



BANQUET & CATERING INFORMATION & MENUS

Introduction

Thank you for considering The Sawmill Banquet and Catering Centre to host or cater your very special event!

The following information will assist you to plan menus ranging from simple breakfasts to elaborate dining experiences – at your location or ours. Read on and see how we offer quality, variety, and value far beyond others in our field.

We can prepare any kind of meal to suit your appetite and budget – please don't hesitate to ask for our help to design a unique menu. We can accommodate dietary restrictions, ethnic food, theme dinners, vegetarian meals and more.

For information on private room rentals at our Banquet 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.

We truly believe in the definition of the word 'Cater' (*to supply what is required or desired*). By listening to your requirements and understanding your desires we build a strong relationship with YOU our client. We are then able to fully ensure a perfect and stress-free event each and every time!

Contact:

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

Please Note:

Prices are quoted per person, unless otherwise specified.

Prices herein are effective March 2010 and are subject to change without notice.

Sawmill Banquet & Catering Centre
3840 – 76 Avenue
Edmonton, AB T6B 3B9

Tom Goodchild's Moose Factory
4810 Calgary Trail South
Edmonton, AB T6H 5H5

Phone: (780) 468-4115 Fax: (780) 469-8123
www.sawmillrestaurant.com



SAWMILL CLASSIC BREAKFAST COMBINATION **\$13.50**
 One (1) Egg Selection
 Two (2) Meat Selections
 One (1) Potato Selection
 One (1) Griddle Selection
 Seasonal Fresh Fruit Salad
 Assorted Breakfast Pastries

Breakfast

Minimum Order: 20 People OR \$150.00 VALUE, Minimum Notice: 48 hours)

Breakfast Egg Selections

Cheddar-Scrambled Ranch-Style Skillet Plain Scrambled Ham & Cheese Omelette
 Vegetarian Omelette Plain Cheese Omelette Scrambled Eggs with Baby Shrimp
 Eggs Benedict with Hollandaise Sauce **(ADD \$2.00 per/person)**

Breakfast Meat Selections

Double-Smoked Bacon Farmer's Pork Sausage Albertan Beef Sausage
 Sliced Honey Ham 'AAA' 5 oz. Sirloin Steak **(ADD \$5.00 per/person)**

Breakfast Potato Selections

Old Fashioned Hash Browns Spiced Shredded Potato Grill
 Sliced Potatoes with Onion & Mushrooms

Breakfast Griddle Selections

Cinnamon French Toast with Butter and Maple Syrup
 Belgian Waffles with Wild Berry Compote, Maple Syrup, and Whipped Cream

Continental Breakfast	\$ 9.95
Assorted Muffins, Danishes, Banana Loaf, and Cinnamon Buns Fresh Fruit Tray, Variety of Individual Yogurts Brewed Columbian Coffee and Assorted Tea Selection	
Assorted Pastries (1.5 per portion)	\$ 3.25
Danishes, Muffins, Banana Loaf, Mini-Bagels, and Cinnamon Buns Accompanied with butter, fruit preserves, and cream cheese	
Whole Fresh Fruit (Orange, Banana, Apple)	\$ 1.50
Sliced Fresh Seasonal Fruit Display (20-25 Serving Tray)	\$62.00
Variety of Individual Yogurts	\$ 2.25
Assorted Individual Chilled Juices	\$ 2.50
Freshly Brewed Coffee & Tea Station	
	20-Cup (Minimum) \$35.00
	30-Cup \$55.00
	50-Cup \$85.00
	65-Cup \$95.00



ASSORTED SANDWICHES AND WRAPS (1.5 per portion) \$ 6.95

SOUP & SANDWICH COMBINATION \$12.95

Freshly Made Sandwiches and Wraps (1.5 per portion)
 Chilled Market Vegetables with Ranch Dip
 Delicious Hot Soup (Custom Selection) and Crackers
 Assortment of Chef's Baked Squares (1.5 per portion)

SOUP & SANDWICH COMBINATION (Without Dessert) \$10.95

SAWMILL FAVOURITES \$14.75

Selection of any of the following entrées to include fresh buns,
 One (1) salad selection and assortment of Chef's baked squares. **Add Vegetable \$ 2.00**
Add Salad \$ 1.95

