



# COCKTAIL RECEPTION PORTFOLIO



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

The following information will assist you to plan your dinner event - at the location you choose. 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 dinner 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, vegan meals and more.

Service is our PRODUCT and the most important ingredients are 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!



For information on private room rentals and events at the Sawmill Prime Rib & Steak House Calgary Trail, please visit our website at [sawmillbanquets.com](http://sawmillbanquets.com) or call us directly to arrange a tour at your convenience.

**Sawmill Prime Rib & Steak House**  
4810 Calgary Trail South  
Edmonton, AB T6H 5H5  
780-437-5616

**CONTACT: Sawmill Banquet & Catering Services**  
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**Sawmill Prime Rib & Steak House Calgary Trail**  
Pavan Gullapally, General Manager  
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**Please Note:** Prices are quoted per person, unless otherwise specified. Prices herein are effective November 1, 2018

# COCKTAIL FEATURES

(Delivery minimum of 25 people or \$250 value. Minimum notice of 72 hours)

## hot appetizer selections: beef/pork

- » Alberta Beef & Goat Cheese Lollipops with Spicy Peppercorn Dip **\$30/dozen**
- » Baked Alberta Beef Meatballs with Hoisin-Ginger Glaze **\$17/dozen**
- » Baked Alberta Beef Meatballs with Smoky Ranchman's BBQ Sauce **\$17/dozen**
- » Battered Steak Fingers with Our Famous Sawmill Sesame Steak Sauce **\$30/dozen**
- » Curried Pork Empanadas with Lime Yogurt Dip **\$28/dozen**
- » Deep Fried Pork-Filled Wontons with Sweet Plum Sauce **\$18/dozen**
- ● » Dry Boneless Garlic Pork Ribs with Honey Mustard Dipping Sauce **\$16/pound**
- ● » Grilled Alberta Beef with Red Peppers on Bamboo Skewers **\$29/dozen**
- ● » Grilled Pork Skewers with Lemon-Honey Glaze **\$26/dozen**
- » Indian Beef Samosas with Tamarind Cilantro Sauce **\$28/dozen**
- » Marinated Beef Souvlaki with Greek Tzatziki Sauce **\$28/dozen**
- » Pork Filled Chinese Pot Stickers with Chili Sambal **\$16/dozen**
- » Spicy Italian Sausage Wrapped in Baked Pastry with Grainy Dijon Dip **\$20/dozen**
- » Spicy Mexican Beef Quesadillas with Nacho Cheese Dip **\$18/dozen**
- » Teriyaki Glazed Alberta Beef Skewers **\$30/dozen**

## hot appetizer selections: chicken

- » Assorted Chicken Wings - Choose Your Favorites Frank's Red Hot • Ranchman's Barbeque Honey-Garlic ● Salt n' Pepper ● **\$18/dozen**
- » Chicken Gyozas with Chili Soya Garlic Dip **\$16/dozen**
- » Chicken Souvlaki with Tzatziki Sauce **\$28/dozen**
- » Oven Baked Thai Chicken Balls with Chili-Lime-Cilantro Dip **\$19/dozen**
- » Pico de Gallo Chicken Quesadilla with Salsa Ranch Dip **\$18/dozen**
- ● » Sesame Chicken Strips with Honey Mayonnaise Dip **\$28/dozen**
- » Tandoori Chicken Skewers with Lime Yogurt Dip **\$28/dozen**
- » Teriyaki Glazed Chicken Skewers **\$28/dozen**
- » Thai Chicken Satay with Spicy Peanut Dipping Sauce **\$28/dozen**



# COCKTAIL FEATURES

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## hot appetizer selections: seafood

- ● » Bacon Wrapped Scallops with Spicy Seafood Cocktail Sauce **\$21/dozen**
- ● » Bacon-Wrapped Scallops with Lemon-Pepper Dip **\$21/dozen**
- ● » Cilantro and Lime Grilled Shrimp Skewers **\$26/dozen**
- ● » Coconut Breaded Prawns with Pina Colada Dipping Sauce **\$24/dozen**
- » Garlic Whiskey Prawns with Lemon Mayonnaise Dip **\$26/dozen**
- » House-Made Crab Cakes with Cajun Remoulade Sauce **\$26/dozen**
- » Jumbo Shrimp Sautéed in Honey Ginger Sauce **\$27/dozen**
- ● » Mediterranean Salmon Cakes with Cucumber Sauce **\$23/dozen**
- » Mixed Seafood Quesadilla with Black Bean Salsa **\$19/dozen**
- » Shrimp Filled Chinese Pot Stickers with Chili Sambal **\$22/dozen**

