

Conference Planner



SAWRIDGE INN
AND CONFERENCE CENTRE
JASPER

A Conference and Retreat Hotel in the Canadian Rockies

Sawridge Inn Jasper is the quintessential venue for all types of spectacular events, from weekend retreats and large business conferences to black tie fundraising galas. We specialize in unforgettable events and can accommodate up to 250 attendees. Come experience the rustic mountain decor, modern guest rooms, eclectic fine dining, full service spa, and picturesque backdrops. If you are looking to impress your guests in a Central Alberta location, there is no better venue than the Sawridge Inn and Conference Centre Jasper

HOTEL

With over 6,000 square feet of meeting space, the Sawridge Inn and Conference Centre Jasper can accommodate meetings and retreats for up to 250 delegates. The hotel offers some of the finest banquet facilities available in the Rocky Mountains. Take the time and enjoy authentic Canadian cuisine in the award winning Walter's Dining Room. Meet your colleagues for cocktails in Champs Lounge, or simply relax and sip on a glass of wine, taking in the spectacular mountain views from your seat in the rustic Hearthstone Lounge.

EXECUTIVE SUITES

The hotel offers four executive suites. These suites contain a wide array of special features ranging from entertainment areas with full service coffee bar, jet tubs and king or queen bed.

GUEST ROOMS

All 152 guest rooms are fully appointed with in-room climate control with air conditioning, complimentary WiFi, coffee maker, kettle, mini fridge, cable television, iron & ironing board and pay per view movies.

- 49 standard rooms with two double beds (atrium view)
- 95 outdoor view rooms with private balconies
- 4 disabled access rooms
- 4 executive suites

HOTEL AMENITIES

For the convenience and comfort of our guests we provide the following on-site amenities: host computers, indoor swimming pool, steam room, Jacuzzi, freestanding fireplace with seating area and wireless internet. For your dining and entertainment, we offer award winning Walter's Dining Room, casual dining in the Hearthstone Lounge and Champs Lounge.

DAY SPA & SALON

Located in the hotel is the privately owned and operated Mountain Wellness Day Spa & Salon offering a full line of therapeutic care, manicures, pedicures, facials, make up and hair and much more.

CATERING CONDITIONS AND POLICIES

FOOD AND BEVERAGE SERVICES

Sawridge Inn and Conference Centre Jasper will be the sole provider of all food and beverage items consumed with the exception of specialty cakes. All food and beverages purchased for an event and not consumed on site within 2 hours becomes the sole property of the hotel and is not subject to refund of any kind.

RETAINER

A non-refundable retainer in the amount determined by our credit office is requested to secure the initial booking.

PRICES

All prices are quoted in Canadian funds and do not include taxes or service charges. Contents of this planner may change without notice. Prices are guaranteed for 90 days from quotation date. A 17% service charge will be applied to all food & beverage purchases. As required by Federal law, 5% GST will be applied to all charges.

FUNCTION GUARANTEES

The hotel requires the final guest count 7 days prior to the function start date. If the final number is not provided, the guarantee will be based on the number given at the time of booking or last number communicated in writing. Clients will be invoiced based upon this guaranteed number or actual guest attendance, whichever is higher.

CANCELLATION

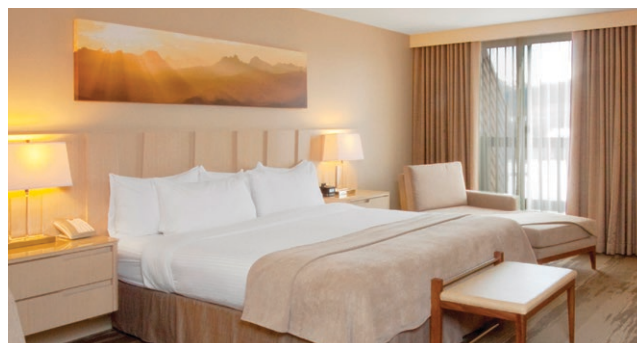
In the event of cancellation of meeting and/or food functions, the following penalties will apply:

- 1 or more months out: no penalties
- 0 to 31 days out: 50% of total estimated food and beverage revenue + banquet room rental, services and taxes.

