



BANQUET & CATERING SERVICES

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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**
- 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 **10-14**
- Dinner **16**
- Reception **30**

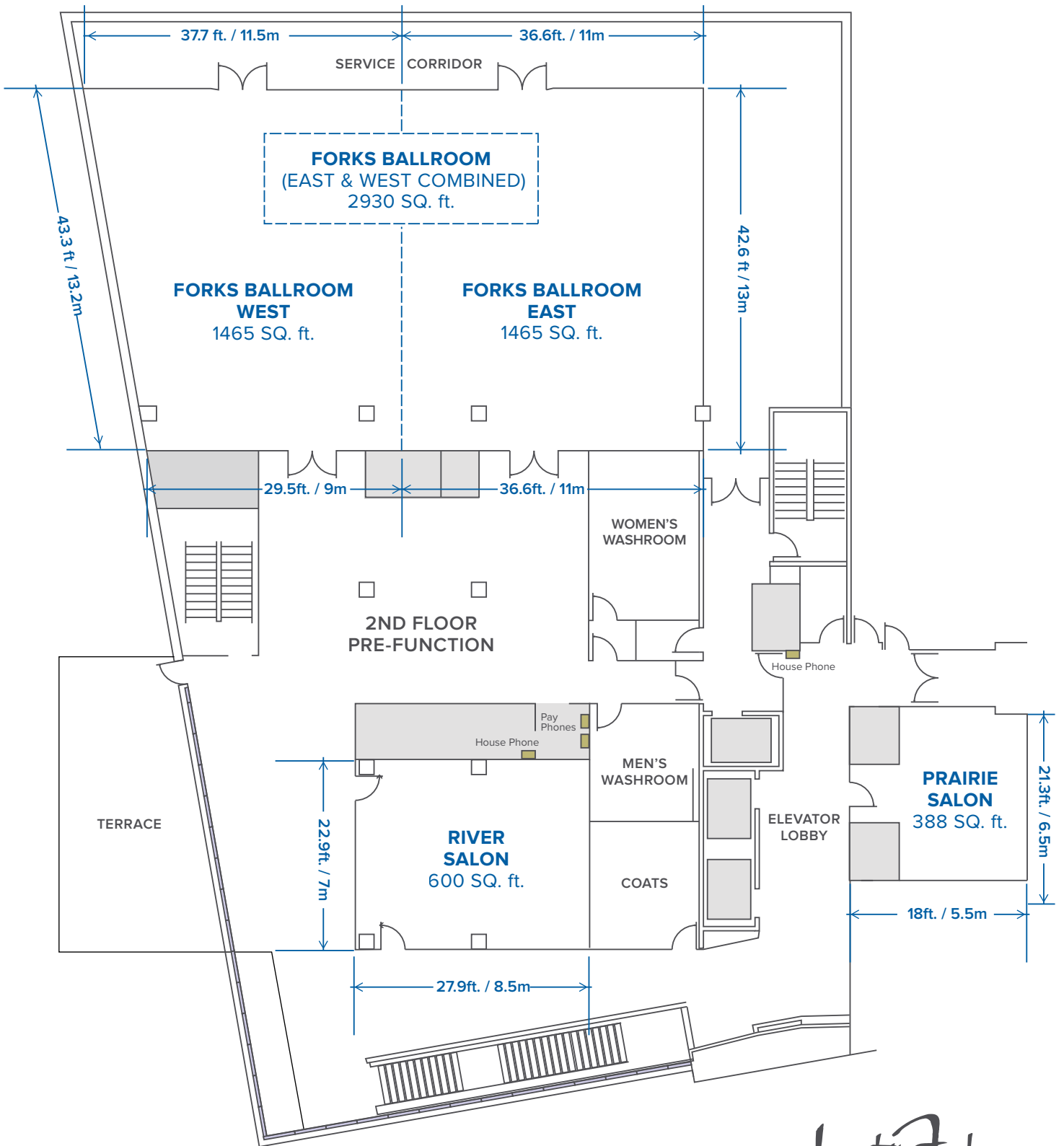
GOLD SUITE 400 ft²

- Boardroom **6**
- Reception **12**

OODENA SUITE 300 ft²

- Boardroom **4-6**

EVENT ROOMS MAP – SECOND FLOOR



A LA CARTE REFRESHMENTS & SNACKS

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 happy to provide Vivreau filtered water service throughout the Hotel.

BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee and Tea **3.5 / guest**
- Assorted Sodas & Iced Tea (charged on consumption) **3.25 / each**
- Sparkling San Pellegrino Mineral Water (500ml) (charged on consumption) **4.5 / each**
- Flavoured Sparkling San Pellegrino Beverage (330ml) (charged on consumption) **3.5 / each**
- Pitchers of Assorted Vitality Juices **3.5 / guest**
- Bottled Dasani Water (charged on consumption) **4 / each**
- Canned Juice (Apple, Cranberry, Orange) (charged on consumption) **3.75 / each**

SNACKS

- Bakers Basket of Breads & Danish Pastries **5 / guest**
- Fresh Baked Cinnamon Buns with Caramel Sauce **21 / half dozen**
- Assorted Muffins **4 / each**
- In House Made Cereal Bars **3.25 / each**
- Mini Breakfast Loaves (Apple, Banana or Lemon) **4.25 / each**
- Individual Cold Cereals and Milk **5 / each**
- Assorted Individual Yogurts **2.5 / each**
- Chocolate Bars **3 / each**
- Cookies **1.5 / each**
- Cookies **18 / dozen**
- Biscotti **2.5 / each**
- Biscotti **18 / dozen**
- Assorted Potato Chips **2.25 / individual bag**
- Yogurt Parfaits with Fresh Fruit & Granola **5 / each**
- Fresh Fruit Kebabs **2.75 / each**
- Fruit, Veggie & Yogurt Smoothie (serves 3-4) **18 / litre**
- Hard Boiled Eggs **18 / dozen**

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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**

MEETING BREAKS

THE OODENA 18

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Seasonal Fruit Salad
Trail Mix of Dried Fruits & Spiced Nuts
Fruit, Veggie & Yogurt Smoothie Shots
Fresh Baked Muffins

COOKIE JAR 12

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sodas and Iced Tea
Fresh Baked Assorted Cookies and Biscotti
Whole Seasonal Fruit (Apple, Banana and Orange)

BREAK TIME 21

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Sodas and Iced Tea
Fresh Baked Cinnamon Buns with Caramel Sauce
Assorted Individual Bags of Potato Chips
Whole Seasonal Fruit (Apple, Banana and Orange)

HEALTH KICK 15

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
In House Made Cereal Bars
Fresh Fruit Kebabs
Fruit, Veggie & Yogurt Smoothie Shots

HAPPY HOUR 22

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Flavored Sparkling San Pellegrino beverage
Spicy Lentil Hummus and Pita
SMITH Hot & Sticky Nuts
Warm Smoked Mixed Olives
Canadian Cheese, Assorted Crackers and Crostini

BREAKFAST BUFFETS

CLASSIC CONTINENTAL 18


Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Individual Cold Cereals and Milk
Seasonal Fruit Salad

Assorted Individual Yogurts
Fresh Baked Muffins & Danish Pastries
Toast Bar with Bagels, Butter & Preserves
In House Made Cereal Bars

HARVEST BREAKFAST 24

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Individual Cold Cereals and Milk
Seasonal Fruit Salad
Assorted Individual Yogurts
Fresh Baked Muffins
Toast Bar with Bagels, Butter & Preserves
Scrambled Vita Eggs
Maple Smoked Bacon
English Breakfast Sausages
Oven Roasted Potatoes


SPANISH BREAKFAST 24

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Seasonal Fruit Salad
Spicy Corn Bread Muffins
Huevos Rancheros:
Scrambled Eggs, Tomato, Peppers, Chive, Cilantro
and Aged Cheddar Cheese with Warm Flour Tortillas,
Sour Cream, Guacamole and Salsa 
Ciabatta with Tomato Preserve
Spiced Oven Roasted Potatoes

