



Inn at the Forks

BANQUET+
CATERING
SERVICES

75 Forks Market Road,
Winnipeg, MB R3C 0A2

T 204.942.6555

F 204.942.6979

TF 877.377.4100

innforks.com

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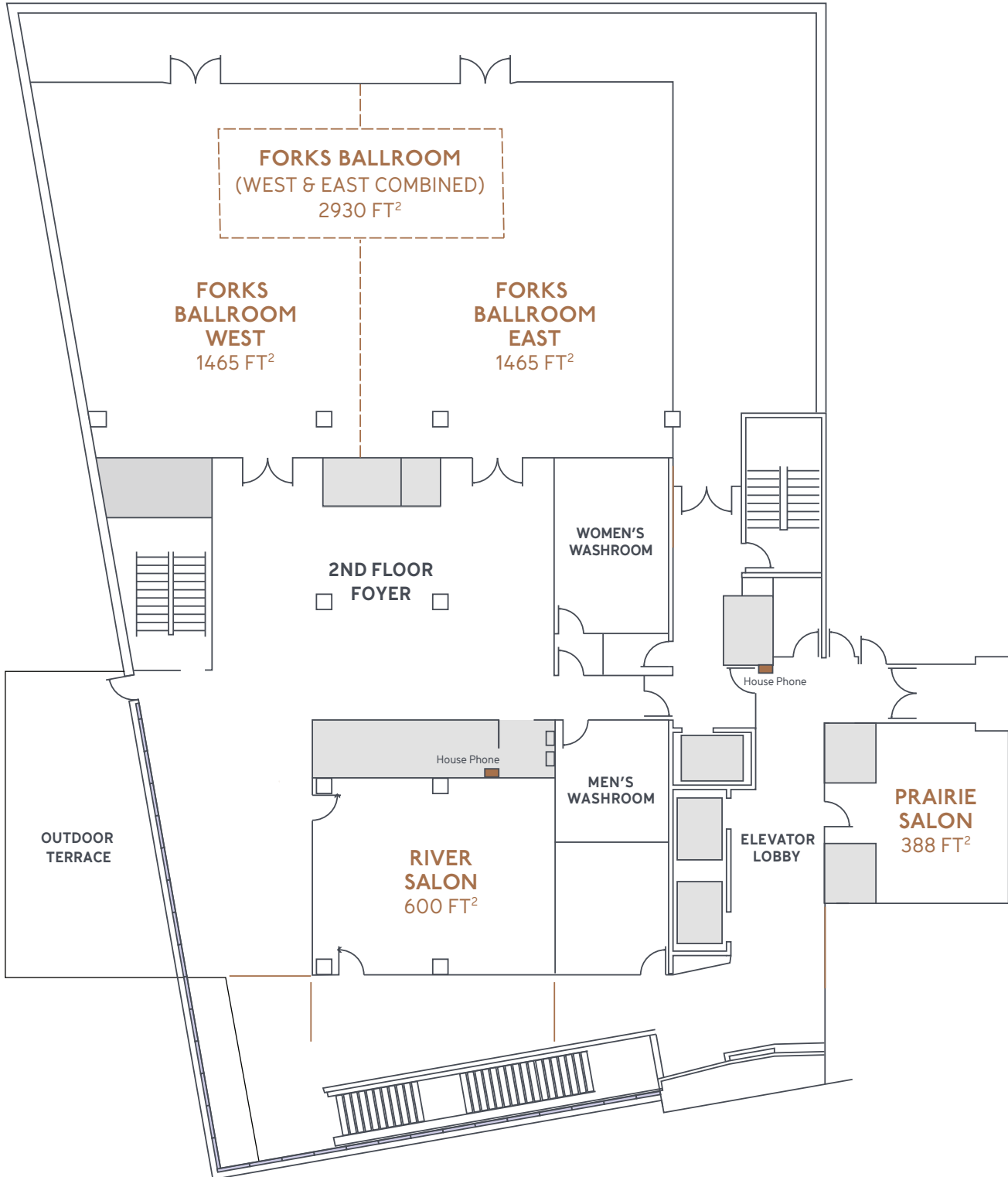
BANQUET & CATERING SERVICES

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

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

SECOND FLOOR EVENT ROOMS MAP



BANQUET & CATERING SERVICES

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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 **14**

