



SAWRIDGE INN  
AND CONFERENCE CENTRE  
JASPER

# CONVENTION PLANNERS' GUIDE 2012

**A complete guide to planning a successful event...**

Choosing The Sawridge Inn and Conference Centre  
puts our Conference and Catering Professionals on your team.  
We take pride in providing superior function and catering services.

Our genuine commitment is to the complete success of your event.

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*jasper*  
Wonderful By Nature

REVISED SEPTEMBER 2011

# THE SAWRIDGE INN AND CONFERENCE CENTRE JASPER

JASPER, one of Canada's finest resorts areas, world famous for its beauty, is home to The Sawridge Inn and Conference Centre Jasper. Unforgettable impressions are created by a collage of immense forests, jewelled lakes, rugged glaciers, colourful alpine meadows and a wide variety of wildlife in their natural habitat. Nestled amidst this breathtaking scenery, The Sawridge Inn and Conference Centre Jasper provides the ideal environment for meetings, conferences and leisure.

## HOTEL

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The hotel offers some of the finest convention facilities available in the Canadian Rocky Mountains. The main ballroom accommodates up to 250 people, and can be separated into three smaller rooms. The 4 executive boardrooms can be used for meetings for up to 30 people or alternatively be used as breakout space for larger groups.

## GUEST ROOMS

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Comfortable surroundings as well as friendly and helpful staff members will ensure your stay at the hotel is a memorable one. All one hundred fifty three guest rooms and suites are fully appointed with air-conditioning, individual thermostatic control, cable color television, video games, wireless internet, pay-per-view movies, coffee maker, iron with ironing board and direct dial telephone. Ninety-five of the guestrooms have balconies, which offer a spectacular view of the surrounding scenery. These rooms contain two queen size beds or a king bed. Fifty-four rooms overlook our lush atrium and are available with either two double beds or a king bed.

## EXECUTIVE SUITES

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The hotel also has four executive suites with additional special features including an entertainment area with full service coffee bar, a separate bedroom with a queen or king size bed, and a spacious bathroom equipped with a jet tub.

## HOTEL AMENITIES

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For the convenience and comfort of our guests we provide the following on-site amenities: business centre, indoor swimming pool, sauna, Jacuzzi, one covered outdoor hot tub, freestanding fireplace with seating area, ski lockers (deposit required), wireless internet and gift shop. For your dining and entertainment we offer award winning Walter's Dining Room, casual dining in the Hearthstone Lounge and Champs Sports Lounge.

## DAY SPA

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Located in the hotel is the privately operated Mountain Wellness Day Spa offering a full line of therapeutic care, manicures, pedicures, mud baths, tanning beds and much more. No better way to wrap up a hard day's work.

## OUR ENVIRONMENTAL COMMITMENT

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The Sawridge Inn and Conference Centre Jasper is also the proud recipient of the "Four Green Key" eco-rating as follows: A hotel that has shown national industry leadership and commitment to protecting the environment through wide ranging policies and practices. Hotel has an established Green Key program in place that involves management, employees, guests, and the general public, and which has shown substantial and measurable results.

## EXPLORE JASPER

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For those hotel guests who like to explore, Jasper and the surrounding area has a multitude of things to see and do. Wind surfing, white water rafting, horse back riding, hiking and fishing in clear mountain lakes in summer. Downhill or cross-country skiing, skating and canyon ice walks are just a few of the winter activities available to visitors.

## TOWN OF JASPER SERVICES & TRANSPORTATION

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Due to Jasper being such a popular location year round, many services are available. A hospital, dental services, pharmacy, gas stations, banks, grocery stores, car rental agencies, bus, shuttle and train services connecting to three major cities (Calgary, Edmonton, and Vancouver), plus two major highways with good all season driving conditions. Forty miles east of Jasper, the Jasper – Hinton Airport services light aircrafts with all weather facilities and a 1,200 metre runway.

Should you have any questions or would like additional information on our facilities, please feel free to contact the Sales & Catering Office at 1-888-729-7343.

# GENERAL INFORMATION

## ACCOMMODATION RATES

Room rates are net and quoted in Canadian currency. Please contact your Conference Sales Coordinator for special value season packages and convention rates. Children 12 years and under, sharing rooms with their parents, are not charged for room accommodation to a maximum of four persons per room. Triple and quad occupancy rates available upon request. 4% Provincial Tourism Levy, GST and 2% Destination Marketing Fee will be applied to all room rates.

## SPECIAL VIP TREATMENT

We will gladly arrange for special VIP treatment of selected guests. Please supply a list of VIP names with respective dates and times of arrival. Fruit baskets, flowers, champagne, etc. can be arranged at your request for a nominal charge.

## BOOKING PROCEDURES

A block of a specified number of bedrooms are to be agreed upon with the Conference Sales Coordinator. This block of bedrooms will be held until 45 days prior to the first arrivals. Accommodation must be confirmed by credit card or purchase order at time of booking. Please inform your delegates of this 45-day accommodation cut-off. Upon expiry of this period the balance of the rooms not booked will be released. We will, of course, continue to accept reservations from your group as long as space is available. In the event of late reservations we cannot accommodate, we will attempt to place delegates in nearby hotels.

## GUEST ROOMS CANCELLATION POLICY

The agreed upon room block will be protected as outlined above. In the event of a cancellation, the following cancellation penalty will apply:

|                        |  |
|------------------------|--|
| 3 to 12 months out:    | no penalties.  |
| 1 to 3 months out:     | 25% of total room block revenue as per contracted rates. |
| Less than 31 days out: | 50% of total room block revenue as per contracted rates. |



# CATERING CONDITIONS & POLICIES

## DEPOSITS

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A non-refundable deposit in the amount determined by our credit office is requested to secure the initial booking. A further deposit will be required 30 days prior to the function. The balance of payment is due upon completion of the function(s) unless prior credit arrangements have been made. All new accounts must submit the required credit information when billing privileges are requested. Please allow 30 days to process.

## PRICES

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All prices are quoted in Canadian funds and do not include taxes or service charges. Contents of this planner may change without notice. Prices are guaranteed for 90 days from quotation date. A 17% service charge will be applied to all food & beverage purchases.

## FUNCTION GUARANTEES

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The Hotel requires seven days' written notice on guaranteed function numbers. If the host or convenor is unable to furnish a guaranteed number of attendance, the last number received will be considered the guarantee. The Hotel will prepare and set for 5% above guaranteed numbers.

## FUNCTION ROOMS

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If attendance at a meal or function drops or increases, we reserve the right with notification, to change the function to a location suitable for the attendance. Additional room rental fees are applicable if numbers for meal functions fall below certain levels.