EXECUTIVE BREAKFAST 31

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Individual Cold Cereals and Milk
Seasonal Fruit Salad
Assorted Individual Yogurts
Fresh Baked Muffins & Danish Pastries
Toast Bar with Bagels, Butter & Preserves
In House Made Cereal Bars
Scrambled Vita Eggs
Maple Smoked Bacon
English Breakfast Sausages
Oven Roasted Potatoes
Baguette French Toast with Canadian Maple Syrup

EGGS BENEDICT 26

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Seasonal Fruit Salad
Fresh Baked Muffins & Danish Pastries
Oven Roasted Potatoes
Traditional:
Poached Eggs, Winkler 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 

BREAKFAST BUFFET ENHANCEMENTS


Enhance your buffet with the following additions.

EGGS BENEDICT 9

Traditional:

Poached Eggs, Winkler 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 7

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

CINNAMON BUN 21 / half dozen

Fresh Baked Cinnamon Buns with Caramel Sauce

CHEF STATION

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

CHEF PREPARED GOURMET OMELETS 12

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

BREAKFAST TO GO

Fruit and Drinks will be placed out of the breakfast bag. If specific items
or selections are requested additional charges may apply.

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:

Vita Egg, Bacon, Cheddar and Tomato on a Fresh Baked
Multi Grain Croissant

Vegetarian option available upon request.

BRUNCH BUFFET

For groups less than 20, a \$5.00 surcharge per guest will be added.

BRUNCH BUFFET 45

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices
Croissants, Danish Pastries, Assorted Muffins and Scones with Preserves and Spreads
Seasonal Fruit Salad
Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese  
Broccoli Spears & Aged Cheddar in Honey Dressing  
Assorted Olives and Pickled Savories
Domestic Cheeses with Baguette and Assorted Crackers
Scrambled Eggs
English Breakfast Sausages
Maple Smoked Bacon
Oven Roasted Potatoes
Grilled Chicken Breast with Mushroom Sauce
Prairie Lake Pickerel and Pike Cakes, Caper Remoulade, Lemon
Grilled Eggplant Ratatouille  
Chefs Vegetable Medley
Assorted Sweets & Treats

PLATED BREAKFAST OPTIONS

Each plated Breakfast includes Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Assorted Fresh Juices.

EGGS BENEDICT 22

Traditional (Winkler Bacon) or Florentine (Spinach):

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

BREAKFAST BURRITO 18

Scrambled Eggs, Aged White Cheddar, Tomato, Avocado,
wrapped in a Flour Tortilla with Roja Sauce, Sour Cream
and Oven Roasted Potatoes

SAVOURY VEGETARIAN QUICHE 19

Individual Pastry Shells, Vita Eggs, Roasted Peppers,
Mushrooms, Scallions, Tomato, Aged White Cheddar with
Oven Roasted Potatoes

CRAB & ARUGULA QUICHE 21

Individual Pastry Shells, Sweet Crab, Caramelized Onions,
Arugula, Cream Cheese with Oven Roasted Potatoes

SIMPLE BREAKFAST 18

Scrambled Vita Eggs, 2 Bacon Strips, 2 SMITH Sausage
Links with Oven Roasted Potatoes

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and are only guaranteed 60 days prior to a function.

 **Vegetarian**  **Gluten Free**

WORKING LUNCHEONS


For groups less than 20, a \$5.00 surcharge per guest will be added.

