

Conference Planner



CONFERENCE CENTRE
EDMONTON

A conference and business hotel in the capital city

Edmonton is an important business hub, and our hotel is positioned to provide excellent service and amenities in support of our corporate guests. Flexible meeting spaces and a dedicated meeting planner allow you to customize the entire event. With unexpected break-out options and locally sourced catering menus, business with Sawridge is not one size fits all.

Offering 136 guest rooms and conveniently located in Edmonton South, just a short drive to the airport, the Sawridge Inn and Conference Centre is the ideal choice to host your event.

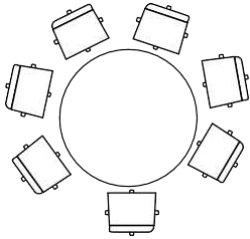
Our facilities, at a glance:

- Meeting planner professionals
- Over 9,000 sq ft of meeting space
- 8 meeting room options
- Creations Art Gallery
- Private Dining Room for intimate business gatherings
- Convenient South Edmonton location
- Flexible catering menus designed by our Executive Chef
- Audio/visual equipment and support
- Complimentary WiFi and parking
- 24-hour fitness centre

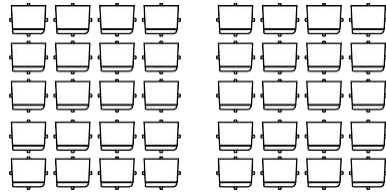


Room Styles

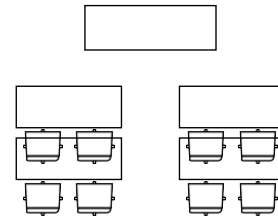
Banquet



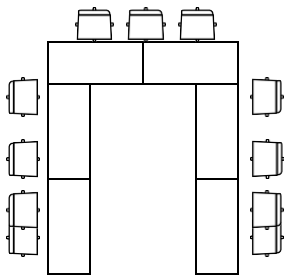
Theatre



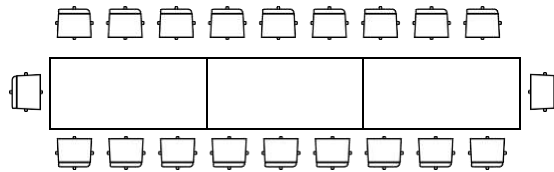
Classroom



U-Shape



Boardroom



Function Room Capacities

Venue	Sq.Ft.	Rounds of 8	Rounds of 10	Dinner/ Dance	Board Room	U-Shape	Classroom Style	Theatre	Reception*
Wild Rose	3000	128	140	110	30	30	112	100	200
Maligne	2175	120	130	100	40	40	56	175	200
Peace River	740	40	40	-	20	25	20	50	60
Northern Lights	730	40	40	-	20	20	20	40	50
Heritage	980	64	70	-	40	30	40	75	100
Jasper	680	56	60	-	30	25	24	60	80
The Gallery	908	32	40	-	20	20	28	50	75
Studio Board-room	340	-	-	-	10	-	-	-	-

*capacity refers to standing reception such as a cocktail reception

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

Audio-Visual Equipment

Each function room in Our Conference Centre is individually equipped with audio visual equipment. An experienced member of our team is always available to troubleshoot.

Presentation Package: \$250 per day

Simply connect your device to our integrated audio visual system and your presentation is ready

to begin. The presentation package includes built-in projector, projection screen, ceiling speakers and HDMI or VGA cables to connect your laptop.

LCD Projector: \$225.00

Projection Screen: \$30.00

42" Flat Screen TV: \$150.00

Microphone: \$40.00

Lapel Microphone: \$80.00

Conference Telephone: \$85.00

Flipchart with Markers or Whiteboard with Markers: \$30.00

Easels: \$30.00

Wi-Fi: Complimentary

Podium: Complimentary

Extension Cord/Power Bars: Complimentary

For additional information on linens and pricing and décor not mentioned, please contact our Conference Sales Manager.

Socan & Resound Fees

SOCAN FEE

Society of Composers, Authors and Music Publishers of Canada

License to play (publicly perform) music at receptions, conventions, assemblies, fashion shows.