Classroom **12**

Theatre **30**

Reception (Standing) **20**

WATERFRONT SUITE 700 FT²

Boardroom **12**

Dinner **14**

Reception (Standing) **25**

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À LA CARTE

SNACKS

- House Made Fruit & Seed Bars **4.5/each V**
- Assorted Individual Yogurts **3.5/each V/GF**
- Assorted Individual Bags of Local Tomahawk Potato Chips **3.5/bag V**
- Brown Butter & Dill Popcorn **5/guest V/GF**
- Corn Tortilla Chips & Salsa **7/guest V/GF**
+ Guacamole +3.5/guest V/GF
- Assorted Whole Fruit **2.5/guest**
- Sliced Seasonal Fruit **10/guest**
- Sliced Seasonal Fruit & Berries **12/guest**
- Yogurt Parfait With House Made Granola, Saskatoon Compote & Fresh Berries **15/guest V**
- House Made Oatmeal With Brown Sugar & Fresh Berries **12/guest V**
- Raspberry Lime Chia Seed Pudding Topped With Fresh Berries **17/guest V/GF**
- Dark Chocolate & Cranberry Protein Energy Bites **3/guest V**
- Nature's Farm Hard Boiled Eggs **3/each**
- Chips With Caramelized Onion & Cream Cheese Dip **6/guest V**
- Vegetable Crudit  With Hummus & Buttermilk Herb Dip **10/guest V/GF**
- Artisanal Cheese Platter With Preserves, French Baguette & Assorted Crackers **V**
Local Bothwell 12/guest
OR Imported 16/guest
- Charcuterie Platter With Assorted Salamis, P t s, Mustards, Jellies, Olives & Artisanal Crackers **14/guest**
- Cheese & Charcuterie Platter With Artisanal Cheese, Charcuterie, Pickles, Preserves, House Made Crackers & Crostini **18/guest**

FROM OUR BAKERY

- Bakers Basket of Breads, Croissants, Muffins & Danish Pastries **9/guest** (1.5 pcs/person) **V**
- Breads & Spreads: Roasted Garlic Hummus, Creamy Sun-Dried Tomato & Feta Spread, Extra Virgin Olive Oil & Aged Balsamic With French Baguette & Ciabatta **13/guest V**
- Fresh Baked Cinnamon Buns With Raisins & Caramel Sauce **25/half dozen V**
- Assorted Muffins *OR* Danish Pastries **5/each V**
- Multigrain Croissants **4.5/each V**
- Assorted Dainties With Selection of Dessert Bars & Slices **39/dozen V**
- Assorted Mini Cupcakes **36/dozen V**
- Full Size Chocolate or Vanilla Cupcakes With Buttercream Frosting **44/dozen V**
- Variety of Fresh Baked Cookies, Brownies, Biscotti, Date Bars, Nanaimo Squares, Fruit Tarts, Mini Cupcakes, Chocolate Truffles & Chocolate Dipped Strawberries **22/guest V**
- Assorted House Baked Cookies **2.5/each OR 29/dozen V**
- House Baked Biscotti **2.5/each OR 29/dozen V**

GLUTEN-FREE SUBSTITUTIONS

- Assortment of Gluten-Free Muffins, Brownies & Cookies **3.5/guest GF**
- Individual Gluten-Free Muffin or Brownie **3/guest GF**
- Individual Gluten-Free Cookie **2.5/guest GF**

BEVERAGES

- Freshly Brewed Coffee, Decaf Coffee & Assorted Tea **5/guest**
- Carafe of Freshly Brewed Coffee **35/each**
- Assorted Sodas & Sparkling Water **4.5/each***
- Assorted Bottled Fruit Juices **4.5/each***
- Bottled Water **4.5/each**

V VEGETARIAN / **GF** GLUTEN-FREE *Charged On Consumption

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MEETING BREAKS

PRICE IS PER GUEST.

[Prices Listed Include Freshly Brewed Coffee, Decaf & Assorted Tea, Sodas & Sparkling Water]

CONTINENTAL 16

House Made Fruit & Seed Bars **V**
Assorted Whole Fruit

ENERGIZER 20

Organic Plain Greek Yogurt, Granola, Honey & Fresh Berries
Dark Chocolate & Cranberry Protein Energy Bites **V**
Nature's Farm Hard Boiled Eggs

COOKIE JAR 16

House Baked Cookies & Biscotti **V**
Assorted Whole Fruit

BREAK TIME 18

Assorted Whole Fruit
Assorted Individual Bags of Local Tomahawk Potato Chips
Dark Chocolate & Cranberry Protein Energy Bites **V**

HAPPY HOUR 22.5

Brown Butter & Dill Popcorn **V/GF**
Chips With Caramelized Onion & Cream Cheese Dip
Assorted Cheese & Charcuterie With Artisanal Cheese,
Charcuterie, Pickles, Preserves, House Made Crackers
& Crostini

+ ADD-ONS

House Made Fruit & Seed Bars **4.5/each V**
Assorted Individual Yogurts **3.5/each V/GF**
Assorted Individual Bags of Local
Tomahawk Potato Chips **3.5/bag V**
Brown Butter & Dill Popcorn **5/guest V/GF**
Corn Tortilla Chips & Salsa **5/guest V/GF**
+ Guacamole +3.5/guest V/GF
Sliced Seasonal Fruit & Berries **12/guest V/GF**
Yogurt Parfait With House Made Granola,
Saskatoon Compote & Fresh Berries **15/guest V**
House Made Oatmeal With Brown Sugar
& Fresh Berries **12/guest V**
Raspberry Lime Chia Seed Pudding
Topped With Fresh Berries **17/guest V/GF**
Dark Chocolate & Cranberry Protein Energy
Bites **3/guest V**
Nature's Farm Hard Boiled Eggs **3/each**
Chips With Caramelized Onion & Cream Cheese Dip
6/guest V
Vegetable Crudit  with Hummus
& Buttermilk Herb Dip **10/guest V/GF**
Artisanal Cheese Platter With Preserves,
French Baguette & Assorted Crackers **V**
Local Bothwell 12/guest
OR Imported 16/guest
Charcuterie Platter With Assorted Salamis, Mustards,
P t s, Jellies, Olives & Artisanal Crackers **14/guest V**
Cheese & Charcuterie Platter With Artisanal Cheese,
Charcuterie, Pickles, Preserves, House Made Crackers
& Crostini **18/guest V**

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BREAKFAST BUFFETS

PRICE IS PER GUEST. MINIMUM 10 GUESTS.