## FUNCTION SET-UPS

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Functions will be set to the Convenor's specification. Standard boardroom set-ups include pens, paper, water and mints. Resets or extensive set-ups are subject to charges based on \$25.00 per man-hour. Products and equipment are the responsibility of the Convenor/Exhibitor. Arrival and departure times must be arranged with the Catering Department. Decorations must be approved by the Hotel and are not to be attached to any fixtures. The usage of tacks, staples, screws, duct tape or nails is prohibited.

## CANCELLATION OF FOOD AND/OR MEETING FUNCTIONS

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In the event of cancellation of meeting and/or food functions, the following penalties will apply:

- |                       |  |
|-----------------------|--|
| 1 or more months out: | No penalties.  |
| 0 to 31 days out:     | 50% of total estimated food & beverage revenue + banquet room rental revenue and service charge & taxes. |

## ENTERTAINMENT

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Times and types of entertainment are subject to Standard Regulations. SOCAN fees where applicable will be paid by the Convenor at a rate of \$59.17 with dancing, and \$29.56 without dancing. Prices do not include GST and are subject to change without notice.

## FUNCTION HOURS

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Agreed upon starting, last call and ending times for conference functions will be strictly adhered to. Last call for beverages will be announced and entertainment will cease ½ hour prior to the agreed upon closing time.

## DAMAGES

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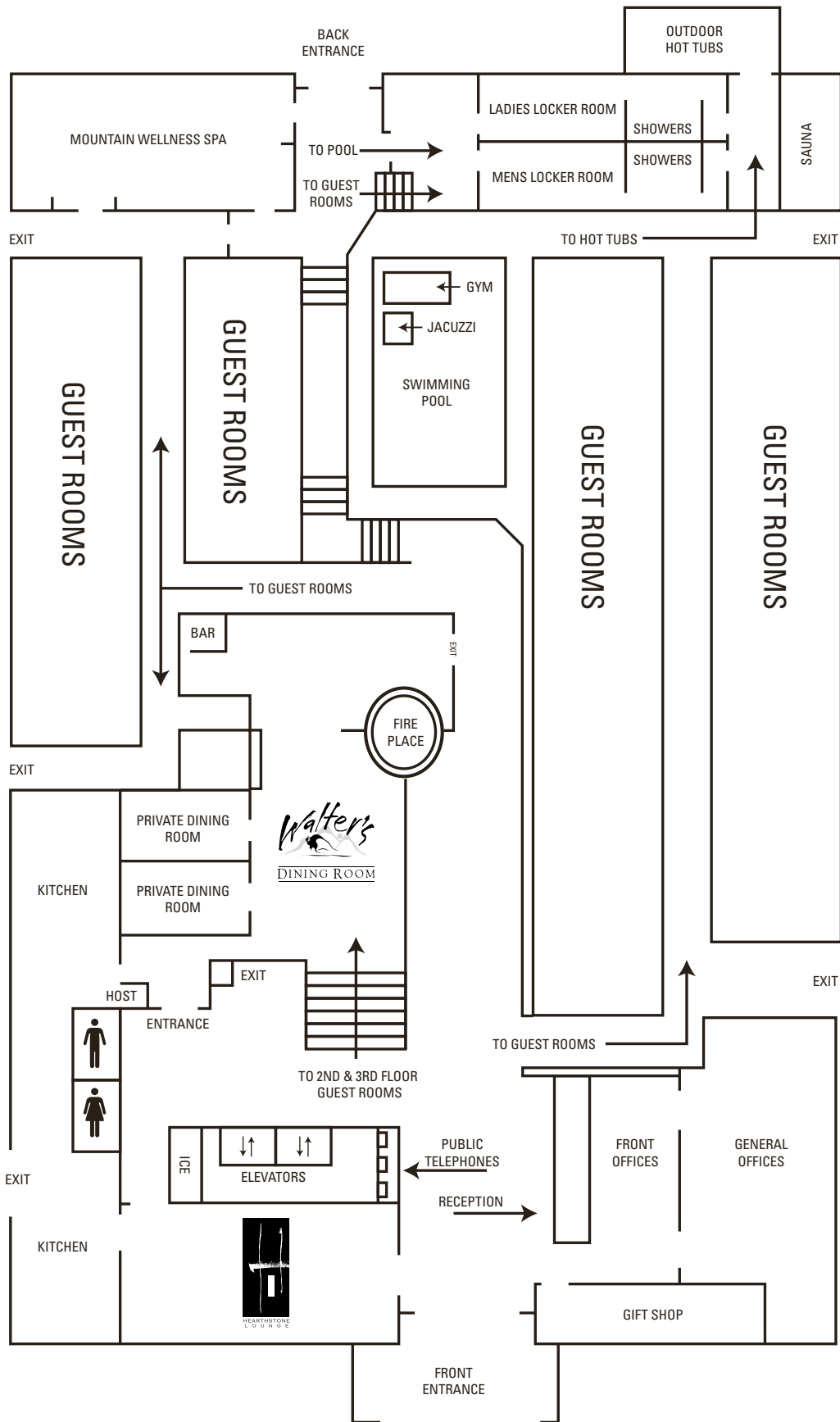
The Convenor is responsible for any and all damages caused by the guests or hosts to Sawridge properties, inside or out. The Hotel is not responsible for any loss or damage to any goods, property and/or equipment of any type brought into the Hotel by the Convenor and/or exhibitors.

