirements need to be arranged with the Wedding Planner
  - Water station for ceremony

Speak to your wedding planner about additional wedding décor such as floral arrangements, production lighting, chair covers, etc.

The Sawridge Experience

BRIDAL SHOWERS AND ENGAGEMENT PARTIES

Creations Art Gallery, located adjacent to the Lounge, offers a memorable setting for your Bridal Shower or Engagement Party with its cascading water feature and local Alberta art.

CREATIONS ART GALLERY AND OUR REHEARSAL DINNERS

Creations Dining Room and Lounge and our Private Dining Room provide two intimate spots for your rehearsal dinner with family and friends. We have the perfect venue for any size of group. Relax and let us do the work. Your Sawridge hosted event can feature our delicious Creations Menu or you can work directly with our executive chef to build a custom that perfectly suites your tastebuds.

GIFT OPENING CELEBRATIONS

Whether you are starting your day off with a quick breakfast or leisurely brunch, we invite you to enjoy the comforting atmosphere of Creations Dining Room. Alternatively, our Wedding Planner would be happy to arrange a private room for your gift opening.

OUT-OF-TOWN GUESTS

For the convenience of out-of-town guests, we offer advanced group booking and pricing. Sawridge has 136 guest rooms and suites including King, Double Queen, Executive and Family Suites, Jacuzzi Suites and Master Jacuzzi Suites. We also have pet friendly, and accessible rooms to suit all of your guests needs. In-room amenities include WiFi, Keurig coffee system, Sawridge Signature Dreamers Wanted™ beds, Mother Earth Essentials bath products, mini-fridge, iron, flat screen TV's and much more. Let your guests enjoy accommodations at special pricing.

We cannot guarantee guestroom availability beyond your contracted block and/or early check in time prior to 3:00pm.

PERSONALIZED WEDDING GIFT SERVICE

Show your wedding party, parents or out-of-town guests your appreciation with a personalized gift delivered to their guest rooms on your behalf. Speak to your wedding planner if you would like gift ideas or a list of our Sawridge VIP amenities.

Wedding Venue Capacities

Venue	Sq.Ft.	Rounds (8)	Rounds (10)	Dinner/Dance	Boardroom	U-Shape	Classroom	Theatre	Reception
Wild Rose	3000	128	140	110	30	30	112	100	200*
Maligne	2175	120	130	100	40	40	56	175	200*
Peace River	740	40	40	-	20	25	20	50	60
Northern Lights	730	40	40	-	20	20	20	40	50
Heritage	980	64	70	-	40	30	40	75	100
Jasper	680	56	60	-	30	25	24	60	80
The Gallery	908	32	40	-	20	20	28	50	75
Capital Boardroom	340	-	-	-	10	-	-	-	-

*Capacity for standing reception

Audio-Visual Equipment

Our Conference Centre is a unique presentation facility equipped with audio and visual equipment, which can be provided with experienced staff, ensuring your every need is met.

LCD Projector:	$225	Lapel Microphone:	$80
Screen:	$30	Easels:	$30
Microphone:	$40		

For additional information on linens and pricing and décor not mentioned, please contact our Wedding Planner.

Socan & Resound Fees

SOCAN FEE

Society of Composers, Authors and Music Publishers of Canada

All events playing copyrighted music are required by law to pay a SOCAN fee. This charge is determined by guest count and dance requirements.

Room capacity	Fee w/o dancing	Fee with dancing
1 to 100	$20.56	$41.13
101 to 300	$29.56	$59.17
301 to 500	$61.69	$123.38
Over 500	$87.40	$174.79

RE:SOUND FEE

Re:Sound is the Canadian Non-Profit for music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. This charge is determined by guest count and dance requirements.

Room capacity	Fee w/o dancing	Fee with dancing
1 to 100	$9.25	$18.51
101 to 300	$13.30	$26.63
301 to 500	$27.76	$55.52
Over 500	$39.33	$78.66

Wedding and Catering Policies

ROOM DÉCOR
We want you to transform your wedding venue space into your dream wedding day. We ask you to follow the following guidelines:

- To avoid damage to wallpaper or paint, please refrain from taping, tacking or attaching posters, flyers, or written material to walls or doors. Consult your Wedding Planner for more details.
- All materials brought into the hotel must be flame proof and subject to inspection by the City of Edmonton Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are two inches above the flame.
- To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string or confetti.

Use of these items and failure to comply with the above mentioned décor policies will result in an additional cleaning fee of $200 plus the replacement fee of any damaged items.