STANDARD SOUP & SANDWICH 28

Garden Salad with Inn Vinaigrette  
Kosher Dill Pickles
Chef's Soup of the Day


**An assortment of full size Sandwiches & Wraps
(based on 1.5 sandwiches per person):**

Shaved Ham and Swiss with Grainy
Dijonnaise, Lettuce & Tomato

Smoked Turkey with Swiss
and Sun-Dried Tomato Mayo 

Albacore Tuna Salad with Cornichon and Sprouts

Montreal Smoked Corned Beef Brisket
with Dijon and Swiss



Portabella Mushroom, Roasted Pepper,
Onion, Sprouts and Mayo 

Egg Salad with Chopped Gurksalat 

***Please select two items from the Buffet Luncheon
Enhancements section (page 12)***


Assorted Sweets & Treats
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

CHEF'S SOUP & SANDWICH 31

Garden Salad with Inn Vinaigrette  
Kosher Dill Pickles
Chef's Soup of the Day

**An assortment of full size Sandwiches & Wraps
(based on 1.5 sandwiches per person):**

Smoked Turkey with Roasted Pepper, Havarti,
Bacon and Sun-Dried Tomato Mayo

Portabella Mushroom, Roasted Pepper,
Onion, Sprouts and Mayo 

Roast Chicken Salad with Tarragon
and Grilled Apple




Egg Salad with Chopped Gurksalat 

Montreal Smoked Corned Beef Brisket,
1000 Island Dressing, Swiss & House Sauerkraut

***Please select two items from the Buffet Luncheon
Enhancements section (page 12)***

Assorted Sweets & Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea


ULTIMATE SOUP & SANDWICH 34

Garden Salad with Inn Vinaigrette  
Baby Red Potato Salad 
Kosher Dill Pickles
Chef's Soup of the Day

**An assortment of full size Sandwiches & Wraps
(based on 1.5 sandwiches per person):**

Grilled Sliced Chicken Breast, Tomato, Lettuce and Mayo

SMITH Spiced Roast Beef Striploin,
Maple Smoked Cheddar, Mayo, Tomato & Lettuce

Grilled Zucchini, Mushroom and Onion with Tomato
Tapenade and Lentil Hummus 

Sliced Roast Pork Loin, Shaved Ham, Swiss,
Steak Sauce and Dill Pickle

Italian Salami, Shaved Ham and Provolone
with Grainy Dijonnaise, Tomato and Lettuce

***Please select two items from the Buffet Luncheon
Enhancements section (page 12)***

Assorted Sweets & Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

BUFFET LUNCHEONS

For groups less than 20, a \$5.00 surcharge per guest will be added.

MANITOBAN 36

Assorted Artisan Rolls
Garden Style Greens with Manitoba Honey
and Apple Vinaigrette **V** **GF**
Roasted Manitoba Pork Loin
with Mushroom Pan Gravy
Adobe Spiced Roast Chicken Pieces **GF**

Potato and Cheese Perogies,
Sour Cream and Fried Onions **V**
Prairie Wild Rice Pilaf **V**
Seasonal Vegetable Medley
Assorted Sweets & Treats
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea

MEDITERRANEAN 34

Garlic Buttered Toasted Ciabatta **V**
Crisp Romaine with Herb Baked Croutons,
Grana Padana and Creamy Caesar Dressing **V**
Tomato & Onion Salad
with White Balsamic Dressing **V** **GF**
Sliced Domestic Cheeses
Mixed Olives
Spinach & Ricotta Stuffed Cannelloni,
Roasted Tomato Sauce Baked with 3 Cheeses **V**
Lemon & Herb Spiced Roast Chicken Pieces **GF**
Biscotti and Assorted Sweets & Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

FORKS BBQ 39

Lemon Dressed Kale and Romaine Salad,
Currants, Walnuts and Fresh Cheese **V** **GF**
SMITH Pickled Vegetables **V** **GF**
Baby Red Potato Salad **V**
Creamy Aged Cheddar Mac N Cheese
with Bacon & Blue Cheese Crumble
SMITH Sausages with House Made Sauerkraut
Buttermilk Fried Chicken Pieces with Ranch Dip
Broccolini with Sesame and Chilies **V** **GF**
Orange & Thyme Glazed Beets **V** **GF**
Assorted Sweets & Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

EASTERN ASIAN 36


Crisp Greens with Ginger Sesame Vinaigrette **GF**
Vegetable Spring Rolls with Sweet Chili
and Plum Dip Sauces **V**
Mushroom Fried Rice **V**
Vegetable Stir-Fry in Spicy Black Bean Garlic Sauce **V**
Butter Chicken with Naan Bread
Togarashi Spiced Manitoba Pork and Vegetable Kebabs
GF
Edamame in Ginger & Sesame **V** **GF**
Fortune Cookies and Assorted Sweets & Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

