



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

the
wedding
planner's guide



SAWRIDGE INN
AND CONFERENCE CENTRE
PEACE RIVER



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
- 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

Buffet Selections

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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Buffet Selections

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
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 SawridgeInnPeaceRiver

SawridgePeaceRiver.com