## WAIVER

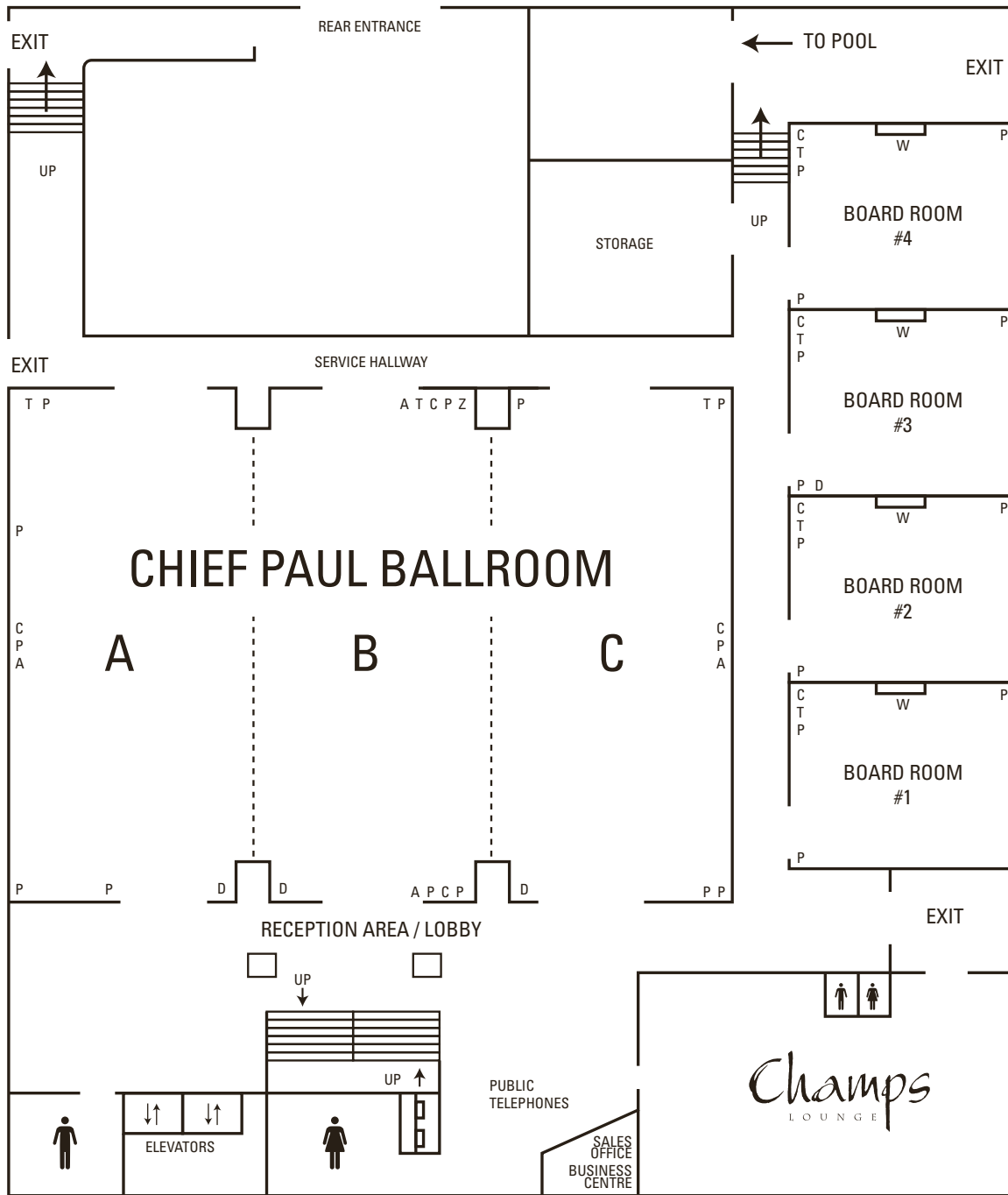
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We reserve the right to restrict or refuse the usage and consumption of any food or beverage items not supplied by The Sawridge Inn and Conference Centre Jasper. All foods purchased through the Sawridge Inn and Conference Centre Jasper and not consumed on site and within 2 hours of the given functions service time becomes sole property of the Sawridge Inn and Conference Centre Jasper and are not subject to discount or refund of any kind. The Sawridge Inn and Conference Centre Jasper is governed by the Alberta Liquor and Gaming Commission. The management reserves the right to refuse service to guests deemed to be intoxicated or under the legal drinking age of 18 years old. As per Alberta regulations ID cards must be produced by all clients between 18 and 25 years of age.

# MAIN FLOOR



# BALLROOMS & BOARD ROOMS



## LEGEND

|   |                        |   |                                   |
|---|------------------------|---|-----------------------------------|
| A | Audio/Video Jack       | C | Cable Outlets/High Speed Internet |
| D | Dimmer Switches        | E | Elevators                         |
| P | Plug-ins               | T | Telephone Jacks                   |
| W | White Boards / Screens | Z | Public Address Controls           |
| ↑ | Men's washroom         | ♀ | Ladies' washroom                  |

# FUNCTION ROOM CAPACITIES

| NAME OF FUNCTION ROOM | ROOM SIZE |             |         |           | CAPACITY OF GUESTS PER ROOM |                 |           |               |                 |            |         |
|-----------------------|-----------|-------------|---------|-----------|-----------------------------|-----------------|-----------|---------------|-----------------|------------|---------|
|                       | FEET      | M           | SQ FEET | SQ METERS | BANQUET                     | BANQUET & DANCE | RECEPTION | THEATRE STYLE | CLASSROOM STYLE | BOARD ROOM | U SHAPE |
| Ballroom              | 65 X 46   | 19.4 X 14   | 2990    | 277.2     | 240                         | 210             | 275       | 300           | 180             | -          | -       |
| One Third Ballroom    | 21 X 46   | 6.4 X 14    | 966     | 89.6      | 60                          | -               | 60        | 60            | 50              | 40         | 32      |
| Two Thirds Ballroom   | 44 X 46   | 13.4 X 14   | 2024    | 187.6     | 150                         | 80              | 180       | 150           | 110             | 60         | 50      |
| Boardrooms (4)        | 24 X 25   | 7.6 X 7.3   | 600     | 55.5      | 40                          | -               | 40        | 30            | 30              | 20         | 20      |
| Champs Lounge         | 40 X 56   | 13.3 X 18.6 | 2000    | 240       | 80                          | 60              | 150       | N/A           | N/A             | N/A        | N/A     |

**FLOOR PLANS NOT TO SCALE - SEE BELOW FOR RENTAL PRICES**

|                    |                   |
|--------------------|-------------------|
| Full Ballroom..... | \$800.00 per day  |
| 2/3 Ballroom ..... | \$600.00 per day  |
| 1/3 Ballroom ..... | \$300.00 per day  |
| Boardroom .....    | \$100.00 per day  |
| Champs Lounge*     | \$500.00 per day* |
| Hearthstone Room*  | \$400.00 per day* |

- Function room rentals include table linens, napkins (colours subject to availability), place settings and clean up
- Function room rental prices subject to applicable increase(s) on statutory holidays (Christmas – New Years, etc)

\* Function room rate PLUS minimum revenue required

# AUDIO VISUAL AIDS / SPECIAL EVENTS RENTALS

|  |                               |
|--|-------------------------------|
| Flipcharts with Markers .....  | \$15.00 each per day          |
| Screens .....  | \$15.00 per day               |
| Flat Screen TV and DVD .....   | \$60.00 per day               |
| Flat Screen TV and VCR .....   | \$50.00 per day               |
| Remote or Lapel Mics .....   | \$45.00 per day               |
| Multi Media Projector.....   | \$200.00 per day              |
|  | \$150.00 half day             |
| <i>Additional Audio-Visual or Meeting aids can be arranged at Rental Company rates</i> |                               |
| Banquet Chair Covers .....   | \$3.75 per chair              |
| Floral Centerpiece .....   | Market prices                 |
| Coloured Linens .....  | Market prices (special order) |
| Special Furnishings.....   | Custom pricing                |
| Backdrops (Black/White).....   | Custom pricing                |

## EXHIBITORS

Any arrangements for booth space are to be made through the Sales & Catering Department. Space for display booths is subject to required space for catering functions. The Sawridge Inn and Conference Centre is not liable for any loss or damage to displays or display materials. The Host/ Convenor is liable for any damage to the Hotel inside or out by the use of the display/materials.

