



BREAKFAST MENU PORTFOLIO



Thank you for considering our services to host in-house or cater to your very special event!

For information on private room rentals and events at The Sawmill Banquet & Catering Centre or Tom Goodchild's

Moose Factory, please visit our website at www.sawmillrestaurant.com or call us directly to arrange a tour at your convenience.

Sawmill Banquet & Catering Centre
3840 – 76 Avenue
Edmonton, AB T6B 3B9
780-468-4115

Tom Goodchild's Moose Factory
4810 Calgary Trail South
Edmonton, AB T6H 5H5
780-437-5616

The following information will assist you to plan your breakfast event – at our location or yours. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field.

We can prepare any kind of breakfast meal to suit most appetites and budgets. Please don't hesitate to ask for our help to design a unique menu. We can accommodate dietary restrictions, ethnic food, theme event, vegetarian meals and more.

CONTACT: Sawmill Banquet & Catering Centre
Paul Doucette, General Manager
Telephone: (780) 468-4115
Facsimile: (780) 469-8123
Email: pdoucette@sawmillrestaurant.com

Our most important product is RELATIONSHIPS. We truly believe in the definition of the word Cater as in "to supply what is required or desired". By listening to your requirements and understanding your desires we build a strong relationship with you our guest. We are then able to fully ensure a perfect and stress-free event each and every time!
















Please Note: Prices are quoted per person, unless otherwise specified. Prices herein are effective March 1, 2015.

BREAKFAST OPTIONS

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 48 hours)

SAWMILL CLASSIC BREAKFAST BUFFET (Priced per person) **\$16.00**

» Includes: (1) Egg Selection / (2) Meat Selections / (1) Potato Selection / (1) Griddle Selection
 Seasonal Fresh Fruit Cocktail / Selection of Individual Yogurts / Coffee and Tea

<p>Egg Selection (Choose one)</p> <ul style="list-style-type: none"> » Ranch-Style Skillet » Ham and Cheese Omelette » Egg Frittata with Spinach and Mushrooms » Spicy Mexican Salsa Skillet » Corned Beef Hash with Poached Eggs and Hollandaise Sauce  » Cheddar and Onion Scrambled  » Classic Scrambled  » Vegetarian Omelette  » Plain Cheese Omelette 	<p>Meat Selection (Choose two)</p> <ul style="list-style-type: none"> » Farmer's Pork Sausage » Alberta Beef Sausage » Chicken and Apple Sausage » Spicy Italian Sausage » Maple Pork Sausage  » Hickory-Smoked Bacon  » Sliced Maple Glazed Ham  » Grilled Turkey Sausage  » Turkey Bacon 	<p>Potato Selection (Choose one)</p> <ul style="list-style-type: none"> » Baked Potato and Cheddar Casserole  » Diced Hash Browns with Bell Peppers  » Spiced Shredded Potato Grill  » Potatoes O'Brian  » Sliced Potatoes with Onion and Mushrooms  » Old Fashioned Golden Hash Brown Potatoes  » Mini Potato Pancakes 	<p>Griddle Selection (Choose one)</p> <ul style="list-style-type: none"> » Cinnamon Dusted French Toast with Creamery Butter and Maple Syrup » Belgian Waffles with Wild Berry Compote, Maple Syrup, and Whipped Cream » Pancakes with Fresh Blueberries and Creamery Butter and Maple Syrup » Grilled Raisin Bread French Toast with Wild Berry Compote, Maple Syrup, and Whipped Cream  » Pancakes with Creamery Butter and Maple Syrup
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BREAKFAST À LA CARTE (Priced per person)

Baked Pastry Tray (1.5 per portion) **\$5.00**

» Danish, Muffins, Banana Loaf, Cinnamon Buns and Multigrain Croissants accompanied with Butter and Preserves

Continental Breakfast **\$13.00**

» Muffins, Danishes, Banana Loaf, Cinnamon Buns, Multigrain Croissants, Butter
 » Fresh Fruit Cocktail, Variety of Individual Yogurts
 » Brewed Columbian Coffee and Gourmet Tea Selection
 Assorted Chilled Fruit Juices

Hot Oatmeal Station **\$9.50**

» Home Style Slow Cooked Oatmeal Breakfast with Fresh & Dried Berries, Fruit, Brown Sugar, Granola Mix and Farm Cream

