



BANQUET & CATERING SERVICES

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Prices are subject to PST, GST, and 18% gratuity. Prices subject to change and are only guaranteed 60 days prior to a function.

 Vegetarian  Gluten Free

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ROOM CAPACITIES

FORKS BALLROOM* 2930 ft²

- Classroom **70**
- Theatre **190**
- U-Shape **40**
- Half Rounds (6 guests per table) **108**
- Banquet (dinner) **180**
- Reception (standing) **200**

FORKS BALLROOM EAST 1465 ft²

- Boardroom **30**
- Classroom **35**
- Theatre **80**
- U-Shape **30**
- Half Rounds (6 guests per table) **48**
- Banquet (dinner) **64**
- Reception (standing) **100**

FORKS BALLROOM WEST 1465 ft²

- Boardroom **30**
- Classroom **35**
- Theatre **80**
- U-Shape **30**
- Half rounds (6 guests per table) **48**
- Banquet (dinner) **64**
- Reception (standing) **100**

RIVER SALON 600 ft²

- Open Boardroom **20**
- Boardroom **24**
- Classroom **18**
- Theatre **40**
- U-Shape **22**
- Half Rounds (6 guests per table) **24**
- Banquet (dinner) **32**
- Reception (standing) **30**

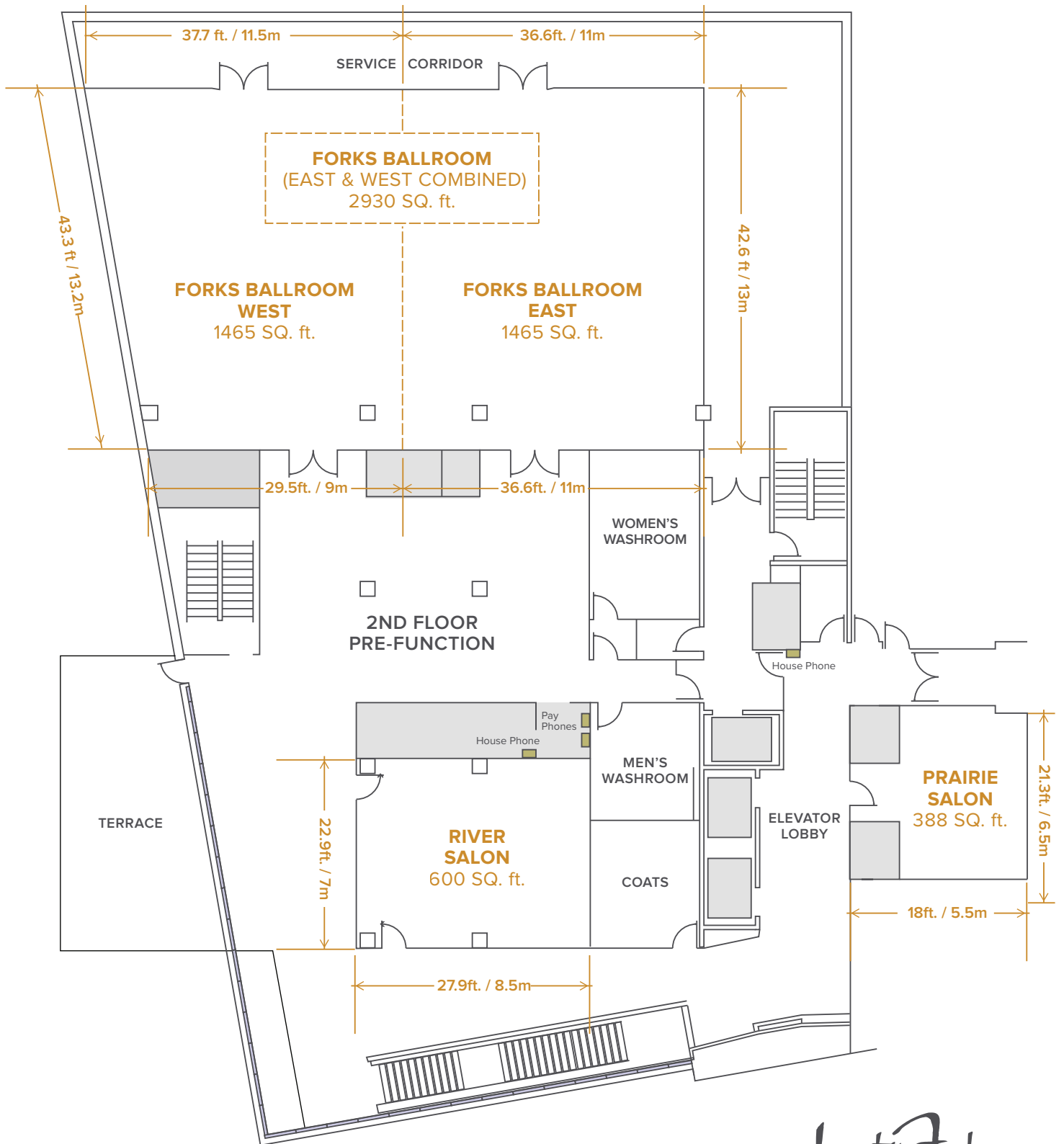
PRAIRIE SALON 388 ft²

- Open Boardroom **16**
- Boardroom **18**
- Classroom **12**
- Theatre **30**
- Reception **20**

WATERFRONT SUITE 700 ft²

- Boardroom **12**
- Dinner **14**
- Reception **25**

EVENT ROOMS MAP – SECOND FLOOR



À LA CARTE

Inn at the Forks works diligently to ensure our property is as eco-friendly as possible. As an alternative to plastic bottles of water, we are pleased to provide filtered water service throughout the Hotel.

REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee & Tea **5**

Freshly Brewed Coffee, per Carafe (applies to groups of 10 guests or less) **35 / each**

Assorted Sodas & Sparkling Water (charged on consumption) **4.5 / each**

Flavored Sparkling San Pellegrino Beverage (330ml) **5 / each**

EARTH Water (750ml) **6 / each**

Assorted Fruit Juices (charged on consumption) **4.5 / each**

FROM OUR BAKERY

Bakers Basket of Breads, Croissant, Muffins & Danish Pastries (1.5 pcs / person) **7.5 / guest** 

Fresh Baked Cinnamon Buns with Caramel Sauce **25 / half dozen** 

Assorted House Baked Muffins **5 / each** 

Danish Pastries **5 / each** 

Multigrain Croissants **4.5 / each** 

Assorted House Baked Cookies **2.5 / each 29 / dozen** 