Booth and table space in the Conference Lobby and selected other areas is \$50.00 per day, per booth. Rental includes room lighting, daily cleaning of public areas and one (1) draped display table with 2 chairs. Rental does not include dividers, storage, installation, electrical power, interior booth cleaning or materials handling. Power bars and extensions cords are available for rental at nominal fees. All display materials shipped to the hotel should be received no more than 24 hours prior, and be shipped away no more than 24 hours following any display functions.

*The above prices are subject to GST*



# BREAKS, SNACKS AND BEVERAGE SERVICE

## BEVERAGE SELECTION

SAWRIDGE CUSTOM BLEND COFFEE\* (PER PERSON)

|                                  |        |
|----------------------------------|--------|
| All day service (8hrs) . . . . . | \$5.75 |
| One time service. . . . .        | \$3.75 |

\*Includes Selection of Teas and Decaffeinated Coffee

ASSORTED BEVERAGES

|                                       |        |
|---------------------------------------|--------|
| Apple, Orange or Cranberry . . . . .  | \$3.50 |
| Milk (500ml) . . . . .                | \$3.50 |
| Canned Soft Drinks . . . . .          | \$2.50 |
| Bottled Water (500ml) . . . . .       | \$3.00 |
| San Pellegrino Water (750ml). . . . . | \$6.50 |
| Energy Drinks (Monster). . . . .      | \$5.50 |

## BAKERY FRESH

DANISH, ASSORTED MUFFINS  
AND SCONES . . . . . \$22.00 per dozen

COOKIES – HOUSE BAKED . . . . . \$18.00 per dozen  
(Including Macadamia Nut, Raisin Oatmeal and Chocolate Chip)

SQUARES AND FINGER PASTRIES (60PCS) . \$62.00 per tray

CROISSANTS . . . . . \$20.00 per dozen  
(Chocolate and Regular)

CORNUCOPIA OF BAGELS WITH CREAM CHEESE . . . \$22.00

STICKY CINNAMON ICED BUNS . . . . . \$19.00 per dozen

## BREAK REFRESHMENTS

INDIVIDUAL YOGURTS . . . . . \$4.00

YOGURT STRATA . . . . . \$5.75  
(Tasty and healthy layers of yogurt, berries and granola)

GRANOLA BARS . . . . . \$3.00

FRESH SEASONAL FRUIT PLATTER . . . . . \$5.75 / person

FRUIT BASKET . . . . . \$3.75 / person  
(Variety of fresh whole fruits)

*The above prices are subject to service charge and GST*

## HEALTHY HABITS

\$11.00 per person

Whole Fresh Fruit  
Ruby Red Sectioned Grapefruit Halves  
Selection of Yogurt | Bagels with Cream Cheese  
Granola Bars

Add House Smoked Salmon Board for \$3 per person

## SUNRISE CONTINENTAL

\$8.75 per person

A variety of Fruit and Nut Danish with sliced Seasonal  
Fruit and Assorted Juices



## PLATED BREAKFASTS

**ALBERTA RANCHER'S BREAKFAST** . . . \$17.00 per person

Choice of Orange, Apple, Cranberry Juice  
6oz New York Strip Steak | Two Fried Eggs  
Home Fried Potatoes | Grilled Tomato  
Toast & Preserves | Coffee or Tea

**THE CANUCK CLASSIC** . . . . . \$13.00 per person

Choice of Orange, Apple or Cranberry  
Scrambled Eggs | Home Fried Potatoes  
Bacon with choice of Ham or Sausage  
Toast & Preserves | Coffee or Tea

**THE EUROPEAN** . . . . . \$14.00 per person

Choice of Orange, Apple or Cranberry  
Eggs Benedict | Home Fried Potatoes  
Grilled Tomato | Coffee or Tea  
Add SMoked Salmon for \$2 per person

**SAWRIDGE CONTINENTAL** . . . . . \$10.50 per person

Choice of Juice: Orange, Apple or Cranberry  
Fresh Baked Muffins | Cinnamon Buns | Croissants  
Danish | Domestic Cheese | Seasonal Fruit Tray  
Coffee or Tea

## BUFFET BREAKFASTS

*Minimum Charge 40 Persons*

**SAWRIDGE BUFFET** . . . . . \$16.00 per person

Assorted Chilled Juice | Hot & Cold Cereal  
Seasonal Fruit Platter | Muffins | Danish  
Scones | Croissants | Yogurt  
Scrambled Eggs (with cheese and without)  
Bacon | Sausage | Home Fried Potatoes  
Toast & Preserves | Coffee or Tea

Add Eggs Benedict. . . . . \$2.50 per person

**CANADIAN ROCKIES BUFFET** . . . . . \$14.00 per person

Assorted Chilled Juice | Cold Cereal  
Variety of Whole Fruits | Muffins | Croissant & Danish  
Yogurt Selection | Scrambled Eggs  
Sausage | Home Fried Potatoes  
Toast & Preserves | Coffee or Tea

**DELUXE CONTINENTAL** . . . . . \$10.50 per person

Assorted Chilled Juice | Cold Cereals  
Assorted Whole and Seasonal Sliced Fruit  
Danish | Croissants | Breakfast Pastries | Yogurt  
Toast & Preserves | Coffee or Tea

**TEKARRA LOOKOUT BRUNCH** . . . . . \$28.50 per person

Breakfast Pastry | Danish | Croissant | Muesli | Yogurt  
Whole Fruit and Seasonal Sliced Fruit  
Mixed Field Greens  
Cucumber, Tomato and Red Onion Salad  
with Buttermilk Citrus Dressing  
Asian Vermicelli Salad | Crudités with Dip  
Cured Smoked and Deli Meat Tray  
Domestic and Imported Cheese  
Berry Blanketed French Toast  
Scottish Eggs Benedict  
(with sauce Béarnaise and Smoked Salmon)  
Roasted Rosemary Potato | Scrambled Eggs  
Chocolate Fountain | Fruit Skewer  
Finger Pastries and Squares  
Chilled Juice | Fresh Brewed Coffee and Tea

