



## BREAKFAST MENU PORTFOLIO



*Thank you for considering our services to host in-house or cater to your very special event!*

The following information will assist you to plan your breakfast event – at the location you choose. I invite you to read on and see how we offer quality, variety, and value far beyond others in our field.

We can prepare any kind of breakfast meal to suit most appetites and budgets. Please don't hesitate to ask for our help to design a unique menu. We can accommodate dietary restrictions, ethnic food, theme event, vegetarian, vegan meals and more.

Service is our PRODUCT and the most important ingredients are RELATIONSHIPS. We truly believe in the definition of the word Cater as in "to supply what is required or desired". By listening to your requirements and understanding your desires we build a strong relationship with you our guest. We are then able to fully ensure a perfect and stress-free event each and every time!



For information on private room rentals and events at the Sawmill Prime Rib & Steak House Calgary Trail, please visit our website at [sawmillbanquets.com](http://sawmillbanquets.com) or call us directly to arrange a tour at your convenience.

**Sawmill Prime Rib & Steak House**  
4810 Calgary Trail South  
Edmonton, AB T6H 5H5  
780-437-5616

**CONTACT: Sawmill Banquet & Catering Services**  
Paul Doucette, General Manager  
Telephone: (780) 468-4115  
Mobile: (780) 818-3659  
Email: [pdoucette@sawmillrestaurant.com](mailto:pdoucette@sawmillrestaurant.com)

**Sawmill Prime Rib & Steak House Calgary Trail**  
Pavan Gullapally, General Manager  
Telephone: (780) 437-5616  
Email: [pgullapally@sawmillrestaurant.com](mailto:pgullapally@sawmillrestaurant.com)

**Please Note:** Prices are quoted per person, unless otherwise specified. Prices herein are effective November 1, 2018

# BREAKFAST OPTIONS

(Delivery minimum of 25 people or \$250 value. Minimum notice of 72 hours)

## sawmill classic breakfast buffet (Priced per person)

**\$17**

- » Includes: ( 1 ) Egg Selection / ( 2 ) Meat Selections / ( 1 ) Potato Selection / ( 1 ) Griddle Selection  
 Seasonal Fresh Fruit Cocktail / Selection of Individual Yogurts / Coffee and Tea

**\$16 (without coffee or tea)**

egg selection (Choose one)	meat selection (Choose two)	potato selection (Choose one)	griddle selection (Choose one)
<ul style="list-style-type: none"> <li>» Ranch-Style Skillet</li> <li>» Ham and Cheese Omelette</li> <li>» Egg Frittata with Spinach and Mushrooms</li> <li>» Spicy Mexican Salsa Skillet</li> <li>» Corned Beef Hash with Poached Eggs and Hollandaise Sauce</li> <li>» Cheddar and Onion Scrambled</li> <li>» Classic Scrambled</li> <li>» Vegetarian Omelette</li> <li>» Plain Cheese Omelette</li> </ul>	<ul style="list-style-type: none"> <li>» Farmer's Pork Sausage</li> <li>» Alberta Beef Sausage</li> <li>» Chicken and Apple Sausage</li> <li>» Spicy Italian Sausage</li> <li>» Maple Pork Sausage</li> <li>» Hickory-Smoked Bacon</li> <li>» Sliced Maple Glazed Ham</li> <li>» Grilled Turkey Sausage</li> <li>» Turkey Bacon</li> <li>» Artisan Vegan Apple-Maple Sausage</li> </ul>	<ul style="list-style-type: none"> <li>» Baked Potato and Cheddar Casserole</li> <li>» Diced Hash Browns with Bell Peppers</li> <li>» Spiced Shredded Potato Grill</li> <li>» Potatoes O'Brian</li> <li>» Sliced Potatoes with Onion and Mushrooms</li> <li>» Old Fashioned Golden Hash Brown Potatoes</li> <li>» Mini Potato Pancakes</li> </ul>	<ul style="list-style-type: none"> <li>» Cinnamon Dusted French Toast with Creamery Butter and Maple Syrup</li> <li>» Belgian Waffles with Wild Berry Compote, Maple Syrup, and Whipped Cream</li> <li>» Pancakes with Fresh Blueberries and Creamery Butter and Maple Syrup</li> <li>» Pancakes with Creamery Butter and Maple Syrup</li> </ul>

## breakfast à la carte (Priced per person)

### Baked Pastry Tray\* (1.5 per portion)

**\$7**

- » Danish, Muffins, Banana Loaf, Cinnamon Buns and Multigrain Croissants accompanied with Butter and Preserves