House Baked Biscotti **2.5 / each 29 / dozen** 

SNACKS

House Made Fruit & Seed Bars **4.5 / each** 

Assorted Individual Yogurts **3.5 / each**  

Assorted Potato Chips **3.5 / individual bag** 

Nature's Farm Hard Boiled Eggs **21 / dozen** 

Brown Butter & Dill Popcorn **5 / guest**  

Corn Tortilla Chips & Salsa **7 / guest** (add Guacamole for an additional **3.5 / guest**)  

Assorted Whole Fruit **2.5 / each**  

Dark Chocolate & Cranberry Protein Energy Bites (bite sized) **3 / guest** 


Chips with Caramelized Onion & Cream Cheese Dip **6 / guest** 

Chickpea Hummus & Crudité **9 / guest**  


MEETING BREAKS

Price is per guest


CONTINENTAL 16

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
House Made Nut & Seed Bars 
Assorted Whole Fruit
Assorted Sodas & Sparkling Water


ENERGIZE 19

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Organic Plain Greek Yogurt, Granola, Honey & Fresh Berries
Dark Chocolate & Cranberry Protein Energy Bites 
Nature's Farm Hard Boiled Eggs
Assorted Sodas & Sparkling Water



COOKIE JAR 15

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
House Baked Cookies & Biscotti 
Assorted Sodas & Sparkling Water
Assorted Whole Fruit

BREAK TIME 16

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Sodas & Sparkling Water
Assorted Individual Bags of Local Tomahawk Chips
Dark Chocolate & Cranberry Protein Energy Bites 
Assorted Whole Fruit

HAPPY HOUR 22.5

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Sodas & Sparkling Water
Brown Butter & Dill Popcorn  
Chips with Caramelized Onion & Cream Cheese Dip
Assorted Cheese & Charcuterie

BREAKFAST BUFFETS


Price is per guest / Minimum 10 guests

CLASSIC CONTINENTAL 24

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 and Assorted Danishes 

YWG CONTINENTAL 26.5

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Orange, Apple & Ruby Red Grapefruit Juice

Seasonal Fruit Salad, Greek Yogurt & Honey

Smoked Lox, Bagel Crostini,
Whipped Cream Cheese & Capers


Nature's Farm Hard Boiled Eggs

PRAIRIE HARVEST 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 and Assorted Danishes 

Scrambled Natures Farm Eggs, Cheddar & Chives

Maple Smoked Bacon, SMITH Breakfast Sausages

Oven Roasted Potatoes 

EXECUTIVE BREAKFAST 40

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Orange, Apple & Ruby Red Grapefruit Juice

