



BANQUET & CATERING SERVICES

75 Forks Market Road, Winnipeg, MB R3C 0A2
T 204.942.6555 F 204.942.6979 TF 877.377.4100

www.innforks.com



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ROOM CAPACITIES

FORKS BALLROOM* 2930 ft²

Classroom **100**

Theatre **200**

U-Shape **60**

Half Rounds (6 guests per table) **108**

Banquet (dinner) **200**

Reception (standing) **200**

FORKS BALLROOM EAST 1465 ft²

Boardroom **30**

Classroom **48**

Theatre **100**

U-Shape **34**

Half Rounds (6 guests per table) **48**

Banquet (dinner) **72**

Reception (standing) **100**

FORKS BALLROOM WEST 1465 ft²

Boardroom **30**

Classroom **48**

Theatre **100**

U-Shape **34**

Half rounds (6 guests per table) **48**

Banquet (dinner) **72**

Reception (standing) **100**

RIVER SALON 600 ft²

Open Boardroom **20**

Boardroom **24**

Classroom **21**

Theatre **40**

U-Shape **24**

Half Rounds (6 guests per table) **24**

Banquet (dinner) **32**

Reception (standing) **50**

PRAIRIE SALON 388 ft²

Open Boardroom **16**

Boardroom **18**

Classroom **12**

Theatre **30**

Reception **20**

WATERFRONT SUITE 700 ft²

Boardroom **14**

Dinner **16**

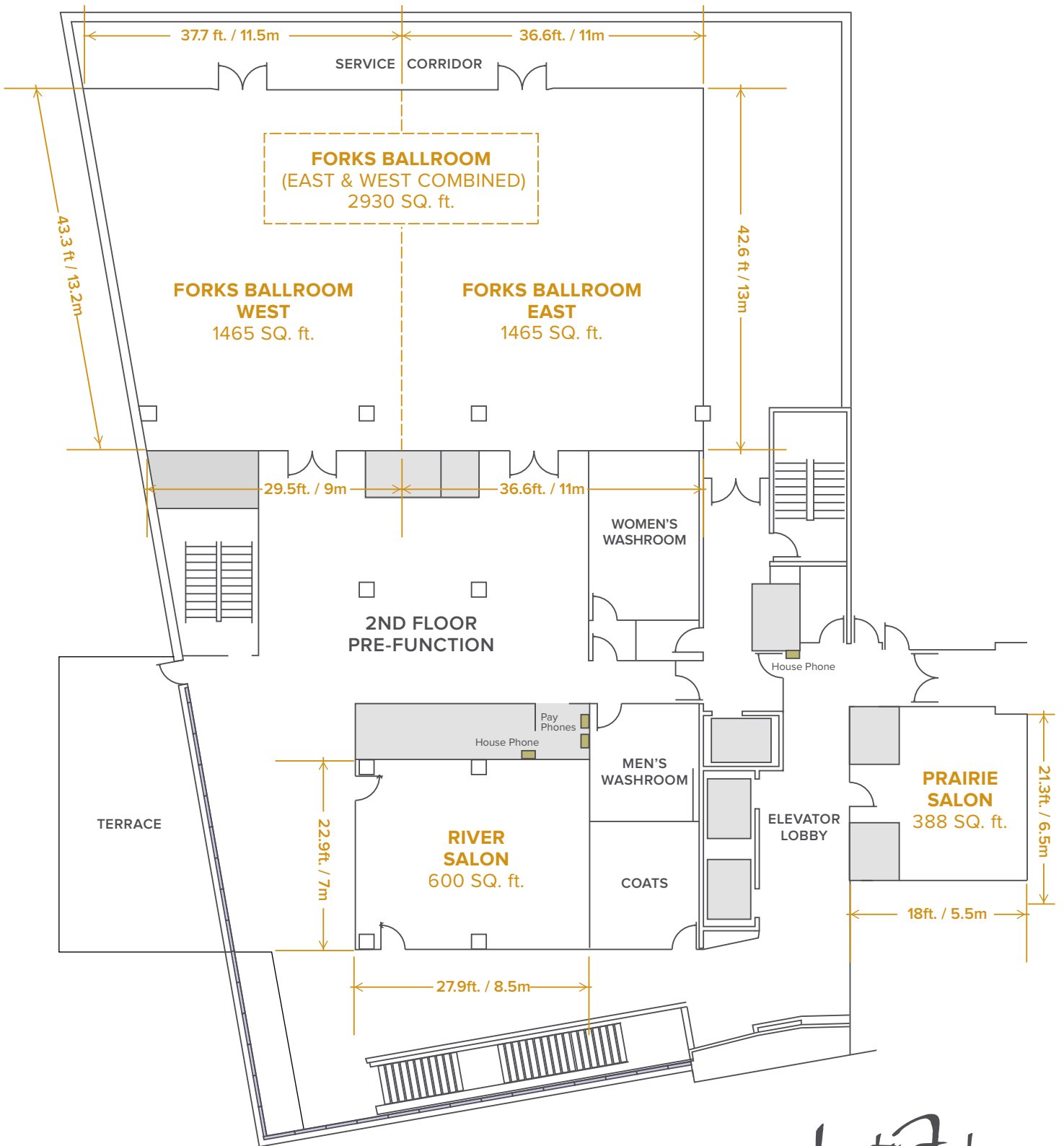
Reception **30**

GOLD SUITE 400 ft²

Boardroom **6**

Reception **12**

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 and Tea **3.5 / guest**
- Assorted Sodas and Iced Tea (charged on consumption) **3.25 / each**
- Pure Leaf Real Brewed Premium Iced Tea (charged on consumption) **5.5 / each**
- Sparkling San Pellegrino Mineral Water (250ml) (charged on consumption) **5 / each**
- Flavored Sparkling San Pellegrino Beverage (330ml) (charged on consumption) **3.5 / each**
- Bottled Aquafina Water (charged on consumption) **4 / each**
- Canned Juice (Apple, Cranberry, and Orange) (charged on consumption) **3.75 / each**
- Vitamin Water (assorted Flavors) (charged on consumption) **6 / each**
- G2 Gatorade (assorted Flavors) (charged on consumption) **4.5 / each**
- Nineteen02 Kombucha (charged on consumption) **9 / each**

FROM OUR BAKERY

- Bakers Basket of Breads, Croissant, Muffins and Danish Pastries (1.5 pcs per person) **5 / guest**
- Fresh Baked Cinnamon Buns with Caramel Sauce **21 / half dozen**
- Assorted Individual Muffins **3.5 / each**
- Danish Pastries **3.5 / each**
- Croissant **3.5 / each**
- Mini Banana Bread with Salted Butter **5 / each**
- Cookies **2 / each 22 / dozen**
- Biscotti **2 / each 22 / dozen**
- Gluten free options available upon request*