### *Choice of One Entrée*

Ricotta and Sundried Tomato Stuffed Chicken Supreme  
Maple Soy Cedar Planked Salmon  
Spinach and Cheese Filled Manicotti  
Roasted Tom Turkey  
Fire Roasted Alberta Beef with Jus

*The above prices are subject to service charge and GST*

# BUFFET LUNCHEON MENUS

*Minimum Charge of 40 Persons*

**“BUILD YOUR OWN” SANDWICH BUFFET**  
..... \$17.00 per person

Daily Soup Creation | Greek Salad  
Tossed Baby Greens with two dressings  
Selection of Cold Cuts and Roasted Meat  
Variety of Sliced Cheese

Garnish of Sliced Tomato | Red Onion | Shredded Lettuce  
Mustard | Mayo

Assorted Breads, Rolls and Wraps  
Assorted Finger Pastries and Squares  
*Vegetarian options available upon request*

**EUROPEAN ALPINE BUFFET** . . . . . \$20.00 per person

Antipasti Bar Featuring:  
Slice Prosciutto | Genoa Salami | Capicola  
Marinated Artichoke Hearts | Pickled Mushrooms  
Stuffed Olives | Sliced Melon  
Caesar Salad | Grilled Vegetable Pasta Salad  
Penne Bolognese | Farfalle Primavera  
Focaccia  
Tiramisu with Fresh Berries

**WEST COAST LUNCHEON BUFFET** . . . \$20.00 per person

Harbour Front Seafood Chowder  
Tossed Baby Greens Salad | Greek Salad  
Beer Battered Halibut | Steamed Gallo Mussels  
Roasted Garlic Mashed Potato  
Seasonal Vegetable Medley  
Mooseberry Cobbler with Vanilla Ice-Cream

**YUCATAN LUNCHEON BUFFET** . . . . . \$20.00 per person

Ensalada of Chorizo Bell Peppers and Pasta  
Rice Bean and Corn Salad  
with Jalapeno Lime Vinaigrette  
Chick Pea and Cilantro Salad  
Spinach Tomato and Cucumber Salad  
with Chipotle Vinaigrette  
Crispy Tortillas and Salsa  
Bison Taco with Shredded Lettuce, Tomato and Cheese  
Black Bean and Bell Pepper Quesadillas  
Cinnamon Tortillas with Strawberry Salsa  
and Whipped Vanilla Cream

# THE DREAMCATCHER LUNCHEON BUFFET

\$20.00 per person with a minimum charge of 40 persons

Fresh Baked Corn Bread and Bannock  
Soup Creation of the Day | Basket of Gathered Greens  
Roasted Golden and Purple Beet Salad  
adorned with Blue Cheese, Walnuts and Red Onions  
with Maple Balsamic Vinaigrette  
Fire Roasted Alberta Beef Striploin with Peppercorn Jus  
Grilled Vegetable Ratatouille | Rosemary Tossed Potato  
Assorted House Baked Fruit Pies

*The above prices are subject to service charge and GST*

## PLATED LUNCH SUGGESTIONS

*(All include one option from each course as well as Chef's choice of appropriate accompaniment)*

### STARTERS

Smoked Salmon Chowder  
 Bison Minestrone  
 Baby Greens with Sunflower Seeds, Berries  
 and Maple Vinaigrette  
 Buffalo Bolognese with Penne Pasta  
 Caesar Salad with Zesty House Made Dressing

### MAIN COURSES

GRILLED CANADIAN SALMON .....\$19.00  
 with Caramelized Onion Marmalade

BISON SUCCOTASH .....\$18.00  
 with Corn & Bannock

HERITAGE PLATE OF GRILLED BISON BRATWURT ..\$18.00  
 with Perogies

HAND BATTERED ALBERTA LAKES WHITEFISH...\$19.00

OVEN ROASTED MAPLE BBQ CHICKEN BREAST ..\$17.00

### DESSERTS

Strawberry Shortcake | Sugar Sack Bread Pudding  
 Mooseberry Crumble | Pecan Tart with Vanilla Ice-cream

## PLATED SANDWICH LUNCHEON

For groups of 12 or less

### STARTER

Chef's Daily Soup Feature  
 ~ or ~

Tossed Baby Greens Salad with Maple Vinaigrette

YOUR CHOICE OF THREE OF THE FOLLOWING:  
*Served on Wraps, Ciabatta, Rye or Multigrain breads*

Smoked Chicken Salad | Ham & Swiss  
 Roast Beef | Roast Turkey  
 Vegetarian  
 (Cucumber, Red onion, Tomato and Pea shoots)

### DESSERTS

*Your choice of one of the following:*

Warm Apple Pie and Vanilla Ice-Cream  
 Strawberry Short Cake | Mooseberry Crumble

\$13.25 per person

*The above prices are subject to service charge and GST*

# RECEPTIONS

## HOT HORS D'OEUVRES

*(Minimum order 2 doz of each - all prices are per dozen)*

|   |         |
|---|---------|
| Scallops Wrapped in Bacon . . . . .             | \$22.00 |
| Assorted One Bite Quiche . . . . .              | \$18.00 |
| Chicken, Beef or Bison Satay with Peanut Sauce  | \$19.00 |
| Thai Spring Rolls with Sambal Olek Plum Sauce . | \$18.00 |
| Crab Stuffed Mushroom Caps . . . . .            | \$20.00 |
| Beer Battered Torpedo Shrimp Skewer . . . . .   | \$21.00 |
| Frenched Chicken Wings (Hot or BBQ) . . . . .   | \$16.00 |
| Hoisin Sesame meat Ball Skewer . . . . .        | \$16.00 |

## COLD CANAPES

*(Minimum order 2 doz of each - all prices are per dozen)*

|  |         |
|--|---------|
| Smoked Salmon Mousse on Cucumber round<br>with Caviar. . . . .     | \$20.00 |
| California Roll with accompaniments . . . . .                      | \$19.00 |
| Pepper Steak Crostini with Horseradish Aioli . . .                 | \$21.00 |
| Crab Salad in Belgian Endive Leaf . . . . .                        | \$20.00 |
| Smoked Chicken Salad on Apple Chip . . . . .                       | \$18.00 |
| Brioche Round topped with<br>Tomato and Boccocini Pearls . . . . . | \$19.00 |
| Poached Ginger Mustard Shrimp<br>on Grilled Pineapple. . . . .     | \$22.00 |

*The above prices are subject to service charge and GST*

Suggested serving 4-6 pieces per person per hour/ Cocktail reception without Dinner 8-10 pieces per person per hour.



