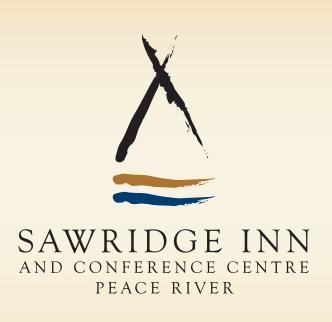


Conference Facility Guide





Banquet Rooms

Boardroom, Mackenzie Room, Peace - River Rooms & Ballroom

- Boardroom, Mackenzie Room, Peace River Rooms & Ballroom
- Function rooms accommodate from 5 250 people
- 5 function rooms (Peace, River, Ballroom) offer public address systems with podium and microphone
- Audiovisual equipment available upon request
- Teleconferencing facilities available upon request
- Tablecloths, chair covers, table napkins and table skirts available in a variety of colours

Meeting Room Capacity

Main Ball Room	\$475 / Day
3167 sq. ft.	Capacity
Theatre	250
Banquet	250
Reception	300
Classroom	250
Boardroom	70
U-Shape	70

Mackenzie Room	\$150 / Day
870 sq. ft.	Capacity
Theatre	60
Banquet	40
Reception	50
Classroom	40
Boardroom	30
U-Shape	30

Peace Room	\$175 / Day
893 sq. ft.	Capacity
Theatre	60
Banquet	50
Reception	60
Classroom	30
Boardroom	20
U-Shape	25

River Room	\$175 / Day
1233 sq. ft.	Capacity
Theatre	70
Banquet	60
Reception	70
Classroom	40
Boardroom	30
U-Shape	30

Peace River Room	\$300 / Day
2126 sq. ft.	Capacity
Theatre	120
Banquet	100
Reception	120
Classroom	100
Boardroom	50
U-Shape	50

Boardroom	\$100 / Day
291 sq. ft.	Capacity
Theatre	n/a
Banquet	n/a
Reception	n/a
Classroom	n/a
Boardroom	14
U-Shape	n/a

Audiovisual Equipment

LCD Projector & Screen	\$100
Screen	\$25
DVD Player	\$25
TV & DVD	\$35
Microphone - Wireless	\$10
Lapel microphone - Available in the Ballroom Only	\$75
Teleconferencing Equipment (speaker phone) - Long distance Charges if applicable	ble \$40
SOCAN fee (background music)	\$29.56 and up

Snacks & Refreshments

Minimum of 1 dozen per item

Baked Cookies \$2 each

Breakfast Muffins \$2 each

Blackberry, Banana Nut, Chocolate Chip

Pastries/Danish \$2.50 each

Apple, Lemon, Cinnamon, Raspberry Danish

Cheese Platter \$5 per person

Assortment of domestic and international cheese served with grapes, dried apricots and crackers

Fresh Fruit Platter \$7 per person

Coffee or Tea \$3 per person

Pop \$3 each

Juice \$3.50 each

Sawridge Bottle of Water \$3 each

Breakfast Selections

The Plains Breakfast Buffet

\$13 per person | Minimum of 10 people

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves

A Selection of Cold Cereals Cottage Cheese and Fruit Yogurts Seasonal Fresh Fruit Platter

A Selection of Chilled Juices (jugs) Freshly Brewed Coffee and an Assortment of Tea

The Wetlands Breakfast Buffet

\$15 per person | Minimum of 20 people

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves

Fresh Baby Red Potato Pan-fries
Northern Style Scrambled Eggs
Whole eggs scrambled with sautéed mushrooms,
green onions and cheddar cheese

Choice of:

Golden Pancakes with Syrup or Belgium Waffles with Mixed Berry Compote or Maple French Toast with Syrup Alberta Pork Sausage or Bacon

A Selection of Chilled Juices (jugs) Freshly Brewed Coffee and an Assortment of Tea

The Jack Pine Breakfast Buffet

\$17 per person | Minimum of 20 people

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves A Selection of Cold Cereals Seasonal Fresh Fruit Platter

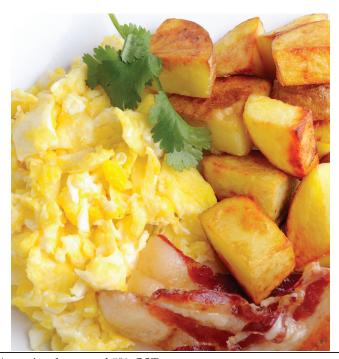
Fresh Baby Red Potato Pan-fries Northern Style Scrambled Eggs Whole eggs scrambled with sautéed mushrooms, green onions and cheddar cheese