Room capacity	Fee w/o dancing	Fee with dancing
1 - 100	\$22.06	\$44.13
101 - 300	\$31.72	\$63.49
301 - 500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

RE:SOUND FEE

Re:Sound is the Canadian Non-Profit for music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Licence fees are based upon the number of events, the capacity of the room, and whether dancing took place at the event.

Room capacity	Fee w/o dancing	Fee with dancing
1 - 100	\$9.25	\$18.51
101 - 300	\$13.30	\$26.63
301 - 500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66



General Meeting Policies

ROOM DÉCOR

We want you to transform your event venue space into your ideal set-up. We ask you to follow the following guidelines:

- To avoid damage to wallpaper or paint, please refrain from taping, tacking or attaching posters, flyers, or written material to walls or doors. Consult your Catering Manager for more details.
- All materials brought into the hotel must be flame proof and subject to inspection by the City of Edmonton Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are two inches above the flame.
- To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string or confetti.

Use of these items and failure to comply with the above mentioned décor policies will result in an additional cleaning fee of \$200 plus the replacement fee of any damaged items.

All event décor delivery schedules should be discussed with your meeting planner; no décor items may come through the main lobby entrance of the hotel.

ROOM RENTAL

Final setup is required no later than 10 (ten) business days prior to your event. The room rental applies to this event's setup only. Should you require changes to the agreed upon setup, notification must be received 3 (three) business days prior to your function; otherwise a labour charge of \$200 will be applied to your event bill.

Sawridge Inn and Conference Centre reserves the right to inspect and control all private functions. Sawridge Inn and Conference Centre reserves the right to re-negotiate a change in banquet rooms and room rental if there is a significant attendance decrease of 20% or more, in attendance with planned food and beverage.

Function room rental prices are subject to applicable increase on statutory holidays.

EVENT START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking. Additional charges apply for exceeding agreed upon room rental timelines.

DEPOSITS

1st Deposit: 25% of your event total charges upon signing the agreement

2nd Deposit: Due 30 days prior to your event. This is an estimated 40% of your event total charges

Final Deposit: Due three (3) business days prior to your event. Complete payment of all estimated revenue charges based off information communicated.

CANCELLATION

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

180 days and above: Non refundable deposit or As per contract or confirmation email terms

90 days or more : 50% of total estimated food and beverage revenue + banquet room rental, services and taxes.

30 days or more: 50% of total estimated food and beverage revenue + banquet room rental, services and taxes.

Less than 30 days prior to the event: 100% of estimated food and beverage revenue, banquet room rental revenue and all applicable taxes as stated on the Banquet Event Order.



Catering Policies

MENU CHOICE

Menu selections should be submitted to the Catering Department no less than 10 (ten) business days prior to the function date.

Sawridge Inn and Conference Centre cannot guarantee the availability of all menu items ordered less than 10 (ten) business days prior to the event date.

MEAL PRICING

Prices as shown are subject to change. All food and beverage services are subject to a 20% service charge plus 5% GST. Prices vary per meal and them menu can be customized to your wedding. Your Meeting Planner will go over the details with you and provide you with options.

- i. A customer-signed copy of the catering contract (Banquet Event Order) must be returned to our Catering Office. This will ensure that all requirements agreed upon are clearly stated. Should Sawridge Inn and Conference Centre not be in the possession of a signed contract, the function will be considered cancelled.

DIETARY RESTRICTIONS

We will gladly accommodate any dietary restrictions such as vegetarian, celiac, lactose intolerant, etc. Simply give us the type of allergy or intolerance along with the name of the guest. These guests will need to identify themselves to our catering staff upon arrival to the function.

FINAL GUARANTEE

A final guaranteed number of guests is required a minimum of three (3) business days prior to the function. The group organizer agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater. If a Final Guarantee is not provided the expected number of guests will be used instead.

CHILD PRICING

For the buffet listed pricing children under 5 years old are complimentary; children aged 6-12 will be priced at 50% of the listed menu price in the catering menu.

