

SMITH

CATERING MENU

For information or to reserve space
for your Private Function please contact:

SMITH Restaurant

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Inn at the Forks


SPARROW
HOTELS

11/2022



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ROOM OPTIONS

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THE CABIN

[10-12 people]

The Cabin is a semi-private space located off the dining room with a large table that seats up to 12 people. The room features glass doors that close, allowing the space to feel more private. No audio visual is permitted.

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THE SOLSTICE

[21-50 people]

Located off the dining room, The Solstice Room is a private dining area surrounded in windows to allow ample natural light. The space features direct access to an outdoor patio, and a spectacular view of The Forks.

This room comfortably seats a maximum of:

- 40 people with buffet service
- 50 people for a sit-down meal with bar
- 50 people for a stand up reception with bar

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THE LIBRARY TABLE

[12-20 people]

The semi-private space is located in the lobby of Inn at the Forks, just off the lounge. It features a large table in an open shared space, loud speeches and audio visual equipment are not permitted.



BAR + WINE SERVICES

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BAR SERVICE

A portable bar is required for parties of 24 people or more. The bar will be stocked with the pre-determined items requested by the convenor.

Host Bar:

The host of the function will be paying for all of the beverages.

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Cash Bar:

Your guests will pay for their own beverages.

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Bar Minimum:

A minimum of \$400 in alcoholic and non-alcoholic beverages is required. If the minimum is not met, a bartender fee of \$40/hour will be applied (3 hour minimum) including set up and tear down.

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Specialty Bar:

Specialty bars will stock 2 feature SMITH-crafted cocktails. A set up fee of \$100 will be applied.

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TABLE WINE SERVICE

Table wine service can be determined by the convenor. Charges apply to all opened bottles of wine.

Wine on Tables:

A pre-determined number of bottles of wine will be placed on all dinner tables. You may allot a certain number of bottles per table. Charges apply to all opened bottles.

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Poured Wine Service:

Servers will pour and maintain all guests' wine glasses. Bottles will not be left on the tables. Bottles will only be opened on consumption and you may allot a total maximum bottles. We suggest when deciding on the number of bottles for your function, you allow 2/3 bottle per person.

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Specialty wine + alcohol orders must be made 10 business days prior to your function.



BREAKFAST BUFFETS

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Buffet service is only available when the entire Solstice Room is reserved.
[Minimum 20 people]

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SMITH PRAIRIE BREAKFAST 38

Freshly brewed coffee, decaffeinated coffee, tea
Orange, apple + ruby red grapefruit juice
Seasonal fruit salad, Greek yogurt, honey
Selection of house baked croissants, mini muffins, assorted Danishes
Scrambled Nature's Farm Vita eggs, Cheddar, chives
Maple smoked bacon, SMITH breakfast sausages
Oven roasted potatoes

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BRUNCH BUFFET 69

Freshly brewed coffee, decaffeinated coffee, tea
Orange + ruby red grapefruit juice
Seasonal fruit salad, greek yogurt, honey
Selection of house baked croissants, mini muffins, assorted Danishes
Selection of breads + rolls
Sliced Norwegian lox, capers, lemon, cream cheese, mini bagel crisps
Sliced Canadian cheese with house-made crackers + condiments
Kale, walnuts, currants, fresh cheese, citrus vinaigrette
Wild arugula, beets, toasted almonds, goat cheese, sherry vinaigrette
Nature's Farm Vita eggs Benedict, classic Canadian back bacon, Hollandaise sauce
Oven roasted potatoes
Seasonal vegetable medley
SMITH-spiced buttermilk fried chicken, SMITH ranch dressing
Creamy Bothwell aged Cheddar mac-n-cheese with bacon + blue cheese crumble
Assorted sweets, treats, cakes + cookies



BREAKFAST PLATTERS

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Sliced seasonal fruits **10/per person**

Smoked lox, cream cheese + bagel chips
(based on 70g per guest) **20/per person**

Artisanal SMITH charcuterie board **9/per person**

Baker's basket of breakfast breads + pastries
(Danish, muffin, croissant) **9/per person**

Muffins **5/each**

Canadian cheese board **12/per person**

SMITH

BUFFET LUNCHEONS

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Buffet service is only available when the entire Solstice Room is reserved.