Choice of:

Golden Pancakes with Syrup, Belgium Waffles with Mixed Berry Compote or Maple French Toast with Syrup (*Choose two*)

Alberta Pork Sausage or Bacon

A Selection of Chilled Juices (jugs) Freshly Brewed Coffee and an Assortment of Tea



Breakfast Selections

The Sawridge Breakfast Buffet

\$20 per person | Minimum of 20 people

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves Cottage Cheese and Fruit Yogurts Seasonal Fresh Fruit Platter

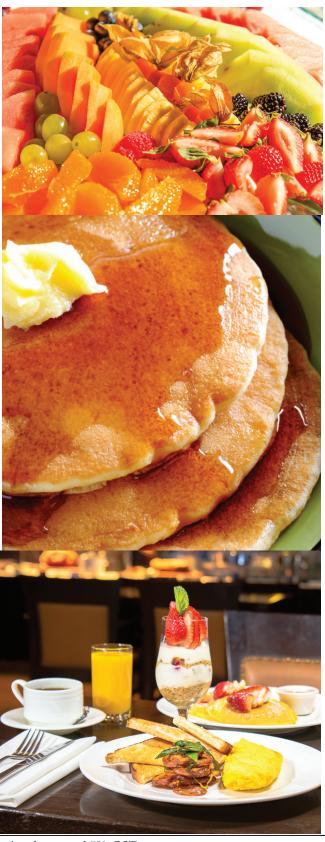
Fresh Baby Red Potato Pan-fries
Northern Style Scrambled Eggs
Whole eggs scrambled with sautéed mushrooms,
green onions and cheddar cheese
Pancakes with Syrup
Bacon and Sausage

Choice of:

Golden Pancakes with Syrup, Belgium Waffles with Mixed Berry Compote or Maple French Toast with Syrup (*Choose two*)

A Selection of Chilled Juices (jugs)
Freshly Brewed Coffee and an Assortment of Tea





All prices are subject to a 17% service charge and 5% GST

Lunch Selections

The Seedling Luncheon

\$15 per person | Minimum of 10 people

Chef's Selection of Soup Chef's Selection of Assorted Sandwiches

Chef's Selection of Dessert Squares Freshly Brewed Coffee and an Assortment of Tea

Build your Pasta Buffet

\$17 per person | Minimum of 20 people

Char-grilled Garlic Bread Crisp Mixed Green Salad with Assorted Dressings Caesar Salad Fresh Vegetable Crudités with Ranch Dressing

Chefs Choice of Pasta Tossed in Olive Oil Cheese Filled Tortellini Meatballs and Marinara Sauce Parmesan Alfredo Sauce

Chef's Selection of Dessert Squares, Tarts and Cupcakes Freshly Brewed Coffee and an Assortment of Tea

The Alberta Picnic Luncheon

\$17 per person | Minimum of 20 people

Sliced Buns with Butter
Crisp Mixed Green Salad with Assorted Dressings
Caesar Salad
Baby Red Potato Salad
Fresh Sliced Cucumbers, Tomatoes and Onion
A Choice of Slow Roasted Herb Crusted Roast
Beef Served with Horseradish and Dijon Mustard
or,

Sliced Deli Meats including; Roast Beef, Black Forest Ham, Breast of Turkey and Pastrami

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and an Assortment of Tea



Lunch Selections





The Sawridge Luncheon Buffet

\$21 per person | Minimum of 20 people

Fresh Baked Buns and Butter
Crisp Mixed Green Salad with Assorted Dressings
Caesar Salad
Baby Red Potato Salad
Coleslaw Salad
Macaroni and Cheddar Salad
Fresh Vegetable Crudités with Ranch Dressing
Fresh Seasonal Vegetable Medley

Choice of One:

Creamy Whipped Potatoes Roasted Baby Red Potatoes Wild Rice Pilaf

Choice of two entrées:

Slow Roasted Alberta AAA Herb Crusted Roast Beef with Au Jus *Tender, slow roasted Alberta beef*

Barbequed Oven Roast Pork Loin

Pork loin slow roasted and smothered in apple barbeque sauce

Homestyle Beef and Cheese Lasagna Layers of ground beef, pasta, and a medley of cheeses, baked to perfection and complimented with garlic toast

Chicken Stir-fry with Steamed Oriental Noodles

Pan fried chicken tenderloins and fresh stir-fry

vegetables in a rich oyster sauce with steamed oriental

noodles

Sweet Curried Chicken with Rice

Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness

Seasonal Fresh Fruit Platter Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and an Assortment of Tea