FOOD REGULATIONS

Internal Health & Safety regulations state that The Sawridge Inn and Conference Centre cannot allow any food supplied by outside operators to be brought in by clients. The only exception to this would be cakes, which can only be accepted if prepared professionally in a licensed retail outlet and a signed waiver has been returned to your Event Planner. Food buffets are to be left out for a maximum of a 2 hour dinner service

ALCOHOL

Sawridge Inn and Conference Centre reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the Alberta Gaming and Liquor Commission (AGLC).



Fresh ingredients, simple dishes and creativity are the foundation of the Sawridge culinary experience. “Being in touch with the food you create and the respect for the all the hard work that goes into producing it, you can be confident in knowing what you are feeding your guest” says Corporate Chef Anthony Young. It was with this credo that he designed the Sawridge menus, adding a Canadian flair and First Nations inspired flavours to create a unique cuisine. From Europe to North America, Anthony has been around the world in his career. He now brings his passion for food and international experience to the Sawridge table.

Whatever the event, from an intimate family brunch, to a sophisticated cocktail buffet to a grand reception banquet, Anthony and our culinary team will assist you from planning to execution. Our approach is to work with you on designing a menu that will match your tastes while meeting any dietary requirements your guests may have.



The above prices are subject to 20% service charge and 5% GST

Beverages

COFFEE SELECTION

PRICE PER PERSON

*SAWRIDGE COFFEE BLEND
& ASSORTED TEAS*

ALL DAY SERVICE (8 HOURS)

ONE TIME SERVICE

OTHER BEVERAGES

PRICE PER UNIT

JUICE BOTTLE

APPLE, ORANGE, CRANBERRY

JUICE ASSORTMENT BY THE PITCHER 1.7L

APPLE, ORANGE, CRANBERRY

POP CANS

WATER 500ML

SPARKLING WATER

JONES CRAFT SODA STRAWBERRY-

LIME | ROOT BEER

SPECIALTY INFUSED WATER 1L

SEASONAL VARIETIES AVAILABLE

Breaks

SEEDS OF LIFE 12 V GF

PRICE PER PERSON

pumpkin seeds | sunflower seeds | dried fruits | nuts
| individual fresh fruit skewer seasonal berries

SAWRIDGE COFFEE BREAK 13 V

PRICE PER PERSON

assorted muffin and Danish

SHORT & SWEET 15 V

PRICE PER PERSON

assorted muffins danish & cookies

Sawridge coffee blend & assorted teas

BALANCE 12 V

PRICE PER PERSON

fresh seasonal fruit salad

Sawridge coffee blend & assorted teas

GET 'ER DONE 16

PRICE PER PERSON

mini cheeseburgers and chips

Sawridge coffee blend & assorted teas

SAVORY DANISH & SODA 14 V

PRICE PER PERSON

spinach & feta | tomato & olive

Jones soda – strawberry lime | root beer



The above prices are subject to 20% service charge and 5% GST

Build Your Own Break and Break Enhancements

FIRE

PRICE PER DOZEN

FRESHLY BAKED FROM OUR OVENS

BUTTERY CROISSANT	32
CHOCOLATE CROISSANT	33
ASSORTED FRUIT DANISHES	30
VARIETY OF CROISSANT, DANISH & PASTRIES	35
ASSORTED MUFFINS	28
GLAZED CINNAMON BUNS	35
ASSORTED SQUARES	30
ASSORTED CUPCAKES	26
IN HOUSE BAKED COOKIES	25
ASSORTED SAVORY DANISHES	33
SUN DRIED TOMATO/SPINACH & FETA	

EARTH

PRICE PER PERSON

SOURCED SEASONALLY

FRESH SLICED FRUIT & BERRIES	8
ASSORTED GRANOLA BARS	3
ASSORTED YOGURT	3
FRESH VEGGIES & CITRUS DIP	5
ASSORTED BAGS OF POTATO CHIPS	3
GRILLED & CHILLED ANTIPASTO PLATTER	8
DOMESTIC CHEESE BOARD	12
ARTISANAL CHEESE BOARD	15

Breakfast

PLATED BREAKFAST

PRICE PER PERSON

SAWRIDGE SCRAMBLE 20

choice of chilled orange, pineapple or apple juice

3 scrambled eggs | bacon | sausage | breakfast potatoes | fresh fruit | assorted danishes & croissants | preserves | Sawridge coffee blend & assorted teas