[Prices Listed Include Freshly Brewed Coffee, Decaf & Assorted Tea, Fruit Juices]

CLASSIC CONTINENTAL 24

Selection of House Baked Croissants, Mini Muffins & Assorted Danishes **V**

Seasonal Fruit Salad, Greek Yogurt & Honey **V/GF**

PRAIRIE HARVEST BREAKFAST 39

Selection of House Baked Croissants, Mini Muffins & Assorted Danishes **V**

Seasonal Fruit Salad, Greek Yogurt & Honey **V/GF**

Scrambled Nature's Farm Eggs, Cheddar & Chives **V**

Maple Smoked Bacon, SMITH Breakfast Sausages

Oven Roasted Potatoes **V**

EXECUTIVE BREAKFAST 40

Seasonal Fruit Salad, Greek Yogurt & Honey **V/GF**

Nature's Farm Poached Eggs, Toasted English Muffin, Scratch Made Citrus Hollandaise

Choice of: **Traditional** (Canadian Back Bacon)
OR Florentine (Spinach)

Oven Roasted Potatoes **V**

YWG CONTINENTAL 27

Seasonal Fruit Salad, Greek Yogurt & Honey **V/GF**

Smoked Lox, Bagel Crostini, Whipped Cream Cheese & Capers

Nature's Farm Hard Boiled Eggs

↑ UPGRADE YOUR YOGURT

House Made Granola, Saskatoon Compote & Fresh Berries **+3.5/guest V**

+ ADD-ONS

House Made Oatmeal With Brown Sugar & Fresh Berries **12/guest V**

Raspberry Lime Chia Seed Pudding Topped With Fresh Berries **17/guest V/GF**

Dark Chocolate & Cranberry Protein Energy Bites **3/guest V**

House Baked Biscotti **2.5/each V**

Nature's Farm Hard Boiled Eggs **3/each**

Maple Smoked Bacon **OR** SMITH Breakfast Sausages **4/guest**

Smoked Lox, Bagel Crostini, Whipped Cream Cheese & Capers **53/dozen** (minimum 2 dozen)

Breads & Spreads: Roasted Garlic Hummus, Creamy Sun-Dried Tomato & Feta Spread, Extra Virgin Olive Oil & Aged Balsamic With French Baguette & Ciabatta **13/guest V**

Artisanal Cheese Platter With Preserves, French Baguette & Assorted Crackers **V**

Local Bothwell 12/guest

OR Imported 16/guest

Charcuterie Platter With Assorted Salamis, Mustards, Pâtés, Jellies, Olives & Artisanal Crackers **14/guest V**

Cheese & Charcuterie Platter With Artisanal Cheese, Charcuterie, Pickles, Preserves, House Made Crackers & Crostini **18/guest V**

GLUTEN-FREE SUBSTITUTIONS

Assortment of Gluten-Free Muffins, Brownies & Cookies **3.5/guest GF**

Individual Gluten-Free Muffin or Brownie **3/guest GF**

Individual Gluten-Free Cookie **2.5/guest GF**

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PLATED BREAKFAST

PRICE IS PER GUEST.

Please select **ONE** option for your group.

[Prices Listed Include Freshly Brewed Coffee, Decaf & Assorted Tea, Fruit Juices]

CLASSIC EGGS BENEDICT 32

Nature's Farm Poached Eggs, Toasted English Muffin,
Scratch Made Citrus Hollandaise

Choice of: **Traditional** (Canadian Back Bacon)
OR Florentine (Spinach)

Oven Roasted Potatoes **V**

BREAKFAST SANDWICH 27

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

Oven Roasted Potatoes **V**

SIMPLE BREAKFAST 28

Scrambled Nature's Farm Eggs,
Smoked Side Bacon, Croissant

Oven Roasted Potatoes **V**

VEGAN SKILLET 23

Caramelized Onions, Peppers, Mushrooms Over Oven
Roasted Potatoes Topped With Herbs & Pepperoncini

+ Poached Egg +4/guest V/GF

+ Cheese +2.5/guest V/GF

RASPBERRY LIME CHIA SEED PUDDING 17

Topped With Fresh Berries **V/GF**

BREAKFAST ON THE GO

INDIVIDUALLY PACKED **15/guest**

Assorted Bottled Fruit Juice

Assorted Muffins **V**

Assorted Individual Yogurts **V/GF**

Assorted Seasonal Whole Fruit **V/GF**

+ ADD-ONS

Assorted Bottled Fruit Juices **4.5/each***

Dark Chocolate & Cranberry Protein Energy Bites
3/guest V

Bakers Basket of Breads, Croissants, Muffins
& Danish Pastries **9/guest** (1.5 pcs/person) **V**

