

**TUESDAY DECEMBER 31ST, 2024
GALA 4 COURSE BUFFET DINNER
NEW YEAR'S EVE CELEBRATION!**



FEATURE VENUE IS OTS CENTENNIAL PARK – 2104-156 STREET SW

6:00 PM COURSE 1 - DELUXE & STUNNING CHARCUTERIE FEATURE GALLERY STATION

7:00 PM COURSE 2 - SPECIALTY BREADS / FLAVORED BUTTERS / CHILLED SALAD FEATURES

8:00 PM COURSE 3 - INCREDIBLE HOT FOODS EXTRAVAGANZA WITH CARVED PRIME RIB

9:00 PM COURSE 4 - SWEET CELEBRATION OF DESSERTS (REMAINS AVAILABLE UNTIL 11:30 PM)

**DANCING TO LIVE MUSIC BY 'FIVE ON THE SIDE' BEGINS AT 9:00 PM
CELEBRATORY SPARKLING WINE SERVICE SHORTLY BEFORE MIDNIGHT
FUN PARTY FAVOURS / HATS / NOISE MAKERS**

GALA NEW YEAR'S EVE DINNER

DELUXE SPECIALTY BREAD FEATURE STATION

Assorted Whipped Butter Selection

CHILLED PEEL N' EAT SHRIMP Gluten-Free Dairy-Free

Spicy Seafood Cocktail Sauce

HEIRLOOM BABY SPINACH SALAD Gluten-Free Vegan-Friendly

Fresh Blueberries / Toasted Hemp Hearts / White Balsamic-Lemon-Basil Dressing

GARDEN BEET SALAD Gluten-Free Vegetarian

Red Onion / Orange Segments / Apple-Cider Vinaigrette / Goat Cheese

CHILLED GREEK PASTA SALAD Vegetarian

Cucumber / Tomato / Black Olives / Feta Cheese / Dill Dressing

CHEF-CARVED HERB CRUSTED ALBERTA 'AAA' PRIME RIB Gluten-Free Dairy-Free

Rosemary-Horseradish-Port Wine Jus Gluten-Free / Baby Yorkshire Pudding

Sawmill Sesame Steak Sauce / Spicy Horseradish Gluten-Free

MAPLE BOURBON ROASTED CHICKEN Gluten-Free Dairy-Free

Orange Rosemary Glaze

BAKED MEDITERRANEAN STYLE SALMON Gluten-Free Dairy-Free

Fresh Bruschetta / Balsamic Glaze

WILD MUSHROOM STUFFED RAVIOLI Vegetarian

Chardonnay Cream Sauce / Freshly Grated Mozzarella

WHIPPED YUKON GOLD POTATOES Gluten-Free Vegetarian

Sour Cream / Chopped Fresh Chive

VEGETABLE CELEBRATION MEDLEY Gluten-Free Vegan-Friendly

Ginger Roasted Heirloom Carrots / Brussels Sprouts with Balsamic Glaze

Olive Oil Basted Fresh Asparagus with Lemon Zest

SWEET DELIGHTS GALLERY

Cheesecake Bites / Coconut Macaroons / Chocolate Bedazzled Strawberries

Rich Chocolate Truffles / German Chocolate Cake / Baked Berry Filled Mini Tarts

Fresh Pineapple Dipped in White Chocolate Covered in Toasted Coconut

Double-Bite Baked Carrot Cake with Cream Cheese Frosting / Fresh Seasonal Fruit Display

Many Other Pastry Chef Surprises / Including Full Array of Gluten-Free Creations

\$175.00 PER TICKET

EARLY BIRD BOOKING SPECIAL \$150.00 – Order & Pay by 6pm on November 25th and Save \$25.00!!

SKIP THE LINE AT THE EVENT - PRE-PURCHASE DRINKS WHEN BOOKING YOUR DINNER TICKETS

ALCOHOL TICKET \$8.25 // NON-ALCOHOLIC \$10.00 (REUSABLE ALL NIGHT)

ALL OF OUR WINE SELECTIONS WILL BE 4 TICKETS PER (750ml) BOTTLE

OR BRING YOUR OWN FAVORITE WINE - \$20.00 PER (750ml) BOTTLE CORKAGE

ALL PRICES SHOWN INCLUDE GST

CONTACT PAUL DOUCETTE TODAY TO SECURE YOUR TABLE FOR THE BEST PARTY IN TOWN

pdoucette@sawmillcatering.ca || 780-818-3659

Special Rate at Our Partner Hotel

HOME2 SUITES BY HILTON SOUTH – 1140-103A STREET SW

Shuttle Service (\$10.00 Per Person Round Trip) is Available to the Venue and Back to the Hotel

**DANCE PARTY ONLY
JOIN US AT 9:00 PM**

\$50.00 PER TICKET

**SHUTTLE SERVICE
NOT AVAILABLE**