LUNCHEON ENTRÉE SELECTIONS

- Baked Honey Ham with Herb Roasted Potatoes
- Three-Cheese and Mushroom Fusilli Pasta in a Seasoned Cream Sauce
- Louisiana Cajun Meatloaf with Garlic Mashed Potatoes
- Italian Sausage Ragu with Rotini Pasta in Tomato Sauce
- Old Fashioned Meatloaf with Cheddar Mashed Potatoes
- Herb-Roasted Chicken or Southern Fried Chicken with Mashed Potatoes
- Baked Vegetarian Lasagna with Roasted Vegetables
- Sliced Chicken Breast with Tarragon Cream Sauce and Herb Roasted Potatoes
- Cheese-Stuffed Tortellini Pasta with Garlic and Roasted Red Pepper Sauce
- Baked Four-Cheese Lasagna with Italian Meat Sauce
- Sliced 'AAA' Alberta Roast Beef and Gravy with Garlic Mashed Potatoes
- Roast Turkey, Sage Stuffing and Gravy with Mashed Potatoes
- Spicy Mexican Chicken Enchilada Casserole
- Shepherd's Pie with Cheddar Mashed Potatoes
- Old Fashioned Turkey Vegetable Cobbler

SALAD SELECTIONS

- Classic Sawmill Caesar Salad Tossed Garden Salad with Assorted Dressings
- Spinach Salad Thai Noodle Salad Greek Feta Salad Chilled Pasta Salad

Sliced Fresh Seasonal Fruit Display (20-25 Serving Tray) \$62.00

Assorted Individual Chilled Soft Drinks & Bottled Waters \$ 1.95

HAND CARVED BEEF-ON-A BUN

Minimum Order of 25 Required

With Full Compliment of Condiments, Mustards, Butter, Sawmill Steak Sauce.
 Freshly Baked Kaiser Rolls, Classic Caesar Salad and Chilled Pasta Salad.

\$16.95/Per

Lunch

(Minimum Order: 20 People OR \$150.00 VALUE, Minimum Notice: 48 hours)



CUSTOMIZED DINNER BUFFET INCLUDES:

Carved Meat Selection with Gravy and Condiments, Choice of (6) Salads & Cold Selections, (4) Hot Entrée Selections, (1) Potato & (1) Rice Selection, Steamed Vegetables, Baked Buns / Butter, Assorted Dessert Squares, and Coffee / Tea / Hot Chocolate Station

CARVED MEAT SELECTIONS

Alberta "AAA" Prime Rib Roast	\$36.50
Alberta "AAA" Roast Beef	\$31.50
Baked Honey Ham	\$28.50
CUSTOMIZED DINNER BUFFET (Without Carved Meat Selection)	\$26.50
All Other Options & Selections Remain As Noted Above	
CHILDREN'S BUFFET CHARGE (Ages 3-10 years)	\$10.95

Dinner Buffets

(Minimum Order: 50 People, Minimum Notice: 72 Hours)

DINNER BUFFET SALAD SELECTIONS

Six (6) Selections are Included with Your Buffet

Assorted Pickle and Olive Tray ~ Fresh Fruit Salad with Yogurt-Poppy Seed Dressing
 Sawmill Classic Caesar Salad ~ Greek Feta Salad ~ Asian Coleslaw with Grapes
 Tossed Garden Salad with Assorted Dressings ~ Thai Chicken Salad
 Spicy Bok Choy Salad ~ Spinach Salad ~ Western Coleslaw ~ Mexican Corn Salad
 Julienned Carrot and Raisin Salad ~ Ambrosia Fantasy Salad ~ Three-Bean Salad
 Baby Shrimp and Cucumber Salad with Dill Dressing ~ Traditional Potato Salad
 Cottage Cheese with Diced Pineapple ~ Pickled Beets ~ Chinese Cabbage Salad
 Chilled Pasta & Ham Salad ~ Chopped Romaine Mixture with Raspberry Vinaigrette
 Creamy Coleslaw with Diced Pineapple ~ Marinated Tomato and Onion Salad
 Oriental Noodle Salad ~ Pasta, Cucumber, Tomato, and Feta in a Dill Dressing
 Atlantic Seafood Salad ~ Mediterranean Mushroom Salad ~ Red Potato Dill Salad
 Baby Shrimp and Rice Salad ~ Chilled Pasta and Vegetable Salad
 Fresh Garden Vegetables & Dip ~ Italian Zucchini Salad ~ Waldorf Apple Salad
 Curried Chicken Salad ~ Mexican Beef Taco Salad ~ Baby Shrimp Salad
 Potato Salad with Bacon, Chives & Sour Cream ~ Tri-Color Fusilli Pasta and Seafood