SNACKS

- In House Made Cereal Bars **3.25 / each**
- Assorted Individual Yogurts **2.5 / each**
- Chocolate Bars **5 / each**
- Assorted Potato Chips **2.5 / individual bag**
- Fresh Seasonal Fruit Kebabs **3.75 / each**
- Nature's Farm Hard Boiled Eggs **18 / dozen**
- House Blend Trail Mix **6 / guest**
- Brown Butter & Dill Popcorn **4 / guest**
- Corn Tortilla Chips and Salsa **5 / guest** (add Guacamole for an additional **3 / guest**)
- Deluxe Spiced Mixed Nuts (100g) **7 / guest**
- Granny Smith Apples / Navel Oranges / Bananas **2 / each**

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MEETING BREAKS

Price is per guest







ENERGIZE 12

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
In House Made Cereal Bars
Granny Smith Apples
Aquafina Water + Vitamin Water (Assorted Flavors)

INDULGE 10

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Fresh Baked Cinnamon Buns with Caramel Sauce, Pecan Crumble
Fresh Fruit Kebabs  

JUICE BAR 12

12oz per person / 4oz of each variety
Morning Greens; Kale, Green Apple, Celery, Cucumber & Lemon  
Ruby Red; Strawberry, Cherry, Carrot, Beet & Grapefruit  
Strawberry Solstice; Strawberry, Banana, Orange, Greek yogurt  

YOGURT BAR 12

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Organic Plain Greek Yogurt
ADD YOUR OWN;
Fresh Fruit Compote & Caramel Sauce
Toasted Almonds
Sunflower Seeds and Pumpkin Seeds
Honey, House Made Granola and Dried Fruits
Fresh Seasonal Berries

COOKIE JAR 12

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Fresh Baked Cookies and Biscotti
Assorted Sodas and Iced Tea
Granny Smith Apples / Navel Oranges / Bananas

BREAK TIME 12

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sodas and Iced Tea
Assorted Individual Bags of Potato Chips
Chocolate Bars
Granny Smith Apples / Navel Oranges / Bananas

HAPPY HOUR 18

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Flavored Sparkling San Pellegrino Beverages
Brown Butter & Dill Popcorn  
Lemon, Garlic Hummus and Pita
Canadian Cheese, Assorted Crackers and Crostini

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 Vegetarian  Gluten Free

BREAKFAST BUFFETS

Price is per guest / minimum 12 guests
Gluten free options available upon request

YWG CONTINENTAL 19

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange, Apple and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and Honey
Selection of House Baked Croissants, Mini Muffins
and Assorted Danishes

DELUXE CONTINENTAL 23

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange, Apple and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and Honey
In House Made Cereal Bars
Selection of House Baked Croissants, Mini Muffins
and Assorted Danishes
Nature's Farm Hard Boiled Eggs

EUROPEAN CONTINENTAL 31

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange, Apple and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and Honey
Fresh Baked Croissants
House Made Granola and Dried Fruits
Sliced Norwegian Lox, Capers, Lemon, Cream Cheese, Mini Bagel Crisps
Sliced Canadian Cheese with Grapes and Nuts
Nature's Farm Hard Boiled Eggs

PRAIRIE HARVEST BREAKFAST 28

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange, Apple and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and 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 30

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange, Apple and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and Honey
Natures Farm Classic Eggs Benedict
Canadian Back Bacon or Florentine
Topped with Scratch Made Citrus Spiked Hollandaise on a Toasted English Muffin
Oven Roasted Potatoes

BREAKFAST BUFFET ENHANCEMENTS

Price is per guest

NATURES FARM CLASSIC EGGS BENEDICT 12

Traditional:

Poached Eggs, Canadian Back Bacon & Scratch Made
Citrus Spiked Hollandaise on a Toasted English Muffin

Florentine:

Poached Eggs, Sautéed Spinach & Scratch Made
Citrus Spiked Hollandaise on a Toasted English Muffin

FRENCH TOAST 8

Thick slices of Cinnamon and Vanilla Battered
French Baguette with Canadian Maple Syrup
and Raspberry Compote

CHEF STATIONS

This is a chef manned station that is intended to add theatre to your event.

CHEF PREPARED GOURMET OMELETS 15

Price is per guest / one chef per 40 guests / minimum 30 guests / maximum 90 minute service time

Custom made using a variety of accompaniments including: 4 Cheese Blend, Sautéed Mushrooms,
Maple Bacon, Black Forest Ham, Roma Tomato, Peppers and Green Onion

HAM CARVERY STATION 12

Price is per guest / minimum 30 guests

Slow Baked Bone in Ham, Mustards, Chutney and Horseradish



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 Vegetarian  Gluten Free

BRUNCH BUFFET





56 per guest / minimum 30 guests

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Orange and Ruby Red Grapefruit Juice
Seasonal Fruit Salad, Greek Yogurt and Honey  
Selection of House Baked Croissants, Mini Muffins and Assorted Danishes
Selection of Breads and Rolls
Assorted Preserves

Sliced Norwegian Lox, Capers, Lemon, Cream Cheese, Mini Bagel Crisps
Sliced Canadian Cheese with Grapes and Nuts

Kale & Quinoa Salad, Apple, Carrot and Sunflower Seeds with Sweet Ginger Dressing  
Wild Arugula, Beets, Candied Walnuts, Goat Cheese and Sherry Vinaigrette  

Natures Farm Classic Eggs Benedict
Classic Canadian Back Bacon or Florentine on English muffin with Hollandaise Sauce

Oven Roasted Potatoes  
Seasonal Vegetable Medley  

Lemon and Thyme Roast Chicken Thighs with Braised Leek
Creamy Bothwell Old Cheddar and Macaroni, Bacon and Blue Cheese Crumble
Assorted Sweets, Treats, Cakes and Cookies

PLATED BREAKFAST OPTIONS

Price is per guest

Includes: Freshly Brewed Coffee, Decaffeinated Coffee and Tea
(Gluten free options available upon request)

NATURES FARM CLASSIC EGGS BENEDICT 26

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

Poached Eggs & Scratch Made Citrus Spiked
Hollandaise on a Toasted English Muffin
Oven Roasted Potatoes

BREAKFAST BURRITO 22

Scrambled Nature's Farm Eggs, Old White Cheddar,
Tomato, Avocado in Flour Tortilla, Roja Sauce,
Sour Cream
Oven Roasted Potatoes

SAVOURY VEGETARIAN QUICHE 23

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

SIMPLE BREAKFAST 22

Scrambled Nature's Farm Eggs, 2 Bacon Strips,
2 SMITH Sausage Links, Roasted Tomato
Oven Roasted Potatoes

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 Vegetarian  Gluten Free

BREAKFAST BAGS TO GO

Price is per guest

RISE & SHINE 12

Each individually packed breakfast will include:

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Canned Fruit Juice
Assorted Fresh Baked Muffin
Assorted Individual Yogurt
Assorted Seasonal Whole Fruit (Apple, Banana or Orange)

ON YOUR WAY 18

Each individually packed breakfast will include:

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Canned Fruit Juice
Fresh Chopped Fruit Salad

Breakfast Sandwich:

Nature's Farm Eggs, Bacon, Cheddar and Tomato on a Fresh Baked Multi Grain Croissant

Vegetarian option available upon request.