ENTERTAINMENT

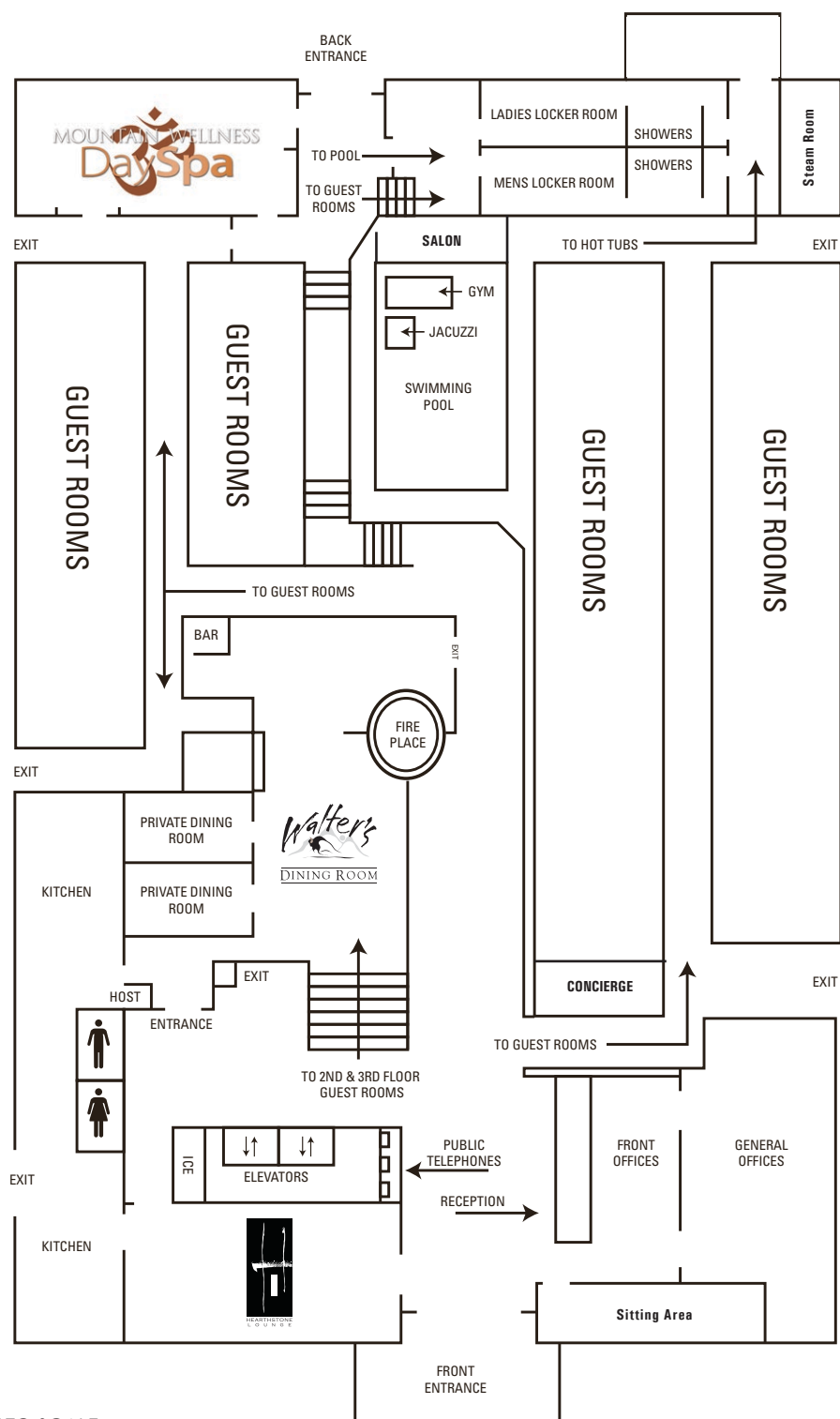
Times and types of entertainment are subject to standard regulations. SOCAN and ReSound Fees where applicable will be paid by the convenor as required by federal law.

Should you have any questions or would like additional information on our facilities, please feel free to contact the Sales & Catering Office at 780-852-6593.