Multigrain Croissants **4.5/each V**

Fresh Baked Cinnamon Buns With Raisins
& Caramel Sauce **25/half dozen V**

Assorted House Baked Cookies **V**
2.5/each OR 29/half dozen

Assorted Whole Fruit **2.5/guest V/GF**

Sliced Seasonal Fruit & Berries **12/guest V/GF**

Nature's Farm Hard Boiled Eggs **3/each**

Maple Smoked Bacon *OR* SMITH Breakfast
Sausages **4/guest**

Breads & Spreads: Roasted Garlic Hummus, Creamy
Sun-Dried Tomato & Feta Spread, Extra Virgin Olive
Oil & Aged Balsamic With French Baguette & Ciabatta
13/guest V

Artisanal Cheese Platter With Preserves,
French Baguette & Assorted Crackers **V**

Local Bothwell 12/guest

OR Imported 16/guest

GLUTEN-FREE SUBSTITUTIONS

Assortment of Gluten-Free Muffins,
Brownies & Cookies **3.5/guest GF**

Individual Gluten-Free Muffin or Brownie **3/guest GF**

Individual Gluten-Free Cookie **2.5/guest GF**

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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 30

[Price Listed Includes House Baked Cookies,
Freshly Brewed Coffee, Decaf & Assorted Tea]

Soup Du Jour

Rotating Selection of Seasonally Inspired Soup

Grilled Chicken Salad Sandwich

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

Black Forest Ham Sandwich

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

Chefs' Choice of Full-Sized Sandwich

Chefs' Inspired Sandwich on Local Bread

Chefs' Choice of Vegetarian Sandwich

Seasonal Vegetable Choice on Local Bread V

SALAD + SANDWICH 30

[Price Listed Includes House Baked Cookies,
Freshly Brewed Coffee, Decaf & Assorted Tea]

Tuscan Green Salad

Tomato, Cucumber, Mint & Feta V/GF

Tuna Salad Sandwich

Arugula, Dill Pickle on Sourdough

SMITH Corned Beef Brisket Sandwich

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

Chefs' Choice of Full-Sized Sandwich

Chefs' Inspired Sandwich on Local Bread

Chefs' Choice of Vegetarian Sandwich

Seasonal Vegetable Choice on Local Bread V

↑ SUBSTITUTE YOUR SANDWICH

EGG SALAD WRAP +2/guest

Pickled Jalapeño, Romaine Lettuce, Flour Tortilla

SMOKED TURKEY SANDWICH +3/guest

*Alfalfa Sprouts, Beefsteak Tomato, Sriracha Mayo
on Sourdough*

GRILLED CHICKEN CAESAR WRAP +3/guest

Romaine Lettuce, Asiago, Flour Tortilla

+ ADD A COURSE 7/guest

SOUP DU JOUR

Rotating Selection of Seasonally Inspired Soup

CHEFS' CHOICE SALAD

Seasonally Inspired With Fresh Local Ingredients

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ADDITIONAL LUNCH OPTIONS

PRICE IS PER GUEST.

Each menu will contain one vegetarian option unless otherwise requested.

An equal number of each variety will be prepared.

DAYTIME CELEBRATION 43

[Price Listed Includes Freshly Brewed Coffee, Decaf & Assorted Tea]

Vegetable Crudité

Hummus & Buttermilk Herb Dip **V**

Local Bothwell Cheese Platter

Selection of Cheeses, House Made Crackers & Crostini **V**

Garden Style Greens

With Manitoba Honey Apple Vinaigrette **V/GF**

Assorted Tea Sandwiches & Wraps

Chefs' Inspired Traditional Sandwiches & Wraps

Sliced Seasonal Fruits & Berries

Assorted Dainties

Selection of Dessert Bars & Slices

LUNCH ON THE GO

INDIVIDUALLY PACKED 26/guest

[Individual Bag of Local Tomahawk Potato Chips, Assorted Soda & Chocolate Chip Cookie]

Smoked Turkey Sandwich

Alfalfa Sprouts, Beefsteak Tomato, Sriracha Mayonnaise, Sourdough

Chefs' Choice of Vegetarian Sandwich Available on Request

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Charcuterie Platter 14

Assorted Salamis, Pâtés, Mustards, Jellies, Olives + Artisanal Crackers

Cheese & Charcuterie Platter 18

Artisanal Cheese, Charcuterie, Pickles, Preserves, House Made Crackers + Crostini

Manitoba Social Platter 16

Sliced Garlic Sausage, Cold Cuts, Elman's Pickles, Cubed Cheeses, Rye Bread, Condiments

Breads & Spreads 13

*Roasted Garlic Hummus, Creamy Sun-Dried Tomato + Feta Spread, Extra Virgin Olive Oil + Aged Balsamic, French Baguette + Ciabatta **V***

SWEET TREATS

Fresh Baked Cookies 18/dozen

House Made Chocolate Oatmeal Raisin, Monster, White Chocolate Macadamia Nut

Decadent Dessert Bar 22/dozen

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

Cupcakes 44/dozen

Full Size Chocolate or Vanilla Cupcakes, Buttercream Frosting

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THEMED HOT LUNCH

PRICE IS PER GUEST. MINIMUM 15 GUESTS.

