

the *Weaking* planner's guide



On the most important day of your life, count on Sawridge Inn Peace River to make it memorable.



Function Rooms

- Function rooms accommodate from 25–250 people
- 3 function rooms (Peace Room, River Room, Ballroom) offer public address system with podium and microphone

Function Room

Capacity

Room	Capacity	Rental
Ballroom	250 persons	\$475
Peace River Room	110 persons	\$300
Peace Room	60 persons	\$175
River Room	50 persons	\$175
Mackenzie Room	30 persons	\$150
Boardroom	12 persons	\$100



Linen Selection

#### Tablecloths

- White
- Black
- Brown
- Ivory

**Table Napkins** 

- White
- Black
- Gold
- Silver
- Red
- **Royal Blue**
- Turquoise
- Pink
- Apple Green
- Burgundy

#### **Table Skirts**

- White ٠
- Black
- Chair Sash
- Black •
- Red •
- Burgundy •
- Gold •
- Blue
- Silver

#### Chair Cover

- \$5 each
- Chair Sash
- \$2.50 each •

All prices are subject to change based on market value. All prices are subject to a 17% service charge and 5% GST



## The Bride & Groom Buffet

\$29 per person | Minimum of 20 people

Baked Buns and Butter

## Choice of Four:

Crisp Mixed Green Salad with Assorted Dressings Caesar Salad Baby Red Potato Salad Macaroni and Cheddar Salad Western Style Coleslaw Salad Fresh Vegetable Crudités with Ranch Dressing

## Choice of Two:

Creamy Whipped Potatoes with Pan Gravy Roasted Baby Red Potatoes Wild Rice Pilaf Fresh Seasonal Vegetable Medley

## Choice of two entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast Beef with Pan Gravy *Tender, slow roasted Alberta beef* 

Barbequed Oven Roast Pork Pork slow roasted and smothered in apple barbeque sauce

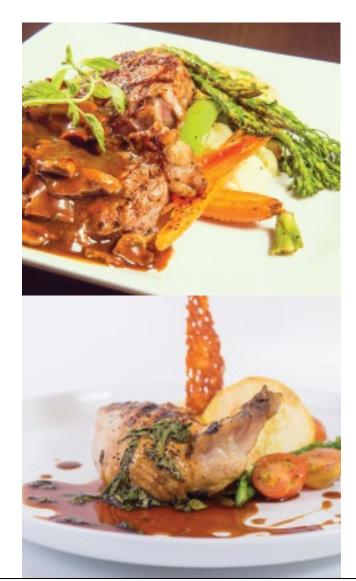
Baked Penne Bolognaise Layers of ground beef, pasta, and a medley of cheeses, baked and complimented with garlic toast

Baked Mediterranean Basa White fish with capers, tomatoes and red onions Citrus and Herb Marinated Roast Chicken Sectioned chicken marinated in a light blend of herbs with lemon, orange and lime juices, finished by oven roasting to a crispy golden brown

Seasonal Fresh Fruit Platter Chef's Selection of Cakes, Tortes, Dessert Squares and Bars Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person.

\*Upgrade to Carved Roast Beef for an additional \$50



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**Buffet** Selections

## The "I Do" Buffet

\$30 per person | Minimum of 20 people

Baked Buns and Butter

## Choice of Four:

Crisp Mixed Green Salad with Assorted Dressings Caesar Salad Baby Red Potato Salad Coleslaw Salad Marinated Vegetable Salad Mediterranean Pasta Salad Fresh Vegetable Crudités with Ranch Dressing

## Choice of Two:

Creamy Whipped Potatoes Roasted Baby Red Potatoes Wild Rice Pilaf Fresh Seasonal Vegetable Medley

## Choice of two entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast Beef with Pan Gravy *Tender, slow roasted Alberta beef* 

Apple Barbequed Oven Roast Alberta Pork Roast pork smothered in apple barbeque sauce, char - grilled and finished in the oven, served thick sliced

#### Char - Grilled Tilapia Whitefish with Roasted Garlic Hollandaise

*Char - grilled delicate whitefish, complimented with caramelized onions, roast garlic, and basil in a rich hollandaise sauce* 

#### Sweet Curried Chicken with

#### Traditional Compliment

Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan - fried crisp and golden brown and finished by stewing to a tender doneness Northern Style Breast of Chicken Medallions Char - grilled breast of chicken enhanced with pan - fried portabella mushrooms, asparagus, and leeks within a rich demi - glace

Seasonal Fresh Fruit Platter Chef's Selection of Cakes, Tortes, Dessert Squares and Bars Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person.