Facility Layout

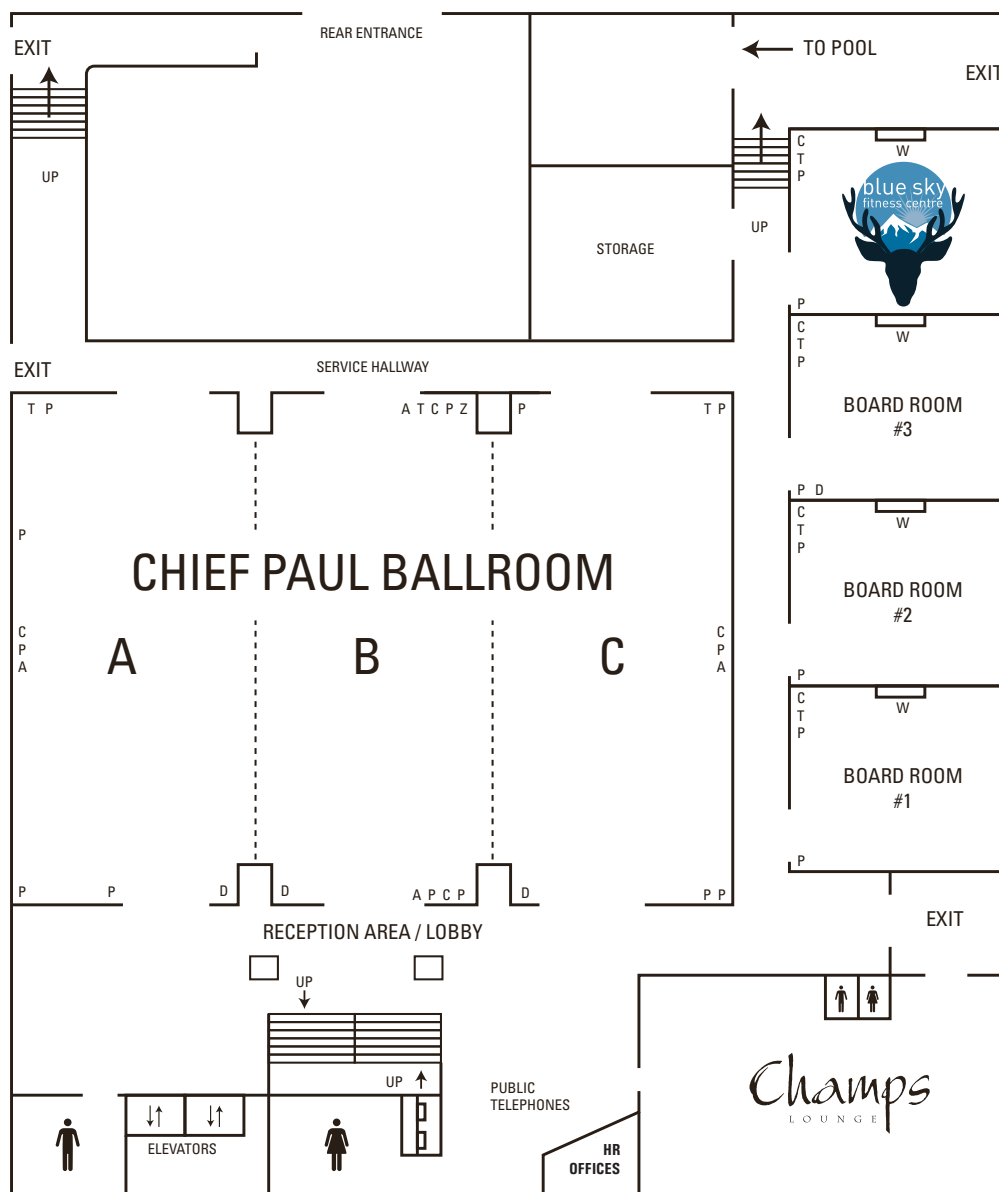
Main Floor



*FLOOR PLANS NOT TO SCALE

Facility Layout

Ballrooms and Board Rooms

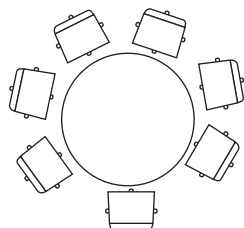


LEGEND *FLOOR PLANS NOT TO SCALE

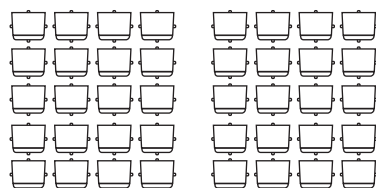
A	Audio / Video Jack	C	Cable Outlets / High Speed Internet
D	Dimmer Switches	E	Elevators
P	Plug-ins	T	Telephone Jacks
W	White Boards / Screens	Z	Public Address Controls
	Men's Washroom		Ladies' Washroom