[Minimum 20 people]

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THE TWO-O-FOUR 47

Selection of breads + rolls
Garden style greens, Manitoba
honey + apple vinaigrette
Slow roasted, SMITH-seasoned Manitoba
pork loin medallions, mushroom 'gravy'
Buttermilk fried chicken,
SMITH ranch dressing
Buttery whipped mashed potatoes
Seasonal vegetable medley
Assorted brownies, slices, lemon bars,
profiteroles, truffles
Freshly brewed coffee,
decaffeinated coffee, tea

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FORKS BBQ 53

Lemon dressed kale + romaine salad,
currants, walnuts, feta cheese
SMITH pickled vegetables
Baby red potato salad
Creamy Bothwell aged Cheddar Mac-n-cheese
with bacon + blue cheese crumble
BBQ glazed baby back pork ribs
Cajun chicken breast
Broccolini with sesame + chilies
Beets with lemon + dill
Assorted brownies, slices, lemon bars,
profiteroles, truffles
Freshly brewed coffee,
decaffeinated coffee, tea

SOLSTICE SOUP + SANDWICH 44

Lemon dressed kale + romaine salad,
currants, walnuts, feta cheese
SMITH pickled vegetables
Chef's soup of the day

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AN ASSORTMENT OF FULL SIZE SANDWICHES + WRAPS (based on 1.25 sandwiches per person)

Grilled chicken salad, bread +
butter pickles, iceberg lettuce,
red onion, ciabatta
SMITH-spiced roast beef striploin,
maple smoked Cheddar, horseradish
mayo, tomato, onion, lettuce,
sourdough
Grilled vegetables, arugula,
pickled shallots, hummus,
flour tortilla
Chef's choice of full-sized
sandwich

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Assorted sweets + treats
Freshly brewed coffee,
decaffeinated coffee, tea



À LA CARTE THREE COURSE LUNCH

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[Minimum 20 people]

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STARTERS

[Starter course **10/person**, additional starter course **10/person**, additional starter choice **5/person**]

Soup Of The Day: seasonal feature

Iceberg Salad: blue cheese, cocktail tomato, bacon, 1000 island dressing

Kale Salad: walnuts, currants, feta cheese, citrus vinaigrette

Caesar Salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic Garden Salad: fancy greens, tomato, cucumber, radish, almond, honey + apple vinaigrette

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ENTRÉE SELECTIONS

[Choose one entrée for your menu. All entrées served with chef's choice of starch and seasonal vegetables. Additional protein choice **6/person**]

Char-grilled Berkshire Pork Chop: charred green onion salsa verde **33**

10oz NY Steak: roasted garlic confit **53**

Pan Fried Manitoba Pickerel: lemon butter sauce, caper, dill **35**

Manitoba Arctic Char: pistachio + jalapeño pisto **35**

Atlantic Canada Salmon: grilled lemon, sauce Béarnaise **39**

Vegetarian option available on request.

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DESSERT SELECTIONS

[Dessert course **10/person**, additional dessert choice **5/person**]

Crème Brûlée: classic vanilla bean with biscotti

Chocolate Epiphany: flourless Callebaut dark chocolate cake

White Chocolate Raspberry Cheesecake: chocolate Graham crust

Lemon Flan: buttery pastry, lemon curd, raspberry coulis

Carrot Cake: candied pecans, cream cheese frosting



APPETIZER PACKAGES

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[Prices are based on 4 pieces per person which is sufficient before a meal.
For a cocktail party, we would suggest 8 - 10 pieces per person]

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THE SOLSTICE PACKAGE 16/person

Petite Mushroom Tart **V**

Samosas: tamarind sauce **V**

Chicken Liver Parfait: Dijon, cornichon

Pounded Cheese: creamy whipped old Cheddar, cider gastrique, sourdough **V**

Pigs In A Blanket: SMITH bratwurst in pastry, mustard

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THE IMPRESS YOUR FRIENDS PACKAGE 20/person

Mini Reuben Sliders: SMITH corned beef, saurkraut

Petite Beef Wellington

Falafel: crispy chick pea fritters, spicy feta + yogurt dip **V**

Coconut Shrimp: chili catsup

Bruschetta: tomato, olive and feta **V**

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THE SMITH PACKAGE 22/person

Roast Lamb Rib Chops: persillade

Pork Belly: kimchi, katsu, cucumber **GF**

SMITH Steak Tartar: baguette crostini

Lemon + Herb Chicken Skewers: tzatziki **GF**

Cured Albacore Tuna: cucumber, goma-ae, chili mayo



HORS D'OEUVRES

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BOARDS PLACED ON TABLES

Canadian Cheese Board **12/person**
Artisanal Charcuterie Board **12/person**
Vegetable Crudités + Assorted Dips **9/person**
Mixed Olives **6/person**
House Pickles **5/person**
Lemon + Garlic Chickpea Hummus: harissa + pita **5/person**
Smith Sausage Board (serves 6-8) **52/board**
Creamy Onion Dip + Chips (serves 2-4) **12/board**

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PASSED HORS D'OEUVRES

[per dozen, minimum 3 dozen per selection]