All wedding décor delivery schedules should be discussed with your wedding planner; no décor items may come through the main lobby entrance of the hotel.

ROOM RENTAL
Final setup is required no later than 10 (ten) business days prior to your wedding. The room rental applies to this event's setup only. Should you require changes to the agreed upon setup, notification must be received 3 (three) business days prior to your function; otherwise a labour charge of $200 will be applied to your event bill.

Sawridge Inn and Conference Centre reserves the right to inspect and control all private functions.

Sawridge Inn and Conference Centre reserves the right to re-negotiate a change in banquet rooms and room rental if there is a significant attendance decrease of 20% or more, in attendance with planned food and beverage.

Wedding venue rental prices are subject to applicable increase on statutory holidays.

DEPOSITS
1st Deposit: Due at the time of signing

2nd Deposit: Due 30 days prior to your wedding. This is an estimated 50% of your event total charges

Final Deposit: Due three (3) business days prior to your wedding. Complete payment of all estimated revenue charges based off information communicated.

FINAL GUARANTEE
A final guaranteed number of guests is required a minimum of three (3) business days prior to the function. The group organizer agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater. If a Final Guarantee is not provided the expected number of guests will be used instead.

MENU CHOICE
Menu selections should be submitted to the Catering Department no less than 10 (ten) business days prior to the function date. Sawridge Inn and Conference Centre cannot guarantee the availability of all menu items ordered less than 10 (ten) business days prior to the event date.

MEAL PRICING
Prices as shown are subject to change. All food and beverage services are subject to a 17% service charge plus 5% GST.

Prices vary per meal and them menu can be customized to your wedding. Your Wedding Planner will go over the details with you and provide you with options.

- A customer-signed copy of the catering contract (Banquet Event Order) must be returned to our Catering Office. This will ensure that all requirements agreed upon are clearly stated. Should Sawridge Inn and Conference Centre not be in the possession of a signed contract, the function will be considered cancelled.

CHILD PRICING
For the buffet listed pricing children under 5 years old are complimentary; children aged 6-12 will be priced at 50% of the listed menu price in the catering menu.

DIETARY RESTRICTIONS
We will gladly accommodate any dietary restrictions such as vegetarian, celiac, lactose intolerant, etc.

Simply give us the type of allergy or intolerance along with the name of the guest. These guests will need to identify themselves to our catering staff upon arrival to the function.

FOOD REGULATIONS
Internal Health & Safety regulations state that The Sawridge Inn and Conference Centre cannot allow any food supplied by outside operators to be brought in by clients. The only exception to this would be wedding cakes, which can only be accepted if prepared professionally in a licensed retail outlet and a signed waiver has been returned to your Wedding Planner. We also allow for a wedding favour to be given; the wedding favour cannot be alcohol or homemade goods.

Food buffets are to be left out for a maximum of a 2 hour dinner service

ALCOHOL
Sawridge Inn and Conference Centre reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the Alberta Gaming and Liquor Commission (AGLC).

Menus & Catering

Fresh ingredients, simple dishes and creativity are the foundation of the Sawridge culinary experience. "Being in touch with the food you create and the respect for all the hard work that goes into producing it, you can be confident in knowing what you are feeding your guest" says Corporate Chef Anthony Young. It was with this credo that he designed the Sawridge menus, adding a Canadian flair and First Nations inspired flavours to create a unique cuisine. From Europe to North America, Anthony has been around the world in his career. He now brings his passion for food and international experience to the Sawridge table.

Whatever the event, from an intimate family brunch, to a sophisticated cocktail buffet to a grand reception banquet, Anthony and our culinary team will assist you from planning to execution. Our approach is to work with you on designing a menu that will match your tastes while meeting any dietary requirements your guests may have.

Breakfast Buffets

SUNDAY MORNING SPECIAL **21**

PRICE PER PERSON

assorted chilled breakfast juices

freshly baked croissants, pastries, muffins, butter, fruit preserves

banana bread French toast, whipped cream, Saskatoon berry caramel

maple cured pork shoulder hash, caramelized onions, roasted peppers, poached eggs, hollandaise

fluffy scrambled eggs

bacon

double fried skin on russet potatoes

sliced fresh fruit & berries

Sawridge coffee blend & assorted teas

DREAMCATCHER BRUNCH **32**

PRICE PER PERSON

assorted chilled breakfast juices

freshly baked croissants, pastries, muffins, butter, fruit preserves

domestic cheese selection

{ smoked salmon, capers, red onion, lemon
OR
charcuterie platter with assorted deli meats