Room Styles

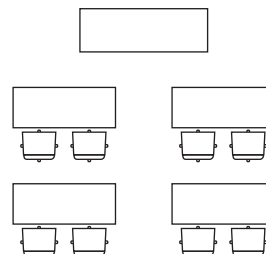
Banquet



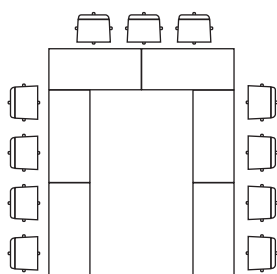
Theatre



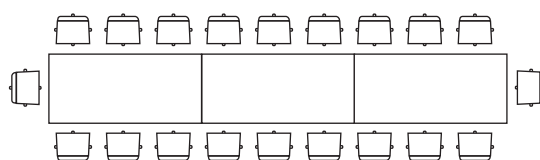
Classroom



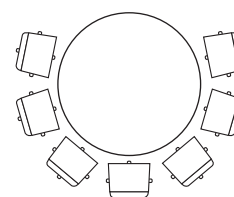
U-Shape



Boardroom



Rounds of 6 Facing Speaker



Function Room Capacities

Venue	Feet	Sq. Ft.	Banquet	Banquet & Dance	Reception	Theatre Style	Classroom Style	Board Room	U Shape
Ballroom	65 x 46	2990	240	210	275	300	180	-	-
One Third Ballroom	21 x 46	966	60	-	60	60	50	40	32
Two Thirds Ballroom	44 x 46	2024	150	80	180	150	110	60	50
Boardrooms (3)	24 x 25	600	40	-	40	30	30	20	20
Champs Lounge	40 x 56	2000	80	60	150	N/A	N/A	N/A	N/A

Full Ballroom	\$900.00 per day
2/3 Ballroom	\$675.00 per day
1/3 Ballroom	\$375.00 per day
Boardroom	\$125.00 per day
Champs Lounge*	\$550.00 per day*
Hearthstone Room*	\$450.00 per day*

- 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)

* Function room rate PLUS minimum revenue required

Audio Visual Aids / Special Events Rentals

EXHIBITORS

Any arrangements for booth space are to be made through the Sales & Catering Department. Space for display booths is subject to required space for catering functions. The Sawridge Inn and Conference Centre is not liable for any loss or damage to displays or display materials.

The Host / Convenor is liable for any damage to the Hotel inside or out by the use of the display/materials. Booth and table space in the Conference Lobby and selected other areas is \$50.00 per day, per booth. Rental includes room lighting, daily cleaning of public areas and one (1) draped display table with 2 chairs. Rental does not include dividers, storage, installation, electrical power, interior booth cleaning or materials handling. Power bars and extensions cords are available for rental at nominal fees. All display materials shipped to the hotel should be received no more than 24 hours prior, and be shipped away no more than 24 hours following any display functions.

The above prices are subject to GST

Flipcharts with Markers	\$15.00 ea/per day
Screens	\$15.00 per day
Flat Screen TV and DVD	\$60.00 per day
Flat Screen TV	\$50.00 per day
Remote or Lapel Mics	\$45.00 per day
Conference Phone	\$45.00 per day
Multi Media Projector	\$125.00 per day \$95.00 half day

Additional audio-visual or meeting aids can be arranged at rental company rates

Banquet Chair Covers	\$3.75 per chair
Floral Centerpieces	Market prices
Coloured Linens	Market prices (special order)
Special Furnishings	Custom pricing
Backdrops (Black/White)	Custom pricing