The above prices are subject to 20% service charge and 5% GST

Breakfast Buffets

QUICK & EASY 12 V

PRICE PER PERSON

freshly baked croissants, pastries,
muffins, butter, fruit preserves | sliced
fresh fruit

CONTINENTAL BREAKFAST 18 V

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins, butter, fruit
preserves
variety of cereals with chilled milk
bowls of vanilla & fruit yogurts sliced
fresh fruit & berries
Sawridge coffee blend & assorted teas

THE CANADIAN 20

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins,
butter, fruit preserves
fluffy scrambled eggs
sausage, bacon, house fried potatoes bowls
of vanilla & fruit yogurts
sliced fresh fruit & berries
Sawridge coffee blend & assorted teas
add eggs benedict, waffles or french toast 3



SUNDAY MORNING SPECIAL 24

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins, butter, fruit
preserves
banana bread French toast, whipped cream,
Saskatoon berry caramel
maple cured pork shoulder hash, caramelized onions,
roasted peppers, poached eggs, hollandaise
fluffy scrambled eggs
bacon
double fried skin on russet potatoes
sliced fresh fruit & berries
Sawridge coffee blend & assorted teas

DREAMCATCHER BRUNCH 40

PRICE PER PERSON

assorted chilled breakfast juices
freshly baked croissants, pastries, muffins, butter, fruit
preserves
domestic cheese selection
{ smoked salmon, capers, red onion, lemon
OR
charcuterie platter with assorted deli meats }
organic field greens & house made dressings grilled
& chilled vegetable platter
fluffy scrambled eggs
substitute scrambled eggs for eggs benedict 3
roasted breakfast sausage, bacon double
fried skin-on russet potatoes
banana bread French toast, whipped cream,
Saskatoon berry caramel
whole roasted & carved maple glazed ham, pan
drippings
braised tender beef ragout with cheese & potato
sliced fresh fruit & berries
chef's selection of seasonal squares & treats
Sawridge coffee blend & assorted teas

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Breakfast Enhancements

PRICED PER PERSON

MADE TO ORDER OMELET STATION 10

whole eggs, Egg Beaters, egg whites,
ham, smoked salmon, bacon, spinach,
green onions, tomatoes, mushrooms & cheese CHILLED

HARD BOILED EGGS 4

WARM OATMEAL, RAISINS & BROWN SUGAR 5

FLUFFY SCRAMBLED EGGS 5

ROASTED SAUSAGE OR BACON 5

SLICED BREAKFAST CHEESE, CHEDDAR & SWISS 6

BUTTERMILK PANCAKES, MAPLE SYRUP
& WILD BERRY COMPOTE 5

BELGIAN WAFFLES, MAPLE SYRUP
& WILD BERRY COMPOTE 5

TRADITIONAL EGGS BENEDICT,
MAPLE CURED HAM, WARM BISCUIT, HOLLANDAISE 7

SALMON BENEDICT, SMOKED SALMON,
BISCUIT, HOLLANDAISE 9

Plated Lunch

PRICED PER PERSON

2 COURSE

*offerings based on salad protein pricing and
include one type of salad with one type of protein & choice
of dessert.*

MAIN COURSE

CAESAR SALAD

crisp romaine hearts | bacon | parmesan
lemon | focaccia croutons

SALAD PROTEIN OPTIONS

6oz grilled chicken breast 25

5oz seared salmon 28

6oz grilled AAA beef sirloin 30

Choice of one dessert

CREATIONS SALAD

baby kale | juniper roasted beets | goat cheese
cucumber | pickled onions | crispy corn fritters citrus
vinaigrette

SALAD PROTEIN OPTIONS

6oz grilled chicken breast 25 5oz

seared salmon 28

6oz grilled AAA beef sirloin 30



Choice of one dessert OR

You may substitute dessert and start your meal with one
of our delicious soup options from our
lunch buffet offerings

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE

& HAZELNUT MOUSSE CAKE

raspberry sauce

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Plated Lunch

PRICE PER PERSON

3 COURSE

Plated lunches based on entree pricing and include choice of 1 starter, 1 entree and 1 dessert selection per group. Plated lunches come with tea & coffee service.

