



## YOUR WEDDING DESTINATION

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[www.innforks.com](http://www.innforks.com)



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# FREQUENTLY ASKED QUESTIONS

## INCLUDED FOR THE WEDDING COUPLE

- Complimentary Trial Dinner for Two
- A **Romance Package** with Deluxe Guest Room is complimentary for the Bride and Groom on the wedding night. The **Romance Package** includes sparkling wine and decadent truffles delivered to your room, and breakfast for two.
- Overnight parking included

## MENUS & PRICES

Banquet menus are available on our website at [innforks.com](http://innforks.com). Prices are guaranteed 90 days prior to your wedding or as stated in your contract. All details are generally finalized 2 months in advance.

Additional menu options such as our Brunch and Lunch Menus may be found under the Banquet & Meetings Section on our website.

## OUTSIDE FOOD

The Hotel is the exclusive caterer and no outside food is allowed with the exception of wedding cakes, which must come from a health department approved commercial kitchen. A Forkage fee will apply for handling and service.

## MUSIC

You may arrange music of your choice (recorded or live). The Hotel refers clients to Crystal Sound as they have installed a high quality sound system in the ballroom and offer excellent music arrangements to suit your event.

Other music suppliers must be licensed and arrange their own equipment. The Hotel monitors the sound levels and has the right to control volume, and will request DJ's to lower the volume if deemed necessary. A Socan and Resound fee must be added for in-house or outside music vendors.

## WEDDING CEREMONIES

Outdoor Ceremonies at the Forks may be arranged by contacting **204.983.6757** or [forks.fourche@pc.gc.ca](mailto:forks.fourche@pc.gc.ca).

Special arrangements can be made to set up the ballroom for the ceremony. There is a fee for set up, and resetting the room for the reception.

## DELIVERIES & PICKUPS

Deliveries are accepted only 24 hours prior to the event. As space is limited, early deliveries may be refused.

Any items to be picked up after the event must be done within 24 hours. Unclaimed items may be discarded or shipped at the owner's expense. Any deliveries are to be accompanied by detailed instructions indicating its' purpose and placement.

## GUEST ROOMS

The Hotel will reserve a small block of 10 guest rooms at special wedding rates. Rooms not reserved by guests at least 60 days prior to event will be released. Rooms required after this cut-off date are subject to availability.

## BALLROOM CAPACITY

### HEAD TABLE – RAISED

**Maximum 12 People**

### HEAD TABLE – 2ND LEVEL ON FLOOR

**Maximum 12 People**

### MAXIMUM SIT DOWN CAPACITY

**200 People** (With Tables of 10)

### MAXIMUM STAND UP RECEPTION

**200 People** (No Seating)

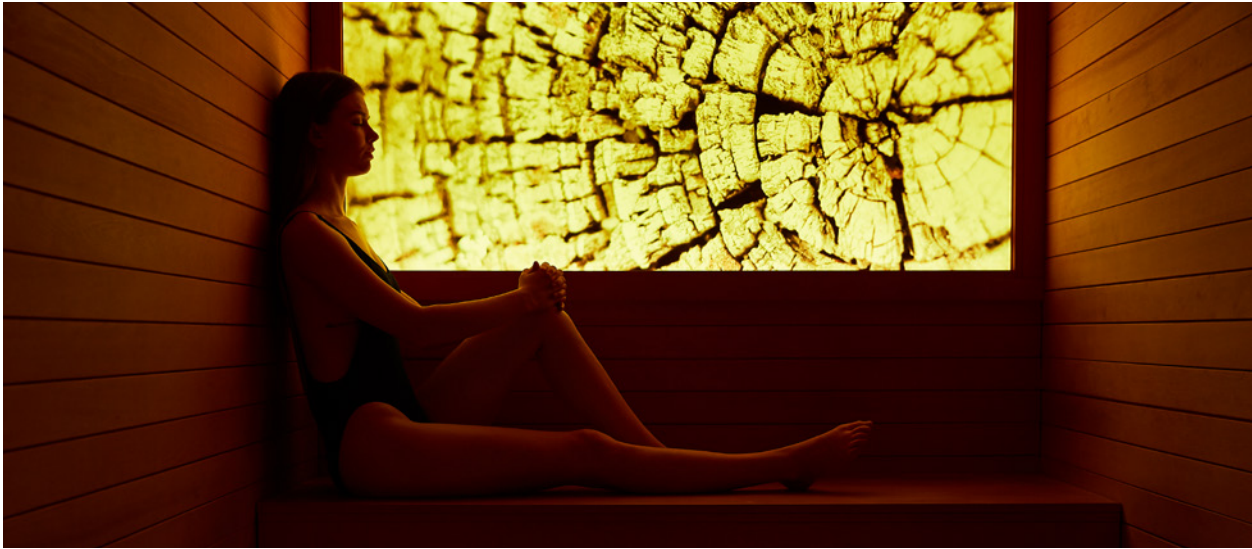
## RENTAL, DEPOSIT & PAYMENTS

Room rental fees are waived with a full meal service. A \$1000 non-refundable deposit is required to hold space. A second deposit of \$1500 is required 6 months prior to date of event, a third deposit of \$1500 is required 2 months prior to date of event, and a final payment of 95% of the estimated total is due 72 hours prior to the event. Saturday evening functions require a minimum of 100 guests for dinner.