Beverages

COFFEE SELECTION

PRICE PER PERSON

*SAWRIDGE COFFEE BLEND
& ASSORTED TEAS*

ALL DAY SERVICE (8 HOURS)

1/2 DAY 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

ENERGY DRINKS

6

4.5

3

15

2.5

2

5

3.5



Breaks

SEEDS OF LIFE 9 V GF

PRICE PER PERSON

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

SAWRIDGE COFFEE BREAK 11 V

PRICE PER PERSON

individual banana bread French toast
Saskatoon berry caramel | whipped cream
chocolate shavings | Sawridge welcome cookies
Sawridge coffee blend & assorted teas

SHORT & SWEET 10 V

PRICE PER PERSON

assorted muffins & cookies
Sawridge coffee blend & assorted teas

BALANCE 8 V

PRICE PER PERSON

fresh seasonal fruit salad | assorted granola bars

GET 'ER DONE 15

PRICE PER PERSON

mini cheeseburgers | warm house made kettle chips
warm jalapeno & cheese dip | assorted juices
canned pop

SAVORY DANISH & SODA 11 V

PRICE PER PERSON

spinach & feta | tomato & olive
Jones soda – strawberry lime | root beer



The above prices are subject to service charge and 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	32
ASSORTED MUFFINS	28
GLAZED CINNAMON BUNS	35
ASSORTED SQUARES	30
ASSORTED CUPCAKES	26
IN HOUSE BAKED COOKIES	22
ASSORTED BAGELS	33
CREAM CHEESE & PRESERVES	
WARM BISCUITS, BUTTER & JAM	31
ASSORTED SAVORY DANISHES	33
SUN DRIED TOMATO/SPINACH & FETA	

EARTH

PRICE PER PERSON

SOURCED SEASONALLY

FRESH SLICED FRUIT & BERRIES	8
WHOLE FRUIT	3
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 & ACCOMPANIMENTS	8
ARTISANAL CHEESE BOARD & ACCOMPANIMENTS	10

Breakfast

PLATED BREAKFAST

PRICE PER PERSON

SAWRIDGE SCRAMBLE 17

CHOICE OF Chilled Orange, Grapefruit
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 service charge and GST

Breakfast Buffets

QUICK & EASY 11 V

PRICE PER PERSON

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

CONTINENTAL BREAKFAST 15 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 17

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 21

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 32

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 **substitute roasted beef 4**
braised tender beef ragout with cheese &
potato perogies
sliced fresh fruit & berries
chef's selection of seasonal squares & treats
Sawridge coffee blend & assorted teas

The above prices are subject to service charge and GST

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 3

warm oatmeal, raisins & brown sugar 4

fluffy scrambled eggs 4

roasted sausage or bacon 4

sliced breakfast cheese, cheddar & swiss 5

buttermilk pancakes, maple syrup
& wild berry compote 4

Belgian waffles, maple syrup
& wild berry compote 4

traditional eggs benedict, maple cured ham 5
warm biscuit, hollandaise

salmon benedict, smoked salmon, biscuit 5
hollandaise

Plated Lunch

2 COURSE

MAIN COURSE

CAESAR SALAD

crisp romaine hearts | bacon | parmesan
lemon | focaccia croutons

SALAD PROTEIN OPTIONS

6oz grilled chicken breast 22

5oz seared salmon 23

6oz grilled AAA beef sirloin 25

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 23

5oz seared salmon 24

6oz grilled AAA beef sirloin 25

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 service charge and GST

Plated Lunch

PRICE PER PERSON

3 COURSE

Plated lunches based on entrée pricing and include choice of 1 starter, 1 entrée, 1 dessert, coffee & tea service.