DINNER BUFFET POTATO & RICE SELECTIONS

One (1) Potato & One (1) Rice Selection are Included with Your Buffet

Baked Scalloped Potatoes ~ Garlic Mashed Potatoes ~ Plain Mashed Potatoes
 Herb Roasted Potatoes ~ Baked Garlic Potato Wedges ~ Oriental Shrimp Fried Rice
 Cajun Mardi-Gras Rice ~ California Rice Medley ~ Seven-Grain Rice Pilaf
 Chinese Spiced Rice ~ Steamed Rice With Diced Vegetables

Dinner Buffets

(Minimum Order: 50 People, Minimum Notice: 72 Hours)

DINNER BUFFET HOT ENTRÉE SELECTIONS Four (4) Selections are Included with the Buffet

Spicy Sesame Chicken ~ Chicken Kiev ~ Southern Fried Chicken
 Oriental Chicken Stir-Fry ~ Chicken Cordon Bleu with Cranberry Cream Sauce
 Alberta Young Turkey with Sage Stuffing and Rich Pan Gravy

BC Salmon with Lemon-Pepper Sauce ~ Red Snapper with Spicy Vera Cruz Sauce
 Rock Fish with Roasted Vegetable Garnish ~ BC Salmon with Tropical Fruit Salsa

Baked Four-Cheese Lasagna with Italian Meat Sauce
 Cheese Stuffed Tortellini with Herb Pesto Sauce

Rice Filled Cabbage Rolls with Tomato Sauce ~ Baked Vegetarian Lasagna
 Cheese Tortellini with Roasted Red Pepper and Garlic Cream Sauce
 Ravioli with Chardonnay and Mushroom Velouté
 Tri-Color Fusilli Pasta with Mushroom-Cheese Sauce
 Perogies with Sauerkraut and Sliced Ukrainian Garlic Sausage

Swedish Meatballs in Wild Mushroom Gravy ~ Beef Stroganoff
 Veal Schnitzel with Lemon Caper Butter ~ Beef Stir-Fry
 Pork Rib Tails with Sweet & Sour Glaze ~ Roasted Pork Loin with Pineapple Chutney

LATE LUNCH OPTIONS

- | | |
|---|----------------|
| Option 1 (In Combination with Any Above Buffet Only)
Fresh Sandwiches and Wraps
Assorted Chilled Vegetables and Ranch Dip
Selection of Chef's Baked Squares | \$ 5.50 |
| Option 2 (In Combination with Any Above Buffet Only)
Assortment of Freshly Baked Pizzas (2.5 slices per portion) | \$ 5.95 |
| Option 3 (In Combination with Any Above Buffet Only)
Assortment of Deli Meats & Cheeses
With Fresh Buns, Various Condiments / Mustards
Selection of Chef's Baked Squares | \$ 8.95 |

BUFFET DESSERT ENHANCEMENTS

- | | |
|--|----------------|
| Add Strawberry Shortcake or Black Forest Cake | \$ 2.95 |
| Add Variety of Tortes and Cheesecakes | \$ 5.25 |
| Add Callebaut Chocolate Fountain
With Assorted Seasonal Fruit, Lady Finger Biscuits, and Marshmallows | \$ 5.25 |

BUFFET BEVERAGE ENHANCEMENT

- | | |
|--|----------------|
| Non-Alcoholic Tropical Punch Fountain (75 Servings) | \$93.75 |
| Additional Re-Fills (75 Servings) | \$56.25 |



Please allow us to recommend suggested quantities to order. Based on the time of day that your event is scheduled for and the specific items chosen, there will be natural variations in the amount your guests will consume.