# RECEPTIONS

## ASSORTED FRESH MADE PANINI SANDWICHES

Marinated Grilled Vegetable

Smoked Roast Turkey | Shaved Roast Beef

Ham & Cheese

\$120.00 / 60 pieces

\$180.00 / 90 pieces

\$240.00 / 120 pieces

## ASSORTED OPEN FACED SANDWICHES

Crab Salad | Smoked Salmon with Herbed Cream Cheese

Prosciutto & Asparagus | Pesto Chicken

\$170.00 / 60 pieces

\$225.00 / 90 pieces

\$280.00 / 120 pieces

## HOT SNACKS

Chicken Wings | Mini Egg Rolls

Assorted Mini Quiche | Chicken Satays

Thai Spring Roll | Sesame Hoisin Meatballs

\$90.00 / 60 pieces

\$130.00 / 90 pieces

\$170.00 / 120 pieces

## PIZZAS

Hawaiian | Carnivore | Tree Hugger

12" / \$19.00

## GARDEN FRESH CRUDITÉS

WITH ROASTED RED PEPPER RANCH DIP

\$4.50 person

\$110.00 / 25 persons

\$195 / 50 persons

## DOMESTIC & INTERNATIONAL CHEESE TRAY

WITH CRACKERS

\$9.00 person

\$219.00 / 25 persons

\$425.00 / 50 persons

## COMBINATION OF COLD CUTS AND CHEESE

\$10.00 person

\$215.00 / 25 persons

\$425.00 / 50 persons

## FRESH FRUIT PLATTER

\$6.25 person

\$130 / 25 persons

\$230 / 50 persons

*The above prices are subject to service charge and GST*



# PLATED DINNERS

## CHOICE OF SOUPS, SALADS & APPETIZERS

- BISON MINISTRONE SOUP ..... included
- ROASTED CORN & PRAWN BISQUE..... included
- FOREST MUSHROOM CRÈME..... included
- CUCUMBER RING OF RED LEAF, FRISBEE,  
BELGIAN ENDIVE AND RADICCHIO..... included  
with Fire Roasted Tomato Vinaigrette
- BABY GREENS, SUNDRIED FRUIT, CANDIED WALNUTS,  
TOMATO AND CUCUMBER ..... included  
with Maple Balsamic Vinaigrette
- LEANING TOWER OF CAESAR ..... included  
Pancetta Chip | Zesty Dressing

## MAIN COURSES

*all main courses include  
Chef's accompaniment of seasonal vegetables*

- ROASTED ALBERTA PRIME RIB (7OZ) .....\$39.00  
Yorkshire Pudding | Peppercorn Demi Glace  
Tomato Laced Duchese Potato (Served Medium)
- FREE RANGE ROASTED TURKEY (8OZ).....\$33.00  
Dried Cranberry and Thyme Dressing  
Port Cumberland Sauce | Pan Gravy  
Whipped Roast Garlic and Shallot Potato
- CLASSIC FILET MIGNON (6OZ).....\$42.50  
Bacon Wrapped | Tomato Laced Duchesse  
Marchand de Vin Sauce
- SEARED DUCK BREAST (6OZ).....\$35.00  
Dried Cherry and Cointreau Jus with Potato Pave
- DUET OF SALMON AND HALIBUT .....\$36.00  
Cedar Planked | Carrot and Orange Beurre Blanc  
Seven Grain Confetti Pilaf

## DESSERTS Included

*(Your choice of one of the following)*

- Flourless Chocolate Cake w/Raspberry Chambord Coulis  
Lemon Curd Cheesecake with Fresh Berries  
Mooseberry Shortcake  
Duo of Callebaut Chocolate Mousses

- DIALOGUE OF SALMON .....\$8.00  
House Smoked Salmon | Gravlox  
Salmon Mousse Cucumber Tower with Caviar
- BISON BOLOGANAISE.....\$5.50  
Al dente Pasta | Parmesan Cheesel
- WEST COAST CRAB CAKE .....\$7.00  
with Bell Pepper and Corn Salsa
- WAPITI SATAY.....\$6.00  
Alberta Raised Elk | Peanut Sauce  
Morroccan Cous Cous
- WARM BUNDLED ASPARAGUS .....\$6.00  
Grilled Asparagus | Prosciutto | Baby Spinach  
Melon Pearls | Honey Dijon Vinaigrette
- CAPRESE SALAD WITH BEEF & BASIL .....\$6.50  
with Bocconcini & Basil
- CHICKEN SUPREME.....\$34.00  
Ricotta and Sundried Tomato Stuffed  
Tarragon Blush Sauce
- HONEY DIJON LAMB RACK (8OZ).....\$39.00  
Rosemary Chocolate Jus | Chateau Potato
- HERBED STUFFED CHICKEN BREAST (7OZ).....\$34.00  
Grainy Dijon Crème  
Whipped Roast Garlic and Shallot Potato
- TENDERLOIN OF STUFFED BOURSIN PORK (6OZ)....\$32.00  
Roasted peppers | Spinach | Blueberry Port Demi Glace  
Tomato Laced Duchese Potato
- MEDITERRANEAN VEGETARIAN PLATE.....\$29.00  
Herbed Polenta | Ratatouille | Parmesan Cheese
- PORTABELLO STACK .....\$29.00  
Marinated Grilled Portabello  
Herb Goat Cheese Stuffed | Red Pepper Coulis

# ROCKY MOUNTAIN BUFFET

Dinner Rolls, Corn Bread and Bannock

## STARTERS

- Caesar Salad | Basket of Mixed Baby Greens  
New Potato Salad  
Marinated Mixed Vegetable Salad
- Smoked Chicken, Artichoke, Olive Sundried Tomato Rotini  
Asian Noodle Salad
- Crudites with Roasted Red Pepper Ranch Dip  
Domestic and International Cheese Tray  
Smoked, Cured and Roast Meat Deli Platter

FOR YOUR VEGETARIAN GUEST WE WILL BE HAPPY TO OFFER ONE OF THE FOLLOWING SELECTIONS

- Vegetarian Lasagna
- Bounty of Vegetables with layers of Noodles,  
Bubbling Cheese and Tomato Sauce
- Vegetable Stir Fry  
with Tofu and Hoisin Sesame Sauce
- Portabello Stack-Marinated Mushroom  
with Herbed Goat Cheese, Red Onion, Bell Pepper  
and Fire Roasted Tomato Sauce