Variety of Individual Yogurts **\$2.75**

Seasonal Fresh Fruit Platter (Serves 20-25 people) **\$72.00**

Assorted Chilled Juices **\$3.00**

Freshly Brewed Coffee & Tea Station (20 cup minimum) **\$55.00/20 cup**
\$80.00/30 cup
\$130.00/50 cup
\$150.00/65 cup



FINAL DETAILS & RENTALS

Menu Pricing ~ Quotes

Unless otherwise specified, prices are quoted per person. Off-Site catering includes disposable cutlery, plates, napkins, and beverage-ware (where applicable).

In-House functions include all applicable linens, china, cutlery, glasses, etc. Let us do the work!

Give us the details and share YOUR vision with us. We will prepare an exact and detailed quote in a timely manner. We will work to ensure it is tailored to your needs and budget.

Service Personnel

Applicable with Off-Site Events Only

Off-Site Catering Labour (Minimum 3 hr charge)	
Servers	\$21.00/hour
Bartenders	\$26.00/hour
Chef	\$31.00/hour
In-House functions include all staffing as part of the room / facilities rental.	

Service Charges (Gratuities) & GST

- » 10% Service Charge applies to all deliveries.
- » 15% Service Charge applies to (buffet) events which require service personnel on-site.
- » 18% Service Charge applies to (plated) events which require service personnel on-site.
- » 5% GST applies on the total invoice including Service Charges.

Delivery Charge

A delivery charge will apply to all off-site catering, with exact cost dependant upon the location of the event.

Miscellaneous Rentals *(Delivery and/or set-up may be extra depending on specific requirements)*

5' Round Table	\$20.00	Linen Napkin	\$1.10	Plastic Water Jug	\$3.00
6' Round Table	\$25.00	10.5" China Dinner Plate	\$1.00	Salt & Pepper Sets	\$4.00
8' Rectangular Table	\$21.00	China Coffee Mug	\$0.75	Hand-Held Coffee Butler	\$8.00
Pedestal Table	\$28.00	7" China Dessert Plate	\$0.85	Coffee Cambro	\$30.00
Folding Plastic Chair	\$3.00	Standard Glassware	\$0.85	Chafer & Sterno Fuel Cells	\$30.00
Cushioned Chair	\$8.00	Standard Silverware	\$0.75	Coat Rack & Hangers	\$40.00
White Tablecloth	\$12.00	Knife / Fork Roll-Up	\$1.15	Portable Oak Bar	\$165.00

Above Listed Items Constitute Only The Most Requested Rental Needs.

We are always pleased to work on your behalf with any reputable rental company and / or event planners. Our main goal is ensuring a totally stress-free and perfectly executed function to the benefit of your guests and yourself.

GENERAL INFORMATION

Food & Beverage Policy

No outside food and beverage is allowed on-site with the exception of special occasion cakes. Food & Beverage cannot be removed from the property.

Liquor Service Policy

Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages. Corkage is not allowed. Beverage Service and music must end at 1:30am.

Service Charge and Taxes

All itemized costs are subject to change and subject to a 15%-18% Service Charge and 5% GST.

Deposits

25% of the estimated event cost is due upon signing of contract. This is non-refundable.

Banquet Event Order

Event orders are to be signed and given to the Events Manager one (1) calendar week prior to the function date.

Final guest guarantees are due one (1) calendar week prior to the function date. Special dietary restrictions should be communicated to your Event Manager to ensure accommodations are made prior to the event.

Payment

Full pre-payment is required one (1) calendar week prior to the event unless credit has been established at least twenty-one (21) days prior to the event.

Additional Licenses & Fees

A separate Socan Fee will need to be purchased if live or recorded music is featured.

Cancellation Fee

Should you have to cancel your event after agreements have been signed, you are subject to the following cancellation charges:

Less than three (3) months to one (1) month from event date – 60% of estimated revenue

Less than one (1) month to eight (8) days from event date – 75% of estimated revenue

Seven (7) days or less from event date – 100% of estimated revenue

Statutory Holidays

A 25% Labour surcharge will be added to your event for events held on Statutory holidays.

Labour charges (where applicable) are subject to increase based on required staffing.