[Prices Listed Include Freshly Brewed Coffee, Decaf & Assorted Tea]

SOMETHING TO TACO BOUT 46

Manitoba Fish Tacos With Flour Tortillas,
Creamy Coleslaw, Breaded Pickerel & Cilantro

Dirty Rice **GF**

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

Chorizo Enchiladas

Corn Chips With Guacamole & Salsa **V/GF**

Churros With Dulce de Leche

FORKS BBQ 53

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

SMITH Pickled Vegetables **V/GF**

Baby Red Potato Salad **V/GF**

Broccolini With Sesame & Chilies **V/GF**

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

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

BBQ Glazed Baby Back Pork Ribs

Cajun Spiced Chicken Breast **GF**

Assorted Brownies, Bars, Profiteroles & Truffles

THE TWO-O-FOUR 47

Selection of Breads & Rolls

Garden Greens With Manitoba Honey
& Apple Vinaigrette **V/GF**

Seasonal Vegetable Medley **V/GF**

Mashed Potatoes **GF**

Slow Roasted SMITH Seasoned Manitoba Pork
Loin Medallions With Mushroom Gravy

Buttermilk Fried Chicken With SMITH Ranch Dressing

Assorted Brownies, Bars, Profiteroles & Truffles

A NAAN DECISION 47

Naan Bread

Mini Samosas, Tamarind Sauce **V**

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

Butter Chicken With Raita

Vegetable Korma **V**

Assorted Brownies, Bars, Profiteroles & Truffles

+ ADD-ONS

BEVERAGES

Assorted Sodas & Sparkling Water **4.5/each***

Bottled Fruit Juices **4.5/each***

Bottled Water **4.5/each**

VEGAN OPTIONS

Fried Rice with Crispy Tofu Katsu **11/guest**

Chana Masala **11/guest**

Warm Quinoa Salad With Chickpeas & Roasted
Cauliflower, Kale, Miso Dressing **11/guest**

GLUTEN-FREE DESSERT SUBSTITUTIONS

Assortment of Gluten-Free Muffins,
Brownies & Cookies **3.5/guest GF**

Individual Gluten-Free Muffin or Brownie **3/guest GF**

Individual Gluten-Free Cookie **2.5/guest GF**

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PLATED LUNCH

PRICE IS PER GUEST.

[Prices Listed Include Freshly Brewed
Coffee, Decaf & Assorted Tea]

Please select **ONE** option.

Offer a **SECOND** entrée option **+6/guest**.
(Maximum two entrée options per menu).

SPAGHETTI + MEATBALLS 24

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

FRIED TOFU KATSU 29 V

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

C.A.B. BURGER 23

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

STEAK SANDWICH 33

6oz Flat Iron Steak, Marinated Mushrooms,
Chimichurri, Horseradish Aioli on a Demi
Baguette, Crispy Fries

HERB + ASPARAGUS STUFFED CHICKEN SUPREME 38

Serrano Wrapped Herb & Asparagus Stuffed
Chicken Breast Supreme, Sauce Soubise,
Chefs' Choice of Starch & Seasonal Vegetables

MISO SALMON FILLET 39

Miso Soy Glazed Salmon Fillet, Roasted Cauliflower,
Chefs' Choice of Starch & Seasonal Vegetables

+ ADD A COURSE

SALAD 13

Caesar Salad

*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*

Kale Salad

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

Beet Salad

*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 + BISQUES 12

Roasted Tomato

Topped With Basil Oil + Chèvre Cream V/GF

Cream of Leek & Potato

Topped With Fresh Chives

Purée of Squash & Ginger

Topped With Chimichurri V/GF

Roasted Cauliflower & Parsnip

Topped With Truffle Oil V/GF

Beef & Barley

Topped With Fresh Herbs

DESSERTS 12

Vanilla Bean Crème Brûlée

House Baked 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

V VEGETARIAN / GF GLUTEN-FREE

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Please note additional charges may apply.

APPETIZER PACKAGES

PRICE IS PER GUEST. MINIMUM 30 GUESTS.

Based on **FIVE PIECES** per guest.
Some items can be prepared Gluten-Free on request.

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**
Herb & Lemon Marinated Poached Prawns **GF**

AN INDULGENT EVENT 25

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

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Artisanal Cheese Platter

*Artisanal Cheese, French Baguette
+ Assorted Crackers, Preserves **V***

Local Bothwell 12

OR Imported 16

Charcuterie Platter 14

*Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers*

Cheese & Charcuterie Platter 18

*Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini*

Manitoba Social Platter 16

*Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads 13

*Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta **V***

Vegetable Crudité 10

*Hummus + Buttermilk Herb Dip **V/GF***

Sliced Fruits & Berries 12

*Seasonal Selections **V/GF***

SWEET TREATS

Fresh Baked Cookies 18/dozen

*House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut*

Assorted Dainties 39/dozen

Selection of Slices + Dessert Bars

Decadent Dessert Bar 22/dozen

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

Cupcakes 44/dozen

*Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting*

V VEGETARIAN / **GF** GLUTEN-FREE

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

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

À LA CARTE

APPETIZERS

PRICE IS PER DOZEN.