Seasonal Fruit Salad, Greek Yogurt & Honey

Classic Nature's Farm Poached Eggs Benedict:
Canadian Back Bacon or Florentine, Topped with
Scratch Made Citrus Hollandaise on a Toasted English Muffin

Oven Roasted Potatoes 

PLATED BREAKFAST OPTIONS

Price is per guest

Individually plated: Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Select ONE Breakfast Option


NATURE'S FARM EGGS BENEDICT 32

Traditional (Canadian Back Bacon)
or Florentine (Spinach):

Poached Eggs & Scratch Made Citrus
Hollandaise on a Toasted English Muffin

Oven Roasted Potatoes 

SAVOURY VEGETARIAN QUICHE 28

Individual Pastry Shells, Nature's Farm Eggs,
Roasted Peppers, Mushrooms, Scallions,
Tomato, Aged White Cheddar 

Oven Roasted Potatoes 

BREAKFAST SANDWICH 26.5

Multigrain Croissant, Nature's Farm Eggs,
Smoked Side Bacon, Aged White Cheddar, Tomato

Oven Roasted Potatoes 

SIMPLE BREAKFAST 26.5

Scrambled Nature's Farm Eggs, Smoked Side Bacon

Oven Roasted Potatoes 

Croissant 

LOX & BAGEL 24

Norwegian Smoked Salmon, Capers, Cucumber,
Red Onion, Dill, Cream Cheese, Toasted Bagel

TO GO BREAKFAST BAGS

Price is per guest

RISE & SHINE 15

Each individually packed breakfast will include:

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Assorted Canned Fruit Juice


Assorted Fresh Baked Muffins

Assorted Individual Yogurts

Assorted Seasonal Whole Fruit (Apple, Banana or Orange)

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Prices are subject to PST, GST, and 18% gratuity. Prices subject to change
and are only guaranteed 60 days prior to a function.

 Vegetarian  Gluten Free

WORKING LUNCH

Price is per guest

Each menu will contain one vegetarian option unless otherwise requested

An equal number of each variety will be prepared

SOUP & SANDWICH 28

Soup Du Jour

Grilled Chicken Salad Sandwich:

Iceberg Lettuce, Bread & Butter Pickles,
Red Onion, Ciabatta

Black Forest Ham Sandwich:

Iceberg Lettuce, Beefsteak Tomato, White
Cheddar, Honey Mustard, Crusty Roll



Chef's Choice of Full-Sized Sandwich

Chef's Choice Vegetarian

Fresh Baked Cookies 

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

SALAD & SANDWICH 28

Tuscan Green Salad, Tomato,
Cucumber, Mint, Feta  

Tuna Salad, Arugula, Dill Pickle, Sourdough

SMITH Corned Beef Brisket:

Green Leaf Lettuce, Beefsteak Tomato,
Swiss, Dijonnaise, Manitoba Rye Bread

Chef's Choice of Full-Sized Sandwich

Chef's Choice Vegetarian

Fresh Baked Cookies 

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Additional sandwich options may be substituted for the selections above:

Egg Salad Wrap:

Pickled Jalapeño, Romaine Lettuce, Flour Tortilla

Smoked Turkey Sandwich:

Alfalfa Sprouts, Beefsteak Tomato, Sriracha Mayonnaise, Sourdough

Grilled Chicken Caesar Wrap:

Romaine Lettuce, Asiago, Flour Tortilla

THEMED BUFFET LUNCHEONS

Price is per guest / Minimum 15 guests

THE TWO-O-FOUR 47

Selection of Breads & Rolls

Garden Style Greens with Manitoba Honey and Apple Vinaigrette **V** **GF**

Slow Roasted, SMITH Seasoned, Manitoba Pork Loin Medallions, Mushroom 'Gravy'

