



**SAWMILL**

# GROUP MENUS

4810 Calgary Trail , Edmonton AB  
(780) 437 5616

# ABOUT US & ROOMS

In November of 1976, Tom Goodchild established the Sawmill Restaurant Group. Over the years the Sawmill Restaurant Group has developed and grown with the demands of our guests and surroundings.

Established in Edmonton, Alberta, the main ingredient to the organization's recipe for success is dedication and insistence upon top quality products and exemplary service.

We have established a reputation in Western Canada as a well-recognized group operating fully licensed food and beverage operations, including The Sawmill Steakhouse, The Sawmill Banquet & Catering Services and The Mill Craft Bar & Kitchen. Each location operates uniquely, which may consist of Corporate, Franchise or Partnership operations.

Each of our locations provide the perfect atmosphere for any occasion. From casual dining experiences to formal events, our locations are designed to accommodate our customer's every need and request.

From the rich décor in our steakhouses to the industrial-chic look of The Mill Craft Bar & Kitchen, we deliver first-class food and exceptional hospitality.

The award-winning Sawmill Restaurant Group is always a guest favorite and something to offer everyone!



## BORDEAUX

This beautifully appointed room is perfect for smaller seminars, intimate gatherings and receptions. This space opens to the main floor dining area through etched glass French doors, and features an inviting fireplace wall and natural light. Independent television, wireless internet and music system will cover all your audio visual needs. Capacity: 40 People (wheelchair accessible).

Room charges apply

## BOARDROOM

This elegant, yet modern space is ideal for weekly, monthly, quarterly planning sessions, board meetings or AGM's. Equipped with ergonomic high-back seating around a corporate "Power Table", and all the technology you need for that important presentation or web conference. This space also features natural light overlooking our dining room. Full menu and beverage service is available served directly to you in the boardroom to break up the day. Capacity: 24 people  
Room charges apply.





## CHARDONNAY

If you are looking for something with that at-home feel, this intimate dining room setting is ideal. Upgraded amenities, and natural light overlooking our main dining room below is perfect for that special occasion lunch or celebratory dinner. Independent television, wireless internet and music system all available to enhance your experience. Capacity: 10 people  
Room charges apply.

## MERLOT

This private space, which opens to the main dining room through etched glass French doors, features a traditional, but oversized rectangular banquet table, television, wireless internet and music system. This space is an excellent choice for brunch, lunch or dinner for the larger party that wants to dine together. Capacity: 20 people (wheelchair accessible)  
Room charges apply.



## STERLING

Wedding receptions, seminars, birthdays and anniversaries are just a few of the private gatherings we host in our elegantly appointed, "Hidden Gem" Complete with a dance floor, built-in bar, private washrooms, coat room, television, wireless internet, specialty lighting, and audio visual system, this space is ideal for private cocktail parties, formal functions and everything in between. Capacity: 150 people (stand up reception)  
125 people (sit down dinner & dance).  
Room charges apply

# BEVERAGES

Pre order the first round of beverages for the group; select from our draft, house wine, prosecco or craft cocktails! Try out our signature favourites!

**BARREL AGED OLD FASHIONED**      **\$12**

Evan Williams 12 year bourbon aged in house in oak barrels, angostura bitters, demerara syrup 2 oz

**TITO'S LEMONADE**      **\$11**

Tito's Handmade vodka, our seasonal syrup & lemon juice 1.5

Check out food & beverage menu online for more options!



# HOR'S D'OEUVRES



Start off with some of our shareable appetizers to get the party started right away! Try out a charcuterie board or select from our options online!

# RED WINE

## CABERNET SAUVIGNON

Beringer "Knights Valley", NAPA	\$93
Black Sage Vineyard VQA, BC	\$54
Mondavi Bourbon Barrel, CAL	\$50
Mondavi Oakville Reserve, NAPA	\$98
Rodney Strong Brothers Single Vineyard, SONOMA	\$179
Sterling Napa, NAPA	\$72
Wolf Blass Gold Label, AU	\$53

## MERLOT

Mission Hill Reserve VQA, BC	\$56
Rodney Strong Sonoma, CAL	\$51
Woodbridge by Mondavi, CAL	\$33

## ZINFANDEL

Caymus, NAPA	\$99
Ravenswood Lodi, CAL	\$54

## PINOT NOIR

Meiomi, CAL	\$61
Oyster Bay, NZ	\$48

## SHIRAZ / SYRAH

Charles Smith Syrah, WA	\$55
Barossa Valley Estate Shiraz, AU	\$46
Jackson-Triggs Sunrock Shiraz VQA, BC	\$72