Banquet Wine List 2016

Red

House Wine - Sawmill Creek Merlot	\$19	House Wine - Sawmill Creek
Jackson Triggs Shiraz	\$20	Jackson Triggs Pinot Grigio
Woodbridge Robert Mondavi Cab Sav	\$25	Woodbridge Robert Mondav
Yellowtail Shiraz	\$25	Yellowtail Sav Blanc
Wolf Blass Cab Sav	\$27	Wolf Blass Chardonnay
Apothic Red	\$22	Apothic White
Hardys Shiraz Cab Sav	\$26	Hardys Riesling Gewurtztrar
See Ya Later Ranch Rose Wine	\$29	See Ya Later Ranch Riesling
Caliterra Reserva Merlot	\$25	Caliterra Reserva Sav Blanc
Linden Bay Merlot	\$21	Linden Bay Pinot Grigio

Break Ideas

Minimum of 10 people | 48 Hour Notice Required

The Jogger

Individual Yogurt Selection of Granola Bars Muffins Individual White & Chocolate Milk

\$12 per person

The Carnival

Individual Candies & Chocolate Snacks Mini Popcorn Bags Mini Pogo's & Dijon Mustard Canned Pop & Bottled Water

\$12 per person

White

House Wine - Sawmill Creek Chardonnay	\$19
Jackson Triggs Pinot Grigio	\$20
Woodbridge Robert Mondavi Chardonnay	\$25
Yellowtail Sav Blanc	\$25
Wolf Blass Chardonnay	\$27
Apothic White	\$22
Hardys Riesling Gewurtztraminer	\$21
See Ya Later Ranch Riesling	\$27
Caliterra Reserva Sav Blanc	\$25
Linden Bay Pinot Grigio	\$21

A variety of wines not listed are available upon request from our on-site Liquor Store.

The Healthy Break

Mini Vegetable Sticks with Ranch Dressing Basket of Delicious Apples House Made Trail Mix **Domestic Cheese and Crackers** Bottled Juice & Water

\$13 per person

The Trembling Aspen Evening Buffet

\$30 per person | Minimum of 20 people

Additional \$4 per person for carving station

Baked Buns and Butter

Choice of Four:

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

Choice of One:

Creamy Whipped Potatoes with Pan Gravy Roasted Baby Red Potatoes White and Wild Rice Pilaf

Choice of two entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast Beef with Pan Gravy Tender, slow roasted Alberta beef carved by our culinary team

Barbequed Oven Roast Pork

Pork slow roasted and smothered in apple barbeque sauce

Homestyle Beef and Cheese Lasagna

Layers of ground beef, pasta, a medley of cheeses, baked to perfection and complimented with garlic toast

Lemon Grass and Fresh Basil Whitefish Medallions

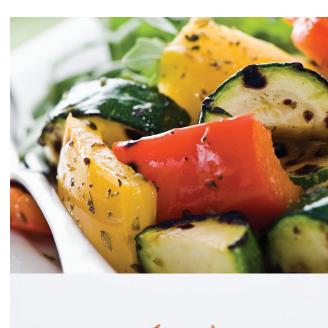
Delicate whitefish marinated in fresh basil, lemon grass, garlic, and olive oil, char-grilled and oven finished with a lobster sauce

Herb 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 Dessert Squares, Tarts and Cupcakes Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person





The Silver Birch Evening Buffet

\$32 per person | Minimum of 30 people

Baked Buns and Butter

Choice of Four:

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

Choice of One:

Creamy Whipped Potatoes Roasted Baby Red Potatoes 7 Grain Rice Blend

Choice of two entrées:

Slow Roasted Alberta AAA Herb

Crusted Roast Beef

Tender, slow roasted Alberta beef carved by our culinary team

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

Sweet Curried Chicken with Traditional Compliment

Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness

Maple Atlantic Salmon

Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with shortbread and baked lightly

Herb Roast Chicken

Whole honey roast chicken cooked to perfection, sliced thick

Seasonal Fresh Fruit Platter

Chef's Selection of Domestic Cheeses

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person



All prices are subject to a 17% service charge and 5% GST

The Black Spruce Evening Buffet

\$34 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 Salad
Greek Salad
Seafood Pasta Salad
Fresh Vegetable Crudités with Ranch Dressing
Fresh Seasonal Vegetable Medley

Choice of One:

Creamy Whipped Potatoes Roasted Baby Red Potatoes White and Wild Rice Pilaf 7 Grain Rice Blend

Choice of two entrées:

