

Conference Planner



SAWRIDGE INN
AND CONFERENCE CENTRE
EDMONTON SOUTH

A conference and business hotel in the capital city

Edmonton is an important business hub, and our hotel is positioned to provide excellent service and amenities in support of our corporate guests. Flexible meeting spaces and a dedicated meeting planner allow you to customize the entire event. With unexpected break-out options and locally sourced catering menus, business with Sawridge is not one size fits all.

Offering 136 guest rooms and conveniently located in Edmonton South, just a short drive to the airport, the Sawridge Inn and Conference Centre is the ideal choice to host your event.

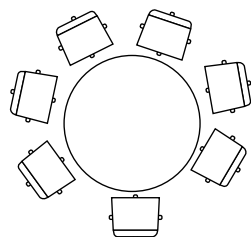
Our facilities, at a glance:

- Meeting planner professionals
- Over 9,000 sq ft of meeting space
- 8 meeting room options
- Creations Art Gallery
- Private Dining Room for intimate business gatherings
- Convenient South Edmonton location
- Flexible catering menus designed by our Executive Chef
- Audio/visual equipment and support
- Complimentary WiFi and parking
- 24 hour fitness centre

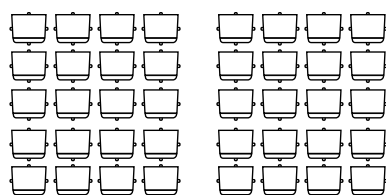


Room Styles

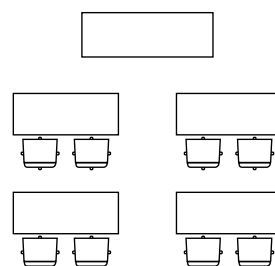
Banquet



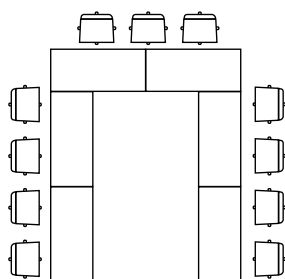
Theatre



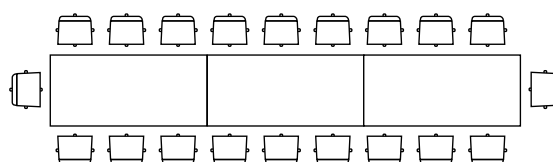
Classroom



U-Shape



Boardroom



Function Room Capacities

| Venue | Sq.Ft. | Rounds of 8 | Rounds of 10 | Dinner/ Dance | Board Room | U-Shape | Classroom Style | 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 Board-room | 340 | - | - | - | 10 | - | - | - | - |

*capacity refers to standing reception such as a cocktail reception

- Function room rentals include table linens, napkins (colours subject to availability), place settings and clean up
- Function room rental prices subject to applicable increase on statutory holidays (Christmas – New Years, etc)

Audio-Visual Equipment

Each function room in Our Conference Centre is individually equipped with audio visual equipment. An experienced member of our team is always available to troubleshoot.

Presentation Package: \$250 per day

Simply connect your device to our integrated audio visual system and your presentation is ready to begin. The presentation package includes built-in projector, projection screen, ceiling speakers and HDMI or VGA cables to connect your laptop.

LCD Projector: \$225.00

Projection Screen: \$30.00

42" Flat Screen TV: \$150.00

Microphone: \$40.00

Lapel Microphone: \$80.00

Conference Telephone: \$85.00

Flipchart with Markers
or Whiteboard with Markers: \$30.00

Easels: \$30.00

Wi-Fi: Complimentary

Podium: Complimentary

Extension Cord/Power Bars: Complimentary

For additional information on linens and pricing and décor not mentioned, please contact our Conference Sales Manager.

Socan & Resound Fees

SOCAN FEE

Society of Composers, Authors and Music Publishers of Canada

License to play (publicly perform) music at receptions, conventions, assemblies, fashion shows.

| Room capacity | Fee w/o dancing | Fee with dancing |
|---------------|-----------------|------------------|
| 1 - 100 | \$22.06 | \$44.13 |
| 101 - 300 | \$31.72 | \$63.49 |
| 301 - 500 | \$66.19 | \$132.39 |
| Over 500 | \$93.78 | \$187.55 |

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. Licence fees are based upon the number of events, the capacity of the room, and whether or not dancing took place at the event.