STARTERS

- roasted tomato & juniper bisque V GF
- roasted root vegetable purée V GF
- mushroom & parsnip bisque V GF
- charred carrot & leek soup V GF
- Green salad | traditional accompaniments organic
- greens | tomato | cucumber
- citrus vinaigrette V GF

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE

& HAZELNUT MOUSSE CAKE

raspberry sauce



ENTRÉES

SEARED SALMON 35

GF

tender white beans | seasonal vegetables
fresh herb purée

ROTISSERIE SPICED PORK LOIN 30

GF

herb roasted potatoes | creamy dijon sauce

ROASTED GARLIC

MARINATED CHICKEN BREAST 35

mashed potatoes | red wine jus

BRAISED ALBERTA BEEF SHORT RIB 55

sautéed gnocchi | baby spinach | mushroom jus

PENNE PRIMAVERA 25

V

roasted tomato sauce | seasonal vegetables
parmesan | basil

GRILLED CHICKEN BLT 30

bacon | lettuce | mayo
toasted brioche bun | fries

AAA 6 oz SIRLOIN STEAK 55

caramelized onions | demi glaze | fries



The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Lunch Buffets

MINIMUM 15 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED

BUILD YOUR OWN SALAD 25

PRICE PER PERSON

add soup selection 3

chopped salad | mixed green | orange & cucumbers

mixed green | pickled onion | cherry tomato

potato salad | yokon gold | creamy dressing | egg

pasta salad | inhouse dressing | red onion | 3 colour peppers

kale and baby spinach | raspberry vinaigrette | peach

chilled beets salad | goat cheese | citrus vinaigrette

add poached shrimp 3

fresh sliced fruit & assorted squares Sawridge

coffee blend & assorted Teas

BUILD YOUR OWN SANDWICH 27

PRICE PER PERSON

add soup selection 3

organic greens & dressings *V GF*

creamy dill pickle & potato salad *V GF*

grilled vegetable platter *V GF*

in house roasted Alberta beef

shaved turkey breast

sliced natural ham roast assorted

condiments & spreads lettuce |

tomato | onion sliced swiss &

cheddar cheese variety of soft buns

& wraps

chefs selection of sweet treats Sawridge

coffee blend & assorted teas

WRAP IT UP 27

PRICE PER PERSON

CHOICE OF SOUP

roasted tomato & juniper bisque *V GF*

roasted root vegetable purée *V GF*

mushroom & parsnip bisque *V GF*

charred carrot & leek soup *V GF*

organic greens & dressings *V GF*

Greek style pasta salad *V*

CHOICE OF 3 WRAPS

in house roasted beef | cheddar | lettuce
horseradish mayo

grilled chicken BLT | avocado | bacon mayo

sliced turkey | sundried tomato pesto | swiss pickled onions

white bean hummus | grilled vegetables
parmesan *V*

sliced ham | cheddar | mayo

creamy egg salad | lettuce | dill pickles

fresh sliced fruit & assorted squares Sawridge

coffee blend & assorted teas

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Lunch Buffets

MINIMUM 15 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED



PASTA BUFFET 28

PRICE PER PERSON

add soup selection 3

mixed green salad | traditional accompaniments
olive oil dressed tomatoes | fresh mozzarella | basil grilled &
chilled vegetable platter

baked penne bolognese with provolone spaghetti with
garlic & fresh herb sauce ✓

fussilli with grilled chicken & roasted vegetables warm
garlic focaccia

xchefs selection of sweet treats Sawridge

coffee blend & assorted teas

"SOUTHERN" ALBERTA HOSPITALITY 32

PRICE PER PERSON

choice of soup

assorted buns & whipped butter

organic greens & dressings ✓ GF

smoked potato & corn salad ✓ GF

pickled cabbage slaw ✓ GF

fried chicken | biscuit and gravy

farmers sausage | roasted peppers
caramelized onions

roasted garlic crusted Alberta beef pan
drippings

creamy Yukon gold mashed potatoes roasted

seasonal vegetables GF

warm berry cobbler | vanilla whipped cream fresh

fruit salad

Sawridge coffee blend & assorted teas

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Plated Dinner

Plated dinners based on entree pricing and include choice of 1 starter, 1 entree and 1 dessert selection per group. Plated dinners come with oven baked rolls, butter, tea & coffee service.