### Continental Breakfast\*

**\$15**

- » Muffins, Danishes, Banana Loaf, Cinnamon Buns, Multigrain Croissants, Butter  
 » Fresh Fruit Cocktail, Variety of Individual Yogurts  
 » Brewed Columbian Coffee and Gourmet Tea Selection  
 Assorted Chilled Fruit Juices

### Hot Oatmeal Station

**\$9**

- » Home Style Slow Cooked Oatmeal Breakfast with Fresh & Dried Berries, Fruit, Brown Sugar, Granola Mix and Farm Cream

### Variety of Individual Yogurts

**\$3**

### Seasonal Fresh Fruit Platter (Serves 20-25 people)

**\$72**

### Assorted Chilled Juices

**\$3**

### Freshly Brewed Coffee & Tea Station (20 cup minimum)

**\$60/20 cup**  
**\$80/30 cup**  
**\$130/50 cup**  
**\$150/65 cup**

\*Gluten-Free Muffins available upon advanced request.



# FINAL DETAILS & RENTALS

## Menu Pricing ~ Quotes

Unless otherwise specified, prices are quoted per person. Off-Site catering includes disposable cutlery, plates, napkins, and beverage-ware (where applicable).

We can create all-inclusive quotes to include all rentals, linens, etc that may be required for your event.

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.

## Service Personnel

*Applicable with Off-Site Events Only*

Off-Site Catering Labour (Minimum 3 hr charge)

Servers \$25/hour

Bartenders \$30/hour

Chef \$35/hour

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

## Delivery Charge

A delivery charge will apply to all off-site catering, with exact cost dependant upon the location of the event, number of guests, and set-up required.

## Service Charges (Gratuities) & GST

- » 5% Service Charge applies to all pick-up orders.
- » 12% Service Charge applies to all deliveries.
- » 18% Service Charge applies to (buffet) events which require service personnel on-site.
- » 20% Service Charge applies to (plated) events which require service personnel on-site.
- » 5% GST applies on the total invoice including Service Charges.

## Miscellaneous Rentals *(Delivery and/or set-up may be extra depending on specific requirements)*

5' Round Table	\$18.00	Standard Linen Napkin	\$0.95	Hand-Held Coffee Butler	\$10.00
6' Round Table	\$21.00	10.5" China Dinner Plate	\$0.65	Coffee Cambro (holds 75 cups)	\$35.00
90" Round Standard Table Cloth	\$13.00	China Coffee Mug	\$0.65	Chafer & Sterno Fuel Cells	\$35.00
120" Round Standard Table Cloth	\$18.00	7" China Dessert Plate	\$0.65	Coat Rack & Hangers (25 pcs)	\$20.00
6' Rectangular Table	\$13.00	Standard Glassware	\$0.55	Portable Bar	\$165.00
8' Rectangular Table	\$15.00	Standard Flatware	\$0.50		
Pedestal Table	\$20.00	Knife / Fork Roll-Up (paper napkin)	\$0.95		
Folding Plastic Chair	\$3.00	Plastic Water Jug	\$2.00		
Cushioned Chair	\$8.00	Salt & Pepper Sets	\$2.50		

**Above Listed Items Constitute Only The Most Requested Rental Needs.**

We are always pleased to work on your behalf with any reputable rental company and / or event planners. Our main goal is ensuring a totally stress-free and perfectly executed function to the benefit of your guests and yourself.



# GENERAL INFORMATION

## Liquor Service Policy

Guests who appear to be under the age of 25 or younger must present valid identification in order to be served alcoholic beverages.

## Service Charge and Taxes

All itemized costs are subject to change and subject to a 5%-20% Service Charge and 5% GST.

## Deposits

25% of the estimated event cost is due upon signing of contract. This is non-refundable.

## Banquet Event Order

Event orders are to be signed and given to the Events Manager one (1) calendar week prior to the function date.

Final guest guarantees are due one (1) calendar week prior to the function date. Special dietary restrictions should be communicated to your Event Manager to ensure accommodations are made prior to the event.

## Payment

Full pre-payment is required one (1) calendar week prior to the event unless credit has been established at least twenty-one (21) days prior to the event.

## Additional Licenses & Fees

A separate Socan Fee will need to be purchased if live or recorded music is featured.

## Cancellation Fee

Should you have to cancel your event after agreements have been signed, you are subject to the following cancellation charges:

**Less than three (3) months** to one (1) month from event date – 60% of estimated revenue

**Less than one (1) month** to eight (8) days from event date – 75% of estimated revenue

**Seven (7) days** or less from event date – 100% of estimated revenue

## Statutory Holidays

A 35% Labour surcharge will be added to your event for events held on Statutory holidays.

**Labour charges** (where applicable) are subject to increase based on required staffing.