Minimum **TWO DOZEN** per variety.

CHILLED

Manitoba Smoked Goldeye Salad Canapé **48**

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**

Deviled Eggs **40**

Chicken Liver Parfait, Dijon, Cornichon **48**

Pork Belly, Kimchi, Katsu, Cucumber **48**

Herb & Lemon Marinated Poached Prawns **46 GF**

Oyster Po'boy Slider, Spiced Remoulade, Iceberg Lettuce **50**

Salmon Tartare, Hand-Cut Fresh Atlantic Salmon,
Brunoise Shallot, Cucumber, Lemon, Dill **49**

Classic Beef Tenderloin Tartare, French Baguette, Dill, Chili Oil **55**

Oyster on the Half Shell, Ponzu, Chili Oil Scallion **48**

HEATED

Crab & Scallop Cakes With Lemon Dill Mayo **48**

Bacon Wrapped Scallops **53**

Vegetable Spring Rolls With Plum Sauce **37 V**

Warm Mushroom & Swiss Tartlet, Flaky Chive Pastry **46 V**

Ratatouille, Grilled Focaccia, Rosemary Oil **39 V**

Coconut Shrimp, Chili "Catsup" **51**

Wellington of Beef & Mushroom in Puff Pastry **55**

Roasted Lamb Rib Chops, Persillade **64**

Mini Reuben Sliders, SMITH Corned Beef,
Swiss Cheese, Sauerkraut **52**

Vegetable Samosas With Sweet Tamarind Sauce **44 V**

Lemon & Herb Chicken Skewers With Tzatziki **44 GF**

Beef Bulgogi Striploin Skewer, Korean BBQ Sauce **52**

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Artisanal Cheese Platter

*Artisanal Cheese, French Baguette
+ Assorted Crackers, Preserves V*

Local Bothwell **12**

OR Imported **16**

Charcuterie Platter **14**

*Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers*

Cheese & Charcuterie Platter **18**

*Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini*

Manitoba Social Platter **16**

*Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads **13**

*Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta V*

Vegetable Crudité **10**

Hummus + Buttermilk Herb Dip V/GF

Sliced Fruits & Berries **12**

Seasonal Selections V/GF

SWEET TREATS

Fresh Baked Cookies **18/dozen**

*House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut*

Assorted Dainties **39/dozen**

Selection of Slices + Dessert Bars

Decadent Dessert Bar **22/dozen**

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

Cupcakes **44/dozen**

*Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting*

V VEGETARIAN / **GF** GLUTEN-FREE

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Please note additional charges may apply.

PLATED DINNERS

PRICE IS PER GUEST.

[Prices Listed Include Fresh Breads, Butter, Chefs' Choice of Potato & Seasonal Vegetables, Freshly Brewed Coffee, Decaf & Assorted Tea]

The price listed with each entrée selection provides a three course dinner for you and your guests. Starter and Dessert Options are listed on the following page.

Offer a **SECOND Protein Option +6/guest** (maximum TWO protein options per menu).

ENTRÉE OPTIONS

Select **ONE** Protein & **ONE** Vegetarian Entrée.

MANITOBA RAISED CHICKEN

Spinach & Feta Chicken Supreme

Panko Crusted Spinach & Feta Stuffed Chicken Supreme, Curry Cream Sauce **62**

Ham & Asparagus Chicken Supreme

Serrano Ham Wrapped Herb & Asparagus Stuffed Chicken Supreme, Sauce Soubise **62**

Mushroom Chicken Supreme

Mushroom Duxelle Stuffed Chicken Supreme, Cabernet-Thyme Sauce **62 GF**

CANADIAN ANGUS BEEF

Prepared Medium

Tenderloin

8oz Grilled Beef Tenderloin
With Cabernet Sauce **82 GF**

Striploin

10oz Grilled Striploin With Chimichurri **76 GF**

Short Rib

Merlot Braised Canadian Angus Beef Chuck Flat Short Rib, Onion & Rosemary Jus **71**

COMBINATION ENTRÉE

Beef Striploin & Chicken Breast

5oz Sterling Silver Striploin, Herb & Garlic Marinated Grilled Chicken Breast, Brandied Green Peppercorn Sauce **76**

SEAFOOD

Salmon

Miso Glazed Salmon Fillet, Soy Braised Cabbage **69**

Arctic Char

Manitoba Arctic Char, Salsa Verde **63 GF**

MANITOBA PORK

Berkshire Pork Chop

10oz Char-Grilled Berkshire Pork Chop, Truffle Mushroom Velouté **62**

Pork Ribs

Half Slab of Slow Braised Baby Back Pork Ribs, SMITH BBQ Sauce **57**

VEGETARIAN

Vegetarian Wellington

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

Mushroom Gnocchi

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

Squash & Cauliflower Paella

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

V VEGETARIAN / **GF** GLUTEN-FREE

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Please note additional charges may apply.