organic field greens & house made dressings

grilled & chilled vegetable platter

fluffy scrambled eggs
substitute scrambled eggs for eggs benedict 3

roasted breakfast sausage, bacon

double fried skin-on russet potatoes

banana bread French toast, whipped cream, Saskatoon berry caramel

whole roasted & carved maple glazed ham, pan drippings ***substitute roasted beef 4***

braised tender beef ragout with cheese & potato perogies

sliced fresh fruit & berries

chef's selection of seasonal squares & treats

Sawridge coffee blend & assorted teas

The above prices are subject to service charge and GST

Plated Dinner

Plated dinners based on entree pricing and include choice of 1 starter, 1 entree and 1 dessert selection per group. Plated dinners come with oven baked rolls, butter, tea & coffee service.

STARTER

Annisabo (signature Cree style pea soup) GF

roasted tomato & juniper bisque V GF

roasted root vegetable purée V GF

mushroom & parsnip bisque V GF

charred carrot & leek soup V GF

caesar salad | traditional accompaniments

organic greens | tomato | cucumber | citrus vinaigrette V GF

juniper roasted beets | baby kale | pickled onions goat cheese | blood orange vinaigrette V GF

ENTRÉES

served with chef's choice of seasonal vegetables

SLOW ROASTED ALBERTA PRIME RIB 43
(8oz portion and served medium unless specified)
creamy Yukon gold mashed potatoes
savoury fried bannock | thyme infused red wine jus

GRILLED BEEF TENDERLOIN 49
(6oz portion and served medium unless specified)
smoked cheddar & potato croquette
roasted shallot jus

ROASTED RED PEPPER & PARMESAN STUFFED CHICKEN SUPREME 38
sautéed gnocchi | baby spinach
candied tomato & basil sauce

ROSEMARY BRAISED LAMB SHANK 40
parsnip purée | roasted butternut squash
mushroom tapenade

OCEAN PERCH 37
roasted tomato & barley risotto | orange zest
lobster bisque

PISTACHIO CRUSTED SALMON 39
citrus roasted beets | tender white beans
fresh herbs | carrot emulsion

FARRO RISOTTO 32 V
grilled asparagus | basil | parmesan
warm mushroom salad

DESSERTS

CARAMELIZED APPLE TART
vanilla scented whipped cream

CLASSIC CHEESE CAKE
macerated berry compote

DECADENT CHOCOLATE & HAZELNUT MOUSSE CAKE
raspberry sauce

STICKY TOFFEE PUDDING
shortbread crumble | vanilla ice cream

CHOCOLATE PEANUT BUTTER CAKE
banana caramel & fresh cream

The above prices are subject to service charge and GST

Dinner Buffet

PRICE PER PERSON. MINIMUM 25 GUESTS OR $5 PER GUEST SURCHARGE WILL BE APPLIED

THE CONNAUGHT DRIVE 41

CHOICE OF SOUP

includes oven baked rolls & whipped butter

roasted tomato & juniper bisque V GF

roasted root vegetable purée V GF

mushroom & parsnip bisque V GF

SALADS

organic greens | house made dressings
(can be replaced with caesar salad if desired)

tender white beans | quinoa | kale
pumpkin seeds V GF

baby red potatoes | sweet & sour pickles
house-made ranch V

grilled & chilled vegetable platter

shaved deli meats | domestic cheese
condiments

ENTRÉES

shaved Alberta beef top sirloin
peppercorn & shallot jus
replace with prime rib 6 per person

smoked pork roast | rosemary & apple chutney
pan jus

seared salmon | charred carrot emulsion
pickled onions

penne pasta | herb pesto | roasted squash
cherry tomatoes | parmesan V
add herb & garlic grilled chicken breast 3 per person

seasonal vegetables | olive oil | fresh herbs V

creamy Yukon gold mashed potatoes

DESSERTS

chef's decorated dessert table

fresh sliced fruit & berries V

Sawridge coffee blend & assorted teas

The above prices are subject to service charge and GST

Dinner Buffet

PRICE PER PERSON. MINIMUM 25 GUESTS OR $5 PER GUEST SURCHARGE WILL BE APPLIED

GATEWAY BOULEVARD
ROAST BEEF DINNER 45
PRIME RIB DINNER 51

SALADS

organic greens | house made dressings
(can be replaced with caesar salad if desired)
tender white beans | quinoa | kale
pumpkin seeds V GF

baby red potatoes | sweet & sour pickles
house-made ranch V GF

smoked & cured salmon | lime sour cream
red onions | pickled vegetables

grilled & chilled vegetable platter | lemon zest
balsamic reduction V

artisanal & domestic cheese selection
dried fruits | nuts

oven baked rolls & whipped butter

ENTRÉES

ROAST BEEF DINNER
includes carved Alberta beef top sirloin (served medium)
peppercorn & shallot jus