Buttermilk Fried Chicken Pieces, SMITH Ranch Dressing

Prairie Wild Rice Pilaf **V** **GF**

Seasonal Vegetable Medley **V** **GF**

Assorted Brownies, Bars, Profiteroles & Truffles

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

A NAAN DECISION 47

Naan Bread

Mini Samosas, Tamarind Sauce **V**

Cilantro, Basmati Rice, Green Peas **V**

Butter Chicken with Raita

Vegetable Korma **V**

Assorted Brownies, Bars, Profiteroles & Truffles

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

SOMETHING TO TACO BOUT 46

Manitoba Fish Taco

Picklerel, Creamy Coleslaw, Cilantro

Chorizo Enchiladas

Dirty Rice **GF**

Corn Chips with Guacamole & Salsa **V**

Street Corn, Fresh Cheese **V** **GF**

Churros with Dolce de Leche

Freshly Brewed Coffee,
Decaffeinated Coffee & Tea

FORKS BBQ 53

Lemon Dressed Kale & Romaine Salad,
Currants, Walnuts & Fresh Cheese

SMITH Pickled Vegetables **V** **GF**

Baby Red Potato Salad **V** **GF**

Creamy Aged Cheddar Mac 'n' Cheese
with Bacon & Blue Cheese Crumble

BBQ Glazed Baby Back Pork Ribs **GF**

Cajun Spiced Chicken Breast **GF**

Brocollini with Sesame & Chilies **V** **GF**

Beets, Lemon, Dill **V** **GF**

Assorted Brownies, Lemon Bars,
Profiteroles & Truffles

Freshly Brewed Coffee,
Decaffeinated Coffee & Tea

PLATED LUNCHES

Price is per guest

Individually plated: Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Fresh Bread Service

Please select ONE option for your group

Two Protein Menu: Add an additional protein option for 6 / guest

Maximum of two proteins. A detailed seating chart and place cards must be provided with a two-protein meal. Number of meal selections must be confirmed 10 business days prior to the event.

SPAGHETTI & MEATBALLS 24

Fresh Cooked Pasta, Slow Roasted Pomodoro Sauce, Basil, Spiced Jumbo Veal & Pork Meatballs, Grana Padano

FRIED TOFU KATSU 29

Almond Basmati, Chili Oil Broccolini, Charred Green Onion & Ginger Aioli, Katsu, Sesame Seeds

C.A.B. BURGER 23

6oz Smash Patty, Bacon, Bothwell Cheddar, Lettuce, Tomato, Special Sauce, Truffle Fries, Creamy Coleslaw

HERB & ASPARAGUS STUFFED CHICKEN SUPREME 38

Serrano Wrapped Herb & Asparagus Stuffed Chicken Breast Supreme, Sauce Soubise, Chef's Choice of Potato, Seasonal Vegetables

MISO SALMON FILLET 39

Miso Soy Glazed Salmon Filet, Roasted Cauliflower, Chef's Choice of Starch & Vegetable

CHAR GRILLED BERKSHIRE PORK CHOP 40



Char Grilled Berkshire Pork Chop, Katsu Glaze, Chef's Choice of Starch & Vegetable

ADDITIONAL COURSE OPTIONS



Price is per guest



FRESH SALADS 10

Crisp Romaine, Grana Padano, Herb Baked Croutons,
Creamy Caesar Dressing, Lemon

Simple Greens, English Cucumber, Cherry Tomatoes,
Radish, Toasted Almonds, Honey & Apple Vinaigrette  

Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing 

Manitoba Beets, Arugula, Goat Cheese,
Almonds, Sherry Vinaigrette  

Waldorf Salad: Iceberg Lettuce, Granny Smith Apple,
Grapes, Walnuts, Creamy Lemon Dressing  

SOUPS, BROTHS & BISQUES 9

Roasted Tomato, Basil Oil & Chèvre Cream  

Cream of Leek & Potato


Purée of Squash & Ginger with Chimichurri  

Roasted Cauliflower & Parsnip with Truffle Oil  

Beef & Pearl Barley

DESSERT 11

Vanilla Bean Crème Brûlée  : House Biscotti

Decadent Flourless Callebaut Chocolate Cake:
Fresh Fruit, Raspberry Coulis 

Classic Vanilla Bean Cheesecake:
Salted Caramel, Cashews

Lemon Meringue Flan:
Lemon Curd, Toasted Meringue, Raspberry Coulis

Apple Crisp:
Spiced Apples, Crumble, Vanilla Ice Cream

APPETIZER PACKAGES

Price is per guest / Minimum 30 guests / Based on 5 pieces per guest
Many items listed can be prepared Gluten Free

THE QUINTESSENTIAL 21

- Warm Mushroom & Swiss Tartlet, Flaky Chive Pastry **V**
- Pounded Aged Cheddar, Cider Gastrique,
Baguette Crostini **V**
- Lemon & Herb Chicken Skewers with Tzatziki **GF**
- Coconut Shrimp with Chili "Catsup"
- Vegetable Spring Rolls with Plum Sauce **V**