## hot appetizer selections: vegetarian/other

- » Assorted Individual Baked Quiché Tarts **\$16/dozen**
- » Assorted Tempura Vegetables with Cajun Remoulade Sauce **\$16/dozen**
- » Crispy Baked Potato Skins with Aged Cheddar and Vegetable Chili **\$17/dozen**
- » Crispy Baked Potato Skins with Bacon Bits, Aged Cheddar, and Green Onion **\$17/dozen**
- » Deep Fried Mushroom Risotto Balls with Garlic Aioli **\$29/dozen**
- ● ● » Indian Vegetarian Samosas with Tamarind Cilantro Sauce **\$20/dozen**
- » Mexican Vegetable Quesadilla with Salsa Ranch Dip **\$18/dozen**
- » Oriental Green Onion Cakes with Ponzu Dipping Sauce **\$16/dozen**
- » Spinach and Feta Cheese Spanakopitas with Sundried Tomato and Basil Dip **\$18/dozen**
- » Stuffed Jalapeño Poppers with Sour Cream Salsa **\$16/dozen**
- ● ● » Thai Vegetable Spring Rolls with Sweet Chilli Sauce **\$18/dozen**



# COCKTAIL FEATURES

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## chilled appetizers

- » Vegetarian Pita Pinwheels **\$18/dozen**
- » Mini Martini Cups of Bruschetta with Tostada Chips **\$14/dozen**
- » Mexican Tortilla Roll-Ups with Sour Cream and Salsa **\$18/dozen**
- ● » Selection of Fresh Made Sushi, Sashimi, California Rolls with Wasabi, Soya Sauce and Pickled Ginger **\$27/dozen**
- » Your Selection of Any 6 (six) Features Below (min 12 doz total) **\$25/dozen**
- » Your Selection of Any 3 (three) Features Below (min 6 doz total) **\$25/dozen**

### » Savoury Mini Cones & Baskets

- » Fig and Brie
- » Lobster Cocktail
- » Caprice Salad
- » Crab and Spinach
- » Smoked Salmon and Cream Cheese
- » Bruschetta and Goat Cheese

### » Specialty Canapés

- » Herb Chevre and Fire Roasted Pepper on Endive Boat
- » Poached Figs with Brie on Baked Rice Crackers
- » Smoked Chicken Mousseline on Naan Bread with Diced Mango
- » Bruschetta with Pesto, Sylvan Star Goat Cheese on Crisp Pita Chips
- » Grilled Shrimp with Mint and Cilantro Pesto served on Multi-Grain Crackers
- » Skewers of Watermelon Squares with Bocconcini Cheese and Mint
- » Prosciutto Wrapped Mango Morsels
- » Smoked Salmon Rosettes with Dill Cream Cheese on Pumpnickel Crackers

## chilled appetizers

- » Bruschetta with Roasted Garlic and Fresh Baguette **\$50/25+ portion**
- » Crab and Avocado Dip with Tostadas **\$55/25+ portion**
- ● ● » Mediterranean Hummus with Spicy Pita Chips **\$45/25+ portion**
- » Roasted Red Pepper Dip with Parmesan-Herb Bread Sticks **\$45/25+ portion**
- » Spinach Dip with San Francisco Sour Dough Bread Cubes **\$45/25+ portion**
- » Chilled Vegetable Crudités with Sundried Tomato and Basil Dip **\$40/35+ portion**
- ● ● » Crisp Pickles and Mediterranean Olives **\$40/30+ portion**
- ● » Deluxe Seafood Platter with Mussels, Lox, Candied Salmon, Smoked Sockeye, Shrimp with Spicy Cocktail Sauce **\$300/50+ portion**
- » Specialty and Imported Cheeses with Gourmet Crackers and Fresh Grapes ● with Rice Crackers **\$75/25+ portion**
- ● ● » Sliced Fresh Seasonal Fruit and Berry Display **\$72/25+ portion**
- » Chef's Assortment of Baked Squares **\$50/30+ portion**
- » Chef's Selection of Jumbo Baked Cookies **\$50/30+ portion**
- » Mini Cheesecakes, Petite Fours and Sweet Bon Bons **\$60/36+ portion**



# COCKTAIL FEATURES

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## appetizers: show piece selections