BIG PRAIRIE 32

Butter Pan Buns
Iceberg Lettuce, Creamy Buttermilk Dressing,
Cherry Tomato, Cucumber & Onion **GF**
Bacon Wrapped Ground Steak Meatloaf
with Cream Gravy
Buttery Yukon Gold Mashed Potatoes **V**
Seasonal Vegetables
Warm Apple Cobbler with Butterscotch Sauce
Fresh Sliced Seasonal Fruits & Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

BUFFET LUNCHEON ENHANCEMENTS

Please select two items to complete your working luncheon.
Add \$6.00 per guest for each additional selection.


Crisp Romaine with Herb Baked Croutons,
Grana Padana and Creamy Caesar Dressing 

Assorted Olives and Pickled Savories  

Seasonal Raw Vegetable Crudité with Buttermilk Herb Dressing  

Broccoli Spears & Aged Cheddar in Honey Dressing  


Roast Chicken Breast, Pecans and Vegetable Fusili Pasta Salad

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

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

Asian Vegetables & Vermicelli with Ginger-Chili Dressing 

Grilled Vegetable Crudité of Asparagus, Squash and Peppers  

Classic Greek Salad with Kalamata Olive and Feta Cheese
in a Mediterranean Vinaigrette 

Cabbage and Fennel Cole Slaw  

Baby Red Potato Salad  

7 Bean Salad in Sesame Vinaigrette  

Individual Bags of Assorted Potato Chips  

Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese  

SMITH Pickled Vegetables  


Seasonal Fruit Salad  


THE WATERFRONT BUFFET LUNCHEON


For groups less than 20, a \$5.00 surcharge per guest will be added.

THE WATERFRONT BUFFET LUNCHEON 47

Fresh Baked Breads and Rolls



Kale Salad, Lemon Dressing, Currants,
Walnuts and Fresh Cheese  

Broccoli Spears & Aged Cheddar
in Honey Dressing  

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

Assorted Olives and Pickled Savories

Domestic Cheeses with Baguette and Assorted Crackers

Herb Roasted Creamer Potatoes  

Grilled Eggplant Ratatouille  

Seasonal Vegetables

White & Wild Rice Pilaf 

Grilled Local Chicken Breast
with Creamy Mushroom Sauce

Prairie Lake Pickerel and Pike Cakes,
Caper Remoulade, Lemon

SMITH Spiced Roast Pork Loin 

Selection of Sliced Seasonal Fruits and Berries

Assorted Sweets & Treats

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

LUNCH / BRUNCH BUFFET ENHANCEMENTS

Enhance your buffet with the following additions.

EGGS BENEDICT 9

Traditional:

Poached Eggs, Winkler 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 7

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

CINNAMON BUN 21 / half dozen

Fresh Baked Warm Cinnamon Buns
with Caramel Sauce

NACHO LIBRE 12

Chili and Cumin Spiced Ground Sterling Beef Striploin
with Crisp Corn Tortilla Chips, Pico De Gallo,
Salsa Verde, Guacamole, Chopped Tomato,
Green Onion, Black Olive, Pickled Jalapeno,
Sour Cream and Aged Cheddar

POUTINE BAR 11

Crispy Fries with Chopped Bacon, Green Onion,
Pickled Jalapeno, Fresh Cheese Curds,
Cheddar Cheese, Beef Gravy and Spicy Beef Chili

PEROGY BAR 12

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

CHEF STATIONS

These are chef manned stations that are
intended to add theatre to your event.

CHEF PREPARED GOURMET OMELETS 12

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

WHISKEY PRAWN FLAMBE 44 / dozen

Black Tiger Prawns Flambéed in a Whiskey-Chive Butter
Sauce (We recommend 3-5 pieces per guest)

CHINESE TAKE OUT 12

Stir Fried Asian Vegetables and Chow Mein Noodles
in a Ginger, Black Bean, Garlic & Hoisin Sauce
in a Chinese style takeout Pagoda box

Add Chicken or Shrimp 7

CARVERIES

Each Carvery Station includes Artisan Rolls.