WORKING LUNCHEON BUFFET

31 per guest / minimum 12 guests

SELECT ONE

(Additional selections 7 / guest)

- Chefs' choice Scratch made Soup du Jour
Assorted Pickles and Olives
- Seasonal Raw Vegetable Crudité with
Buttermilk Herb Dressing **V** **GF**
- SMITH Pickled Vegetables **V** **GF**
- Selection of Domestic Canadian Cheeses **V** **GF**,
Crackers and Crostini
- Grilled Vegetable Crudité of Asparagus, Squash,
Portabella, Onion and Peppers **V** **GF**
- Baby Red Potato Salad, Dill, Cornichon **V** **GF**
- Lemon and Garlic Hummus **V** **GF** with Pita Wedges **V**

SELECT TWO

(Additional selections 7 / guest)

- Kale Salad, Lemon Dressing, Currants,
Walnuts and Feta Cheese **V** **GF**
- Crisp Romaine with Herb Baked Croutons, Grana Padana
and Creamy Caesar Dressing **V** **GF**
- Spring Greens, Tomato, Cucumber, Radish and Toasted
Almond, Honey and Apple Dressing **V** **GF**
- Broccoli Spears, Pecan, Sultana Raisin and
Bothwell Cheddar in Honey Dressing **V** **GF**
- Vegetable Fusilli Pasta Salad, Walnut,
Celery and Bell Pepper **V**
- Bowtie Pasta, Kalamata Olive, Sun-Dried Tomato
and Feta Cheese, White Balsamic Vinaigrette **V** **GF**
- Orzo Pasta, Edamame, Chick Peas, Peppers
and Onions with Cider Vinaigrette **V**
- Classic Greek Salad with Kalamata Olive and Feta
Cheese in a Mediterranean Vinaigrette **V** **GF**
- Tomato and Onion Salad,
White Balsamic Vinaigrette **V** **GF**
- Seven Bean Salad in Sesame Vinaigrette **V** **GF**
- Selection of Sliced Seasonal Fruits and Berries **V** **GF**

SELECT THREE

Based on 1.25 sandwiches per guest
(Additional selections 3 / guest)

Gluten Free options available upon request

- Roast Chicken Salad, Chopped Green Apple
and Walnut on Harvest Grain
- Smoked Turkey, Roasted Red Pepper, Havarti
and Sundried Tomato Mayo on Sourdough
- Grilled Chicken Breast, Old Cheddar, Lettuce,
Tomato and Herb Mayo on Winnipeg Rye
- Egg Salad, Scallion and Cornichon
on Multi Grain Croissant
- Chicken Caesar Salad wrap; Chicken Breast, Romaine,
Grana Padana and Creamy Caesar Dressing, Flour Tortilla
- SMITH Corned Beef Brisket, Spicy Mustard,
Dill Pickle and Swiss on Marble Rye
- Roast Beef Striploin, Old Cheddar, Horseradish Mayo,
Onion, Lettuce & Tomato on Sourdough
- Black Forest Ham, Havarti, Dijonnaise,
Lettuce and Tomato on Kaiser roll
- Italian Deli; Genoa Salami, Black Forest Ham,
Swiss and Dijon mustard on Crusty Panini
- Cubano; Roast Pork Loin, Black Forest Ham, Swiss,
Dill Pickle and Sweet Mustard on Ciabatta
- Slow Roasted Pulled Pork shoulder, Tangy BBQ Sauce,
Maple Smoked Cheddar on Crusty Panini
- Poached Atlantic Salmon, Remoulade
and Arugula on Multi Grain
- Tuna Salad, Pickled Celery, Pea Shoots
and Tomato on Sourdough
- Blue Crab Salad, Mango, Scallion and Basil on Kaiser Roll
- Old Bothwell Cheddar, Tomato, Onion, Cucumber,
Herb Mayo and Sprouts on Multi Grain **V**
- Portabella Mushroom, Sweet Roasted Pepper, Spinach
and Goat Cheese on Winnipeg Rye **V**
- Tomato, Fresh Mozzarella, Red Onion
and Basil Mayo on Ciabatta **V**

SELECT ONE

Includes: Freshly Brewed Coffee, Decaffeinated Coffee and Tea
(Gluten free options available upon request)

- Mini Cupcakes, Biscotti, Fresh Baked Cookies,
Chocolate Dipped Strawberries
- Assorted Brownies, Slices, Lemon Bars,
Profiteroles and Truffles
- Sliced Seasonal Fruits and Berries,
Chocolate Dipped Biscotti
- Strawberries with Dulce de Leche, Cinnamon
Churros and Chocolate Brownies

THEMED BUFFET LUNCHEONS

Price is per guest / minimum 15 guests

THE TWO-O-FOUR 36

Selection of Breads and 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, Slices, Lemon Bars,
Profiteroles and Truffles
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

MEDITERRANEAN 38

Ciabatta
Crisp Romaine with Herb Baked Croutons, Grana Padana
and Creamy Caesar Dressing **V GF**
Tomato and Onion Salad with White
Balsamic Dressing **V GF**
Selection of Dried and Smoked Meats, Domestic
Cheeses and Marinated Olives
Lemon & Herb Spiced Roast Chicken Pieces
Penne Rigate in Roasted Tomato Marinara
Baked Under Three Cheeses **V**
Sliced Seasonal Fruits and Chocolate Dipped Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

FORKS BBQ 43

Lemon Dressed Kale and Romaine Salad,
Currants, Walnuts and Fresh Cheese
SMITH Pickled Vegetables **V GF**
Baby Red Potato Salad **V GF**
Creamy Aged Cheddar Mac 'n' Cheese
with Bacon and Blue Cheese Crumble
BBQ Glazed Baby Back Pork Ribs **GF**
Cajun Spiced Chicken Breast **GF**
Broccolini with Sesame and Chilies **V GF**
Orange & Thyme Glazed Beets **V GF**
Assorted Brownies, Slices, Lemon Bars,
Profiteroles and Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