PRIME RIB DINNER
includes AAA salt & herb
crusted prime rib (served medium)
fried bannock dumplings | red wine jus

CHOOSE 2 ADDITIONAL ENTRÉES
smoked pork roast | rosemary & apple chutney
pan jus

slow braised Alberta beef | juniper roasted
carrots | caramelized onions

lamb & potato stew | pearl onions | thyme
fresh parsley

mushroom & almond grilled chicken breast
thyme infused red wine sauce

rotisserie style baked chicken | fresh herbs
lemon essence GF

seared salmon | charred carrot emulsion
pickled onions GF

semi smoked salmon | roasted onion sauce
bacon chutney GF

ocean perch | roasted garlic
lemon cream sauce GF

canneloni | roasted tomato sauce | ricotta basil |
parmesan V

penne pasta | herb pesto | roasted squash cherry
tomatoes | parmesan V
add herb & garlic grilled chicken breast 3 per person

pan seared gnocchi | roasted parsnips
mushrooms | sage V
add herb & garlic grilled chicken breast 3 per person

CHOOSE 3

seasonal vegetables | olive oil | fresh herbs V

creamy Yukon gold mashed potatoes

roasted root vegetables | honey | garlic butter V

warm potato gratin | bay infused cream
cheddar V

7 grain rice | brown butter | grilled scallions V GF

oven roasted potatoes | fresh herbs
Sawridge salt V GF

DESSERTS

assorted cheese cakes | fresh sliced fruit

delicious squares | decadent chocolate cake

Sawridge coffee blend & assorted teas

The above prices are subject to service charge and GST

Receptions

Sawridge serving suggestions for all receptions as follows: Pre-Dinner Reception – 4-6 pieces per person
Cocktail Reception without Dinner – 8-10 pieces per person

HOT CANAPES

PRICE PER DOZEN
MINIMUM 2 DOZEN OF EACH

bacon wrapped scallops | soy maple glaze **38**

chicken satay | peanut sauce **35**

hoisin glazed meatballs | sesame | ginger **19**

beef short rib crostini | cheddar | horseradish **35**

fried chicken skewer | spicy apricot honey **28**

vegetable spring rolls | sweet chilli sauce **19** V

potato samosas | herb pesto **20** V

mushroom tarts | lemon sour cream **35** V

rosemary chicken skewer | steak spice ranch **35** GF

mini crab cakes | dill pickle mayo **38**

shrimp tempura | sriracha dip **38**

mushroom steak bites | juniper dip **40**

grilled lamb chop | cucumber yogurt | garlic **55** GF

COLD CANAPES

PRICE PER DOZEN
MINIMUM 2 DOZEN OF EACH

scallop ceviche | poblano | lime | cilantro **40** GF

chilled shrimp skewer | gin soaked cucumbers **30** GF

beef carpaccio | parmesan | bannock **30**

profiterole | beet cream cheese | pistachio **25** V

grilled asparagus | pancetta | balsamic **30**

smoked deviled eggs | salmon tartar | caper **38** GF

tomato | bocconcini | fresh herbs | olive oil **22** V GF

pear tartelette | goat cheese | walnut honey **38** V

RECEPTION STATIONS

Can also be used as additions to lunch or dinner buffets.

ASSORTED DOMESTIC & ARTISANAL CHEESES V
crackers | baguette | fruit
small (serves 10) **100** per platter
medium (serves 30) **300** per platter
large (serves 60) **600** per platter

CRISP SEASONAL RAW VEGETABLES & CITRUS DIP V GF
small (serves 15) **65** per platter
medium (serves 30) **130** per platter
large (serves 45) **185** per platter

GRILLED & CHILLED VEGETABLE PLATTER V
grilled vegetables | marinated mini bocconcini, olives | pickles
(serves 20) **140** per platter

CHARCUTERIE PLATTER
artisanal cured meats & cold cuts
pickled vegetables | olives | mustards
(serves 30) **300** per platter

CHILLED PRAWNS
cocktail sauce | horseradish & lemon
(50 pieces) **150** per platter

TEA PARTY
assorted finger sandwiches
cucumber | smoked salmon | egg
hummus & spouts
(48 pieces) **70** per platter

The above prices are subject to service charge and GST

Receptions
CONTINUED

CHEF ATTENDED SAVOURY STATIONS

One (1) chef per 50-100 people required $60 per chef (up to 2 hours). Each additional hour at $20 per chef. Selections are based on 2-3oz. portions.