All protein selections are based on 140-150 g (4-5oz)
per person (based on confirmed attendance).

Roasted SMITH Spiced Pork Loin,
Mustard, Horseradish 12

Garlic Rubbed Leg of Lamb
with Rosemary Jus, Mint Jelly 18

Maple Glazed Baked Ham with Pineapple
Chutney, Dijon Mustard 15

Roast boneless Turkey, Sage Gravy
and Cranberry Relish 15

*Each Sterling Silver Beef Roast is spiced with our
own signature SMITH Steak Spice then slow roasted
to Medium doneness unless otherwise specified.*

Served with Mustard and Horseradish.

Beef Striploin 21

Prime Rib 23

Beef Tenderloin 27

ADDITIONAL LUNCH ENHANCEMENTS

Enhance your buffet with the following additions. Prices listed are based on a per guest basis.

Domestic Cheeses with French Baguette and Assorted Crackers **V** 7

Bothwell Cheeses, a unique variety from the Prairie Canadian Cheese manufacturer,
French Baguette & Assorted Crackers **V** 8

Imported Cheeses with French Baguette and Assorted Crackers **V** 9

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

Mediterranean Antipasti with Genoa Salami, Prosciutto Ham, Cappicola,
Assorted Olives and Pickled Savories 12

Breads & Spreads: Roasted Garlic Hummus, Artichoke-Parmesan,
Feta and Sun-Dried Tomato with French Baguette and Ciabatta **V** 12

Fresh Vegetable Crudit  with Buttermilk Herb Dip
(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber) **V GF** 6

Sliced Seasonal Fruits and Berries **V GF** 8

Grilled and Chilled Vegetable Crudit  of Asparagus,
Squash and Peppers **V GF** 7

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 12 / guest

Oysters on Ice with Champagne Vinaigrette **Market Price** per variety by the dozen

PLATED LUNCHES

For additional courses please refer to the Additional Course Selections on page 17.
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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 GF 23

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

CHAR GRILLED SALMON FILET GF 28

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

MAMA'S MEATLOAF 25

Ground Sterling Beef Striploin Meatloaf wrapped in Bacon with 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

BEARCAT PICKEREL FILLETS 25

Oven Baked with Lemon, Ginger and Chive Butter, Grilled Vegetables, Quinoa Pilaf

HERB & PARMESAN BREADED CHICKEN BREAST 26

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

SILVER STERLING NEW YORK STRIP GF 29

Char Grilled 6oz Sterling Silver New York Strip Steak, Charred Roma Tomato Salsa, Roasted Creamer Potatoes, Broccoli Florets

ROASTED VEGETABLE WELLINGTON V 23



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

SAVOURY VEGETARIAN QUICHE V 21

Individual Pastry Shells, Vita Eggs, Roasted Peppers, Mushrooms, Scallions, Tomatoes, Basil, Aged White Cheddar, Garden Salad with Sweet Apple Vinaigrette, Toasted Almonds

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 Vegetarian  Gluten Free



ADDITIONAL LUNCH COURSE SELECTIONS



GARDEN FRESH SALADS



7 / guest (select one)



Spring Garden Greens with Lemon-Black Pepper Dressing, Basil Leaves, English Cucumber and compressed Watermelon  



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  


Spinach Leaves, Walnuts and Danish Blue Cheese with Dijon-Chive Vinaigrette  

Neva Farm Bibb Lettuce and Crisp Romaine Leaves 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  

Neva Farm Bibb Lettuce with Shallot, Fine Herbs and Red Wine Vinaigrette  

Romaine Leaves in Creamy Garlic Dressing with Cherry Tomato, English Cucumber, Kalamata Olive and Feta cheese 

Iceberg and Romaine Leaves in a Buttermilk & Herb Dressing with Bacon, Blue Cheese and Walnuts  


Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese  

SOUPS, BROTHS AND BISQUES


5 / guest (select one)