A BITE OF INDIA 39

Naan Bread
Crisp Greens with Ginger Sesame Vinaigrette **V GF**
Mini Samosas, Tamarind Sauce **V**
Basmati Rice, Green peas **V**
Butter Chicken with Raita
Prawns in Green Curry and Coconut
Mini Cupcakes, Biscotti, Fresh Baked Cookies,
chocolate Dipped Strawberries
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

DIY TACO BAR 37

Crisp Seasoned Corn Tortilla Chips
Iceberg and Romaine Salad,
Lime Dressing **V GF**
Dirty Rice Pilaf **V**
Warm Flour Tortilla
Seasoned Ground Canadian Beef
Crispy Firecracker Chicken
Guacamole, Diced Tomato, Huevos Noches,
Jalapeño, Pico de Gallo
Sour Cream, Old Cheddar, Salsa Verde
Strawberries with Dulce de Leche,
Cinnamon Churros and Chocolate Brownies
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

THEMED BUFFET LUNCHEONS

Price is per guest / minimum 15 guests

THE EASTERN SUNRISE 42

Vegetable Spring Rolls with Plum and Sweet Chili Sauce **GF**
Crisp Greens, Cabbage, Carrots, Cilantro, Miso, Sesame Ginger Dressing, Cashews **V GF**
Mushroom Fried Rice **V**
Sweet and Sour Battered Chicken Breast
Crispy Ginger Beef Striploin **GF**
Cantonese Style Vegetable Chow Mein **V**
Assorted Brownies, Slices, Lemon Bars, Profiteroles and Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

THE WATERFRONT BUFFET LUNCHEON 59

Price is per guest / minimum 30 guests

Fresh Baked Breads and Rolls with Butter
Garden Style Greens with Manitoba Honey and Apple Vinaigrette **V GF**
Broccoli Spears, Pecan, Sultana Raisin and Bothwell Cheddar in Honey Dressing **V GF**
Bowtie Pasta, Kalamata Olive, Sun-Dried Tomato, Feta Cheese and White Balsamic Vinaigrette **V**
Assorted Olives and Pickled Savories **V GF**
Domestic Cheeses **V GF** with Baguette and Assorted Crackers
Herb Roasted Creamer Potatoes **V GF**
Seasonal Vegetable Medley **V GF**
White and Wild Rice Pilaf **V GF**
Buttermilk Fried Chicken Pieces, SMITH Ranch Dressing
Grilled Salmon Filet, Roasted Lemon, Dill **GF**
Selection of Sliced Seasonal Fruits and Berries **V GF**
Assorted Sweets & Treats, Cakes and Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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V Vegetarian **GF** Gluten Free

ADDITIONAL ENHANCEMENT PLATTERS

Price is per guest

Domestic Cheeses **V** **GF** with French Baguette and Assorted Crackers **8**

Bothwell Cheeses, **V** **GF** a unique variety from the Prairie Canadian Cheese Maker,
French Baguette & Assorted Crackers **9**

Imported Cheeses **V** **GF** with French Baguette and Assorted Crackers **M/P**

Assorted Olives and Pickled Savories **7** **V** **GF**

Italian Deli Meats:

Soprasetta, Genoa Salami, Prosciutto Ham, Capicola with Mustards and Baguette **12**

Breads & Spreads:

Roasted Garlic Hummus **V** **GF**, Creamy Sun-Dried Tomato and Feta **V** **GF** and
Extra Virgin Olive Oil and Aged Balsamic **V** **GF** with French Baguette and Ciabatta **15**

Fresh Vegetable Crudité with Buttermilk Herb Dip **7** **V** **GF**

Sliced Seasonal Fruits and Berries **9** **V** **GF**

Grilled and Chilled Vegetable Crudité; Asparagus, Squash and Peppers **8** **V** **GF**

Pinwheels & Petite Sandwiches (4 pieces per person):

Tuna Salad, Chicken Salad, Black Forest Ham, Vegetarian **13**

Full Size Sandwiches (1.25 sandwiches per person):

Black Forest Ham, Smoked Turkey, Corned Beef, Vegetarian **14**

CHILLED SEAFOOD & SHELLFISH

Chardonnay Poached Tiger Prawns with Cocktail Sauce and Lemon **42 / dozen** **GF**

Smoked Lox and Winnipeg Smoked Goldeye **GF** with Horseradish,
Lemon, Cream Cheese, Baguette and Caper Berries **19 / guest**

Oysters on Ice with Champagne Vinaigrette **GF** **M/P** per variety/dozen

PLATED LUNCHES

Price is per guest

Includes: Freshly Brewed Coffee, Decaffeinated Coffee and Tea as well as Bread and Butter for the Table

FRESH HERB STUFFED CHICKEN BREAST 29

Roasted Parsley, Tarragon and Thyme Stuffed Breaded Chicken Breast with a Chardonnay Cream Sauce, Herb Roasted Creamer Potatoes and Seasonal Vegetables

STERLING SILVER BEEF BURGER 21

Sterling Silver Beef Burger on a Sesame Kaiser Bun, Aged Cheddar, Beefsteak Tomato, Chili Mayo and Sweet Onion, Herb Roasted Creamer Potatoes and Seasonal Vegetables

ROASTED DIJON PORK STRIP LOIN 23

Roast Pork Strip Loin with a Grainy Dijon-Port Wine Sauce, Roasted Garlic Mashed Potatoes and Seasonal Vegetables **GF**

CHAR GRILLED SALMON FILLET 28

Char Grilled Salmon Filet slathered with house BBQ Sauce, Mango Salsa and Crème Fraiche, Manitoba Wild Rice Pilaf and Seasonal Vegetables **GF**

MAMA'S MEATLOAF 25

Ground Sterling Beef Striploin Meatloaf wrapped in Bacon Mushroom Gravy, Mashed Potatoes and Seasonal Vegetables

GRILLED SPICED CHICKEN BREAST SALAD 21

Grilled Spiced Chicken Breast and Romaine Hearts, Creamy Garlic Anchovy Dressing, Baked Croutons, Feta, Cherry Tomato, Kalamata Olive, Twisted Pastry, Chopped Crispy Bacon

HERB & PARMESAN BREADED CHICKEN BREAST 26

Parmesan & Panko Crumb Crusted Chicken Breast Supreme, Buttery Mashed Potatoes, Seasonal Vegetables

ROASTED VEGETABLE WELLINGTON 23

Portabella Mushroom Baked Wellington, Red Peppers, Spinach, Creamy Chèvre Cheese, in Puff Pastry with Vegetable Fricasee and Broccoli Florets **V**