STARTERS

Annisabo (signature Cree style pea soup) *GF*

roasted 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*

DESSERTS

CARAMELIZED APPLE TART

vanilla scented whipped cream

CLASSIC CHEESE CAKE

macerated berry compote

DECADENT CHOCOLATE & HAZELNUT MOUSSE CAKE

raspberry sauce



ENTRÉES

SEARED SALMON 30 *GF*

tender white beans | seasonal vegetables
fresh herb purée

ROTISSERIE SPICED PORK LOIN 25 *GF*

herb roasted potatoes | creamy dijon sauce

ROASTED GARLIC MARINATED CHICKEN BREAST 25

mashed potatoes | red wine jus

BRAISED ALBERTA BEEF SHORT RIB 30

sautéed gnocchi | baby spinach | mushroom jus

PENNE PRIMAVERA 21 *V*

roasted tomato sauce | seasonal vegetables
parmesan | basil

GRILLED CHICKEN BLT 22

bacon | lettuce | mayo | toasted brioche bun
chips or fries

SMOKED BEEF SANDWICH 23

caramelized onions | poblano relish
horseradish mayo | chips or fries



The above prices are subject to service charge and GST

Lunch Buffets

PRICE PER PERSON

BUILD YOUR OWN SALAD 24

add soup selection 3

crisp romaine | organic greens

creamy caesar dressing | citrus vinaigrette
balsamic dressing

cucumbers | tomatoes | shaved carrots
pickled onions | radish | roasted almonds
pumpkin seeds | grilled zucchini
crumbled goat cheese

grilled chicken breasts | roasted Alberta beef
(based on 3oz of protein per person)

add poached shrimp 3

fresh sliced fruit & assorted squares

BUILD YOUR OWN SANDWICH 22

add soup selection 3

organic greens & dressings

creamy dill pickle & potato salad

grilled vegetable platter

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 24

PRICE PER PERSON

CHOICE OF SOUP

Annisabo (signature Cree style pea soup) *GF*

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

Greek style pasta salad

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

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 service charge and GST

Lunch Buffets

PRICE PER PERSON



PASTA BUFFET 23

PRICE PER PERSON

add soup selection 3

caesar 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

chefs selection of sweet treats

Sawridge coffee blend & assorted teas



"SOUTHERN" ALBERTA HOSPITALITY 28

PRICE PER PERSON

choice of soup

assorted buns & whipped butter

organic greens & dressings

smoked potato & corn salad

pickled cabbage slaw



fried chicken | grilled bannock
jalapeño & apricot honey

farmers sausage | roasted peppers
caramelized onions

roasted garlic crusted Alberta beef
pan drippings

creamy Yukon gold mashed potatoes

roasted seasonal vegetables

warm berry cobbler | vanilla whipped cream

fresh fruit salad

Sawridge coffee blend & assorted teas

The above prices are subject to service charge and GST

Plated Dinner

Plated dinners based on entrée pricing.

Includes oven baked rolls, butter, tea & coffee service.

STARTER

Annisabo (signature Cree style pea soup) GF

roasted 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 43

(8oz portion and served medium)

creamy Yukon gold mashed potatoes

savoury fried bannock | thyme infused red wine jus

GRILLED 7oz TENDERLOIN 49

smoked cheddar & potato croquette

roasted shallot jus



ROASTED RED PEPPER & PARMESAN STUFFED CHICKEN SUPREME 38

sautéed gnocchi | baby spinach

candied tomato & basil sauce

ROSEMARY BRAISED LAMB SHANK 40

parsnip purée | roasted butternut squash

mushroom tapenade

PISTACHIO CRUSTED SALMON 39

citrus roasted beets | tender white beans

fresh herbs | carrot emulsion

FARRO RISOTTO 32 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

CHOCOLATE PEANUT BUTTER CAKE

banana caramel & fresh cream

The above prices are subject to service charge and GST

Dinner Buffet

PRICE PER PERSON. MINIMUM CHARGE OF 50 PERSONS

THE CONNAUGHT DRIVE 41

CHOICE OF SOUP

includes oven baked rolls & whipped butter

roasted tomato & juniper bisque *V GF*

roasted root vegetable purée *V GF*

mushroom & parsnip bisque *V GF*

SALADS

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

tender white beans | quinoa | kale
pumpkin seeds

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

grilled & chilled vegetable platter

shaved deli meats | domestic cheese
condiments

ENTRÉES

shaved Alberta beef top sirloin
peppercorn & shallot jus
replace with prime rib 6 per person

smoked pork roast | rosemary & apple chutney
pan jus

seared salmon | charred carrot emulsion
pickled onions

penne pasta | herb pesto | roasted squash
cherry tomatoes | parmesan
add herb & garlic grilled chicken breast 3 per person

seasonal vegetables | olive oil | fresh herbs

creamy Yukon gold mashed potatoes

DESSERTS

chef's decorated dessert table

fresh sliced fruit & berries

Chef Attended Carving Station

One (1) chef per 50-100 people required \$60 per chef (up to 2 hours). Each additional hour at \$20 per chef. Selections are based on 2-3oz. portions