PRIME RIB (served medium)
Alberta beef | smoked salt crusted | jus
horseradish | brioche buns
(serves 35) **400** per order

HERB CRUSTED ALBERTA BEEF TOP SIRLOIN
grilled bannock | au jus | horseradish
(serves 35) **350** per order

SAGE ROASTED TURKEY
mini rolls | cranberry sauce | traditional gravy
(serves 25) **200** per order

SMOKED PORK LOIN
grilled bannock & buns | pickled apples
corn emulsion
(serves 40) **225** per order

LATE NIGHT SNACKS
PRICE PER PERSON

CREATE YOUR OWN POUTINE 7
fries | fresh cheese curds | gravy
enhancements
butter chicken **3**
pulled turkey leg **3**
mushroom ragout **3** V
add all three options for **7**

BUILD YOUR OWN SANDWICH 11
assorted breads | wraps | bannock
black forest ham | smoked turkey | salami
assorted condiments

BUILD YOUR OWN SLIDER 12
mini beef burger patties | mini buns
house fried kettle chips | sliced cheddar
condiments

SMOKED BEEF TACOS 10
flour tortillas | corn relish | sour cream
guacamole | corn chips | salsa

12" PIZZA 20
PRICE PER PIZZA
hawaiian | grilled chicken & peppers
pepperoni & cheese | vegetarian

V vegetarian GF gluten free

ALLERGIES & DIETARY RESTRICTIONS
Please inform our sales team of any food allergies or dietary restrictions.

Sawridge inn & Conference Center will provide as much information & alternatives within our resources to ensure your culinary needs are accommodated.

The above prices are subject to service charge and GST

Beverages and Bars

Beverages	*Host Bar*	*Cash Bar*
House Liquors	$6.25	$6.75
Domestic Beer	$6.25	$6.75
House Wine (5oz glass)	$6.50	$7.00
Non Alcoholic Beer	$5.00	$5.25
Soft Drinks	$3.00	$3.00
Juices	$3.00	$3.00
Imported Beer	$6.50	$7.25
House Wine (bottle)	From $34.00	

Premium Liquors and coolers will be provided upon request and specific brand.

PUNCH (PER 30 GUESTS)

Non Alcoholic	$95.00
Ice Bowl Punch	$195.00

WINE LISTING

A wine list selection can be forwarded for your perusal.

SPECIAL REQUESTS

Special requests for Deluxe Liquors – Cognacs – Ports and Rare Wines are invited.

Reception Details

HOST BAR

All beverages are applied to Master Account. Prices are subject to GST and 17% service charge. Ice, mix and glasses are included in the host bar prices. Please inquire about our Toonie bars.

CASH BAR

Guest pay for their own beverages. Cash bar prices include GST. Ice, mixes and glasses are included. Gratuities are not included and at the guest's discretion.

CORKAGE BAR

Organizer is to provide all liquor, beer & wine along with liquor license from AGLC. The hotel will provide glasses, ice, soft drinks, juice mixes, straws and garnishes.

Adult Corkage fee (age 18+) is $20 per person. Note that the fee for minors (age 6-17) within the group will be $5 per minor for non alcoholic beverages.

WINE CORKAGE

Organizer to provide sealed bottled wine for table service at a fee of $20 per bottle

BARTENDERS

If beverage sales are under $600.00, a bartender fee of $20.00 per hour for a minimum 4 hours will be applied. Bartender hours include 1/2 hour set-up and 1/2 hour clean up. Additional bartenders & ticket sellers, if required will be $20.00 per hour with a 3-hour minimum.

HOURS

As per Sawridge Standards, function rooms must be vacated by 1:00am. Last call should be announced and entertainment cease, at 12:00 AM. It is required that disc jockeys and/or entertainers set up two hours prior to the arrival of the guests. No person under the age of eighteen is allowed to consume alcoholic beverages. It is the responsibility of the convenor to ensure that this practice is followed.

The above prices are subject to service charge and GST

Bride-to-Be Notes

Contact a wedding planner today!

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sawridge.com/edmontonweddings