SAVOURY VEGETARIAN QUICHE 21

Individual Pastry Shells, Nature's Farm Eggs, Roasted Peppers, Mushrooms, Scallions, Tomatoes, Basil, Aged White Cheddar, Garden Salad with Sweet Apple Vinaigrette, Toasted Almonds **V**

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V Vegetarian **GF** Gluten Free

ADDITIONAL COURSE OPTIONS

Price is per guest

FRESH SALADS 8

- Spring Garden Greens with Lemon-Black Pepper Dressing, Basil Leaves, English Cucumber and Compressed Watermelon **V** **GF**
- Crisp Romaine Leaves, Grana Padana Cheese & Herb Baked Croutons in Creamy Caesar Dressing, Cherry Tomato and Lemon
- Simple Greens with English Cucumber, Cherry Tomatoes, Radish and Toasted Almond with Honey-Apple Vinaigrette **V** **GF**
- Spinach Leaves, Walnuts and Danish Blue Cheese with Dijon-Chive Vinaigrette **V** **GF**
- Romaine and Iceberg Lettuce with an Orange Buttermilk and Basil Dressing, Toasted Pine Nuts and Dried Cranberries
- Wild Organic Arugula with Fresh Mozzarella and Cherry Tomato in a White Balsamic Vinaigrette **V** **GF**
- Romaine Leaves in Creamy Garlic Dressing with Cherry Tomato, English Cucumber, Kalamata Olive and Feta cheese **V** **GF**
- Iceberg and Romaine Leaves in a Buttermilk & Herb Dressing with Bacon, Blue Cheese and Walnuts **V** **GF**
- Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese **V** **GF**

SOUPS, BROTHS AND BISQUES 8

- Roasted Tomato, Basil Oil and Chèvre Cream **V** **GF**
- Cream of Leek and Potato **V** **GF**
- Purée of Squash and Ginger with Cinnamon Sprinkled Crème Fraiche **V** **GF**
- Roasted Sweet Pepper Bisque **V** **GF**
- Vegetable and Bean Minestrone **V** **GF**
- Sterling Silver Beef, Barley and Vegetable Cream of Wild Mushroom with White Truffle Essence **V** **GF**
- Sweet Corn and Chorizo Chowder, Chili Oil Drizzle White Bean, Chorizo, Potato and Kale

DESSERT 8

Crème Brulee **GF**

Classic Baked Custard with a Caramelized Sugar Crust, served with Biscotti

We are pleased to offer the following flavor options:

Classic Vanilla Bean, Dark Chocolate, Cranberry Orange, Espresso, Milk Chocolate & Mint

Rich and Creamy Cheesecake

Delicate Mocha Espresso with Chocolate Graham Crust, Chocolate Sauce

White Chocolate and Raspberry with Chocolate Graham Crust, Raspberry Coulis

Blueberry and Lemon with Graham Crust, Blueberry Coulis

Classic Vanilla Bean with Chocolate Graham Crust and your choice of topping: Strawberry, Blackberry, Blueberry, Pecan Caramel, Chocolate Pecan

Chocolate Epiphany **GF**

Decadent Flourless Callebaut Chocolate Cake, Fruit Garniture, Raspberry Coulis

Spirited Strawberries **GF**

Fresh Strawberries & Blackberries tossed in Grand Marnier and cracked Black Pepper White Chocolate Sabayon

Lemon Meringue Flan

Lemon Curd, Toasted Meringue and Raspberry Coulis

Maple Pecan Tart

Toasted Pecans in Maple Syrup with Whipped Cream

Berry & Apple Crumble

Blueberry, Blackberry and Apple topped with Toasted Oats and Vanilla Whipped 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 15

Warm Mushroom and Swiss Tartlet, Flaky Chive Pastry 
Pounded Aged Cheddar, Cider Gastrique, Baguette Crostini 
Chicken Wellingtons with Dijon Aioli
Coconut Shrimp with Chili "Catsup"
Vegetable Spring Rolls with Plum Sauce 

A GRAND OCCASION 17

Chèvre Stuffed Crimini Mushroom Caps  
Roma Tomato, Kalamata Olive, Basil Pesto and Feta Cheese Bruschetta 
Wellington of Beef and Mushroom in Puff Pastry
Crab and Scallop Cakes with Lemon Dill Mayo
Vegetable Samosas with Sweet Tamarind Sauce 
Manitoba Smoked Goldeye Salad Canapé 

AN INDULGENT EVENT 19

Portabella Mushroom, Spinach, Chèvre and Roasted Pepper in Puff Pastry 
Crisp Fried Oyster with Caper Remoulade
Prosciutto Wrapped Seasonal Melon Bocconcini with Balsamic Syrup
Classic Beef Tenderloin Tartar, French Baguette
Smoked Manitoba Goldeye Salad, Pickled Mango, Basil, Wonton Basket
Bacon Wrapped Scallops

À LA CARTE HORS D'OUERVES

Price is per dozen / minimum 2 dozen per variety.
Many items listed can be prepared Gluten free.

CHILLED

- Vegetable Maki Rolls with Wasabi and Soy **34** 
- Saffron Poached Deviled Egg with Whitefish Caviar **28**
- Chèvre Stuffed Crimini Mushroom Caps **32** 
- Roma Tomato, Kalamata Olive, Basil Pesto and Feta Cheese Bruschetta **36** 
- Grana Padana Cup with Herbed Chèvre Cheese, Pickled Tomato **36** 
- Chicken Liver Paté with Pickled Red Onion **32**
- Classic Beef Tenderloin Tartar and French Baguette **42**
- Foie Gras Torchon, Sauternes Gelée **48**
- Prosciutto Wrapped Seasonal Melon with Balsamic Syrup **38**
- Manitoba Smoked Goldeye Canapé **40**
- Tempura Shrimp Maki Rolls with Pickled Ginger and Soy **40**
- Lemon Poached Prawns with Cocktail Sauce **36** 
- Salmon Tartar with Crème Fraiche, Chive Savory Cracker **42**
- Pounded Aged Cheddar, Cider Gastrique, Baguette Crostini **39**
- Smoked Lox, Dill, Cream Cheese, Bagel Crostini **42**
- Curried Shrimp Salad, Pineapple and Cilantro, Wonton Basket **42**
- Smoked Manitoba Goldeye Salad, Pickled Mango, Basil, Wonton Basket **42**