A GRAND OCCASION 23

- Beet Bruschetta, Goat Cheese, Dill, Lemon, Phyllo **V**
- Wellington of Beef & Mushroom in Puff Pastry
- Crab & Scallop Cakes with Lemon Dill Mayo
- Vegetable Samosas with Sweet Tamarind Sauce **V**
- Manitoba Smoked Goldeye Salad Canapé **V**

AN INDULGENT EVENT 25

- Avocado Toast, Sourdough,
Guacamole, Pickled Shallot **V**
- Oyster Po'boy Slider, Spiced
Remoulade, Iceberg Lettuce
- Classic Beef Tenderloin Tartar,
French Baguette, Dill, Chili Oil
- Pork Belly Bao Bun, Kimchi, Hoisin,
Pickled Cucumber **GF**
- Bacon Wrapped Scallops **GF**

À LA CARTE APPETIZERS

Price is per dozen / Minimum 2 dozen per variety

CHILLED

- Roma Tomato, Kalamata Olive, Basil
Pesto & Feta Cheese Bruschetta **47 V**
- Pounded Aged Cheddar, Cider Gastrique,
Baguette Crostini **45 V**
- Smoked Lox, Dill, Cream Cheese, Bagel Crostini **53**
- Avocado Toast, Sourdough, Guacamole,
Pickled Shallot **45 V**
- Beet Bruschetta, Goat Cheese, Dill, Lemon, Phyllo **44 V**
- Chicken Liver Parfait: Dijon, Cornichon **48**
- Pork Belly: Kimchi, Katsu, Cucumber **48 GF**
- Herb & Lemon Marinated Poached Prawns **46 GF**
- Salmon Tartare: Hand-cut Fresh Atlantic Salmon,
Brunoise Shallot, Cucumber, Lemon, Dill,
Crème Fraîche, Crisp Lavash **49**
- Classic Beef Tenderloin Tartar, French Baguette,
Dill, Chili Oil **55**
- Oyster on the Half Shell, Ponzu, Chili Oil, Scallion **48**

HEATED

- Vegetable Spring Rolls, Plum Sauce **37 V**
- Mushroom Tart, Garlic Confit, Chive **46 V**
- Ratatouille, Grilled Focaccia, Rosemary Oil **39 V**
- Coconut Shrimp, Chili "Catsup" **51**
- Petite Beef Wellingtons **55**
- Roast Lamb Rib Chops, Persillade **64**
- Mini Reuben Sliders: SMITH Corned Beef,
Swiss Cheese, Sauerkraut **52**
- Samosas, Tamarind Sauce **44 V**
- Lemon & Herb Chicken Skewers, Tzatziki **44 GF**
- Beef Bulgogi Skewer: Striploin, Korean BBQ Sauce **52**

ADDITIONAL ENHANCEMENT PLATTERS

Price is per guest

Bothwell Cheeses, a unique variety from the Prairie Canadian Cheese Maker,
French Baguette & Assorted Crackers **12**

Imported Cheeses with French Baguette & Assorted Crackers **14**

Charcuterie: Assorted Salamis, Pâtés, Mustards,
Jellies, Olives & Artisanal Crackers **14**

Breads & Spreads:

Roasted Garlic Hummus, Creamy Sun-Dried Tomato & Feta & Extra Virgin
Olive Oil & Aged Balsamic with French Baguette & Ciabatta **13**

Fresh Vegetable Crudité, Hummus & Buttermilk Herb Dip **9**

Sliced Seasonal Fruits & Berries **12**

CARVERIES

Priced per guest / Minimum 30 guests

Each carving station includes artisan rolls (excluding Prime Rib & Salmon)

All protein selections are based on 120g (4 oz) per guest

Canadian Angus Beef Striploin, Caramelized Onion Jus, Horseradish **30**

Smoked Beef Brisket, BBQ Sauce, Mustard, Creamy Coleslaw **23**

Canadian Angus Prime Rib, Au Jus, Mini Yorkshire Puddings **35**

Canadian Angus Beef Tenderloin, Au Jus, Crumbled Blue Cheese **38**

Fresh Herb Crusted Salmon, Jalapeño Remoulade, Burnt Lemon **27**

SWEET TREATS

FRESH BAKED COOKIES (based on 2 / person) **6 / guest**

Homemade Chocolate Oatmeal Raisin, Monster, White Chocolate Macadamia Nut

ASSORTED DAINTIES **39 / dozen**

Selection of Slices & Dessert Bars

DECADENT DESSERT BAR **22 / guest**

Variety of Fresh Baked Cookies, Biscotti, Brownies, Date Bars, Nanaimo Squares,
Fruit Tarts, Mini Cupcakes, Chocolate Truffles & Chocolate Dipped Strawberries

CUPCAKES **44 / dozen**

Full Size Cupcakes (Chocolate or Vanilla), Butter Cream Frosting

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and are only guaranteed 60 days prior to a function.