STARTER

- tomato & juniper bisque V GF
- roasted root vegetable purée V GF
- mushroom & parsnip bisque V GF
- charred carrot & leek soup V GF
- caesar salad | traditional accompaniments
- organic greens | tomato | cucumber | citrus vinaigrette V GF
- juniper roasted beets | baby kale | pickled onions goat cheese | blood orange vinaigrette V GF

ENTRÉE

served with chef's choice of seasonal vegetables

SLOW ROASTED ALBERTA PRIME RIB 54

(8oz portion and served medium unless specified)
creamy Yukon gold mashed potatoes
savory fried bannock | thyme infused red wine jus

GRILLED BEEF TENDERLOIN 58

(6oz portion and served medium unless specified)
smoked cheddar & potato croquette roasted shallot jus



GRILLED CHICKEN BREAST WITH GOAT CHEESE CRUSTS 48

sautéed vegetables | baby spinach
candied tomato & basil sauce

KOREAN BBQ PORK CHOPS 46

Rice pilaf | bok choy | apple and fennel slaw

AAA 6 oz SIRLOIN STEAK 58

caramelized onions | demi glaze | fries

PISTACHIO CRUSTED SALMON 48

citrus roasted beets | tender white beans
fresh herbs | carrot emulsion

MUSHROOM RISOTTO 44 V

grilled asparagus | basil | parmesan
warm mushroom salad

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE & HAZELNUT MOUSSE CAKE

raspberry sauce

STICKY TOFFEE PUDDING

shortbread crumble | vanilla ice cream

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Dinner Buffet

PRICE PER PERSON. MINIMUM 25 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED

THE CONNAUGHT DRIVE 49

CHOICE OF SOUP

includes oven baked rolls & whipped butter roasted
Pick any 1

- tomato & juniper bisque V GF
- roasted root vegetable purée V GF
- mushroom & parsnip bisque V GF

SALADS

Pick any 3

- organic greens | house made dressings
- quinoa | kale pumpkin seeds V GF
- baby red potatoes | sweet & sour pickles house-made ranch V
- pasta salad | balsamic olive | cucumber V
- chopped salad | balsamic glaze V

ENTRÉES

Pick any 3

- Slow roasted turkey | sage | cranberry stuffing
- pork roast | rosemary & apple chutney pan jus
- basa fish | charred carrot emulsion pickled onions
- penne pasta | herb pesto | roasted squash cherry tomatoes | parmesan V
- add herb & garlic grilled chicken breast 5 per person**
- seasonal vegetables | olive oil | fresh herbs V
- creamy Yukon gold mashed potatoes

DESSERTS

- chef's decorated dessert table fresh
- sliced fruit & berries V GF
- Sawridge coffee blend & assorted teas



The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Dinner Buffet

PRICE PER PERSON. MINIMUM 25 GUESTS OR \$5 PER GUEST SURCHARGE WILL BE APPLIED

GATEWAY BOULEVARD ROAST BEEF DINNER 55 PRIME RIB DINNER 65

SALADS

organic greens | house made dressings
(can be replaced with caesar salad if desired)

tender white beans | quinoa | kale
pumpkin seeds V GF

baby red potatoes | sweet & sour pickles house-
made ranch V GF

smoked & cured salmon | lime sour cream red
onions | pickled vegetables

grilled & chilled vegetable platter | lemon zest
balsamic reduction V

artisanal & domestic cheese selection dried
fruits | nuts

oven baked rolls & whipped butter

ENTRÉES

ROAST BEEF DINNER

includes carved Alberta beef top sirloin (served medium)
peppercorn & shallot jus

PRIME RIB DINNER

includes AAA salt & herb
crusted prime rib (served medium or medium rare)
caramelized onion | red wine jus

