

FRIDAY, DECEMBER 22

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am menu service until 11pm

SATURDAY, DECEMBER 23

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm a la carte menu

CHAMPS *No minors allowed* 4pm to 12am

GINGERBREAD HOUSE WORKSHOP Ballroom 5pm to 7:30pm.

Movies presented on the conference level. Smores, chestnuts & hot chocolate offered by the outside fireplace from 4pm to 7:30pm.

SANTA IS HERE pictures with Santa along with cookies & hot chocolate will be offered next to the fireplace

SUNDAY, DECEMBER 24

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
4:30pm to 9pm Christmas Eve Buffet

CHAMPS *No minors allowed* 4pm to 12am

MONDAY, DECEMBER 25

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
4:30pm to 9pm Christmas Day Buffet

CHAMPS *No minors allowed* 4pm to 12am

SANTA'S THINKING OF YOU Pick up a stocking by the fireplace 8am to 10am. Smores & hot chocolate offered by the outside fireplace from 4pm to 7:30pm. Movies & games on the conference level.

TUESDAY, DECEMBER 26

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am

Movies and games on the conference level.

WEDNESDAY, DECEMBER 27

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am Karaoke night

UGLY CHRISTMAS SWEATER KARAOKE in Champs. Karaoke & special bucket night. Movies & games on the conference level.

THURSDAY, DECEMBER 28

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am

FRIDAY, DECEMBER 29

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am

APRES-SKI near the fire pit in front of the hotel. Free sample of Sawridge signature cocktail. Movies & games on the conference level.

SATURDAY, DECEMBER 30

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm regular menu

CHAMPS *No minors allowed* 4pm to 12am

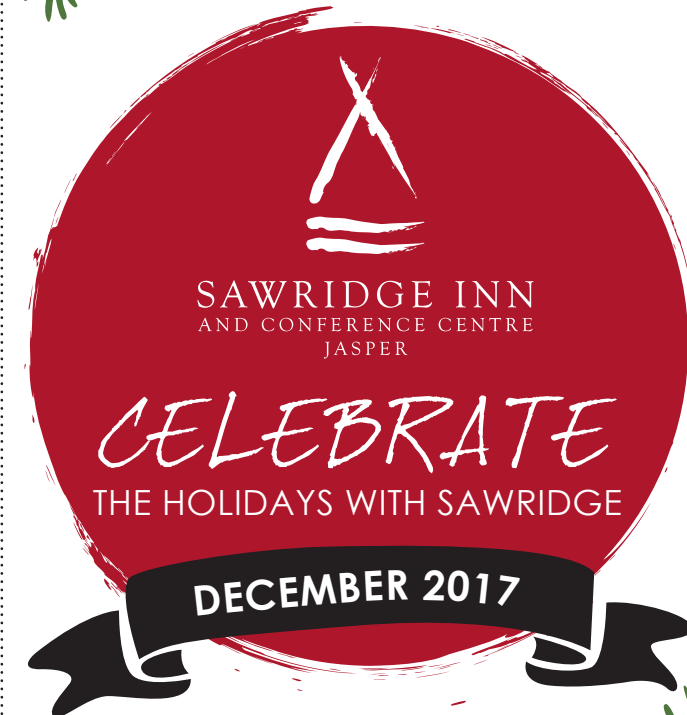
SUNDAY, DECEMBER 31

HEARTHSTONE LOUNGE 11am to 11pm with regular menu

WALTER'S DINING ROOM 7am to 10:30am breakfast menu
5pm to 9pm New Year's Eve Buffet

CHAMPS *Minors allowed* 9pm to 1am New Year's Eve Party

NEW YEAR'S EVE Start your last night of 2017 with our New Year's Eve Buffet in Walter's dining room (*reservation required*). Continue on to a New Year's Eve party in Champs. For the occasion, Champs will be open to minors. Join DJ Tommy K for the countdown.





