



BARBEQUE 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 a stress-free and perfect barbeque event - prepared at the venue of your choice or here at our Banquet Centre. We invite you to read on and see how we offer quality, variety and value far beyond others in our field.

Our steak selections are exclusively Certified Angus Beef® carefully aged 28 days for optimum taste and we always feature our famous Sawmill Sesame Steak Sauce for an enhanced and truly superb barbeque experience.

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

We can prepare a barbeque 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 foods, theme events, vegetarian meals and more.

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, 2018.

BARBEQUE MEAL OPTIONS

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 72 hours)

SIMPLE & DELICIOUS PACKAGES

Includes:

- » Freshly Baked Kaiser & Hotdog Buns
 *Gluten Free hamburger and hot dog buns available upon advanced request.
- » All Condiments Including Cheddar Cheese
- » Sawmill Sesame Steak Sauce AND Cattlemen's Spicy Barbeque Sauce
- ● ● » Cajun Baked Beans with Celery, Peppers and Onions
- » Your selection of Three (3) choices from our Salad / Cold Options
- » Your choice of One (1) of the following Feature Selections:
 - Hamburger / ● ● Hotdog (1.5 per portion) **\$18.00**
 70% @ 6 oz. All-Beef Burgers / 30% @ Jumbo All-Beef Hotdogs
 - Hamburger / Spicy Italian Sausage (1.5 per portion) **\$19.00**
 70% @ 6 oz. All-Beef Burgers / 30% @ Spicy Italian Sausages
 - ● 6 oz. Seasoned Chicken Breast **\$19.00**
 - ● ● Mushroom Garden Veggie Burger **\$16.00**

SIMPLE & EASY PACKAGE

Includes:

- » Freshly Baked Kaiser & Hotdog Buns
 *Gluten Free hamburger and hot dog buns available upon advanced request.
- » All Condiments Including Cheddar Cheese
- » Sawmill Sesame Steak Sauce AND Cattlemen's Spicy Barbeque Sauce
- ● ● » Cajun Baked Beans with Celery, Peppers and Onions
- » Your selection of Three (3) choices from our Salad / Cold Options
- Hamburger / ● ● Hotdog (1.5 per portion) **\$13.00**
 70% @ 6 oz. All-Beef Burgers / 30% @ Jumbo All-Beef Hotdogs

DELUXE PACKAGE

Includes:

- ● ● » Jumbo Baked Potatoes
 (Sides: Sour Cream / Green Onion / Bacon Bits / Butter)
- » Grilled Texas Garlic Toast
- ● ● » Roasted Vegetable Medley
- ● ● » Cajun Baked Beans with Celery, Peppers and Onions OR
 Sautéed Mushrooms & Onions
- » Your selection of Three (3) choices from our Salad / Cold Options
- » Your choice of One (1) of the following Feature Selections:
 *Gluten Free steak seasoning available upon advanced request.
- CAB® 7 oz. Centre Cut Top Sirloin **\$30.00**
- CAB® 10 oz. Centre Cut Top Sirloin **\$37.00**
- AAA 6 oz. Filet Mignon **\$39.00**
- AAA 8 oz. Filet Mignon **\$46.00**
- AAA 14 oz. Ribeye **\$48.00**
- ● 6 oz. BC Salmon Filet with Lemon-Garlic Glaze **\$30.00**
- 8 oz. Baby Back Pork Ribs with Bourbon-Maple Barbeque Sauce **\$32.00**
- 8 oz. Seasoned Chicken Breast with Teriyaki Barbeque Sauce **\$29.00**
- ● ● Jumbo Vegetable Kabobs with Lemon-Garlic Glaze **\$26.00**
 (Mushrooms / Peppers / Onions) 3 Per Order



Please refer to next page for Salad / Cold Selections

BARBEQUE MEAL OPTIONS

(Delivery minimum of 20 people or \$150.00 value. Minimum notice of 72 hours)

Salads / Cold Selections

- » Asian Broccoli Salad with Spicy Peanut Marinade
- » Chilled Rotini Pasta Salad with Bell Peppers and Ham
- » Chilled Penne Pasta with Cucumber, Tomato, and Feta in a Dill Dressing
- » Chilled Vegetable Crudités with Sundried Tomato and Basil Dip
- » Classical Waldorf Apple & Walnut Salad with Sweetened Mayo Dressing
- ● » Crisp Pickles and Mediterranean Olives Presentation Display
- ● » Crunchy Asian Vegetable Salad with Peanut Dressing
- » Farm Fresh Potato Salad with Bacon, Chives & Sour Cream
- » Filipino Style Chicken and Pineapple Macaroni Pasta Salad
- » Fresh Watermelon Salad with Locally Produced Feta Cheese
- ● » Hand Cut Baby Red Chipotle Potato Salad
- ● ● » International Edamame, Black Bean, and Corn Salad
- ● ● » Italian Marinated Tomato and Onion Salad with Black Olives
- ● ● » Kale "Hipster" Salad with Apricots, Almonds, and Carrots
- » Mexican Beef Taco Salad with Sour Cream and Spicy Hot Salsa
- ● ● » Mixed Tuscan Greens with Sundried Berries and Cranberry Vinaigrette
- ● ● » Rustic Root Vegetable Salad with Citrus and Thyme
- » Sawmill Classic Caesar Salad with Herbed Croutons and Parmesan Cheese
- » Spicy Asian Beef and Bok Choy Salad
- ● ● » Sweet Strawberry and Arugula Lettuce Salad with Raspberry Vinaigrette
- ● » Thai Grilled Chicken Salad with Rice Noodles
- ● ● » Tomato, Mint, and Quinoa Salad with Toasted Almonds Tossed in a Lime Marinade
- » Traditional Greek Salad with Locally Produced Feta Cheese
- » Tri-Color Fusilli Pasta Salad with Grilled Vegetables
- ● ● » Yellow & Green Bean Salad with Italian Herb Marinade & Toasted Almonds

BARBEQUE À LA CARTE

- | | | | |
|---|---------------------|---|-------------------|
| Assorted Baked Squares & Cookies Platter
(Serves 20-25 people) | \$53.00/tray | Strawberry Shortcake with
Whipped Cream (20 minimum order) | \$3.50/per |
| ● ● ● Seasonal Fresh Fruit Platter
(Serves 20-25 people) | \$72.00/tray | ● Tiramisu with
Whipped Cream (20 minimum order) | \$4.00/per |
| Assorted Chilled Soft Drinks and
Bottled Water | \$2.50/per | | |



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	\$25.00/hour
Bartenders	\$30.00/hour
Chef	\$35.00/hour
In-House functions include all staffing as part of the room / facilities rental.	

Service Charges (Gratuities) & GST

- » 5% Service Charge applies to all pick-up orders.
- » 12% Service Charge applies to all deliveries.
- » 18% Service Charge applies to (buffet) events which require service personnel on-site.
- » 20% 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 5%-20% 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.