The above prices are subject to service charge and GST

Dinner Buffet

PRICE PER PERSON. MINIMUM CHARGE OF 50 PERSONS

GATEWAY BOULEVARD ROAST BEEF DINNER 45 PRIME RIB DINNER 51

SALADS

organic greens | house made dressings
(can be replaced with caesar salad if desired)
tender white beans | quinoa | kale
pumpkin seeds

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

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

grilled & chilled vegetable platter | lemon zest
balsamic reduction

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)
fried bannock dumplings | 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

seared salmon | charred carrot emulsion
pickled onions

semi smoked salmon | roasted onion sauce
bacon chutney

ocean perch | roasted garlic
lemon cream sauce

canneloni | roasted tomato sauce | ricotta
basil | parmesan

penne pasta | herb pesto | roasted squash
cherry tomatoes | parmesan
add herb & garlic grilled chicken breast **3 per person**

pan seared gnocchi | roasted parsnips
mushrooms | sage
add herb & garlic grilled chicken breast **3 per person**

CHOOSE 3

seasonal vegetables | olive oil | fresh herbs
creamy Yukon gold mashed potatoes
roasted root vegetables | honey | garlic butter
warm potato gratin | bay infused cream
cheddar

7 grain rice | brown butter | grilled scallions
oven roasted potatoes | fresh herbs
Sawridge salt

DESSERT

assorted cheese cakes | fresh sliced fruit
delicious squares | decadent chocolate cake
Sawridge coffee blend & assorted teas

Chef Attended Carving Station

One (1) chef per 50-100 people required \$60 per
chef (up to 2 hours). Each additional hour at \$20
per chef. Selections are based on 2-3oz. portions

The above prices are subject to service charge and GST

Receptions

Sawridge serving suggestions is 4-6 pieces per person for a pre dinner reception.

HOT CANAPES

PRICE PER DOZEN

MINIMUM 2 DOZEN OF EACH

bacon wrapped scallops | soy maple glaze **38**

chicken satay | peanut sauce **35**

hoisin glazed meatballs | sesame | ginger **19**

beef short rib crostini | cheddar | horseradish **35**

fried chicken skewer | spicy apricot honey **28**

vegetable spring rolls | sweet chilli sauce **19** ✓

potato samosas | herb pesto **20** ✓

mushroom tarts | lemon sour cream **35** ✓

rosemary chicken skewer | steak spice ranch **35** GF

mini crab cakes | dill pickle mayo **38**

shrimp tempura | sriracha dip **38**

mushroom steak bites | juniper dip **40**

grilled lamb chop | cucumber yogurt | garlic **55** GF

COLD CANAPES

PRICE PER DOZEN

MINIMUM 2 DOZEN OF EACH

scallop ceviche | poblano | lime | cilantro **40** GF

chilled shrimp skewer | gin soaked cucumbers **30** GF

beef carpaccio | parmesan | bannock **30**

profiterole | beet cream cheese | pistachio **25** ✓

grilled asparagus | pancetta | balsamic **30**

smoked deviled eggs | salmon tartar | caper **38** GF

tomato | bocconcini | fresh herbs | olive oil **22** ✓ GF

pear tartelette | goat cheese | walnut honey **38** ✓

RECEPTION STATIONS

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

ASSORTED DOMESTIC & ARTISANAL CHEESES

crackers | baguette | fruit

small (serves 10) **100**

medium (serves 30) **300**

large (serves 60) **600**

CRISP SEASONAL VEGETABLE CRUDITÉS & CITRUS DIP ✓ GF

small (serves 15) **65**

medium (serves 30) **130**

large (serves 45) **185**

VEGETABLE ANTIPASTO PLATTER ✓

grilled vegetables | marinated mini bocconcini, olives | pickles

(serves 20) **140**

CHARCUTERIE PLATTER

artisanal cured meats & cold cuts

pickled vegetables | olives | mustards

(serves 30) **300** per platter

CHILLED PRAWNS

cocktail sauce | horseradish & lemon

(50 pieces) **150** per order

The above prices are subject to service charge and 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 \$20 per chef. Selections are based on
2-3oz. portions.

