



# SAWRIDGE INN & CONFERENCE CENTER

## PEACE RIVER

Box 7290, 9510 100<sup>th</sup> Street  
Peace River, Alberta T8S 1S9

### MEETING & FUNCTION PLANNERS' GUIDE

2009



For Details Call :  
**NOEL CASTRO - Catering Manager**  
Phone : (780) 6243621 ext. 2544  
Cell: (780) 6184738  
Email: rfournier@ sawridge.com

Thank you for choosing the

**SAWRIDGE INN AND CONFERENCE CENTRE  
PEACE RIVER**

for  
your meetings and functions

**Function Rooms**

Function rooms accommodate from 5 – 250 people

3 function rooms(Peace, River , Ballroom) offer public address  
system with podium and microphone

Audiovisual equipment available upon request

Teleconferencing facilities available upon request

Tablecloths, Table Napkins and Table Skirts Available

Chair covers available for a fee.

# Sawridge Inn & Conference Centre Peace River



## Meeting Room Capacity

### Main Ballroom

**\$ 350/day**

*3167 sq. ft.*

- Theatre: 250
- Banquet: 250
- Reception: 300
- Classroom: 250
- Boardroom: 70
- U-Shape: 70

### Mackenzie Room

**\$ 125/day**

*870 sq. ft.*

- Theatre: 60
- Banquet: 40
- Reception: 50
- Classroom: 40
- Boardroom: 30
- U-Shape: 30

### Peace Room

**\$125/day**

*893 sq. ft.*

- Theatre: 60
- Banquet: 50
- Reception: 60
- Classroom: 30
- Boardroom: 20
- U-Shape: 25

### River Room

**\$125/day**

*1233 sq. ft.*

- Theatre: 70
- Banquet: 60
- Reception: 70
- Classroom: 40
- Boardroom: 30
- U-Shape: 30

### Peace River Room

**\$250/day**

*2126 sq. ft.*

- Theatre: 120
- Banquet: 100
- Reception: 120
- Classroom: 100
- Boardroom: 50
- U-Shape: 50

### Boardroom

**\$ 50/day**

*291 sq. ft.*

- Theatre: N/A
- Banquet: N/A
- Reception: N/A
- Classroom: N/A
- Boardroom: 14
- U-Shape: N/A

**ADD 5% G.S.T. AND 17 % GRATUITY**

**AUDIOVISUAL EQUIPMENT**

**LCD & SCREEN** .....

**SCREEN** .....

**DVD Player** .....

**TV & VCR** .....

**TV & DVD** .....

**OVERHEAD PROJECTOR & SCREEN..**

**MICROPHONE (Wireless)** .....

**LAPEL MICROPHONE** .....

(Available in the Ballroom Only)

**TELECONFERENCING EQUIPMENT**

(Add Long distance Charges if applicable)

PRICES AVAILABLE UPOIN REQUEST

ADD 5% G.S.T. AND 17 % GRATUITY

## **Snacks & Refreshments**

ASSORTED MUFFINS .....

ASSORTED PASTRIES .....

FRESH FRUIT PLATTER .....

BAKED COOKIES .....

SILEX OF COFFEE .....

25 CUP COFFEE URN .....

50 CUP COFFEE URN .....

100 CUP COFFEE URN .....

SILEX OF TEA .....

ASSORTED POP (CAN) .....

Breakfast, Dinner and Supper Menus available upon request.

**ADD 5% G.S.T. AND 17 % GRATUITY**

## BREAKFAST SELECTIONS

### **The Lowlands Breakfast Buffet**

( Minimum of 20 people.)

Fresh baked bran muffins and pastries with butter and preserves.

Fresh grapefruit sections.

Fresh orange sections.

Low fat cottage cheese

Chef's selection of fruit yogurts.

A selection of chilled juices.

Fresh brewed coffee and an assortment of tea.

### **The Plains Breakfast Buffet**

( Minimum of 20 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

A selection of cold cereals.

Cottage cheese and fruit yogurts.

Seasonal fresh fruit platters.

A selection of chilled juices.

Fresh brewed coffee and an assortment of tea.

ALL MENU PRICES ARE SUBJECT TO 5% G.S.T. AND 17 % GRATUITY CHARGE

**The Wetlands Breakfast Buffet**

( Minimum of 20 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

Fresh baby red potato pan-fries.

Northern style scrambled eggs.

( Whole eggs scrambled with sautéed mushrooms, green onions and cheddar cheese. )

Golden pancakes with syrup.

Alberta pork sausage.

A selection of chilled juices.

Fresh brewed coffee and an assortment of tea.

**The Jack Pine Breakfast Buffet**

( Minimum of 20 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

A selection of cold cereals.