HEATED

- Vegetable Spring Rolls with Plum Sauce **32** 
- Portabella Mushroom, Pimentos, Plum Tomato and Jack Cheese in Puff Pastry **42** 
- Warm Mushroom and Swiss Tartlet, Flaky Chive Pastry **36** 
- Grilled Tofu and Vegetable Brochette with Mediterranean Vinaigrette **34**  
- Teriyaki Ginger Glazed Chicken Satays **36** 
- Wellington of Beef and Mushroom in Puff Pastry **42**
- Velvet Beef Satays with Black Bean Sauce **38** 
- Dry Breaded Baby Back Ribs with Orange Chili BBQ Dip **42**
- Buffalo Chicken Brochette with Buttermilk Dip **36** 
- Cardamom Spiced Canadian Rack of Lamb Chops with Rhubarb Chutney **60** 
- Maple Soy Marinated Salmon Satay **40** 
- Crab and Scallop Cakes with Lemon Dill Mayo **42**
- Coconut Shrimp with Chili "Catsup" **38**
- Crisp Fried Oyster with Caper Remoulade **48**
- Pike and Pickerel Cakes with Chipotle Mayo **42**
- Chicken Wellingtons with Dijon Aioli **42**
- Wheatless Apple Empanada **39**  
- Wheatless Spinach and Feta Empanada **39**  
- Wheatless Roasted Red Pepper Tartlet **39**  
- Bacon Wrapped Scallops **48** 
- Pigs in a Blanket **39**

A GUIDE TO CREATING YOUR MENU

STEP 1

Select an Entrée to build your menu around.

Entrées are listed on page 20 under the heading Dinner Entrée Selections.

The price listed with each selection provides a three-course dinner for you and your guests. Each three-course dinner includes Coffee and Tea as well as Bread and Butter for the table.

A fee of \$8 per guest will apply when an additional protein option is selected (Maximum of two Protein Options).

Meal selections must be confirmed 10 business days prior to the event.

Place cards or a detail seating chart must be provided.

STEP 2

Choose a Side Dish and Vegetable Accompaniment.

From the Dinner Entrée Accompaniment selections listed on page 21, select one Side Dish and one Vegetable to complete your Entrée.

STEP 3

Choose the First course for your menu.

From the Dinner Salads & Soup selections provided on page 21, select one item to be added to your menu as a first course.

STEP 4

Enhance your menu with additional courses.

For an additional course add \$8 per guest

STEP 5

Choose a Dessert.

Complete your menu with one of our Decadent Desserts. Selections provided on page 22.

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 and your guests.

DINNER ENTRÉE SELECTIONS

MANITOBA RAISED CHICKEN

Herb and Goat Cheese Stuffed Chicken Breast Supreme
Manitoba Mushroom and Herb Cream Sauce **49** GF

Pancetta and Gruyere Stuffed Chicken Breast Supreme,
White Wine Dijon Cream Sauce **51** GF

Bacon Wrapped Herb and Garlic Stuffed Chicken Breast
Supreme, Caramelized Onion Bourbon Glaze **49** GF

Mushroom Duxelle Stuffed Chicken Breast Supreme
Cabernet-Thyme Sauce **49** GF

Sun-Dried Tomato and Feta Stuffed Chicken
Breast Supreme, Aged Balsamic Reduction
and Extra Virgin Olive Oil **49** GF

STERLING SILVER BEEF

(Prepared Medium)

10 oz. Slow Roasted Prime Rib Au Jus **59** GF

8 oz. Grilled Beef Tenderloin
with Cabernet Sauce **66** GF

10 oz. Grilled Strip Loin with Brandy-Green
Peppercorn Sauce **57** GF

12 oz. Grilled Boneless Rib-Eye with
a Charred Tomato Summer Salsa **62** GF

Merlot Braised Canadian Angus Beef Chuck
Short Rib, Onion & Rosemary Jus **56**

MANITOBA PORK

Pan Seared Berkshire Pork Tenderloin with Green Apple,
Tarragon Salsa and Caramelized Onion Jus **45** GF

Roast Berkshire Pork Loin with Grainy Dijon-Port
Wine Sauce **43**

Full Slab of Slow Braised Baby Back Pork Ribs slathered
in our SMITH BBQ Sauce **45** GF

Fine Herb and Mushroom Suffed Berkshire Pork
Tenderloin, Bourbon Mustard Glaze **47** GF

COMBINATION ENTRÉES

6 oz Sterling Silver Strip Loin with Grilled Garlic
Jumbo Shrimp (3) Skewer **58** GF

Herb and Garlic Marinated Grilled 4-5 oz Chicken Breast
with a 4 oz Grilled Salmon Filet **58** GF

5 oz Sterling Silver Strip Loin and a Herb and
Garlic Marinated Grilled 4-5 oz Chicken Breast
with Brandy-Green Peppercorn Sauce **55**

Herb and Garlic Marinated Grilled 6-7 oz Chicken
Breast Supreme with Grilled Garlic Jumbo
Shrimp (3) Skewer **52** GF

Rosemary and Dijon Rubbed 4-5 oz Rack of Lamb
with Herb and Garlic Marinated Grilled
4-5 oz Chicken Breast **58** GF

SEAFOOD

SMITH BBQ Glazed Salmon Filet with Charred
Pineapple Relish and Crème Fraiche **55** GF

Manitoba Lakes Pickerel with a Lemon,
Ginger and Leek Butter **52**

VEGETARIAN

Roasted Portabella Mushroom, Spinach, Roasted
Pepper and Chèvre Cheese Wellington
with a Fricassee of Seasonal Vegetables **48** V

Parisienne Gnocchi, Roasted Garlic
and Grana Padana **45** V

Fresh Pasta tossed with Onion, Artichoke,
Smoked Olive and Roasted Pepper in a Basil Scented
Tomato Broth topped with shaved Asiago **44** V

DINNER ENTRÉE ACCOMPANIMENTS

SIDE DISHES

Herb Roasted Creamer Potatoes **V** **GF**

Potato Duchesse **V** **GF**

Potato Rosti **V** **GF**

Purée of Sweet Potato **V** **GF**

Prairie Wild and White Rice Pilaf

Harvest Grain Pilaf

Buttery Golden Mashed Potatoes **V** **GF**

Sage and Buttermilk Mashed Potatoes **V** **GF**

Basil Pesto flavored Mashed Potatoes **V** **GF**

Twice Baked Stuffed Potatoes **V** **GF**

FRESH SALADS

Spring Garden Greens with Lemon-Black Pepper Dressing, Basil Leaves, English Cucumber, Feta and Compressed Watermelon **V** **GF**

Crisp Romaine Leaves, Grana Padana Cheese & Herb Baked Croutons in Creamy Caesar Dressing, Cherry Tomato and Lemon

Simple Greens with English Cucumber, Cherry Tomatoes, Radish and Toasted Almond with Honey-Apple Vinaigrette **V** **GF**

Spinach Leaves and Spring Greens, Walnuts and Danish Blue Cheese, Dijon-Chive Vinaigrette **V** **GF**