Cocktail Event Menu

(Minimum Order: 20 People OR \$150.00 VALUE, Minimum Notice: 48 hours)

HOT APPETIZERS ~ Priced Per Dozen

Alberta Beef Skewers <i>Your Choice of: Teriyaki, Barbeque, or Caribbean Jerk Sauce</i>	\$26.95
Alberta Beef Meatballs <i>Your Choice of: Mushroom Gravy or Barbeque Sauce</i>	\$11.95
Beef Souvlaki with Tzatziki Sauce	\$24.95
Italian Sausage Rolls with Grainy Mustard Sauce	\$13.95
Pork Filled Chinese Pot Stickers	\$12.95
Bacon-Wrapped Scallops	\$15.95
Dry Boneless Garlic Ribs with Plum Sauce	\$12.95
Cajun Breaded Chicken Breast with Curry Mayonnaise	\$17.95
Chicken Skewers <i>Your Choice of: Teriyaki, Sweet Chilli, or Thai Peanut Sauce</i>	\$23.95
Chicken Souvlaki with Tzatziki Sauce	\$23.95
Chicken Quesadilla with Salsa Ranch Dip	\$15.95
Chicken Wings <i>Your Choice of: Barbeque, Red Hot, Teriyaki, Sweet Chilli, Honey-Garlic, and Salt & Pepper</i>	\$12.95
Coconut Breaded Prawns with Zesty Lime Dip	\$17.95
Wonton Prawns with Sweet Chilli Sauce	\$18.95
Flaming Sambuca Prawns	\$19.95
Garlic Whiskey Prawns	\$19.95
Grilled Shrimp with Garlic Aioli	\$19.95
Crab Cakes with Remoulade Sauce	\$17.95
Crispy Potato Skins <i>Your Choice of: Chilli & Cheese or Spicy Seafood Melt</i>	\$13.95
Assorted Variety of Baked Mini-Quiche	\$12.95
Spinach and Feta Cheese Filled Spanikopita	\$13.95
Vegetarian Quesadilla with Salsa Ranch Dip	\$12.95
Oriental Green Onion Cakes	\$12.95
Stuffed Jalapenos with Sour Cream Salsa	\$13.95
Thai Spring Rolls with Sweet Chilli Sauce	\$14.95
Smothered Mushroom Melt (Priced Per Pan ~ 20-25 Servings) <i>Your Choice of: Three-Cheese & Herbs, Seafood Blended, Italian Sausage, and Cajun Chicken.</i>	\$27.95

HAND CARVED BEEF-ON-A BUN
Minimum Order of 25 Required

Presented with Full Compliment of Condiments, Mustards, Butter, Sawmill Steak Sauce, and a Variety of Freshly Baked Kaiser Rolls. Accompanied with Classic Caesar Salad and Chilled Pasta Salad.

\$16.95/Per



Cocktail Event Menu

(Minimum Order: 20 People OR \$150.00 VALUE, Minimum Notice: 48 hours)

CHILLED APPETIZERS ~ Priced Per Dozen

Vegetarian Pita Pinwheels	\$ 13.95
Smoked Salmon Mousse with Mini Bagels	\$ 16.95
Mexican Tortilla Roll-Ups with Sour Cream Salsa	\$ 13.95
California Sushi Rolls with Wasabi, Soya Sauce, and Pickled Ginger	\$ 19.95

CHILLED APPETIZERS ~ Portion Priced for 20-25 Servings

Artichoke & Spinach Dip with Spicy Pita Chips	\$ 44.00
Bruschetta with Roasted Garlic and Fresh Baguette	\$ 46.00
Crab & Avocado Dip with Tostadas	\$ 48.00
Hummus with Spicy Pita Chips	\$ 37.00
Roasted Red Pepper Dip with Parmesan Bread Sticks	\$ 38.00
Spinach Dip with Fresh Bread Cubes	\$ 37.00
Chilled Garden Vegetables with Ranch Dip	\$ 39.00
Assorted Olive and Pickle Tray	\$ 35.00
Thinly Sliced BC Smoked Salmon with Capers and Rye Bread Wedges	\$ 90.00
Deli Meats/Cheeses with Fresh Buns, Condiments, and Mustards	\$ 99.00
Domestic and Imported Cheeses with Gourmet Crackers	\$ 68.00
Garlic-Herb Cheese Ball with Crackers and Red Currant Jelly	\$ 56.00
Sliced Fresh Seasonal Fruit Display	\$ 62.00
Sliced Fresh Seasonal Fruit Display with Chocolate Grand Marnier Dip	\$ 65.00
Strawberry-Cream Cheese Mousse with Lady Finger Biscuits	\$ 45.00
Chef's Assortment of Baked Squares OR Jumbo Baked Cookies	\$ 42.00