Seasonal fresh fruit platters.

Fresh baby red potato pan-fries.

Northern style scrambled eggs.

( Whole eggs scrambled with sautéed mushrooms, green onions and cheddar cheese. )

Golden pancakes with syrup.

Maple French toast with syrup.

Alberta pork sausage.

A selection of chilled juices.

Fresh brewed coffee and an assortment of tea.

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**The Balsam Breakfast Buffet**

( Minimum of 20 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

A selection of cold cereals.  
Seasonal fresh fruit platters.

Fresh baby red potato pan-fries.  
Northern style scrambled eggs.  
( Whole eggs scrambled with sautéed mushrooms, green onions and cheddar cheese. )

Golden pancakes with syrup.  
Maple French toast with strawberries.  
Alberta pork sausage and bacon.

A selection of chilled juices.  
Fresh brewed coffee and an assortment of tea.

**The Tamarack Breakfast Buffet**

( Minimum of 20 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

Seasonal fresh fruit platters.

Fresh baby red potato pan-fries.  
Northern style eggs benedict.  
( English muffins grilled and, layered with bacon, medium poached eggs and our refreshing zesty Orange Hollandaise . )

A selection of chilled juices.  
Fresh brewed coffee and an assortment of tea.

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The Grainery Breakfast Buffet

( Minimum of 20 people.)

Chef's assortment of fresh baked muffins, and pastries, with butter and preserves.

Fresh grapefruit sections.

Fresh orange sections.

Cottage cheese

Chef's selection of fruit yogurts.

Scrambled egg whites.

Fresh baby red potato pan-fries.

Buttermilk and blueberry pancakes.

Whole wheat French toast.

Alberta pork sausage

A selection of chilled juices.

Fresh brewed coffee and an assortment of tea.

The Sawridge Breakfast Buffet

( Minimum of 35 people.)

Chef's assortment of fresh baked breakfast pastries, including butter and fruit preserves.

A selection of cold cereals.

Cottage cheese and fruit yogurts.

Seasonal fresh fruit platters.

Fresh baby red potato pan-fries.

Northern style scrambled eggs.

( Whole eggs scrambled with sautéed mushrooms, green onions and cheddar cheese. )

Blueberry pancakes with syrup.

Maple French toast with strawberries.

Alberta pork sausage and bacon.

Belgium waffles with mixed berry compote and fresh whipped cream.

Medium poached eggs Benedict.

( Grilled English muffins stacked with back bacon, poached whole eggs and smothered with hollandaise sauce. )

An assortment of chilled juices.

Fresh brewed coffee and an assortment of tea.

## **LUNCH SELECTIONS**

### The Seedling Luncheon

( Minimum of 10 people.)

Chef's selection of soup.  
Chef's selection of assorted sandwiches.  
Chef's selection of squares and bars.  
  
Fresh brewed coffee and an assortment of tea.

### The Sweet Grass Luncheon

( Minimum of 20 people.)

Caesar salad.  
Baby red potato salad.  
Chef's selection of soup.  
Chef's selection of assorted sandwiches.  
Assorted pickles.  
Chef's selection of tortes, and cakes.  
  
Fresh brewed coffee and an assortment of tea.

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Northern Picnic Luncheon

( minimum of 20 people)

An assortment of sliced buns and loaves.  
Crisp mixed green salad with assorted dressings.  
Caesar salad.  
Baby red potato salad.  
Assorted pickles.  
Fresh sliced cucumbers, tomatoes and onion.  
Sliced deli meats including; roast beef, black forest ham, breast of turkey, and pastrami.  
Sliced domestic cheeses.

Chef's selection of soup de jour.

Seasonal fresh fruit platters.  
Chef's selection of squares and bars.

Fresh brewed coffee and an assortment of tea.

The Alberta Beef Luncheon

( Minimum of 20 people.)

Crisp mixed green salad with assorted dressings.  
Caesar salad.  
Baby red potato salad.  
Assorted pickles.  
Sliced buns and loaves with butter.  
Fresh sliced cucumbers, tomatoes and onion.  
Horseradish and Dijon mustard.  
Carved slow roasted herb crusted roast beef.

Chef's selection of cakes, squares and bars.

Fresh brewed coffee and an assortment of tea.

Build your Pasta Buffet  
( Minimum of 20 people)

Crisp mixed green salad with assorted dressings.

Caesar salad.

Fresh vegetable crudités and dip.

Linguini tossed in olive oil.

Cheese filled tortellini.

Meatballs and marinara sauce.

Basil cream and parmesan sauce.

Char-grilled gralic bread.

Chef's selection of cakes, squares and bars.

Fresh brewed coffee and an assortment of tea.

The White Spruce Luncheon Buffet  
( minimum of 35 people)

Fresh baked buns and butter.