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



General Meeting Policies

ROOM DÉCOR

We want you to transform your event venue space into your ideal set-up. 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 Catering Manager 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 event décor delivery schedules should be discussed with your meeting 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 event. 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.

Function room rental prices are subject to applicable increase on statutory holidays.

EVENT START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking. Additional charges apply for exceeding agreed upon room rental timelines.

DEPOSITS

1st Deposit: Due at the time of signing

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

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

CANCELLATION

In the event of cancellation of receptions and/or food functions, the following penalties will apply:

1 or more months out: no penalties

0 to 31 days out: 50% of total estimated food and beverage revenue + banquet room rental, services and taxes.

0-3 days prior to the event: 100% of estimated food and beverage revenue, banquet room rental revenue and all applicable taxes as stated on the Banquet Event Order.



Catering Policies

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 the menu can be customized to your wedding. Your Meeting 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.

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.

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.

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.

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 cakes, which can only be accepted if prepared professionally in a licensed retail outlet and a signed waiver has been returned to your Event Planner. 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 the 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.



Beverages

COFFEE SELECTION

PRICE PER PERSON

*SAWRIDGE COFFEE BLEND
& ASSORTED TEAS*

ALL DAY SERVICE (8 HOURS)

ONE TIME SERVICE

OTHER BEVERAGES

PRICE PER UNIT

JUICE BOTTLE

APPLE, ORANGE, CRANBERRY

JUICE ASSORTMENT BY THE PITCHER **1.7L**

APPLE, ORANGE, CRANBERRY

POP CANS

WATER 500ML

SPARKLING WATER

JONES CRAFT SODA

STRAWBERRY-LIME | ROOT BEER

SPECIALTY INFUSED WATER **1L**

SEASONAL VARIETIES AVAILABLE



Breaks

SEEDS OF LIFE 9 V GF

PRICE PER PERSON

pumpkin seeds | sunflower seeds | flax seeds
dried fruits | nuts | individual fresh fruit skewer
seasonal berries

SAWRIDGE COFFEE BREAK 11 V

PRICE PER PERSON

individual banana bread french toast
Saskatoon berry caramel | whipped cream
chocolate shavings | Sawridge welcome cookies
Sawridge coffee blend & assorted teas

SHORT & SWEET 10 V

PRICE PER PERSON

assorted muffins & cookies
Sawridge coffee blend & assorted teas

BALANCE 8 V

PRICE PER PERSON

fresh seasonal fruit salad
Sawridge coffee blend & assorted teas

GET 'ER DONE 15

PRICE PER PERSON

mini cheeseburgers | warm house made kettle chips
warm jalapeno cheese dip
Sawridge coffee blend & assorted teas

SAVORY DANISH & SODA 11 V

PRICE PER PERSON

spinach & feta | tomato & olive
Jones soda – strawberry lime | root beer



The above prices are subject to service charge and GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Build Your Own Break and Break Enhancements

FIRE

PRICE PER DOZEN

FRESHLY BAKED FROM OUR OVENS

| | |
|-----------------------------------------|----|
| BUTTERY CROISSANT | 32 |
| CHOCOLATE CROISSANT | 33 |
| ASSORTED FRUIT DANISHES | 30 |
| VARIETY OF CROISSANT, DANISH & PASTRIES | 32 |
| ASSORTED MUFFINS | 28 |
| GLAZED CINNAMON BUNS | 35 |
| ASSORTED SQUARES | 30 |
| ASSORTED CUPCAKES | 26 |
| IN HOUSE BAKED COOKIES | 22 |
| WARM BISCUITS, BUTTER & JAM | 31 |
| ASSORTED SAVORY DANISHES | 33 |
| SUN DRIED TOMATO/SPINACH & FETA | |

EARTH

PRICE PER PERSON

SOURCED SEASONALLY

| | |
|--------------------------------------------|----|
| FRESH SLICED FRUIT & BERRIES | 8 |
| WHOLE FRUIT | 3 |
| ASSORTED GRANOLA BARS | 3 |
| ASSORTED YOGURT | 3 |
| FRESH VEGGIES & CITRUS DIP | 5 |
| ASSORTED BAGS OF POTATO CHIPS | 3 |
| GRILLED & CHILLED ANTIPASTO PLATTER | 8 |
| DOMESTIC CHEESE BOARD & ACCOMPANIMENTS | 8 |
| ARTISANAL CHEESE BOARD & ACCOMPANIMENTS | 10 |