APPETIZERS ~ SPECIALTY ITEMS

<i>Unique and Stunning Magnetic Carousel Display</i>	
Jumbo Prawns with Spicy Seafood Cocktail Sauce (100 Portion)	\$175.00
Smoked Salmon Mousse with Rye Wedges (100 Portion)	\$ 85.00
Dark & White Chocolate Dipped Strawberries (100 Portion)	\$125.00
Fresh Fruit Bouquet with Strawberry-Yogurt Dip (20-25 Portion)	\$ 75.00
Fresh Fruit Bouquet with Chocolate Grand Marnier Dip (20-25 Portion)	\$ 95.00
Fresh Vegetable Bouquet with Garden Ranch Dip (20-25 Portion)	\$ 56.00
Callebaut Chocolate Fountain (Priced Per Person)	\$ 5.95
With Assorted Seasonal Fruit, Lady Finger Biscuits, and Marshmallows	
Hot Nacho Cheese Fountain (Priced Per Person)	\$ 7.95
With Assorted Nacho Chips, Salsa, and Guacamole	
Old Fashioned Popcorn Station (Priced Per Person)	\$ 1.50
All the sounds and delicious smell of fresh-popped popcorn!	

DID YOU KNOW?
**OUR CHEF'S CAN CREATE AMAZING
 FRUIT, VEGETABLE, OR CHOCOLATE
 SCULPTURES, TO SUIT ANY OCCASION!**



A stress-free and perfect barbeque event! The following prices includes one of our Chefs to prepare your main course at the venue of your choice (Additional staff / delivery charges will apply) or here at our Banquet Centre.

We use exclusively Alberta "AAA" Grain-Fed Beef aged 28 days for optimum taste. Top quality beef and careful aging greatly enhances a perfect barbeque experience.

Beef

7 oz. Sirloin	\$22.95
9 oz. Sirloin	\$24.95
8 oz. New York Striploin	\$27.95
10 oz. New York Striploin	\$32.95
6 oz. Filet Mignon	\$26.95
8 oz. Filet Mignon	\$33.95
8 oz. Ribeye	\$26.95
British Columbia Salmon Fillet	\$25.95
8 oz. Alberta Bison Sirloin	\$26.95
St. Louis BBQ Ribs	\$26.95
8 oz. Seasoned Chicken Breast	\$21.95

Barbeque Packages Above Include

Stuffed Baked Potato and Grilled Garlic Bread
 Western Barbequed Beans OR Sautéed Mushrooms & Onions
Where a choice is given (above & below) items cannot be combined.
 Corn-On-The-Cob OR Roasted Vegetable Medley
 Sawmill Classic Caesar Salad, Coleslaw, and Chilled Pasta Salad

Hamburger / Hot Dog Barbeque (Based on 1.5 portion-per-person)	\$12.95
Fresh Bakery Buns, All Condiments Including Cheese & Sawmill Steak Sauce	
Western Barbequed Beans, Coleslaw, and Sawmill Classic Caesar Salad	
Upgrade from Hot Dog to Spicy Italian Sausage	Add \$ 1.05

Assorted Individual Chilled Soft Drinks & Bottled Waters	\$ 1.95
Assorted Individual Chilled Juices	\$ 2.50
Freshly Brewed Coffee & Tea Station	20-Cup (Minimum) \$35.00
	30-Cup \$55.00
	50-Cup \$85.00
	65-Cup \$95.00
Chef's Assortment of Baked Squares (20-25 Portion Tray)	\$42.00
Jumbo Baked Cookies (20-25 Portion Tray)	\$42.00
Sliced Fresh Seasonal Fruit Display (20-25 Portion Tray)	\$62.00

CATERED EVENTS INCLUDE DISPOSABLE PLATES, CUTLERY, AND NAPKINS.

**FOR STEAK BARBEQUES WE RECOMMEND RENTING
 STEAK KNIFE / FORK IN PAPER NAPKIN ROLL-UP (\$.85/PER)**

**BANQUET CENTRE EVENTS INCLUDE CHINA, SILVERWARE AND LINEN.
 FACILITY RENTAL CHARGES WILL APPLY.**

Chef Prepared Barbeque

(Minimum Order: 20 People, Minimum Notice: 72 Hours)



We can deliver (additional delivery charges will apply) your foods fresh and ready for you to barbeque or save even more and pick everything up from the Banquet Centre.