Crisp mixed green salad with assorted dressings.

Caesar salad. Baby red potato salad. Coleslaw salad. Macaroni and cheddar salad.

Fresh vegetable crudités with roasted garlic and buttermilk dip.

Choice of: Creamy whipped potatoes, roasted baby red potatoes, or wild rice pilaf

Fresh seasonal vegetable medley.

Choice of two entrees:

Carved slow roasted Alberta AAA herb crusted roast beef with au jus.  
( Tender, slow roasted Alberta beef carved by one of our kitchen team.  
)

Barbequed oven roast pork loin.

( Pork loin slow roasted and smothered in apple barbeque sauce. )

Homestyle beef and cheese lasagna

( Layers of ground beef, pasta, and a medley of cheeses, baked to perfection and complimented with garlic toast.. )

Chicken stir-fry with steamed oriental noodles.  
( Pan fried chicken tenderloins and fresh stir-fry vegetables in a rich oyster sauce with steamed oriental noodles. )

Sweet curried chicken with onion cakes.  
( Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness. Complimented with pan-fried green onion cakes.)

Seasonal fresh fruit platters.  
Chef's selection of cakes, squares and bars.

Fresh brewed coffee and an assortment of tea.

The Sawridge Luncheon Buffet  
( minimum of 35 people )

Fresh baked buns and butter.  
Crisp mixed green salad with assorted dressings.  
Caesar salad.  
Baby red potato salad.  
Greek tomato and vegetable salad.  
Thai style mushroom salad.  
Fresh vegetable crudité's with roasted garlic and buttermilk dip.  
Choice of: Creamy whipped potatoes, roasted baby red potatoes, or wild rice pilaf  
Fresh seasonal vegetable medley.

Choice of two entrees:  
Carved slow roasted Alberta AAA herb crusted roast beef with au jus.  
( Tender, slow roasted Alberta beef carved by one of our kitchen team. )

Alberta roast pork Charcutiere.

( Slow roast Alberta pork shoulder sliced thick and enhanced with sweet onions, sour pickles, Dijon mustard and white wine with demi-glace in a light and refreshing Charcutiere sauce.)

Lemon grass and fresh basil whitefish medallions with lobster sauce.  
( Delicate whitefish marinated in fresh basil, lemon grass, garlic, and olive oil, char-grilled and oven finished with a lobster sauce. )

Citrus and herb marinated roast chicken.  
( Sectioned chicken marinated in a light blend of herbs with lemon, orange and lime juices, finished by oven roasting to a crispy golden brown. )

Northern style breast of chicken medallions.  
( Char-grilled chicken enhanced with pan-fried portabella mushrooms, mozzarella cheese, and finished with onion demi-glace. )

Seasonal fresh fruit platters.  
Chef's selection of assorted cakes, squares and bars.

Fresh brewed coffee and an assortment of tea.

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## SUPPER SELECTIONS

### **The Trembling Aspen Evening Buffet**

( minimum of 30 people)

Baked buns and butter. Crisp mixed green salad with assorted dressings.  
Caesar salad. Baby red potato salad.  
Macaroni and cheddar salad. Western style coleslaw salad.  
Assorted pickles. Fresh vegetable crudité's with roast garlic and buttermilk dip.

**Choice of:** Creamy whipped potatoes with pan gravy, roasted baby red potatoes, or wild rice pilaf. Fresh seasonal vegetable medley.

#### **Choice of two entrees:**

Carved slow roasted Alberta AAA herb crusted roast beef with pan gravy.  
( Tender, slow roasted Alberta beef carved by one of our kitchen team. )

Barbequed oven roast pork  
( Pork s slow roasted and smothered in apple barbeque sauce. )

Homestyle beef and cheese lasagna  
( Layers of ground beef, pasta, and a medley of cheeses, baked to perfection and complimented with garlic toast.. )

Lemon grass and fresh basil whitefish medallions.  
( Delicate whitefish marinated in fresh basil, lemon grass, garlic, and olive oil, char-grilled and oven finished with a lobster sauce. )

Citrus and herb marinated roast chicken.  
( Sectioned chicken marinated in a light blend of herbs with lemon, orange and lime juices, finished by oven roasting to a crispy golden brown. )

Seasonal fresh fruit platters. Chef's selection of domestic cheeses.  
Chef's selection of cakes, tortes, squares and bars.  
Fresh Brewed Coffee and Tea

**Additional entrees are \$3.00 per person. Additional vegetables are \$2.50 per person.**

**All menu prices are subject to a 5% G.S.T. and 17% service charge**

## **The Silver Birch Evening Buffet**

( minimum of 30 people )

Baked buns and butter. Crisp mixed green salad with assorted dressings.