CHRISTMAS EVE BUFFET

DECEMBER 24 * \$44 PER PERSON

SALADS

Robson Valley Farm winter greens
house made dressings

organic quinoa | pea shoots | pickled beets
pistachios | juniper roasted gala apples

grilled zucchini | baby tomatoes | arugula | pancetta crisps
parmesan snow | lemon vinaigrette

cured salmon | hot smoked trout | poached shrimp
cucumber relish

pickled onions | braised cabbage coleslaw

pumpkin seed hummus | fresh veggies | feta | organic garlic
sumac rubbed flat breads

Canadian cheese platter featuring local artisan
aged & soft cheeses | house made preserves
fresh baked bread & buns

ENTRÉES & SAVOURY SIDES

Chef carved Alberta beef | roof top herb jus | horseradish
stone ground mustard

hay smoked bone in ham | chestnut honey drizzle | plum preserve

oven roasted organic turnips | rosemary honey drizzle

butter roasted root vegetables | baby red creamer potatoes
brussel sprouts

sweet yam & sprouted lentil "shepherd's pie"
caramelized onions | mushroom

baked cod & mussel chowder | fennel | smoked potatoes
creamy leek broth

DESSERTS

Santa's favorite holiday treats

House made fruit crumble | bread pudding | vanilla cream

Assorted festive cakes & cookies

FOR THE LITTLE ONES

penne pasta with meatballs

grilled BBQ chicken drumsticks | mashed potatoes | green peas

ice cream sundae station



CHRISTMAS DAY BUFFET

DECEMBER 25 * \$46 PER PERSON

SOUP

Christmas spiced sweet potato & ginger soup

SALADS

winter green lettuces | candied cranberries | shaved fennel
goats cheese | apple cider vinaigrette

grilled portobello mushrooms | poached butternut squash
caramelized pears | cashew dressing

smoked deviled eggs | cured salmon | avocado aioli | pickled red onions

"pigs in a blanket" local smokeys | bacon | house made fruit ketchup
cheddar focaccia

cheese fondue | crisp garden veggies | warm pretzel loaves
spiced grainy beer mustard

charcuterie boards | assorted cured meats | artisan cheeses | olives
grilled vegetables | chutneys | toasted artisan baguette

ENTRÉES & SAVOURY SIDES

slow roasted & basted turkey breast | grandmas stuffing
thyme infused turkey jus

garlic & herb rubbed turkey thighs | spaghetti squash | cranberry chutney

carved AAA Alberta beef | Yukon gold mashed potatoes
red wine pan gravy

bison & pork toutiere | buttery pastry | fruit ketchup
roasted brussel sprouts | acorn squash | toasted walnuts
mashed turnip & carrot | apple butter

Christmas casserole | fresh pasta | wild mushrooms | squash
organic sunchoke cream | fresh herbs | crunchy garlic crust

whole roasted salmon | charred lemons | herb salad

sautéed mussels | Weiss beer | cilantro | shallots | organic swiss chard

DESSERT

Santa's favorite holiday treats

smores milk chocolate fountain | toasted marshmallows
graham crackers

selection of assorted sweets | cakes | fresh fruit

FOR THE LITTLE ONES

crispy chicken fingers

turkey with mashed potatoes & corn

chocolate brownies



NEW YEAR'S EVE BUFFET

DECEMBER 31 * \$44 PER PERSON

SOUP

warm yourself up to our French onion soup prepared right
in front of you, featuring rich broth | caramelized onions
smoked beef brisket | pretzel croutons | torched cheese

SALADS

Sawridge cobb | crisp lettuce | bison carpaccio | bacon | blue
cheese smoked almonds | truffled eggs

roasted squash | tuscan kale | grilled asparagus
garlic & pumpkin seed hummus | basil

Chilled cedar planked organic salmon | charred cauliflower
cider soaked golden raisins

charcuterie boards | assorted cured meats | artisan cheeses | olives
grilled vegetables | chutneys | toasted artisan baguette

champagne poached prawns | butter leaf lettuce
preserved lemons | cocktail sauce vinaigrette

ENTRÉES & SAVOURY SIDES

carved porchetta with crackling | cheddar perogies
green goddess sauce

mushroom dusted sterling silver AAA beef striploin
black pepper sauce

jerk chicken | braised rainbow chard | red bonnet chilly honey
green tomato & parsley chutney

seafood paella | mussels | clams | baby squid | shrimp
smoked paprika sofrito | bomba rice

sweet yam & sprouted lentil "shepherd's pie" | caramelized onions
curried parsnip | coconut milk

DESSERT

house made rhubarb coffee cake | vanilla cream

New York cheese cake with assorted fruit sauces and toppings

vanilla panna cotta with spiced rum raspberry coulis

milk chocolate fountain | fresh fruits

HAPPY NEW YEAR