Breakfast

PLATED BREAKFAST

PRICE PER PERSON

SAWRIDGE SCRAMBLE 17

choice of chilled orange, grapefruit
or apple juice

3 scrambled eggs | bacon | sausage
breakfast potatoes | fresh fruit | assorted
danishes & croissants | preserves | Sawridge
coffee blend & assorted teas



The above prices are subject to service charge and GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Breakfast Buffets

QUICK & EASY 11 V

PRICE PER PERSON

freshly baked croissants, pastries, muffins, butter,
fruit preserves | sliced fresh fruit

CONTINENTAL BREAKFAST 15 V

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins, butter,
fruit preserves
variety of cereals with chilled milk
bowls of vanilla & fruit yogurts
sliced fresh fruit & berries
Sawridge coffee blend & assorted teas

THE CANADIAN 17

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins,
butter, fruit preserves
fluffy scrambled eggs
sausage, bacon, house fried potatoes
bowls of vanilla & fruit yogurts
sliced fresh fruit & berries
Sawridge coffee blend & assorted teas

add eggs benedict, waffles or french toast 3



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

Breakfast Enhancements

PRICED PER PERSON

MADE TO ORDER OMELET STATION 10

whole eggs, Egg Beaters, egg whites,
ham, smoked salmon, bacon, spinach,
green onions, tomatoes, mushrooms & cheese

CHILLED HARD BOILED EGGS 3

WARM OATMEAL, RAISINS & BROWN SUGAR 4

FLUFFY SCRAMBLED EGGS 4

ROASTED SAUSAGE OR BACON 4

SLICED BREAKFAST CHEESE, CHEDDAR & SWISS 5

BUTTERMILK PANCAKES, MAPLE SYRUP
& WILD BERRY COMPOTE 4

BELGIAN WAFFLES, MAPLE SYRUP
& WILD BERRY COMPOTE 4

TRADITIONAL EGGS BENEDICT,
MAPLE CURED HAM, WARM BISCUIT, HOLLANDAISE 5

SALMON BENEDICT, SMOKED SALMON,
BISCUIT, HOLLANDAISE 5

Plated Lunch

PRICED PER PERSON

2 COURSE

*offerings based on salad protein pricing and
include one type of salad with one type of
protein & choice of dessert.*

MAIN COURSE

CAESAR SALAD

crisp romaine hearts | bacon | parmesan
lemon | focaccia croutons

SALAD PROTEIN OPTIONS

6oz grilled chicken breast 22

5oz seared salmon 23

6oz grilled AAA beef sirloin 25

Choice of one dessert

CREATIONS SALAD

baby kale | juniper roasted beets | goat cheese
cucumber | pickled onions | crispy corn fritters
citrus vinaigrette

SALAD PROTEIN OPTIONS

6oz grilled chicken breast 23

5oz seared salmon 24

6oz grilled AAA beef sirloin 25



Choice of one dessert

OR

You may substitute dessert and start your meal
with one of our delicious soup options from our
lunch buffet offerings

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE & HAZELNUT MOUSSE CAKE

raspberry sauce

Plated Lunch

PRICE PER PERSON

3 COURSE

Plated lunches based on entree pricing and include choice of 1 starter, 1 entree and 1 dessert selection per group. Plated lunches come with tea & coffee service.

STARTERS

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*

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE & HAZELNUT MOUSSE CAKE

raspberry sauce



ENTRÉES

SEARED SALMON 30 *GF*

tender white beans | seasonal vegetables
fresh herb purée

ROTISSERIE SPICED PORK LOIN 25 *GF*

herb roasted potatoes | creamy dijon sauce

ROASTED GARLIC MARINATED CHICKEN BREAST 25

mashed potatoes | red wine jus

BRAISED ALBERTA BEEF SHORT RIB 30

sautéed gnocchi | baby spinach | mushroom jus

PENNE PRIMAVERA 21 *V*

roasted tomato sauce | seasonal vegetables
parmesan | basil

GRILLED CHICKEN BLT 22

bacon | lettuce | mayo
toasted brioche bun | fries

SMOKED BEEF SANDWICH 23

caramelized onions | poblano relish
horseradish mayo | fries



Lunch Buffets

MINIMUM 15 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED

BUILD YOUR OWN SALAD 24

PRICE PER PERSON

add soup selection 3

crisp romaine | organic greens

creamy caesar dressing | citrus vinaigrette
balsamic dressing

cucumbers | tomatoes | shaved carrots
pickled onions | radish | roasted almonds
pumpkin seeds | grilled zucchini
crumbled goat cheese