# SPECIAL SERVICES



The highly acclaimed Riverstone spa is available for wedding parties.  
All services must be arranged in advance.



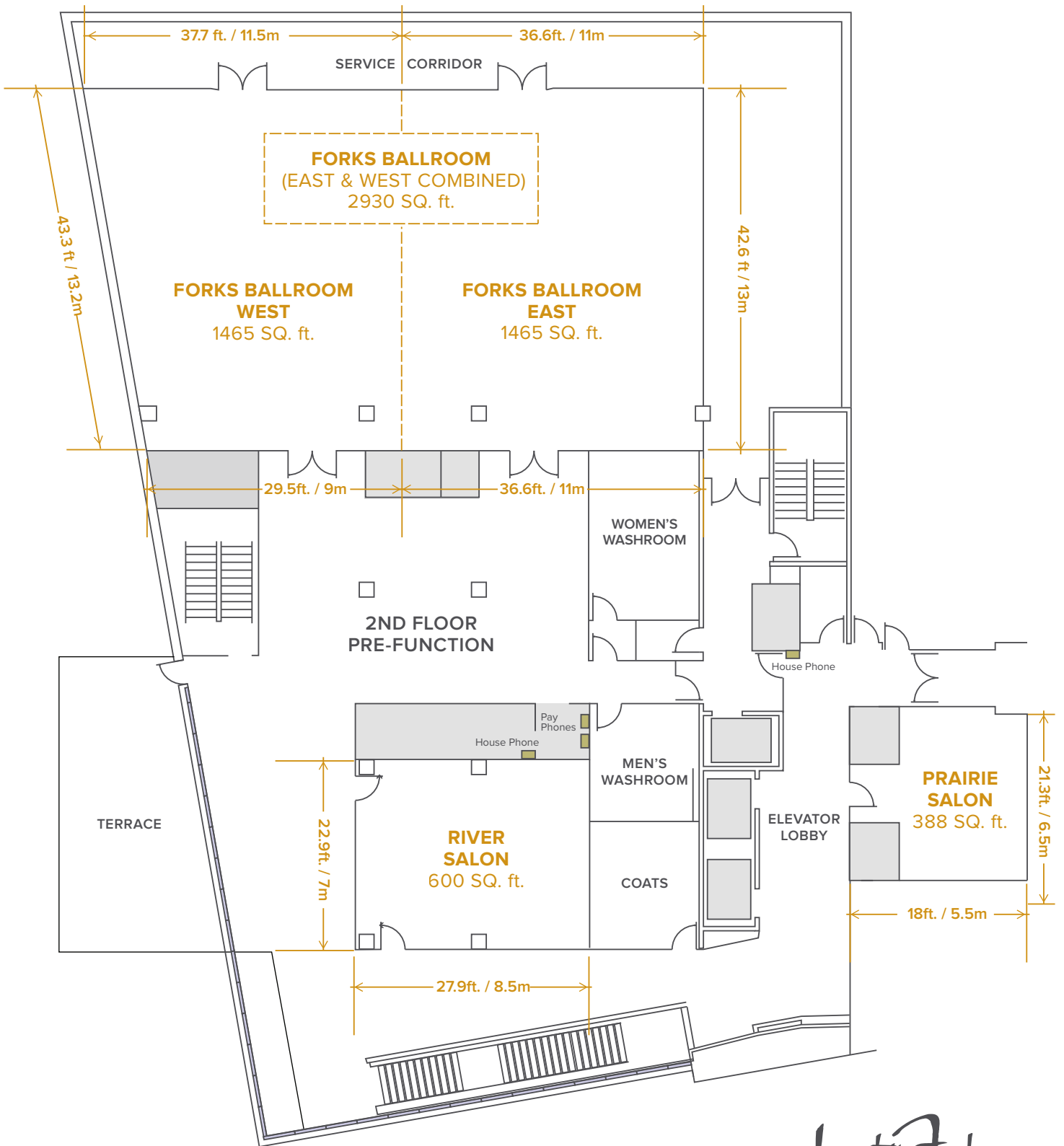
# SMITH

SMITH Restaurant offers a private Solstice Room that can accommodate up to 50 people for private dinners or Sunday brunches. Advance reservations are required for any groups.



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

# EVENT ROOMS MAP – SECOND FLOOR








# APPETIZER PACKAGES

Price is per guest / minimum 30 guests. Based on 5 pieces per guest.


## 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.

## 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 10, select one Side Dish and one Vegetable to complete your entree.

## STEP 3

### Choose the First course for your menu.

From the Dinner Salads & Soup selections provided on page 10, 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 11.

*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



# THE GRAND DINNER BUFFET

65 per guest / minimum 30 guests

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

# 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

# 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; Sopprasetta, 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**

— 15 —

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

# 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.