CHOOSE 2 ADDITIONAL ENTRÉES

smoked pork roast | rosemary & apple chutney
pan jus

slow braised Alberta beef | juniper roasted carrots
| caramelized onions

lamb & potato stew | pearl onions | thyme fresh
parsley

mushroom & almond grilled chicken breast thyme
infused red wine sauce

roisserie style baked chicken | fresh herbs lemon
essence GF

seared salmon | charred carrot emulsion pickled
onions GF

semi smoked salmon | roasted onion sauce bacon
chutney GF

ocean perch | roasted garlic lemon
cream sauce GF

canneloni | roasted tomato sauce | ricotta basil |
parmesan V

penne pasta | herb pesto | roasted squash cherry tomatoes
| parmesan V

add herb & garlic grilled chicken breast 3 per person

pan seared gnocchi | roasted parsnips
mushrooms | sage V

add herb & garlic grilled chicken breast 3 per person

CHOOSE 3

seasonal vegetables | olive oil | fresh herbs V

creamy Yukon gold mashed potatoes

roasted root vegetables | honey | garlic butter V

warm potato gratin | bay infused cream

cheddar V

7 grain rice | brown butter | grilled scallions V GF

oven roasted potatoes | fresh herbs V GF

Sawridge salt

DESSERT

assorted cheese cakes | fresh sliced fruit delicious

squares | decadent chocolate cake Sawridge coffee

blend & assorted teas

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Receptions

Sawridge serving suggestions for all receptions as follows: Pre-Dinner Reception – 4-6 pieces per person Cocktail Reception without Dinner – 8-10 pieces per person

HOT CANAPES

PRICE PER DOZEN

MINIMUM 2 DOZEN OF EACH

- bacon wrapped scallops | soy maple glaze **48**
- chicken satay | peanut sauce **46**
- hoisin glazed meatballs | sesame | ginger **32**
- beef short rib crostini | cheddar | horseradish **42**
- pork gyoza dumpling | spicy apricot honey **44**
- vegetable spring rolls | sweet chilli sauce **26** ✓
- beef samosas | herb pesto **30** ✓
- mushroom tarts | lemon sour cream **36** ✓
- rosemary chicken skewer | steak spice ranch **46**
- mini crab cakes | dill pickle mayo **48** GF
- shrimp tempura | sriracha dip **48**
- mushroom steak bites | juniper dip **48**

COLD CANAPES

PRICE PER DOZEN

MINIMUM 2 DOZEN OF EACH

- scallop ceviche | poblano | lime | cilantro **48**
- chilled shrimp skewer | gin soaked cucumbers **46**
- beef carpaccio | parmesan | bannock **42**
- profiterole | beet cream cheese | pistachio **32**
- grilled asparagus | pancetta | balsamic **38**
- smoked deviled eggs | salmon tartar | caper **38**
- tomato | bocconcini | fresh herbs | olive oil **34** ✓
- pear tartelette | goat cheese | walnut honey **42** ✓

RECEPTION STATIONS

Can also be used as additions to lunch or dinner buffets.

ASSORTED DOMESTIC & ARTISANAL CHEESES

- crackers | baguette | fruit small ✓
(serves 10) **130** per platter
- medium (serves 30) **360** per platter
- large (serves 60) **650** per platter

CRISP SEASONAL RAW VEGETABLES & CITRUS DIP

- small (serves 15) **75** per platter ✓ GF
- medium (serves 30) **150** per platter
- large (serves 45) **210** per platter

GRILLED & CHILLED VEGETABLE PLATTER

 ✓

- grilled vegetables | marinated mini bocconcini, olives | pickles
- (serves 20) **160** per platter

CHARCUTERIE PLATTER

- artisanal cured meats & cold cuts
- pickled vegetables | olives | mustards (serves 30) **350** per platter

CHILLED PRAWNS

- cocktail sauce | horseradish & lemon (50 pieces) **200** per platter

TEA PARTY

- assorted finger sandwiches
- cucumber | smoked salmon | egg
- hummus & spouts
- (48 pieces) **120** per platter

The above prices are subject to 20% service charge and 5% GST

Receptions

CONTINUED

CHEF ATTENDED SAVOURY STATIONS

One (1) chef per 50-100 people required
\$60 per chef (up to 2 hours). Each additional hour at
\$30 per chef. Selections are based on 2-3oz. portions.