- » Dark and White Chocolate Dipped Tuxedo Strawberries **\$150/100+** portions
- » Carved Fruit Bouquet with Chocolate Grand Marnier Dip **\$85/25+** portions
- » Carved Vegetable Bouquet with Sundried Tomato and Basil Dip **\$60/35+** portions
- ● » Jumbo Prawns with Spicy Seafood Cocktail Sauce Arranged on an Artistically Carved Pineapple Display **\$199/100** portions
- » Sicilian Sensation Display **\$650/50+** portions | **\$350/25+** portions
- » Italian Buns, Specialty Cheeses, Prosciutto, Mortadella, Genoa Salami, Hot & Mild Capicola, Toscano Salami, Grape Tomatoes, Pepperoncini, Peppers, Olives, Assorted Mustards & Condiments
- » Fabulous Barbeque Fountain **\$450/50+** portions
- » Spicy Smoked Barbeque Sauce, Peppered Chicken Morsels, Boneless Garlic Pork Ribs, Alberta Beef Meat Balls, Chilled Vegetable Crudités with Sundried Tomato & Basil Dip
- » Mini Slider Smorgasbord **\$375/50+** portions
- » Barbequed Certified Angus Beef® Sliders, Fresh Mini Buns, Cheese, Assorted Mustards & Condiments, Sweet Potato Fries
- » Callebaut Dark Chocolate Fountain **\$350/50+** portions
- » Fresh Seasonal Fruit, Rice Crispy Wedges, Mini-Cheesecakes
- ● ● » Old Fashioned Popcorn Station **\$75/50+** portions  
 All the sounds and delicious smell of fresh-popped popcorn!  
 With Various Flavour Shakers

## appetizers: command performances

- » Hand Carved Alberta Beef-On-A-Bun **\$550/50+** portion  
 » Full Compliment of Condiments, Mustards, Butter  
 Famous Sawmill Steak Sauce, Freshly Baked Kaiser Pretzel Buns
- » Hand Carved Alberta Tenderloin of Beef **\$750/50+** portion  
 » Encrusted with Fine Herbs and Slow Roasted to Absolute Perfection  
 With Warm Cheddar-Herb Biscuits, Full Selection of Condiments  
 Famous Sawmill Sesame Steak Sauce and
- » Gourmet Mashed Potato Bar (to accompany above carvings) **\$250/50+** portion  
 » Roasted Red Pepper & Garlic Whipped / Atlantic Lobster Mashed  
 Baby Red Potatoes with Aged Cheddar and Jalapeno Peppers  
 Yukon Gold Whipped with Gorgonzola Cheese with Walnuts
- » Seafood Flambé Station **\$350/50+** portion  
 » Jumbo Atlantic Scallops and Pacific Prawns  
 Sautéed in Garlic Butter and Flambéed with Sambuca
- » Tomato Bisque Fountain **\$250/50+** portion  
 » Rich Vine Ripened Tomato Cream Soup with  
 Grilled Aged Cheddar Cheese Wedges
- » Assorted Chilled Soft Drinks and Bottled Water **\$3**
- » Assorted Chilled Juices **\$3**
- » Freshly Brewed Coffee & Tea Station (20 cup minimum) **\$60/20** cup  
**\$80/30** cup  
**\$130/50** cup  
**\$150/65** 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).

We can create all-inclusive quotes to include all rentals, linens, etc that may be required for your event.

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/hour

Bartenders \$30/hour

Chef \$35/hour

In-House functions at Sawmill Calgary Trail include all staffing as part of the room / facilities rental.

## Delivery Charge

A delivery charge will apply to all off-site catering, with exact cost dependant upon the location of the event, number of guests, and set-up required.

## 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.

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

5' Round Table	\$18.00	Standard Linen Napkin	\$0.95	Hand-Held Coffee Butler	\$10.00
6' Round Table	\$21.00	10.5" China Dinner Plate	\$0.65	Coffee Cambro (holds 75 cups)	\$35.00
90" Round Standard Table Cloth	\$13.00	China Coffee Mug	\$0.65	Chafer & Sterno Fuel Cells	\$35.00
120" Round Standard Table Cloth	\$18.00	7" China Dessert Plate	\$0.65	Coat Rack & Hangers (25 pcs)	\$20.00
6' Rectangular Table	\$13.00	Standard Glassware	\$0.55	Portable Bar	\$165.00
8' Rectangular Table	\$15.00	Standard Flatware	\$0.50		
Pedestal Table	\$20.00	Knife / Fork Roll-Up (paper napkin)	\$0.95		
Folding Plastic Chair	\$3.00	Plastic Water Jug	\$2.00		
Cushioned Chair	\$8.00	Salt & Pepper Sets	\$2.50		

**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

## 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.

## 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 35% 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.