Chicken Liver Parfait: Dijon, cornichon **48**
Pounded Cheese: creamy whipped old Cheddar, cider gastrique, sourdough **45 V**
Pigs In A Blanket: SMITH bratwurst in pastry, mustard **46**
Mini Reuben Sliders: SMITH corned beef, sauerkraut **51**
Roast Lamb Rib Chops: persillade **64**
Petite Mushroom Tart **46 V**
Smoked Lox: cream cheese, dill, bagel crostini **53**
Smith Steak Tartar: baguette crostini **55**
Pork Belly: kimchi, katsu, cucumber **48 GF**
Lemon + Herb Chicken Skewers: tzatziki **GF 44**
Bruschetta: tomato, olive and feta **48 V**
Falafel: crispy chickpea fritters, spicy feta and yogurt dip **44 V**
Coconut Breaded shrimp: chili catsup **51**
Samosas: tamarind sauce **44 V**

SMITH

THREE-COURSE DINNER

STARTER SELECTIONS

[Choose one starter for your menu.
Additional starter choice 5/person.
Additional starter course 10/person]

Soup Of The Day: seasonal feature

Iceberg Salad: blue cheese, cocktail tomato, bacon, 1000 island dressing

Kale Salad: walnuts, currants, feta cheese, citrus vinaigrette

Caesar Salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic Garden Salad: fancy greens, tomato, cucumber, radish, almond, honey + apple vinaigrette

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SIDE SELECTIONS

[Sides will be served family style.
Additional sides 9/person]

Brussels Sprouts: caramelized onion, goat cheese cream, pickled shallot

Broccolini: lemon, chili and Parmesan

Beets: crème fraîche, pistachio, dill

**Chive Mashed Potatoes - OR -
Herb + Garlic Roast Potatoes**

Sweet Potato Gratin: rosemary, Asiago

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DESSERT SELECTIONS

[Additional dessert choice 5/person]

Crème Brûlée: classic vanilla bean, biscotti

Chocolate Epiphany: flourless Callebaut dark chocolate cake

White Chocolate Raspberry Cheesecake: chocolate Graham crust

Lemon Flan: buttery pastry, lemon curd, raspberry coulis

Carrot Cake: candied pecans, cream cheese frosting

ENTRÉE SELECTIONS

[Select 1 package below.
Vegetarian option available on request.]

THE FORKS 67

Pan Fried Pickerel:
lemon butter sauce, caper, dill

Buttermilk Fried Chicken Breast:
ranch, SMITH seasoning salt

Char-grilled Berkshire Pork Chop:
charred green onion salsa verde

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THE INN 71

Char-grilled Salmon:
grilled lemon, sauce Béarnaise

10oz NY Steak:
garlic confit, SMITH seasoning salt

Buttermilk Fried Chicken Breast:
ranch, SMITH seasoning salt

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THE SMITH 76

Roast Rack Of Lamb:
persillade

12oz Ribeye Steak:
blue cheese butter

Manitoba Arctic Char:
pistachio + jalapeño pisto



POLICIES

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Deposit: \$500 minimum deposit is required to secure the use of the Solstice Room. Deposit amount fluctuates seasonally. This deposit will be deducted from your final bill owing at the end of your function. Deposits may be required for semi-private spaces. All deposits are non-refundable.

Guarantee of Attendance: The guaranteed number of guests attending the function is due four business days prior to your function. If your numbers increase, charges will be based on the actual number of people in attendance. If your numbers decrease, charges will be based on the guaranteed number. If your guests are responsible for their own bills and the numbers decrease (after the four-day confirmation date), you, as the host will be responsible for settling the charges for the extra meals.

Separate Billing: The option for separate bills is available for groups of 20 guests or less with prior notification. Please be aware that the processing time of the bills can be up to 30 minutes. One bill will be presented for groups larger than 20 guests.

Menu: Limited dietary substitutions may be made in advance by the convenor. Those ordering substitutions must identify themselves to their server upon seating or by a dietary restriction card. Please note with dietary requests, all precautions are taken, however because SMITH Restaurant is NOT a nut free, gluten free or fish/seafood free kitchen we are unable to guarantee that cross contamination will not occur.

Function Size: SMITH reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated in the contract.

Leftover Food + Take Outs: For health and insurance reasons, SMITH policy does not allow the removal of food from the hotel premises unless a waiver is signed.

Damages: The cost or repair of any damages occurring to the property of SMITH and Inn at the Forks by the client, guests or contractors will be charged to the client. Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

Deliveries: Storage space is limited. Please arrange for deliveries at time of booking. SMITH will apply a handling and storage fee of \$50 per day for goods that are received and handled outside the agreed upon times.

Cancellations: All cancellations must be received in writing and must be made by the individual that made the initial booking. Cancellations made 30 days prior to the event will receive their initial deposit back. Cancellations made less than 30 days prior to their event will forfeit their deposit.

Parking: All parking surrounding the Hotel is property of The Forks and managed by The Forks North Portage Corporation. Guests attending your event will need to pay for parking hourly at the pay stations that are located all around the Forks. Please read all posted signs carefully as SMITH is not responsible for any parking tickets or towing fees that may be incurred.