PLATED DINNERS

Select **ONE** Starter Option & **ONE** Dessert Option to complete your plated dinner menu.

The price listed with each entrée selection provides a three course dinner for you and your guests.

COURSE OPTIONS

STARTER OPTIONS

Roasted Tomato

Topped With Basil Oil & Chèvre Cream V/GF

Cream of Leek & Potato

Topped With Fresh Chives

Purée of Squash & Ginger

Topped With Chimichurri V/GF

Roasted Cauliflower & Parsnip

Topped With Truffle Oil V/GF

Beef & Barley

Topped With Fresh Herbs

Caesar Salad

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

Kale Salad

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

Beet Salad

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

Waldorf Salad

Iceberg Lettuce, Granny Smith Apple, Grapes, Walnuts, Creamy Lemon Dressing V/GF

DESSERT OPTIONS

Vanilla Bean Crème Brulée

House Baked 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

CHILDRENS' MENU

[Prices Listed Include Fresh Vegetables
With Buttermilk Ranch Dip and Ice Cream]

Select **ONE** option for your group:

Chicken Fingers & Fries 25

With Honey Dill

Mac 'n' Cheese 25

Creamy Cheese Sauce Topped With Old Cheddar

Pasta & Marinara Sauce 25

With Garlic Butter Ciabatta

+ ADD A COURSE

Enhance your dinner experience with
an additional Course Option **10/guest**

V VEGETARIAN / GF GLUTEN-FREE

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Please note additional charges may apply.

DINNER BUFFETS

PRICE IS PER GUEST. MINIMUM 30 GUESTS.

[Prices Listed Fresh Baked Breads & Rolls,
Freshly Brewed Coffee, Decaf & Assorted Tea]

THE GRAND DINNER BUFFET 80

Garden Style Greens, Honey & Apple Vinaigrette **V/GF**
 Broccoli Spears, Aged Cheddar & Honey Dressing **V/GF**
 Bowtie Pasta, Kalamata Olive, Feta Cheese,
 Sun-Dried Tomato & White Balsamic Vinaigrette **V**
 Local Cheeses With Baguette Crostini & Crackers **V**
 Herb Roasted Creamer Potatoes **V/GF**
 Seasonal Vegetable Medley **V/GF**
 White & Wild Rice Pilaf **V/GF**
 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, Mini Cupcakes,
 Cookies, Truffles & Chocolate Dipped Strawberries
(Served Family Style; One Platter per Table)

CLASSIC DINNER BUFFET 67

Garden Style Greens, Honey & Apple Vinaigrette **V/GF**
 Chickpeas, Quinoa, Kale, Carrot,
 Sunflower Seeds & Miso Dressing
 Seasonal Vegetable Medley **V/GF**
 Herb Roasted Creamer Potatoes **V/GF**
 Creamy Aged Cheddar Mac 'n' Cheese,
 Bacon & Blue Cheese Crumble
 Lemon & Thyme Roast Chicken Thigh
 With Braised Leek **GF**
 Slow Roasted SMITH Seasoned Manitoba Pork Loin
 Medallions With Mushroom Gravy
 Assorted Brownies, Bars, Profiteroles & Truffles
(Served Family Style; One Platter per Table)

+ ADDITIONAL ENHANCEMENTS

CARVERIES

All Protein Selections Based On 120g (4oz)/guest.

Canadian Angus Beef Striploin 30
Caramelized Onion Jus, Horseradish, Artisan Rolls

Smoked Beef Brisket 23
BBQ Sauce, Mustard, Creamy Coleslaw, Artisan Rolls

Canadian Angus Prime Rib 35
Au Jus, Mini Yorkshire Puddings

Canadian Angus Beef Tenderloin 38
Au Jus, Crumbled Blue Cheese, Artisan Rolls

Fresh Herb Crusted Salmon 38
Jalapeño Remoulade, Burnt Lemon

PLATTERS

Artisanal Cheese Platter
*Artisanal Cheese, French Baguette
 + Assorted Crackers, Preserves **V***

Local Bothwell 12
OR Imported 16

Charcuterie Platter 14
*Assorted Salamis, Pâtés, Mustards, Jellies,
 Olives + Artisanal Crackers*

Cheese & Charcuterie Platter 18
*Artisanal Cheese, Charcuterie, Pickles, Preserves,
 House Made Crackers + Crostini*

Manitoba Social Platter 16
*Sliced Garlic Sausage, Cold Cuts, Elman's
 Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads 13
*Roasted Garlic Hummus, Creamy Sun-Dried
 Tomato + Feta Spread, Extra Virgin Olive Oil
 + Aged Balsamic, French Baguette + Ciabatta **V***

Vegetable Crudité 10
*Hummus + Buttermilk Herb Dip **V/GF***

Sliced Fruits & Berries 12
*Seasonal Selections **V/GF***

V VEGETARIAN / **GF** GLUTEN-FREE

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LATE NIGHT STATIONS

PRICE IS PER GUEST. MINIMUM 30 GUESTS.