## BLENDS

19 Crimes Banished Shiraz/Cab, AU	\$45
Il Bruciato Cab Blend, IT	\$64
Mission Hill Cab/Merlot VQA, BC	\$48
Menage a Trois Zin/Mer/Cab, CAL	\$40
Mission Hill Compendium Cab Blend VQA, BC	\$158
Penfolds Max's Shiraz/Cab, AU	\$82
Prisoner Blend, CAL	\$127

## WORLDLY REDS

Achaval Ferrer Malbec, AR	\$61
Brotte La Fiole Chateauneuf du Pape, FR	\$91
Masi Valpolicella, IT	\$40
Ruffino Chianti DOCG, IT	\$33
Masi Amarone, IT	\$98

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# WHITE WINE

## CHARDONNAY

19 Crimes, AU	\$45
Rodney Strong Chalk Hill, CAL	\$53
Woodbridge, CAL	\$33

## SAUVIGNON BLANC

Prospect Winery VQA, BC	\$43
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## PINOT GRIGIO

Estancia, Monterey	\$47
Sumac Ridge Private Reserve VQA, BC	\$43

## WORLDLY WHITES

Deinhard Piesporter Goldtropchen, DE	\$40
See Ya Later Gewürztraminer VQA, BC	\$45

## SPARKLING WINE & CHAMPAGNE

Henkel Trocken Dry Sec, DE	\$33
Oyster Bay, Brut Sparkling Cuvée, NZ	\$51
Vueve Cliquot Champagne, FR	\$141
Mionetto, Prosecco, IT	\$46

## ROSE & WHITE ZINFANDEL

Chateau Saint Jean Rose, Sonoma	\$41
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# GROUP MENU 1 - \$35

## TO START

### **TOMMY'S CAESAR**

Personalized by our founder

### **HOUSE SALAD**

Sundried cranberries, almonds, cucumber, tomatoes, feta, cranberry vinaigrette.

### **SOUP**

Intensely flavored, sweet charred red peppers, tomato and garlic

## MAIN COURSE

### **ROAST CHICKEN BREAST**

Roasted red skin mashed potato, wild mushroom au jus, roasted garden vegetables, parmesan.

### **7 OZ SIRLOIN**

Medium rare, roasted red skin mashed potato, peppercorn demi, roasted garden vegetables.

### **TUSCAN VEGETARIAN FETTUCCINE**

Artichoke, fire roasted red peppers, scented with a sun-dried tomato pesto & parmesan.

## DESSERT

### **OPEN FACE PB&J**

Soft peanut butter cookie, Pinocchio raspberry jam ice cream and berry compote.

# GROUP MENU 2 - \$45

## TO START

### **TOMMY'S CAESAR**

Personalized by our founder

### **ICEBERG WEDGE**

Blue cheese horseradish greek yogurt, vine tomato jam, crisp pancetta, scallions

### **BEETS & CHEESE**

Roasted beets, pickled beets, beet chips, whipped goat cheese, brussel slaw, dill oil

## MAIN COURSE

### **8OZ PRIME RIB**

Medium rare, roasted red skin mashed potato, au Jus, yorkshire pudding, roasted garden vegetables

### **SMOKED PORK CHOP**

Alberta bone in chop, bourbon maple glaze, red skin mashed, corn succotash, smoked baked beans

### **SOUTHERN FRIED CHICKEN**

Pickle brined chicken thighs, mac & cheese, crispy brussels, house pickles

### **TUSCAN VEGETARIAN FETTUCCINE**

Artichoke, fire roasted red peppers, scented with a sun-dried tomato pesto & parmesan.

## DESSERT

### **CHEESECAKE**

Seasonal cheesecake, please ask for current selection.

# GROUP MENU 3 - \$55

## TO START

### **TOMMY'S CAESAR**

Personalized by our founder

### **BEETS & CHEESE**

Roasted beets, pickled beets, beet chips, whipped goat cheese, brussel slaw, dill oil

### **BACON WRAPPED SCALLOPS**

Sautéed in whiskey butter with brandy. Garlic bread

## MAIN COURSE

### **CHICKEN NEPTUNE**

Grilled chicken breast, seafood oscar, garlic tiger, hollandaise, steamed basmati rice, garden vegetables

### **SMOKED PORK CHOP**

Alberta bone in chop, bourbon maple glaze, red skin mashed, corn succotash, smoked baked beans

### **6 OZ FILET**

Lean & exceptionally tender

### **PONZU SALMON**

Crispy salmon, scallion, ginger ponzu, rice, crispy brussels, sesame aioli, furikake

## DESSERT

### **CHEESECAKE**

Seasonal cheesecake, please ask for current selection.

### **CHOCOLATE BREAD PUDDING**

Served wth pecan bourbon caramel sauce