Roasted Tomato, Basil Oil and Chèvre Cream  

Cream of Leek and Potato

Puree of Squash and Ginger with Cinnamon Sprinkled Crème Fraiche 

Roasted Sweet Pepper Bisque 

Vegetable and Bean Minestrone  

7 / guest (select one)

Sterling Silver Beef, Barley and Vegetable

Cream of Wild Mushroom with White Truffle Essence

Sweet Corn and Chorizo Chowder, Chili Oil drizzle

White Bean, Chorizo, Potato and Kale

A LA CARTE LUNCH DESSERT SELECTIONS

7 / guest (select one)

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 & Raspberry with Chocolate Graham Crust & Raspberry Coulis

Blueberry & 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,
Whipped Cream and Raspberry Coulis

SPIRITED STRAWBERRIES

Fresh Strawberries tossed in Grand Marnier and cracked Black Pepper
accompanied by 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

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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

LUNCHEONS TO GO

A variety of Sandwiches will be prepared with contents displayed on each lunch package.
Fruit and Drinks will be placed out of the lunch bag. If specific items or selections are requested additional charges may apply.

WATERFRONT BAGGED LUNCH 23

Each individually packed lunch will include:

One prepared Sandwich selection on Artisan Breads:

Shaved Ham and Swiss with Grainy Dijonnaise, Lettuce & Tomato

Roast Chicken Salad with Tarragon and Grilled Apple

Grilled Vegetables and Lentil Hummus 

Montreal Smoked Corned Beef Brisket with Dijon and Swiss

Egg Salad with Chopped Gurksalat 

One Assorted Seasonal Whole Fruit
(Apple, Banana or Orange)

Two Assorted Fresh Baked Cookies

Assorted Sodas or Iced Tea

ESPLANADE RIEL BAGGED LUNCH 26

Each individually packed lunch will include:

One prepared Sandwich selection on Artisan Breads:

Smoked Turkey with Roasted Pepper, Havarti, Bacon and Sun-Dried Tomato Mayo

Portabella Mushroom, Roasted Pepper, Onion, Sprouts and Mayo 

Italian Salami and Shaved Ham with Grainy Dijonnaise, Tomato and Lettuce

Grilled Sliced Chicken Breast, Tomato, Lettuce and Mayo

SMITH Spiced Roast Beef Striploin, Maple Smoked Cheddar, Tomato, Lettuce and Mayo

One salad selection from the Luncheon Buffet Enhancements for the group (page 12)

One Assorted Seasonal Whole Fruit
(Apple, Banana or Orange)

Assorted Individual Bag of Potato Chips

Two Assorted Fresh Baked Cookies




Assorted Sodas or Iced Tea

DINNER APPETIZER PACKAGES

Minimum 20 guests.





THE QUINTESSENTIAL 12

This package is based on 4 pieces per guest.

- Roma Tomato, Kalamata Olive, Basil Pesto and Feta Cheese Bruschetta 
- Pike & Pickerel Cakes with Chipotle Mayo and Pickled Watermelon
- Pounded Aged Cheddar, Garlic Chips, Cider Gastrique, Baguette Crostini 
- Vegetable Spring Rolls with Plum Sauce 
- Chicken Wellingtons with Dijon Aioli





GRAND OCCASION 14

This package is based on 4 pieces per guest.

- Fresh Mozza, Prosciutto & Olive Satay 
- Chèvre Stuffed Crimini Mushroom Caps  
- Roma Tomato, Kalamata Olive, Basil Pesto and Feta Cheese Bruschetta 
- Coconut Shrimp with Chili “Catsup”
- Vegetable Samosas with Sweet Tamarind Sauce 
- Beef & Mushroom with Sherry Wrapped in Puff Pastry

AN UPSCALE FUNCTION 20

This package is based on 5 pieces per guest.