PEROGIES 24

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

SLIDERS

Select **ONE** Option **17**

Select **TWO** Options **23**

+ French Fries +3/guest V

Classic Cheeseburger

Canadian Beef Patty, Special Sauce, Iceberg Lettuce, Smoked Cheese, Tomato, Pickles, Onion, 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 BOXES

Crispy French Fries in a Pagoda Box

Traditional 9

Crispy Salt & Pepper

Edo Fry 10

Togarashi Mayo, Scallion, Tobiko

Tartufo 14

Truffle Essence, Parmigiana

Poutine 17

Beef Gravy, Local Bothwell Cheese Curds, Scallions

Chicken Fingers 18

Two Chicken Fingers, Crispy Fries, Honey Dill

NACHO BAR 16

Corn Tortilla Chips, Shredded Cheddar, Queso, Green Onions, Salsa, Sour Cream, Jalapeño V

+ Chicken +3/guest GF

+ Ground Beef +3/guest

+ Guacamole +3.5/guest V/GF

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Artisanal Cheese Platter

Artisanal Cheese, French Baguette
+ Assorted Crackers, Preserves V

Local Bothwell 12

OR Imported 16

Charcuterie Platter 14

Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers

Cheese & Charcuterie Platter 18

Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini

Manitoba Social Platter 16

Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments

Breads & Spreads 13

Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta V

Vegetable Crudité 10

Hummus + Buttermilk Herb Dip V/GF

Sliced Fruits & Berries 12

Seasonal Selections V/GF

SWEET TREATS

Fresh Baked Cookies 18/dozen

House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut

Assorted Dainties 39/dozen

Selection of Slices + Dessert Bars

Decadent Dessert Bar 22/dozen

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

Cupcakes 44/dozen

Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting

V VEGETARIAN / **GF** GLUTEN-FREE

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

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Please note additional charges may apply.

BAR SERVICE

HOST BAR

All beverages provided by the Hotel, charged on consumption and billed to a master account. Client will be responsible for providing all drink tickets if required.

CASH BAR

All beverages are provided by the Hotel and are paid in cash by guests.

BAR SELECTIONS

House Wine By The Glass (Cash Bars only) **9.5**

Spirits **8**

Premium Spirits **10.7**

Beer **8**

Imported Beer **9**

House Wine by the Bottle **46**

Soft Drinks **4.5**

↑UPGRADE YOUR BAR

Specialty bars will stock TWO feature cocktails.

A set up fee of **\$100** applies.

BAR MINIMUM

A minimum of **\$600** in alcoholic and non-alcoholic beverages is required per bar (Host or Cash), or a bartender fee will be applied at **\$40/hour**, minimum 3 hours. Bartenders are scheduled at **ONE/80 guests**.

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

CORKAGE BAR

Client is responsible for arranging an occasional permit from the LGCA, and supplying all 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.

Wine Corkage for Dinner 8.75/guest

Wine Corkage for Wine Reception 10.5/guest

CORKAGE BAR TERMS & CONDITIONS:

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGCA) is required. The location, date and time of the event must be detailed on the permit. It is the Group's responsibility to obtain the permit. 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 must be removed at the end of the event.

WINE LIST

WHITE

House **46**

Oakbank Chardonnay [AUS] **49**

Il Padrino Pinot Grigio [IT] **49**

Pinuaga Sauvignon Blanc [SP] *Organic* **58**

Weiss Riesling [DE] **58**

SPARKLING & ROSÉ

Bianco Nero Extra Dry Prosecco [IT] **60**

Côté Mas Aurore Rosé [FR] **52**

Oggi Moscato [IT] **52**

RED

House **46**

River Retreat Shiraz [AUS] **52**

Le Réservoir Pinot Noir [FR] **48**

Toro Malbec [AR] *Organic* **48**

Pinuaga Garnacha/Tempranillo [SP] *Organic* **58**

Il Palazzo Chianti [IT] **60**

BANQUET & CATERING SERVICES

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

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

CATERING POLICIES

GUARANTEE OF ATTENDANCE

All meal selections must be confirmed **10 business days prior to the event**. The guarantee for the number of guests attending is due **4 business days** prior to the event. 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.

TIMING OF EVENTS

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 and your guests.

SUSTAINABILITY

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

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 their 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.

FOOD & 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 & BEVERAGE PRICING

Prices are subject to change due to market conditions. Prices are guaranteed 60 days prior to the event. All charges are subject to PST and GST, as well as **18% service fees**. Taxes are subject to change.

LEFTOVER FOOD & TAKEOUTS

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

ADDITIONAL GOODS & SERVICES

Should you have "Drop in Guests" at your function, or request to add more food, extend bar hours or add any goods or services during your event, 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.

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 + RESOUND

The Government of Canada mandates that Inn at the Forks collects a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) and RESOUND fee (this represents the rights of artists and record companies – the people who create sound recordings) for all function bookings with live or recorded music.

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. 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 delivery to be made *no sooner than 1 working day prior to your start date. All display materials must be taken with you at the end of your event, or picked up the next business day at the latest.* The Hotel will apply a handling and storage fee of \$100 per day for goods that must be received and handled outside of these times.

DISPLAY MATERIALS SET UP / TEAR DOWN

All setups and displays are subject to 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.

BANQUET & CATERING SERVICES

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