PRIME RIB (served medium)

Alberta beef | smoked salt crusted | jus
horseradish | brioche buns
(serves 35) **400** per order

HERB CRUSTED ALBERTA BEEF TOP SIRLOIN

grilled bannock | au jus | horseradish
(serves 35) **350** per order

SAGE ROASTED TURKEY

mini rolls | cranberry sauce | traditional gravy
(serves 25) **200** per order

SMOKED PORK LOIN

grilled bannock & buns | pickled apples
corn emulsion
(serves 40) **225** per order



LATE NIGHT SNACKS

PRICE PER PERSON

CREATE YOUR OWN POUTINE 7

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 11

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 10

flour tortillas | corn relish | sour cream

guacamole | corn chips | salsa

12 " PIZZA 20

PRICE PER PIZZA

hawaiian | grilled chicken & peppers

pepperoni & cheese | vegetarian

V 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 service charge and GST

Beverages and Bars

Beverages	Host Bar	Cash Bar
House Spirits (1oz)	\$6.00	\$6.50
Domestic Beer	\$6.00	\$6.75
Coolers & Cider	\$6.50	\$7.00
House Wine (5oz glass)	\$8.00	\$8.25
Non Alcoholic Beer	\$4.25	\$4.75
Energy Drinks & co	\$3.50	\$3.50
Soft Drinks	\$2.50	\$2.50
Juices	\$3.00	\$3.00
Bottled Water (500ml)	\$2.00	\$2.00
Premium Liquors	Will be provided upon request and specific brand.	

BQT WINES

HOUSE SELECTIONS

Jackson-Triggs **Cabernet-Merlot** 36
and Jackson-Triggs **Chardonnay**
Niagara-on-the-Lake, Ontario

Santa Rita **Cabernet Sauvignon** 36
and Santa Rita **Chardonnay**
Cholchagua Valley, Chile

Sawridge Specialty Picks

WHITE

Longhand **Pinot Grigio** 38
British Columbia, Canada

Nobilo **Sauvignon Blanc** 38
Marlborough, New Zealand

Inniskillin **Chardonnay** VQA 39
Niagara, Canada

RED

Longhand **Cabernet Merlot** 38
British Columbia, Canada

Mallee Rock **Shiraz Cabernet** 38
Limestone Coast, Australia

Don David **Malbec** 39
Calchaqui Valley, Argentina

Reception Details

SPECIALTY STATIONS

Mimosa or Sparkling (4oz)	\$6.00
Local Beer Tub	\$6.00 per beer
Mini-Sparkling Bottles (200 ml)	\$11.00

WINE LISTING

A wine list selection can be forwarded for your perusal.

SPECIAL REQUESTS

Special requests for Premium Liquors, beer & Specialty drinks are invited.

HOST BAR

All beverages are applied to Master Account. Prices are subject to GST and 17% service charge. Bartender*, ice, mix and glasses are included in the host bar prices. Please inquire about our \$2, \$3 & \$4 dollar bars.

CASH BAR

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

BARTENDERS

If beverage sales are under \$700.00, a bartender fee of \$20.00 per hour for a minimum 3 hours will be applied. Bartender hours include 1/2 hour set-up and 1/2 hour clean up. Bartender, server & ticket sellers, if required will be \$20.00 per hour with a 3-hour minimum.

HOURS

As per sawridge standards, unless otherwise stated, function rooms must be vacated by 1:00am. Last call should be announced and entertainment cease, at 12:45 AM. It is required that disc jockeys and/or entertainers set up two hours prior to the arrival of the guests. No person under the age of eighteen is allowed to consume alcoholic beverages.



For more information contact our sales and catering office
780.852.6593 | Pat.Mcleod@mpljasper.com

76 Connaught Drive, Jasper Alberta, T0E 1E0

 SawridgeJasper |  SawridgeJasper

sawridge.com