Carved Slow Roasted Alberta AAA Herb Crusted Roast Beef with Pan Gravy

Tender, slow roasted Alberta beef carved by one of our kitchen team

Roast Herb Pork Loin

Slow roast Alberta pork loin enhanced with sweet onions, and Dijon mustard white wine demi-glace

Maple Atlantic Salmon

Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with shortbread and baked lightly

Baked Whitefish

Baked delicate whitefish in a Tarragon Cream Sauce Herb Roast Chicken

Whole honey roast chicken cooked to perfection, sliced thick

Seasonal Fresh Fruit Platter Chef's Selection of Domestic Cheeses Chef's Selection of Dessert Squares, Tarts and Cupcakes Freshly Brewed Coffee and Tea

Additional entrées are \$4 per person



All prices are subject to a 17% service charge and 5% GST

The Prime Rib Evening Buffet

\$40 per person | Minimum of 25 people

Baked Buns and Butter

Choice of Four:

Crisp Mixed Green Salad with Assorted
Dressings
Caesar Salad
Baby Red Potato Salad
Mushroom and Asparagus Salad
Apple and Cabbage Coleslaw Salad
Marinated Vegetable Salad
Northern Smoked Fish Platter
Fresh Vegetable Crudités with Ranch Dressing
Fresh Seasonal Vegetable Medley

Choice of two:

Creamy Whipped Potatoes with Pan Gravy Roasted Baby Red Potatoes White and Wild Rice Pilaf 7 Grain Rice Blend Scalloped Potatoes

Carved Slow Roasted Alberta Prime Rib with Pan Gravy

Lean, slow roasted Alberta beef carved by one of our kitchen team.

Choice of one other entrée:

Caramelized Dijon Roast Alberta Porkloin

Alberta porkloin smothered in Dijon mustard and brown sugar, oven roasted until caramelized 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 Atlantic Salmon

Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with shortbread and baked lightly

Seasonal Fresh Fruit Platter Chef's Selection of Domestic Cheeses Chef's Selection of Dessert Squares, Tarts and Cupcakes Freshly Brewed Coffee and an Assortment of Tea

Additional entrées are \$4 per person



Canapes

Minimum 2 dozen per item

Smoked Salmon Canape	\$20/doz	Greek Salad Skewers with Anchovy Aioli	\$20/doz
Cheese and Chive Puffs	\$20/doz	Seasonal Fruit Skewers	\$20/doz
Tomato Basil Bruchetta	\$20/doz	Seafood Ceviche	\$20/doz
Smoked Salmon Cheese Wheel	\$20/doz	California Rolls	\$20/doz

Hot Hors D'oevres

Minimum 2 dozen per item

Chocolate Fountain with Fruit	\$10/person
Chicken Skewers Served with a Peanut Sauce	\$22/doz
Chili Peanut Spring Roll	\$18/doz
Spicy Vegetable Samosa	\$18/doz
Chicken Wings	\$18/doz
Savoury Meatballs	\$19/doz
Warm Spinach Dip	\$21/doz
Buffalo Chicken Dip	\$21/doz
Jalapeno Cheese Poppers	\$22/doz
Panko Breaded Shrimp	\$22/doz
Hot Crab Meat Dip with Crackers	\$24/doz
Scallops Wrapped with Bacon	\$29/doz



All prices are subject to a 17% service charge and 5% GST

Late Night Buffet

\$14 per person

Bread Rolls
Fresh Vegetable Crudités with Ranch Dressing
Assorted Cold Meat (Beef, Ham & Turkey)
with Condiments
Domestic Cheese
Lettuce, Tomato & Cucumber
Freshly Brewed Coffee and an Assortment of Tea



Bar/Beverage Services

The Host Bar

The host pays for all cost incurred by the bar and bartending services. The Sawridge Inn and Conference Centre will set up a complete bar and bartending service, including the liquor license. The consumption will be charged to you on a per drink basis.

Standard Host Bar

Rye, Whiskey, Gin, Rum (Dark & White) and Vodka

House Wine - White & Red

Domestic Beer - Budweiser, Coors Lite, Canadian, Kokanee and Labatt Blue

\$5.50 per drink

Cash Bar

Each guest is responsible for purchasing own beverages. The Sawridge Inn and Conference Centre will set up a complete bar and bartending service.

Standard Cash Bar

Rye, Whiskey, Gin, Rum (Dark & White) and Vodka

House Wine - White & Red

Domestic Beer - Budweiser, Coors Lite, Canadian, Kokanee and Labatt Blue

\$6.50 per drink

14



For more information contact our Catering department at CateringPR@sawridge.com or by phone at (780) 624-3621

9510 - 100th Street

T: 780-624-3621

f SawridgeInnPeaceRiver

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