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# The Wedding Bells Buffet

\$31.95 per person | Minimum of 20 people

Baked Buns and Butter

## Choice of Four:

Crisp Mixed Green Salad with Assorted Dressings Caesar Salad Baby Red Potato Salad Coleslaw Salad Greek Tomato Salad Seafood Pasta Salad Fresh Vegetable Crudités with Ranch Dressing

## Choice of Two:

Creamy Whipped Potatoes Roasted Baby Red Potatoes Wild Rice Pilaf Fresh Seasonal Vegetable Medley

## Choice of two entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast Beef with Pan Gravy *Tender, slow roasted Alberta beef* 

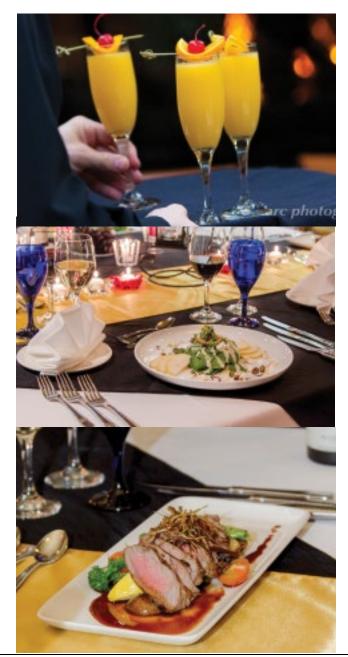
Roast Herb Stuffed Pork Loin Stuffed Alberta pork loin enhanced with corn bread stuffed in house BBQ sauce

Maple Gingered Atlantic Salmon Atlantic salmon marinated with Canadian maple, ginger and soy; baked lightly

Citrus and Herb Marinated Roast Chicken Tender breast of chicken stuffed with black forest ham and Swiss cheese, lightly breaded served with a rich wild mushroom sauce Seasonal Fresh Fruit Platter Chef's Selection of Domestic Cheeses Cakes, Tortes, Dessert Squares and Bars Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person.

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**Buffet** Selections

## The Sawridge Wedding Buffet

\$45 per person | Minimum of 20 people

Baked Buns, Bannock and Butter

### Choice of Four:

Crisp Mixed Green Salad with Assorted Dressings Caesar Salad Baby Red Potato Salad Seafood Pasta Salad Mushroom and Asparagus Salad Apple and Cabbage Coleslaw Salad Marinated Vegetable Salad Fresh Vegetable Crudités with Ranch Dressing

### Choice of Two:

Creamy Whipped Potatoes with Pan Gravy Roasted Baby Red Potatoes Wild Rice Pilaf Scalloped Potatoes Fresh Seasonal Vegetable Medley Steamed Broccoli in Cheese Sauce

## Choice of two entrées:

Prime Rib Lean, slow roasted Alberta Beef carved by our culinary team

## Caramelized Dijon Roast Alberta Pork Tenderloin

Alberta pork tenderloin smothered in Dijon mustard, brown sugar and caraway oven roasted until caramelized and cooked to medium

Chicken Breast Medallions with Hunter Sauce Breast of chicken charbroiled and complimented with sautéed wild mushrooms, scallions, tomatoes and brandy in a light red wine demi glaze Maple Gingered Atlantic Salmon Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with gingerbread and baked lightly

Seasonal Fresh Fruit Platter Chef's Selection of Domestic Cheeses Cakes, Tortes, Dessert Squares and Bars

Additional entrées are \$4 per person.



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For more information contact our Catering department at CateringPR@sawridge.com or by phone at (780) 618-2544

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