 Vegetarian  Gluten Free

A GUIDE TO CREATING YOUR MENU

The price listed with each selection provides a three-course dinner for you & your guests. Each three-course dinner includes fresh breads, butter, freshly brewed coffee, decaffeinated coffee & tea.

CHOOSE YOUR FIRST COURSE

Select **ONE** from Scratch-Made Soups –OR– Fresh Salads Section.

Add an additional course for **10** / guest.

CHOOSE YOUR ENTRÉE CHOICES

Select **ONE** from À La Carte Dinner & **ONE** from Vegetarian Entrées Section.

Each entrée is accompanied by Chef's choice* of potato & seasonal vegetables.

**We believe in sourcing local ingredients wherever possible. The Chef's choice allows us to provide the highest quality produce & maintain our goal of sustainable practices.*

Two Protein Menu: Add an additional protein option for **6** / guest.

Maximum of two protein selections per menu. A detailed seating chart and place cards must be provided with a two-protein meal. A number of meal selections must be confirmed 10 business days prior to the event.

CHOOSE YOUR DESSERT

Select **ONE** from the Desserts Section

Please Note; our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you & your guests.

DINNER SELECTIONS

MANITOBA RAISED CHICKEN

Panko Crusted Spinach & Feta Stuffed Chicken Supreme, Curry Cream Sauce **60**

Serrano Wrapped Herb & Asparagus Stuffed Chicken Supreme, Sauce Soubise **60**

Mushroom Duxelle Stuffed Chicken Supreme, Cabernet-Thyme Sauce **59** **GF**

STERLING SILVER BEEF

(Prepared Medium)

8oz. Grilled Beef Tenderloin **GF**
with Cabernet Sauce **80**

10oz. Grilled Striploin with Chimichurri **74** **GF**

Merlot Braised Canadian Angus Beef Chuck Flat Short Rib, Onion & Rosemary Jus **69**

MANITOBA PORK

Char Grilled 10oz Berkshire Pork Chop, Truffle Mushroom Velouté **60**

Half Slab of Slow Braised Baby Back Pork Ribs, SMITH BBQ Sauce **55**

COMBINATION ENTRÉES

5oz Sterling Silver Striploin, Herb & Garlic Marinated Grilled 4-5oz Chicken Breast, Brandy-Green Peppercorn Sauce **74**

SEAFOOD

Miso Glazed Salmon Fillet, Soy Braised Cabbage **67**

Manitoba Arctic Char, Salsa Verde **60** **GF**

VEGETARIAN

Roasted Portabella Mushroom, Spinach, Roasted Pepper & Chèvre Cheese Wellington, Ratatouille **56** **V**

Parisienne Gnocchi, Roasted Garlic, Wild Mushroom, Grana Padano **56** **V**

Roasted Squash Paella, Za'atar Spiced Cauliflower, Red Pepper Sofrito, Lemon Aioli **56** **V** **GF**

FRESH SALADS

Crisp Romaine, Grana Padano, Herb Baked Croutons, Creamy Caesar Dressing, Lemon

Simple Greens, English Cucumber, Cherry Tomatoes, Radish, Toasted Almonds, Honey & Apple Vinaigrette **V** **GF**

Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing **V**

Manitoba Beets, Arugula, Goat Cheese, Almonds, Sherry Vinaigrette **V** **GF**

Waldorf Salad: Iceberg Lettuce, Granny Smith Apple, Grapes, Walnuts, Creamy Lemon Dressing **V** **GF**

SOUPS, BROTHS & BISQUES

Roasted Tomato, Basil Oil & Chèvre Cream **V** **GF**

Cream of Leek & Potato

Purée of Squash & Ginger with Chimichurri **V** **GF**

Roasted Cauliflower & Parsnip with Truffle Oil **V** **GF**

Beef & Pearl Barley

DESSERT

Vanilla Bean Crème Brûlée **GF**, House Biscotti

Decadent Flourless Callebaut Chocolate Cake: Fresh Fruit, Raspberry Coulis **GF**

Classic Vanilla Bean Cheesecake, Salted Caramel, Cashews

Lemon Meringue Flan:

Lemon Curd, Toasted Meringue, Raspberry Coulis

Apple Crisp:

Spiced Apples, Crumble, Vanilla Ice Cream

CHILDREN'S DINNER MENU SELECTIONS

Each children's meal includes a first course of Fresh Vegetables
with Buttermilk Ranch Dip & Ice Cream for dessert

KIDS' MEALS 25

Chicken Fingers & Fries with Honey Dill

Macaroni & Cheese

Pasta & Marinara Sauce with Garlic Buttered Ciabatta

THE GRAND DINNER BUFFET

Minimum 30 guests **80**



Fresh Baked Breads & Rolls

Garden Style Greens, Honey & Apple Vinaigrette  

Broccoli Spears, Aged Cheddar, Honey Dressing  

Bowtie Pasta, Kalamata Olive, Feta Cheese, Sun-Dried Tomato & White Balsamic Vinaigrette  

Domestic Cheeses  , Baguette Crostini, Crackers

Herb Roasted Creamer Potatoes  

Seasonal Vegetable Medley  

White & Wild Rice Pilaf  

Crispy Lemon & Herb Spiced Chicken Pieces

Grilled Center Cut Berkshire Pork Loin Medallions, Creamy Mushroom Velouté

Roasted Salmon Fillet, Miso Glaze, Pickled Ginger

Assorted Brownies, Bars, Profiteroles, Cookies, Miniature Cupcakes,

Profiteroles, Truffles & Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE WORKING DINNER BUFFET

Minimum 30 guests **67**

Fresh Baked Breads & Rolls


Garden Style Greens, Honey & Apple Vinaigrette  

Chickpeas, Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing

Slow Roasted SMITH Seasoned Manitoba Pork Loin Medallions, Mushroom 'Gravy'

Lemon & Thyme Roast Chicken Thighs, Braised Leek 

Creamy Aged Cheddar Mac & Cheese, Bacon & Blue Cheese Crumble

Herb Roasted Creamer Potatoes  

Seasonal Vegetable Medley  

Assorted Brownies, Bars, Profiteroles & Truffles

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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 **Vegetarian**  **Gluten Free**

LATE NIGHT STATIONS

Priced per guest / Minimum 30 guests

PEROGIES 14

(Based on 5 pieces / guest)

Potato & Cheese Perogies, Sour Cream, Chopped Bacon & Green Onion

SLIDERS 17 (Select ONE option) 23 (Select TWO options)

(Based on 1.5 pieces / guest)

Canadian Beef Patty, Special Sauce, Iceberg Lettuce,
Smoked Cheese, Tomato, Pickles, Onions, Sesame Seed Bun

Buttermilk Fried Chicken Sandwich:

Crispy SMITH Seasoned Boneless Chicken Breast, Pickled Red Onion Relish,
Jalapeño Aioli, Shredded Iceberg Lettuce, Tomato, Sesame Seed Bun

Mini Reuben Sliders:

SMITH Corned Beef, Sauerkraut, Swiss Cheese, Kaiser Bun

FRY BOX 9

Crispy Salt & Pepper French Fries in a Pagoda Box 

OR KICK IT UP A NOTCH

EdoFry: Togarashi Mayo, Scallion, Tobiko 10

Tartufo: Truffle Essence, Parmigiana 14 

Poutine: Beef Gravy, Bothwell Cheese Curds, Scallions 17

PAGODA SALAD 16

(Select 2 options)

Soba Noodle, Marinated Tofu, Peppers, Cilantro, Thai Dressing

Quinoa, Kale, Carrot, Sunflower Seeds, Miso Dressing

Crisp Romaine, Creamy Garlic Dressing, Croutons, Grana Padano

BAR SERVICE

HOST BAR

All beverages provided by the Hotel, charged on consumption and billed to a master account.

CASH BAR

All beverages provided by the Hotel and are paid by cash by guests. Client will be responsible for providing all drink tickets if required.

HOST / CASH BAR

House Wine by the Glass
(Cash Bars only) **9.15**

Spirits **7.25**

Premium Spirits **10.7**

Beer **7.25**

Import Beer **8**

Red & White House
Wine Bottle **46**

Soft Drinks **4.5**

CORKAGE BAR

You arrange an occasional permit from the LGCA and supply all the alcoholic beverages.

The following fees apply:

Full Corkage: 18.5 / guest*

Includes: bartenders, ice, napkins, variety of juices, variety of soft drinks, lemons, limes and placement of corkage dinner wine.