Caesar salad. Baby red potato salad. Coleslaw salad.

Marinated vegetable salad. Macaroni and cheddar salad.

Fresh vegetable crudité's with roasted garlic and buttermilk dip.

Assorted pickles.

**Choice of:** Creamy whipped potatoes, roasted baby red potatoes, or wild rice pilaf

Fresh seasonal vegetable medley.

### **Choice of two entrees:**

Carved slow roasted Alberta AAA herb crusted roast beef.

( Tender, slow roasted Alberta beef carved by one of our kitchen team. )

Apple barbequed oven roast Alberta pork.

( Roast pork smothered in apple barbeque sauce, char-grilled and finished in the oven, served thick sliced. )

Char-grilled Tilapia Whitefish with Roasted Garlic Hollandaise.

( Char-grilled delicate whitefish, complimented with caramelized onions, roast garlic, and basil in a rich hollandaise sauce. )

Sweet curried chicken with onion cakes.

( Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness. Complimented with pan-fried green onion cakes. )

Northern style breast of chicken medallions.

( Char-grilled breast of chicken enhanced with pan-fried portabella mushrooms, asparagus, and leeks within a rich demi-glace. )

Honey roast chicken with wild mushroom stuffing.

( Whole honey roast chicken cooked to perfection. Sliced thick and complimented with our herb and wild mushroom stuffing. )

Seasonal fresh fruit platters. Chef's selection of domestic cheeses.

Chef's selection of cakes, tortes, squares and bars.

Fresh Brewed Coffee and Tea

**Additional entrees are \$3.50 per person. Additional vegetables are \$2.50 per person.**

**All menu prices are subject to a 5% G.S.T. and 17% service charge**

## **The Black Spruce Evening Buffet**

( minimum of 35 people)

Baked buns and butter. Crisp mixed green salad with assorted dressings.  
Caesar salad. Baby red potato salad. Coleslaw salad.  
Greek tomato salad. Seafood pasta salad.  
Fresh vegetable crudité's with roasted garlic and buttermilk dip. Assorted pickles.

**Choice of:** Creamy whipped potatoes, roasted baby red potatoes, or wild rice pilaf  
Fresh seasonal vegetable medley

### **Choice of two entrees:**

Carved slow roasted Alberta AAA herb crusted roast beef with pan gravy.  
( Tender, slow roasted Alberta beef carved by one of our kitchen team. )

Roast herb stuffed pork loin Charcutiere.  
( Slow roast stuffed Alberta pork loin enhanced with sweet onions, sour pickles, Dijon mustard and white wine with demi-glace in a light and refreshing Charcutiere sauce.)

Maple gingered Atlantic salmon.  
( Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with shortbread and baked lightly. )

Breast of chicken cordon bleu with wild mushroom sauce.  
( Tender breast of chicken stuffed with black forest ham, and swiss cheese, lightly breaded served with a rich wild mushroom sauce.

Seasonal fresh fruit platters. Chef's selection of domestic cheeses.  
Chef's selection of cakes, tortes, squares and bars.  
Fresh brewed coffee and an assortment of tea.

**Additional entrees are \$3.50 per person. Additional vegetables are \$2.50 per person.**

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## **The Northern Evening Buffet**

( minimum of 30 people)

Baked buns, bannock and butter. Crisp mixed green salad with assorted dressings.  
Caesar salad, Baby red potato salad, Seafood and pasta salad, Northern mushroom and asparagus salad, Apple and cabbage coleslaw salad, Marinated vegetable salad.

Northern smoked fish mirror. Assorted pickles.

Fresh vegetable crudités and roast garlic and buttermilk dip.

**Choice of:** Creamy whipped potatoes with pan gravy, roasted baby red potatoes, wild rice pilaf, or scalloped potatoes.

Fresh seasonal vegetable medley or Steamed Broccoli with Hollandaise.

### **Choice of two entrees:**

Carved slow roasted Alberta Bison with pan gravy.

( Lean, slow roasted Alberta bison carved by one of our kitchen team. )

Caramelized Dijon roast Alberta pork tenderloin.

( Alberta pork tenderloin smothered in Dijon mustard, brown sugar and caraway oven roasted until caramelized and cooked to medium.)

Chicken breast medallions with Hunter sauce.

( Breast of chicken charbroiled and complimented with sautéed wild mushrooms, scallions, tomatoes and brandy in a light red wine demi glaze.)

Maple gingered Atlantic salmon.

( Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with gingerbread and baked lightly. )

Seasonal fresh fruit platters. Chef's selection of domestic cheeses.

Chef's selection of cakes, tortes, squares and bars.

**Additional entrees are \$3.50 per person. Additional vegetables are \$2.50 per person.**

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