



## BAR & WINE MENU PACKAGE



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

For information on private room rentals and events at The Sawmill Banquet & Catering Centre or Tom Goodchild's Moose Factory, please visit our website at [www.sawmillbanquets.com](http://www.sawmillbanquets.com) or call us directly to arrange a tour at your convenience.

**Sawmill Banquet & Catering Centre**  
3840 – 76 Avenue  
Edmonton, AB T6B 3B9  
780-468-4115

**Tom Goodchild's Moose Factory**  
4810 Calgary Trail South  
Edmonton, AB T6H 5H5  
780-437-5616

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

With our in-house events we offer a very wide range of options for your bar services. In many cases we can further customize this aspect of your event by combining different options. Perhaps you want a Signature Drink to suit your theme or tastes? We do not permit off-site alcohol of any type but we do feature one of the most extensive bar selections in the banquet industry!

**CONTACT: Sawmill Banquet & Catering Centre**  
Paul Doucette, General Manager  
Telephone: (780) 468-4115  
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For off-site events we can provide all services with complete bar / supplies / staffing / and liquor license. We also can provide full service corkage complete with all aspects of the bar and leave the liquor purchase / license / liability insurance up to you.

Our most important product is 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!

PLEASE NOTE: Prices are quoted per person, unless otherwise specified. Prices herein are effective August 2016 and are subject to change without notice.

# BAR & WINE OPTIONS

## RED WINES (Priced per bottle • Listed from Full Body to Light Body)

» Paso Creek	Cabernet Sauvignon	California	\$36.00
» Ravenswood Vitners Blend	Zinfandel	California	\$32.00
» Oyster Bay	Merlot	New Zealand	\$38.00
» Cliff 79	Cabernet-Shiraz	Australia	\$33.00
» Dona Paula Los Cardos	Malbec	Argentina	\$30.00
» The People's	Pinot Noir	New Zealand	\$35.00

## WHITE WINES (Priced per bottle • Listed from Driest to Sweetest)

» Hardy's Nottage Hill	Chardonnay	Australia	\$29.00
» Oyster Bay	Sauvignon Blanc	New Zealand	\$38.00
» Antinori Santa Christina	Pinot Grigio	Italy	\$33.00
» Woodbridge by Robert Mondavi	White Zinfandel (Blush)	California	\$29.00
» Prospect Larch Tree Hill	Riesling	British Columbia	\$33.00

## MANAGER'S SELECTION (House-Pour Red & White Wines) \$29.00

A complete Sawmill Restaurant wine list is available with many further selections should you wish. Additionally we would be pleased to discuss specialty ordering or other possible options for your specific event.

## BANQUET BAR OPTIONS

The following options have proven to be the most popular arrangements with regard to 'Banquet Bar Services'. There are many ways that you can further customize your event and budget by arranging for a combination of these options. Let us show you how!

Event bars all include Import Beers, Liqueurs, and a wide range of Cocktails as 'Standard' selections. Ask us about further customizing to offer YOUR favourites!

- » **1) HOST Bar:** Guests do not pay / Host invoiced based on consumption.  
**Host Pays: \$6.00 plus 15% Gratuities & 5% GST**
- » **2) CASH Bar:** Guests are completely on their own for bar purchases made.  
**Alcoholic Drink Tickets: \$6.50 including GST**
- » **3) TOONIE Bar:** Guests pay \$2.00 per drink and the host then pays difference.  
**Host Pays: \$4.00 plus 15% Gratuities & 5% GST**

- » **4) THREENIE Bar:** Guests pay \$3.00 per drink and the host then pays difference.  
**Host Pays: \$3.00 plus 15% Gratuities & 5% GST**
- » **5) DOUBLE-TOONIE Bar:** Guests pay \$4.00 per drink and the host then pays difference.  
**Host Pays: \$2.00 plus 15% Gratuities & 5% GST**
- » **6) PARTIAL HOST Bar:** Personalized Drink Tickets are produced for you to distribute. You control the quantity and are only charged for those used.  
**Host Pays: \$6.00 plus 15% Gratuities & 5% GST**

# 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).

In-House functions include all applicable linens, china, cutlery, glasses, etc. Let us do the work!

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	\$21.00/hour
Bartenders	\$26.00/hour
Chef	\$31.00/hour
In-House functions include all staffing as part of the room / facilities rental.	

## Service Charges (Gratuities) & GST

- » 10% Service Charge applies to all deliveries.
- » 15% Service Charge applies to (buffet) events which require service personnel on-site.
- » 18% Service Charge applies to (plated) events which require service personnel on-site.
- » 5% GST applies on the total invoice including Service Charges.

## Delivery Charge

A delivery charge will apply to all off-site catering, with exact cost dependant upon the location of the event.

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

5' Round Table	\$20.00	Linen Napkin	\$1.10	Plastic Water Jug	\$3.00
6' Round Table	\$25.00	10.5" China Dinner Plate	\$1.00	Salt & Pepper Sets	\$4.00
8' Rectangular Table	\$21.00	China Coffee Mug	\$0.75	Hand-Held Coffee Butler	\$8.00
Pedestal Table	\$28.00	7" China Dessert Plate	\$0.85	Coffee Cambro	\$30.00
Folding Plastic Chair	\$3.00	Standard Glassware	\$0.85	Chafer & Sterno Fuel Cells	\$30.00
Cushioned Chair	\$8.00	Standard Silverware	\$0.75	Coat Rack & Hangers	\$40.00
White Tablecloth	\$12.00	Knife / Fork Roll-Up	\$1.15	Portable Oak Bar	\$165.00

### 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

## Food & Beverage Policy

No outside food and beverage is allowed on-site with the exception of special occasion cakes. Food & Beverage cannot be removed from the property.

## 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. Corkage is not allowed. Beverage Service and music must end at 1:30am.

## Service Charge and Taxes

All itemized costs are subject to change and subject to a 15%-18% 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 25% 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.