PRIME RIB (served medium)

Alberta beef | smoked salt crusted | jus
horseradish | brioche buns
(serves 35) **460** per order

HERB CRUSTED ALBERTA BEEF TOP SIRLOIN

grilled bannock | au jus | horseradish (serves
35) **390** per order

SAGE ROASTED TURKEY

mini rolls | cranberry sauce | traditional gravy (serves
25) **275** per order

SMOKED PORK LOIN

grilled bannock & buns | pickled apples
corn emulsion
(serves 40) **320** per order



LATE NIGHT SNACKS

PRICE PER PERSON

CREATE YOUR OWN POUTINE 9

fries | fresh cheese curds | gravy
enhancements butter
chicken **3**
pulled turkey leg **3**
mushroom ragout **3** ✓
add all three options for **7**

BUILD YOUR OWN SANDWICH 13

assorted breads | wraps | bannock
black forest ham | smoked turkey | salami
assorted condiments

BUILD YOUR OWN SLIDER 12

mini beef burger patties | mini buns
house fried kettle chips | sliced cheddar
condiments

SMOKED BEEF TACOS 11

flour tortillas | corn relish | sour cream
guacamole | corn chips | salsa

10" PIZZA 19

PRICE PER PIZZA

hawaiian | grilled chicken & peppers
pepperoni & cheese | vegetarian

✓ vegetarian GF gluten free

ALLERGIES & DIETARY RESTRICTIONS

Please inform our sales team of any food allergies or
dietary restrictions.

Sawridge Inn & Conference Center will provide as much
information & alternatives within our resources to ensure your
culinary needs are accommodated.

The above prices are subject to 20% service charge and 5% GST

Sawridge Inn and Conference Centre Edmonton South – Conference Planner

Beverages and Bars

<i>Beverages</i>	<i>Host Bar</i>	<i>Cash Bar</i>
House Liquors	\$7	\$8.5
Domestic Beer	\$7	\$8.5
House Wine (5oz glass)	\$7	\$8.5
Non Alcoholic Beer	\$6.5	\$7.5
Soft Drinks	\$4	\$4.5
Juices	\$4	\$4.5
Imported Beer	\$8	\$9.5
House Wine (bottle)	From \$39.00	

Premium Liquors and coolers will be provided upon request and specific brand.

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.

Reception Details

HOST BAR

All beverages are applied to Master Account. Prices are subject to GST and 20% service charge. Ice, mix and glasses are included in the host bar prices. Please inquire about our Toonie bars.

CASH BAR

Guest pay for their own beverages. Cash bar prices include GST. Ice, mixes and glasses are included. Gratuities are not included and at the guest's discretion.

CORKAGE BAR

Organizer is to provide all liquor, beer & wine along with liquor license from AGLC. The hotel will provide glasses, ice, soft drinks, juice mixes, straws and garnishes.

Adult Corkage fee (age 18+) is \$25 per person. Note that the fee for minors (age 6-17) within the group will be \$5 per minor for non alcoholic beverages.

WINE CORKAGE

Organizer to provide sealed bottled wine for table service at a fee of \$25 per bottle

BARTENDERS

If beverage sales are under \$600.00, a bartender fee of \$20.00 per hour for a minimum 4 hours will be applied. Bartender hours include 1/2 hour set-up and 1/2 hour clean up. Additional bartenders & ticket sellers, if required will be \$20.00 per hour with a 3-hour minimum.

HOURS

As per Sawridge Standards, function rooms must be vacated by 1:00am. Last call should be announced and entertainment cease, at 12:30AM. It is required that entertainers such as DJs and bands, set up two hours prior to the arrival of the guests. No person under the age of eighteen is allowed to consume alcoholic beverages. Extensions will be subject to additional charges and hotel management confirmation only.

The above prices are subject to 20% service charge and 5% GST



For more information contact a meeting planner today!
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