grilled chicken breasts | roasted Alberta beef
(based on 3oz of protein per person)

add poached shrimp 3

fresh sliced fruit & assorted squares

Sawridge coffee blend & assorted Teas

BUILD YOUR OWN SANDWICH 22

PRICE PER PERSON

add soup selection 3

organic greens & dressings *V GF*

creamy dill pickle & potato salad *V GF*

grilled vegetable platter *V GF*

in house roasted Alberta beef

shaved turkey breast

sliced natural ham roast

assorted condiments & spreads

lettuce | tomato | onion

sliced swiss & cheddar cheese

variety of soft buns & wraps

chefs selection of sweet treats

Sawridge coffee blend & assorted teas

WRAP IT UP 24

PRICE PER PERSON

CHOICE OF SOUP

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*

organic greens & dressings *V GF*

Greek style pasta salad *V*

CHOICE OF 3 WRAPS

in house roasted beef | cheddar | lettuce
horseradish mayo

grilled chicken BLT | avocado | bacon mayo

sliced turkey | sundried tomato pesto | swiss
pickled onions

white bean hummus | grilled vegetables
parmesan *V*

sliced ham | cheddar | mayo

creamy egg salad | lettuce | dill pickles

fresh sliced fruit & assorted squares

Sawridge coffee blend & assorted teas

Lunch Buffets

MINIMUM 15 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED



PASTA BUFFET 23

PRICE PER PERSON

add soup selection 3

caesar salad | traditional accompaniments
olive oil dressed tomatoes | fresh mozzarella | basil
grilled & chilled vegetable platter

baked penne bolognese with provolone
spaghetti with garlic & fresh herb sauce ✓
fussilli with grilled chicken & roasted vegetables
warm garlic focaccia

chefs selection of sweet treats
Sawridge coffee blend & assorted teas



"SOUTHERN" ALBERTA HOSPITALITY 28

PRICE PER PERSON

choice of soup
assorted buns & whipped butter

organic greens & dressings ✓ GF
smoked potato & corn salad ✓ GF
pickled cabbage slaw ✓ GF



fried chicken | grilled bannock
jalapeño & apricot honey
farmers sausage | roasted peppers
caramelized onions
roasted garlic crusted Alberta beef
pan drippings
creamy Yukon gold mashed potatoes
roasted seasonal vegetables GF
warm berry cobbler | vanilla whipped cream
fresh fruit salad
Sawridge coffee blend & assorted teas

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*

ENTRÉE

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

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 GF

Sawridge coffee blend & assorted teas



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

roisserie 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

cannelloni | 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

DESSERT

assorted cheese cakes | fresh sliced fruit

delicious squares | decadent chocolate cake

Sawridge coffee blend & assorted teas

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** ✓

potato samosas | herb pesto **20** ✓

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

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** ✓

grilled asparagus | pancetta | balsamic **30**

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

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

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

RECEPTION STATIONS

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

ASSORTED DOMESTIC & ARTISANAL CHEESES ✓

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 ✓ GF

small (serves 15) **65** per platter

medium (serves 30) **130** per platter

large (serves 45) **185** per platter

GRILLED & CHILLED VEGETABLE PLATTER ✓

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

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.

Beverages and Bars

| Beverages | Host Bar | Cash Bar |
|------------------------|--------------|----------|
| House Liquors | \$6.25 | \$6.75 |
| Domestic Beer | \$6.50 | \$7.00 |
| House Wine (5oz glass) | \$6.75 | \$7.25 |
| Non Alcoholic Beer | \$5.50 | \$5.50 |
| Soft Drinks | \$3.50 | \$3.50 |
| Juices | \$3.50 | \$3.50 |
| Imported Beer | \$7.00 | \$7.50 |
| House Wine (bottle) | From \$34.00 | |

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

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 12:30AM. It is required that entertainers such as DJs and bands, set up two hours prior to the arrival of the guests. No person under the age of eighteen is allowed to consume alcoholic beverages.

Notes



For more information contact a meeting planner today!
780.989.4430 | cateringES@sawridge.com

4235 Gateway Blvd. N, NW Edmonton, Alberta T6J 5H2
sawridge.com/edmontonevents