**Additional costs may apply if a Signature Drink or Martini is served.*

Wine Corkage for Dinner: 8.75 / guest

Wine Corkage for Wine Reception: 10.5 / guest

Corkage Bar Terms and Conditions:

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGCA) is required. The location, date and time will be required. Your permit should be applied for at least 10 business days prior to your event. The bars will open/close according to the times specified on the permit. Alcohol can only be served in the locations listed on the permit. Alcohol must be purchased in Manitoba. The permit holder must be in attendance from the opening to the closing of the bars. The permit and receipts must be given to the Banquet Manager/Supervisor on duty before any liquor service can begin. Remaining alcohol and empties can either be taken with you at the end of the night or picked up the next day.

BAR MINIMUM

Host Bar or Cash Bar fee minimum is \$600 in sales per bar or a bartender fee will be applied at \$40 per hour, minimum 3 hours.

Bartenders are scheduled at 1 per 80 guests.

Additional charges may apply for specialty drink station or martini bar.

Additional bartenders may be scheduled at an additional fee of \$40 per hour, minimum 3 hours.

WINE LIST

Priced per bottle

HOUSE WINE SELECTIONS

Kitchen and Lounge Sauvignon Blanc, United States **46**

Kitchen and Lounge Cabernet Sauvignon, United States **46**

WHITE

Oakbank Chardonnay, Australia **49**

Il Padrino Pinot Grigio, Italy **49**

Pinuaga Sauvignon Blanc, Spain (organic) **58**

Weiss Riesling, Germany **58**

SPARKLING & ROSÉ

Bianco Nero Extra Dry Prosecco, Italy **60**

Côté Mas Aurore Rosé, France **52**

Oggi Moscato, Italy **52**

RED

River Retreat Shiraz, Australia **52**

Le Réservoir Pinot Noir, France **48**

Toro Malbec, Argentina **48**

Pinuaga Garnacha/Tempranillo, Spain (organic) **58**

Il Palazzo Chianti, Italy **60**

CATERING POLICIES

GUARANTEE OF ATTENDANCE

Guarantee of number of guests attending is due 4 business days prior to the event. Inn at the Forks will prepare 2% above the guaranteed number of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

FUNCTION SIZE

Inn at the Forks reserves the right to provide alternate meeting space suitable to the Group's meeting requirements represented in the final guaranteed numbers. If additional space is required, additional rental charges will apply.

FOOD AND BEVERAGE

The Hotel reserves the right to be the sole provider of all food and beverages served within the Hotel, except for wedding cakes. *Wedding cakes must come from a licensed bakery and a Forkage Fee of \$3 per person will apply.

FOOD AND BEVERAGE PRICES

Prices are subject to change due to market conditions. Guaranteed prices will be given 60 days prior to the event. All charges are subject to PST and GST, as well as a 18% service charge. Taxes subject to change.

ADDITIONAL GOODS AND SERVICES

In the event of "Drop in Guests" at your function, or your request to add more food, extend bar hours or add any goods or services at the last minute, Inn at the Forks will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the Banquet Event Order.

MENU MODIFICATIONS/SUBSTITUTIONS DUE TO DIETARY CONCERNS

Limited dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or place card provided by the client.

Please note with dietary requests that all precautions are taken. However, because Inn at the Forks is NOT a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

LEFTOVER FOOD AND TAKEOUTS

For health and insurance reasons, Inn at the Forks policy does not allow the removal of food from the Hotel premises.

DAMAGES OR LOSS OF PERSONAL PROPERTY

Inn at the Forks will not be responsible for damages or loss of any articles at the Hotel prior to, during or following any event by the client or his/her guests.

INSPECTION

Inn at the Forks reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

ADVERTISING

Any advertising prepared by the client using the name of Inn at the Forks, must be approved by Hotel management prior to the presentation or display of materials.

SOCAN

The Government of Canada mandates that Inn at the Forks collects a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all function bookings with live or recorded music.

RESOUND

The Government of Canada mandates that Inn at the Forks collects a RESOUND fee (this represents the rights of artists and record companies – the people who created sound recordings) for all functions booking with live or recorded.

PARKING

All parking surrounding the Hotel is the property of The Forks and managed by The Forks North Portage Corporation.

Please read all posted signs carefully as Inn at the Forks is not responsible for any parking tickets or towing fees that may be incurred.

DISPLAY MATERIALS DELIVERED TO THE HOTEL

Inn at the Forks has very limited storage space. Please arrange for deliveries to be made no sooner than 1 working day prior to your start date. Pickups after the event should be on the closing day or next business day at the latest. The Hotel will apply a handling and storage fee of \$100 per day for goods that have to be received and handled outside these times.

DISPLAY MATERIALS SET UP/TEAR DOWN

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by Inn at the Forks before they are hung.