Iceberg and Romaine Leaves with an Orange Buttermilk and Basil Dressing, Toasted Pine Nuts and Dried Cranberries **V** **GF**

Wild Organic Arugula with Fresh Mozzarella, Red Onion and Cherry Tomato in a White Balsamic Vinaigrette **V** **GF**

Romaine Leaves in Creamy Garlic Dressing, Cherry Tomato, English Cucumber, Kalamata Olive and Feta Cheese **V** **GF**

Iceberg and Romaine Leaves in a Buttermilk and Herb Dressing with Bacon, Blue Cheese and Walnuts **V** **GF**

Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese **V** **GF**

VEGETABLES

Jumbo Asparagus Spears with Grilled Bell Peppers **V** **GF**

Baby Carrots with Dill and Sautéed Spinach Leaves **V** **GF**

Classic Vegetable Medley (Broccoli, Carrot and Cauliflower, Bell Pepper) **V** **GF**

Spaghetti Squash, Grilled Red Pepper and Grilled Zucchini **V** **GF**

Brussels Sprouts in Brown Butter and Garlic **V** **GF**

Manitoba Beets and Sautéed Kale, Lemon and Dill **V** **GF**

Buttery Snap Peas with Mint **V** **GF**

SOUPS, BROTHS AND BISQUES

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

Cream of Leek and Potato **V** **GF**

Purée of Squash and Ginger with Cinnamon Sprinkled Crème Fraiche **V** **GF**

Roasted Sweet Pepper Bisque **V** **GF**

Vegetable and Bean Minestrone **V** **GF**

Sterling Silver Beef, Barley and Vegetable

Cream of Wild Mushroom, White Truffle Essence
Sweet Corn and Chorizo Chowder, Chili Oil Drizzle
White Bean, Chorizo, Potato and Kale

DINNER DESSERT COURSE SELECTIONS

CRÈME BRULEE

Classic Baked Custard with a Caramelized Sugar Crust, served with Biscotti

We are pleased to offer the following flavour options:

Classic Vanilla Bean, Dark Chocolate, Cranberry Orange, Espresso, Milk Chocolate & Mint

RICH AND CREAMY CHEESECAKE

Delicate Mocha Espresso with Chocolate Graham Crust, Chocolate Sauce

White Chocolate and Raspberry with Chocolate Graham Crust, Raspberry Coulis

Blueberry and Lemon with Graham Crust, Blueberry Coulis

Classic Vanilla Bean with Chocolate Graham Crust and your choice of topping:

Strawberry, Blackberry, Blueberry, Pecan Caramel, Chocolate Pecan

CHOCOLATE EPIPHANY

Decadent Flourless Callebaut Chocolate Cake,
Fruit Garniture, Raspberry Coulis

SPIRITED BERRIES

Fresh Strawberries & Blackberries tossed in Grand Marnier
and cracked Black Pepper White Chocolate Sabayon

LEMON MERINGUE FLAN

Lemon Curd, Toasted Meringue and Raspberry Coulis

MAPLE PECAN TART

Toasted Pecans in Maple Syrup with Whipped Cream

CHILDREN'S DINNER MENU SELECTIONS

Each children's meal includes a first course of Vegetables and a Buttermilk Ranch Dip.
Each meal will also include the chosen event Dessert or Ice Cream.

KIDS' MEALS 18

Chicken Fingers, Honey Dill Sauce with Fries

Macaroni and Cheese

Pasta and Marinara Sauce with Garlic Buttered Ciabatta

Pasta and Alfredo Sauce with Garlic Buttered Ciabatta

Grilled Ham and Cheese Sandwich with Fries

Grilled Herb and Garlic Chicken Breast with Fries 

Pickarel Fingers, Lemon and Tartar Sauce with Fries

DINNER BUFFETS


Price is per guest / minimum 30 guests

THE GRAND DINNER BUFFET 65

Fresh Baked Breads and Rolls



Garden Style Greens with Honey and Apple Vinaigrette  

Broccoli Spears and Aged Cheddar and Honey Dressing  

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

Assorted Olives and Pickled Savories  

Domestic Cheeses  , Baguette Crostini, Crackers

Herb Roasted Creamer Potatoes  

Seasonal Vegetable medley  

White and Wild Rice Pilaf  

Crispy Lemon and Herb Spiced Chicken Pieces

Grilled Center cut Berkshire Pork Loin Medallions, Creamy Mushroom Velouté

Grilled Salmon Fillet, Teriyaki Glaze, Pineapple Salsa 

A Selection of Brownies, Lemon Bars, Profiteroles, Cookies, Mini Cupcakes,
Profiteroles, Truffles and Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

THE WORKING DINNER BUFFET 49

Fresh Baked Breads and Rolls

Garden Style Greens with Manitoba Honey and Apple Vinaigrette  



Orzo Pasta, Edamame, Chick Peas, Peppers and Onions with Cider Vinaigrette 

Assorted Olives and Pickled Savories  

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

Lemon and Thyme Roast Chicken Thighs with Braised Leek 

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

Herb Roasted Creamer Potatoes  

Seasonal Vegetable Medley  

Assorted brownies, Slices, Lemon Bars, Profiteroles and Truffles

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

RECEPTION CONCEPTION

Price is per guest / minimum 30 guests

NACHO LIBRE 12

Chili and Cumin Spiced Ground Sterling Beef Striploin with Crisp Corn Tortilla Chips, Pico De Gallo, Avocado Guacamole, Chopped Tomato, Green Onion, Black Olive, Pickled Jalapeño, Sour Cream and Warm Nacho Cheese Sauce

POUTINE BAR 11

Crispy Fries with Chopped Bacon, Green Onion, Pickled Jalapeño, Fresh Cheese Curds, Cheddar Cheese, Beef Gravy

PEROGY BAR 12

(Based on 5 pieces per guest)

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

SUSHI BAR 17

(Based on 7 pieces per guest)

Maki Rolls; California, Dynamite, Teriyaki Chicken, Cucumber, Asparagus and Smoked Salmon

Soy Sauce, Wasabi, Pickled Ginger

CHEF-MANNED STATIONS

**This is a chef manned station that is intended to add theatre to your event.
Price is per guest / minimum 30 guests / maximum 90 minute service time**

WHISKEY PRAWN FLAMBÉ 15

(Based on 5 pieces per guest)

Black Tiger Prawns Flambéed in a Whiskey-Chive Butter Sauce

PAGODA BOX 16

Stir Fried Chicken and Vegetables over Ramen Noodles or Basmati Rice in a Ginger, Black Bean, Garlic & Hoisin Sauce presented in a Chinese style takeout Pagoda box.