We use exclusively Alberta "AAA" Grain-Fed Beef aged 28 days for optimum taste. Top quality beef and careful aging greatly enhances a perfect barbeque experience.

Host Your Own Barbeque

(Minimum Order: 20 People, Minimum Notice: 72 Hours)

Beef

7 oz. Sirloin	\$20.95
9 oz. Sirloin	\$22.95
8 oz. New York Striploin	\$25.95
10 oz. New York Striploin	\$30.95
6 oz. Filet Mignon	\$24.95
8 oz. Filet Mignon	\$31.95
8 oz. Ribeye	\$24.95
British Columbia Salmon Fillet	\$23.95
8 oz. Alberta Bison Sirloin	\$24.95
St. Louis BBQ Ribs	\$24.95
8 oz. Seasoned Chicken Breast	\$19.95

Barbeque Packages Above Include

Stuffed Baked Potato and Grilled Garlic Bread
 Western Barbequed Beans OR Sautéed Mushrooms & Onions
Where a choice is given (above & below) items cannot be combined.
 Corn-On-The-Cob OR Roasted Vegetable Medley
 Sawmill Classic Caesar Salad, Coleslaw, and Chilled Pasta Salad

Hamburger / Hot Dog Barbeque (Based on 1.5 portion-per-person)	\$10.95
Fresh Bakery Buns, All Condiments Including Cheese & Sawmill Steak Sauce	
Western Barbequed Beans, Coleslaw, and Sawmill Classic Caesar Salad	
Upgrade from Hot Dog to Spicy Italian Sausage	Add \$.95

Assorted Individual Chilled Soft Drinks & Bottled Waters	\$ 1.95
Assorted Individual Chilled Juices	\$ 2.50
Freshly Brewed Coffee & Tea Station	20-Cup (Minimum) \$35.00
	30-Cup \$55.00
	50-Cup \$85.00
	65-Cup \$95.00
Chef's Assortment of Baked Squares (20-25 Portion Tray)	\$42.00
Jumbo Baked Cookies (20-25 Portion Tray)	\$42.00
Sliced Fresh Seasonal Fruit Display (20-25 Portion Tray)	\$62.00

ALL HOST-YOUR-OWN BARBEQUES INCLUDE DISPOSABLE PLATES, CUTLERY, AND NAPKINS.

FOR STEAK BARBEQUES WE RECOMMEND RENTING STEAK KNIFE / FORK IN PAPER NAPKIN ROLL-UP (\$.85/PER)

CHAIRS, TABLES, AND OTHER EQUIPMENT ARE ALSO AVAILABLE FOR RENT.

RED WINES

AUSTRALIA ~ Hardy's Nottage Hill Cabernet Shiraz	\$28.00
CANADA ~ Peller Estate Merlot	\$28.00
CANADA ~ Peller Estate Cabernet Sauvignon	\$28.00
CANADA ~ Copper Moon Shiraz	\$28.00
CHILE ~ Casa Lapostolle Merlot	\$36.00
CHILE ~ Casa Lapostolle Cabernet Sauvignon	\$36.00

WHITE WINES

AUSTRALIA ~ Hardy's Nottage Hill Chardonnay	\$28.00
CANADA ~ Peller Estate Pinot Gris	\$28.00
CANADA ~ Peller Estate Pinot Blanc	\$28.00
CANADA ~ Peller Estate White Zinfandel (Blush)	\$28.00
GERMANY ~ Michelsberg Piesporter	\$28.00
CHILE ~ Casa Lapostolle Sauvignon Blanc	\$36.00
CHILE ~ Casa Lapostolle Chardonnay	\$36.00

A complete and extensive wine list is available with many further selections should you wish. Additionally we would be pleased to discuss specialty ordering or other possible options for your specific event.

Banquet Bar Options

Each event is unique and it is our pleasure (indeed our duty) to cater to your specific needs. The following four options are the most popular arrangements with regard to 'Banquet Bar Services'. There are many ways that you can further customize your event (and budget) by arranging for a combination of these options. Let us show you how!