## RICE AND POTATO SELECTIONS – CHOOSE ONE

- Roasted Thyme and Rosemary Tossed New Potato
- Whipped Roasted Garlic and Shallot Potato
- Classic Scalloped Potato
- Seven Grain Confetti Pilaf
- Mushroom and Merlot Risotto
- Moroccan Style Cous Cous

Minimum Charge 50 persons. . . . . 37.50 per person

*Prices are subject to service charge and GST*

## VEGETABLE SELECTIONS – CHOICE OF TWO

- Honey Dill Butter Tossed Baby Carrots
- Zucchini Canoe Filled with Ratatouille  
Roasted Root Vegetables
- Roasted Butternut Squash and Pecans
- Maple Syrup Topped Yam Puree
- Gingered Greens of Baby Bok Choy and Nappa
- Farmer's Harvest Vegetable Medley

## MAIN ITEM SELECTION

- Cedar Planked Maple Citrus Roast Salmon Fillets
- Honey Dijon Glazed Ham with Ginger Pineapple Jus
- Roast Chicken Breast Stuffed with Ricotta  
and Sundried Tomato with Tarragon Blush Sauce
- Oscar Supreme Breast of Chicken stuffed with Crab,  
Bell Peppers and Chives with Dijon Crème
- Seared Alberta Lakes Whitefish  
with Orange Citrus Beurre Blanc
- Roast Turkey with Sundried Cranberry Dressing  
and Pan Gravy
- Roast Leg of Lamb with Chocolate Rosemary Jus
- Fire Roasted Alberta Beef Striploin with Marchand  
de Vin Sauce. . . . . Add \$3.00 per person
- Carved Prime Rib of Alberta Beef  
with Yorkshire Pudding and Peppercorn  
Demi Glace. . . . . Add \$5.00 per person

*Note: Each additional Main selection available  
for an additional \$7 per person*

DESSERT ASSORTMENT OF CHEF'S FINEST TORTES,  
CHEESE CAKES, FINGER PASTRIES AND SQUARES

## COFFEE AND TEA

ADD WHITE AND DARK CHOCOLATE FOUNTAIN WITH  
FRUIT WATERFALL FOR \$6.95 PER PERSON



# ITALIAN ALPINE DINNER BUFFET

Focaccia Breads | Fresh Baked Garlic Sticks

## STARTERS

Caesar Salad

Tomato Red Onion and Boccocini Pearls

Italian Sausage and Bell Pepper Salad

Pesto tossed Potato Salad

Cured, Roasted and Smoked Deli Meats

Domestic and International Cheeseboard

## YOUR CHOICE OF TWO:

### BISON BOLOGANISE

Lean Bison sautéed with Onions, Garlic, Herbs and Tomato topped with Grated Parmesan Cheese

~ or ~

### VEGETARIAN LASAGNA

Bounty of Vegetables with layers of Noodles, Bubbling Cheese and Tomato Sauce

~ or ~

SPINACH AND RICOTTA FILLED MANICOTTI

Blanketed in Tomato Herb Crème

## YOUR CHOICE OF TWO OF:

OVEN BRAISED VEAL OSSO BUCCO  
With tomato, olives and Gremolata

CHICKEN SUPREME SALTIMBOCCA  
Chicken breast wrapped in prosciutto and sage  
with Lemon Herb Sauce

ROAST LEG OF LAMB  
Stuffed with Basil, Mint Almond Pesto  
and Espresso Rosemary Jus

### SEAFOOD FARFALLE

Tender pasta noodles tossed in white wine and Italian herb tomato sauce garnished with shrimp, Gallo West Coast mussels, scallops and crab and lobster meat.

### VEAL PARMESAN

Tender delicate veal coated in panko bread crumbs and parmesan cheese, topped with Basil Laced Tomato Sauce

## YOUR CHOICE OF TWO VEGETABLES

Pepperonata | Eggplant Parmesan  
Wild mushroom risotto | Risotto Verde

## DESSERT ASSORTMENT

Tiramisu | Italian Biscotti | Tortes | Cheesecake  
Finger Pastries & Squares

Add White and Dark Chocolate Fountain with Fruit  
Waterfall for \$6.95 per person

Minimum Charge 50 persons . . . . . \$39.00 per person

# OVERLANDER HERITAGE BUFFET

Dinner Rools, Corn Bread & Bannock

## STARTERS

Gathered Greens with Berries and Seeds

Pickled Golden and Purple Beet Salad

Baked Potato Salad

Seven Grain Praire and Roasted Corn Salad

Farmer's Harvest Vegetable Crudités  
with Roasted Red Pepper Buttermilk Dip

Smoked Salmon and Alberta Lakes Whitefish Display

## ACCOMPANIMENTS

Farmers Harvest Vegetables  
Corn Roasted Potato

## FEATURES – CHOICE OF TWO:

Fire Seared Chicken  
Bison Succotash

Maple Brushed Salmon over Barley Risotto  
Elk Meatloaf with Foraged Mushroom Ragout  
Carved Fire Roasted Alberta Beef Striploin

## DESSERT ASSORTMENT

Miss Mays Apple Cobbler | Sugar Sack Bread Pudding  
Assortment of Finger Pastries & Squares