Assorted selection of Garniture


MOULES FLAMBÉ 15

(Based on 6 pieces per guest)

Fresh East Coast Mussels flambéed in White Wine, Garlic, Lemon, Fine Herbs, Tomato and Butter

– 25 –

Prices are subject to PST, GST, and 16% gratuity. Prices subject to change and are only guaranteed 60 days prior to a function.

 Vegetarian  Gluten Free

RECEPTION CONCEPTION

CARVERIES

Each Carvery Station includes Artisan Rolls.

Price is per guest / minimum 30 guests.

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

- Canadian Angus Beef Striploin, Cognac Peppercorn Sauce, Horseradish **21**
- Red Wine Braised Beef Brisket, Spicy BBQ Sauce, Mustard and sliced Pickles **15**
- Canadian Angus Prime Rib, Au Jus, Mini Yorkshire Puddings **24**
- Canadian Angus Beef Tenderloin, Au Jus, Crumbled Blue Cheese **28**
- Roasted SMITH Spiced Berkshire Pork Loin, Mustard, Horseradish **12**
- Roast of boneless Turkey, Sage & Onion Gravy, Cranberry Relish **18**
- Maple Glazed Baked Ham with Pineapple Chutney, Dijon Mustard **12**

ADDITIONAL ENHANCEMENT PLATTERS

Price is per guest

- Domestic Cheeses with French Baguette and Assorted Crackers **8**
- Bothwell Cheeses, a unique variety from the Prairie Canadian Cheese Maker, French Baguette & Assorted Crackers **9**
- Imported Cheeses with French Baguette and Assorted Crackers **M/P**
- Assorted Olives and Pickled Savories **7**
- Italian Deli Meats; Soprapsetta, Genoa Salami, Prosciutto Ham, Capicola with Mustards and Baguette **12**
- Breads & Spreads:
 - Roasted Garlic Hummus, Creamy Sun-Dried Tomato and Feta and Extra Virgin Olive Oil and Aged Balsamic with French Baguette and Ciabatta **15**
 - Fresh Vegetable Crudité with Buttermilk Herb Dip **7**
 - Sliced Seasonal Fruits and Berries **9**
 - Grilled and Chilled Vegetable Crudité; Asparagus, Squash and Peppers **8**
- Pinwheels & Petite Sandwiches (4 pieces per guest):
 - Tuna Salad, Chicken Salad, Black Forest Ham, Vegetarian **13**
 - Full Size Sandwiches (1.25 sandwiches per guest):
 - Black Forest Ham, Smoked Turkey, Corned Beef, Vegetarian **14**

CHILLED SEAFOOD & SHELLFISH

- Chardonnay Poached Tiger Prawns with Cocktail Sauce and Lemon **42 / dozen**
- Smoked Lox and Winnipeg Smoked Goldeye with Horseradish, Lemon, Cream Cheese, Baguette and Caper Berries **19 / guest**
- Oysters on Ice with Champagne Vinaigrette **M/P per variety / dozen**

SWEET ENHANCEMENTS

CHOCOLATE TRUFFLES **36** / dozen

Decadent Selection of in-House Prepared Truffles, Rum Balls, Chocolate Dipped Strawberries and Macaroons

HOMEMADE COOKIES (based on 2 per person) **4** / guest

Fresh Baked Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Monster, White Chocolate Macadamia Nut

ASSORTED DAINITIES **32** / dozen

A Selection of Slices & Dessert Bars

DECADENT DESSERT BAR **16** / guest

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

CUPCAKES **34** / dozen

Full size Cupcakes (Chocolate or Vanilla), topped with Butter Cream Frosting

WHOLE CAKES

Please inquire about these desserts as whole cakes for Dessert Buffets.
Cut into 12 or 16 pieces depending on the type of cake.

CHOCOLATE EPIPHANY **55**

WHITE CHOCOLATE RASPBERRY CHEESECAKE **55**

CARROT CAKE **45**

LEMON FLAN **48**

MAPLE PECAN TART **47**

DEVILS FOOD CHOCOLATE CAKE **52**

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) **6.16**

Spirits **5.77**

Premium Spirits **8.87**

Beer **5.77**

Premium Beer **6.16**

Martinis **9.24**

Red and White House
Wine Bottle **32**

OTHER

Soft Drinks **3.25**

Non Spirit 10L Punch Bowl
(50-60ppl) **150**

CORKAGE BAR

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

The following fees apply:

Full Corkage: 15.5 / 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: 7 / guest

Wine Corkage for Wine Reception: 8.5 / guest

Corkage Bar Terms & Conditions:

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGCA) is required. The location, date and time 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 or a bartender fee will be applied at \$35 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 \$35 per hour, minimum 3 hours.

WINE LIST

HOUSE WINE SELECTIONS

Yali "Wild Swan" Sauvignon Blanc (CH) **32**

Yali "Wild Swan" Cabernet Sauvignon (CH) **32**

DELUXE WINE SELECTIONS

Deluxe wine selection orders must be placed two weeks prior to the event date for ordering purposes. (Available by the bottle only)

WHITE

Dipinti "La Vis" Pinot Grigio (IT) **39**

Tawse "Sketches" Riesling (CA) **47**

McManis Chardonnay (USA) **49**

Invivo Sauvignon Blanc Marlborough (NZ) **43**

RED

Pascual Toso Malbec (ARG) **39**

Kilikanoon "The Lackey" Shiraz (AUS) **49**

Maison Vialade Pinot Noir, Pay D' OC (FR) **39**

McManis Cabernet Sauvignon (USA) **49**

SPARKLING

Jaume Serra "Cristalino" Brut Cava (SP) **33**

Bianco Nero Spumante Prosecco (IT) **37**

CATERING POLICIES

GUARANTEE OF ATTENDANCE

Guarantee of number of guests attending is due 3 business days prior to the event. Inn at the Forks will make 2% above the guaranteed amount 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.

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 16% service charge. Taxes subject to change.

FORKAGE

A Forkage Fee of \$2.50 (cake) per person or \$1.25 (cupcakes) per person will apply, if not supplied by the Hotel.

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, 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. As a courtesy, meeting attendees must register their license plate to park at no charge during the day.

Registration must be completed at the Front Desk of the Hotel within the first hour of the beginning of your meeting.

Meeting attendees with registered license plates are permitted to park in non-reserved spaces in the parkade as well as behind the Hotel for the duration of the meeting at no charge.

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.

Overnight parking is available at a rate of \$18 per night for Self-Parking or \$27 per night for Valet Parking. Parking rate plus GST is payable to the Front Desk at Inn at the Forks. Pricing subject to change.

Event parking can be arranged with Forks North Portage at an additional fee.

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.