- 1) **Host Bar** **Guests do not pay and invoice paid by host based on consumption.**
Alcoholic Drinks ~ \$5.00 plus Gratuities & GST
- 2) **Cash Bar** **Guests are completely on their own for bar purchases made.**
Alcoholic Drink Tickets ~ \$5.25 Including GST
- 3) **Toonie Bar** **Guests pay \$2.00 per drink and the host then pays difference.**
Host Pays ~ \$3.00 plus Gratuities & GST
- 4) **Threenie Bar** **Guests pay \$3.00 per drink and the host then pays difference.**
Host Pays ~ \$2.00 plus Gratuities & GST



DIETARY RESTRICTIONS

We are happy to create a variety of meals for those with dietary restrictions. Please ask your guest what would be best for them and a special meal can be prepared to suit their specific requirements.

SERVICE PERSONNEL ~ OFF-SITE EVENTS ONLY

Off-Site Catering ~ Minimum 3-Hour Charge

Servers	\$21.00/hour
Bartenders	\$26.00/hour
Chef	\$31.00/hour

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

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.

DELIVERY CHARGE

A delivery charge will apply, with exact cost dependant upon the location of the event.

GRATUITIES & GST

10% Gratuity applies to all deliveries.

15% Gratuity applies to (buffet) events which include service personnel.

18% Gratuity applies to (plated) events which include service personnel.

5% GST applies on the total invoice including gratuities.

MISCELLANEOUS RENTALS

Delivery and / or Set-Up May be Extra Depending on Specific Requirements

5' Round Table	\$ 15.00	6' Round Table	\$ 20.00
8' Plastic Table	\$ 17.00	Pedestal Table	\$ 25.00
Folding Plastic Chair	\$ 2.00	Cushioned Chair	\$ 5.00
White Tablecloth	\$ 19.50	Linen Napkin	\$.75
10.5" China Dinner Plate	\$.65	China Cup	\$.40
7" China Dessert Plate	\$.55	China Saucer	\$.40
China Coffee Mug	\$.55	Standard Glassware	\$.60
Standard Silverware	\$.40	Knife/Fork Roll-Up	\$.85
Plastic Water Jug	\$ 2.00	Salt & Pepper Sets	\$ 3.50
Coffee Butler	\$ 6.00	Coffee Cambro	\$ 25.00
Chafer & Sterno Fuel Cells	\$ 25.00	Punch Fountain	\$ 35.00
Portable Oak Bar	\$125.00	Coat Rack	\$ 25.00

The above listed items constitute only the most familiar rental needs.

We are always pleased to work (in conjunction with or on your behalf) with any reputable rental company and/or event planners to ensure a totally stress-free and perfectly executed function to the benefit of your guests and yourself.

Final Details & Rentals

Did you know that the Sawmill Banquet & Catering Centre features one of Edmonton's most popular luncheon buffets?

Two fresh hot soups, dinner rolls and extensive salad bar are just a start! Fresh hot entrees including pasta, poultry, and seafood specialties are featured for your dining pleasure. Along with our famous 'AAA' Alberta roast beef, the carving station offers a second meat each day. Finish off with fresh fruit and light desserts.

Combine all of this with friendly professional service, comfortable surroundings, ample parking and you are guaranteed to continue your day well rested and extremely well fed!

All of this at a low price of just \$14.95! Call ahead and reserve your table today! Our lunch buffet runs from 11:00 AM to 2:00 PM Monday through Friday. Reservations are always appreciated.

Ask About our "ALL-INCLUSIVE" package!
Perfect for any type of group celebration!

\$20.00 FLAT RATE
Lunch / Unlimited Fountain Soft Drinks / Coffee & Tea
Gratuities and GST

MARK YOUR CALENDARS NOW FOR OUR SPECIAL EVENTS!

Visit our website or call us for further details.

Friday & Saturday December 3rd & 4th, 2010
Small Business Christmas Dinner & Dance with 'Blackboard Jungle'

Friday & Saturday December 10th & 11th, 2010
Small Business Christmas Dinner & Dance with 'Blackboard Jungle'

Friday & Saturday December 17th & 18th, 2010
Small Business Christmas Dinner & Dance with 'The Classics'

Friday December 31st, 2010
Annual New Year's Eve Gala Dinner & Dance with 'The Classics'

Saturday January 8th, 2011
Small Business "ENCORE" Dinner & Dance with 'The Classics'

Saturday February 12th, 2011
Valentines Dinner & Dance with 'Blackboard Jungle'