



SAWRIDGE INN & CONFERENCE CENTER

PEACE RIVER

Box 7290 9510 100th Street
Peace River , Albert T8S 1S9

WEDDING PLANNERS' GUIDE

2009



For details contact:
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Thank you for choosing the
**SAWRIDGE INN AND CONFERENCE CENTRE
PEACE RIVER**

For your
WEDDING



Function Rooms

Function rooms accommodate from 25– 250 people

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

Tablecloths (White Color Only), Table Napkins (White, Green and
Burgundy and Black Color) and Table Skirts(White and Burgundy
Color)

Chair covers (White Only) and Table Sash (Red & Burgundy)
Available at an additional charge of \$3.00/set



Function Rooms Capacity and Rental

- | | <u>Function Room</u> | <u>Capacity</u> | <u>Rental</u> |
|----|----------------------|-----------------|---------------|
| 1. | Ballroom | 250 persons | |



2. Peace River Room 110 persons
3. Peace Room 60 persons
4. River Room 50 persons

WEDDING BUFFET **SELECTIONS**

THE BRIDE & GROOM 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 crudités 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 17% service charge and 5% G.S.T

THE "I DO" 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 crudités 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 17% service charge and 5% G.S.T.

THE WEDDING BELLS 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-glaze 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.

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

THE SAWRIDGE WEDDING 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 crudité 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.

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

Prices available upon request