Freshly Brewed Coffee and Tea

Minimum Charge 50 persons . . . . . \$39.00 per person

*The above prices are subject to service charge and GST*

# SAWRIDGE BUFFET

Fresh Baked Rolls & Bread

## STARTERS

Basket of Mixed Baby Greens

New Potato Salad

Marinated Mixed Vegetable Salad

Smoked Chicken, Artichoke, Olive Sundried Tomato, Rotini

Asian Noodle Salad

Crudites with Roasted Red Pepper Ranch Dip

Domestic and International Cheese Tray

Smoked, Cured and Roast Meat Deli Platter

## FEATURES

Chef Carved Alberta Prime Rib, au Jus

Fresh Maple Soy Marinated Atlantic Salmon Fillet

Roasted on a Cedar Plank

West Coast Gallo Mussels

In Garlic Tomato Broth

Zucchini Canoe

Filled with Ratatouille

Roasted Lemon Chicken

CHOICE OF ONE RICE OR POTATO SELECTION

Roasted Thyme and Rosemary Tossed New Potato

Whipped Roasted Garlic and Shallot Potato

Moroccan Cous Cous

Classic Scalloped Potato

Seven Grain Confetti Rice Pilaf

CHOICE OF TWO VEGETABLE SELECTIONS

Honey Dill Butter Tossed Baby Carrots

Zucchini Canoe Filled with Ratatouille

Roasted Root Vegetables

Roasted Butternut Squash and Pecans

Maple Syrup Topped Yam Puree

Gingered Greens of Baby Bok Choy and Nappa

Farmer's Harvest Vegetable Medley

## DESSERT ASSORTMENT

Selection of Tortes | Cheesecake

Finger Pastries & Squares

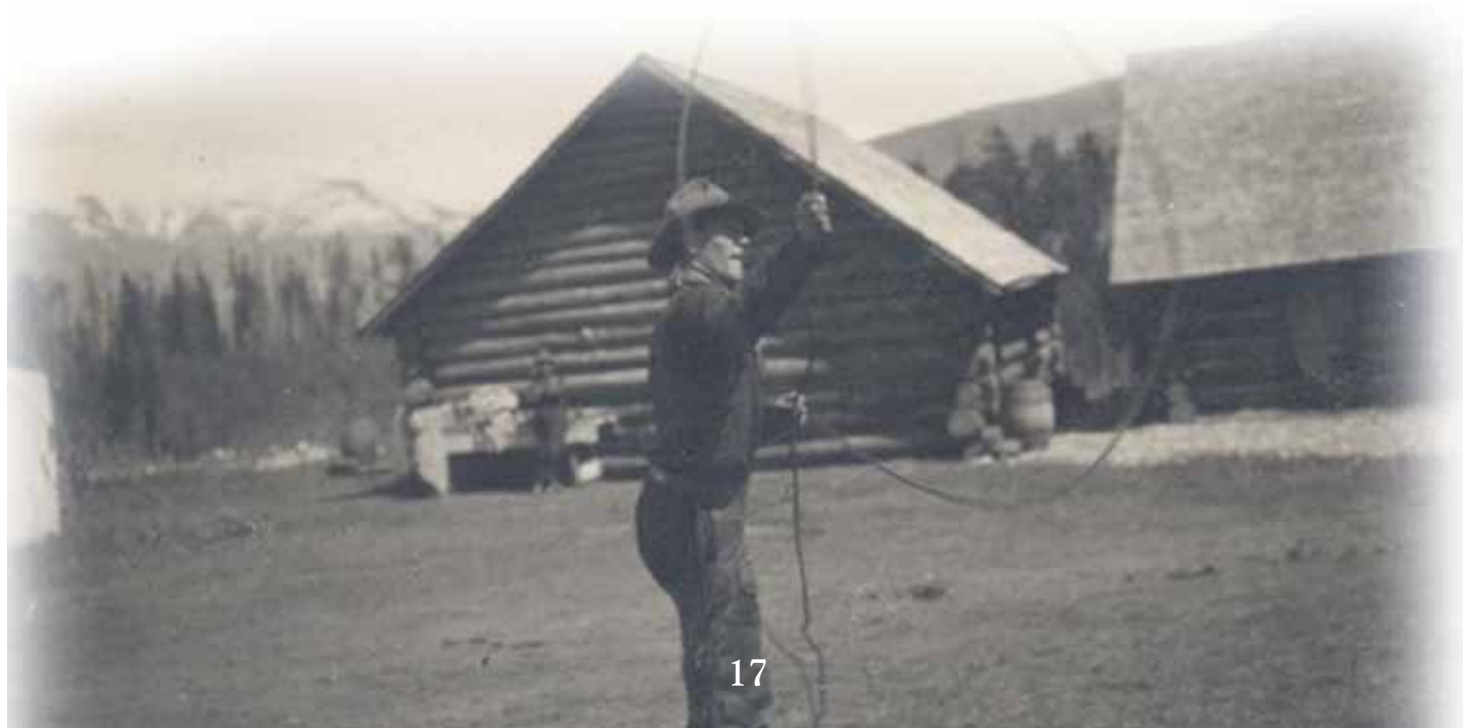
Seasonal Fruit | Lady Fingers

White and Dark Chocolate Fountain

Coffee & Tea

Minimum Charge 50 persons..... \$44.50 per person

*The above prices are subject to service charge and GST*



## BEVERAGES / BARS

| BEVERAGES                   | HOST<br>BAR  | TOONIE<br>BAR | CASH<br>BAR |
|-----------------------------|--------------|---------------|-------------|
| House Liquors.....          | \$5.00       | \$5.25        | \$5.75      |
| Domestic Beer.....          | \$5.00       | \$5.25        | \$5.75      |
| House Wine (5oz glass) ..   | \$7.25       | \$7.25        | \$7.50      |
| Non Alcoholic Beer.....     | \$4.00       | \$4.25        | \$4.75      |
| Soft Drinks.....            | \$2.50       | \$2.50        | \$2.50      |
| Juices.....                 | \$3.00       | \$3.00        | \$3.00      |
| Bottled Water (500ml) . . . | \$3.00       | \$3.00        | \$3.00      |
| Imported Beer . . . . .     | From \$5.75  |               |             |
| Premium Liquors . . . . .   | From \$5.75  |               |             |
| House Wine (bottle) . .     | From \$36.00 |               |             |

## RECEPTION DETAILS

### PUNCH (PER 30 GUESTS)

|                      |          |
|----------------------|----------|
| Non Alcoholic.....   | \$95.00  |
| Ice Bowl Punch ..... | \$195.00 |

### WINE LISTING

A wine list selection can be forwarded for your perusal.

### SPECIAL REQUESTS

Special requests for Deluxe Liquors – Cognacs – Ports and Rare Wines are invited.

### HOST BAR & TOONIE BAR

All beverages are applied to Master Account. Prices are subject to GST and service charges. Ice, mix and glasses are included.

### CASH BAR

Guest pay for their own beverages. Cash bar prices include taxes. Bartender, ice, mixes and glasses are included. Gratuities are not included.

### BARTENDERS

If beverage sales are under \$600.00, a bartender fee of \$16.00 per hour for a minimum 3 hours will be applied. Bartender hours include 1/2 hour set-up and 1/2 hour clean up. Ticket seller, if required, will be \$16.00 per hour with 3-hour minimum.

### HOURS

As per Sawridge Standards, function rooms must be vacated by 1:00am. Last call should be announced and entertainment cease, one half hour prior to these times. It is required that disc jockeys and/or entertainers set up two hours prior to the arrival of the guests. No person under the age of eighteen is allowed to consume alcoholic beverages. It is the responsibility of the convenor to ensure that this practice is followed.

*The above prices are subject to service charge and GST*