- Foie Gras Torchon, Sauternes Gelée
- Cornet of Avocado, Tomato and Feta Cheese 
- Duck Prosciutto, Tomato Tapenade, Crostini
- Portabella Mushroom, Spinach, Chèvre and Roasted Pepper in Puff Pastry 
- Cardamom Spiced Rack of Lamb Chops with Rhubarb Chutney 
- Prosciutto Wrapped Seasonal Melon Fresh Mozza with Balsamic Syrup 

– 20 –

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

DINNER HORS D'OUERVES

Prices listed are per dozen. Minimum order of three dozen per item.

CHILLED

- Vegetable Nori Rolls with Wasabi and Soy **V** **28**
Saffron Poached Deviled Egg with
Whitefish Caviar **GF** **28**
- Cornet of Avocado, Tomato and Feta Cheese **V** **36**
Chèvre Stuffed Crimini Mushroom Caps **V** **GF** **29**
Roma Tomato, Kalamata Olive, Basil Pesto
and Feta Cheese Bruschetta **V** **32**
- Grana Padana cup with Herbed Chèvre Cheese,
Pickled Tomato **V** **GF** **36**
- Avocado Mousse Stuffed Cocktail Tomato **V** **GF** **35**
Chicken Liver Paté with Pickled Red Onion **32**
Beef Tenderloin Tartar with White Truffle Oil
and French Baguette **42**
- Foie Gras Torchon, Sauternes Gelée **45**
Prosciutto Wrapped Seasonal Melon
with Balsamic Syrup **GF** **35**
- Manitoba Smoked Goldeye Canapé **34**
Tempura Shrimp Maki Rolls with
Pickled Ginger and Soy **40**
- Lemon Poached Prawns with Cocktail Sauce **GF** **36**
Salmon Tartar with Crème Fraiche,
Chive Savory Cracker **42**
- Pounded Aged Cheddar, Garlic Chip,
Cider Gastrique, Baguette Crostini **V** **39**
- Curried Shrimp Salad, Pineapple and Cilantro,
Wonton Basket **42**

HEATED

- Vegetable Spring Rolls with Plum Sauce **V** **32**
Portabella Mushroom, Pimentos, Plum Tomato
and Jack Cheese in Puff Pastry **V** **34**
Warm Mushroom & Swiss Tartlet,
Flaky Chive Pastry **V** **36**
Grilled Tofu and Vegetable Brochette
with Mediterranean Vinaigrette **V** **GF** **32**
- Teriyaki Ginger Glazed Chicken Satays **32**
Beef Tenderloin with mixed Mushrooms
and Chèvre in Puff Pastry **36**
- Velvet Beef Satays with Black Bean Sauce **35**
Dry Breaded Baby Back Ribs
with Orange Chili BBQ Dip **40**
Buffalo Chicken Brochette
with Blue Cheese Dip **GF** **36**
Bison Sausage with Dried Blueberry
on Wild Rice Polenta **36**
- Cardamom Spiced Canadian Rack of Lamb Chops
with Rhubarb Chutney **GF** **60**
Maple Soy Marinated Salmon Satay **GF** **34**
Crab and Scallop Cakes with Chipotle Mayo
and Pickled Watermelon **39**
Coconut Shrimp with Chili "Catsup" **39**
- Crisp Fried Oyster with Fort Garry Dark Ale Pipette **44**
Pike & Pickerel Cakes with Chipotle Mayo
and Pickled Watermelon **42**
Chicken Wellingtons with Dijon Aioli **36**
Creamy Chèvre Cheese, Artichoke
and Kalamata Olive Tartlet **V** **36**
Candied Maple Smoked Salmon Skewer **GF** **42**
Butter Pecan & Coconut Crusted Shrimp Skewer **GF** **42**
Bacon Wrapped Scallops **GF** **48**

A GUIDE TO CREATING YOUR MENU

STEP 1

Select an Entrée to build your menu around.

Entrées are listed on pages 23 & 24 under the heading Dinner Entrée Selections. The price listed with each selection provides a three-course dinner for you and your guests.

A fee of \$5 per guest will apply when an additional protein option is selected (maximum of two options). Guests selections must be confirmed two weeks prior to the event.

STEP 2

Choose a Side Dish and Vegetable Accompaniment.

From the selections provided on page 25 choose one item from the Dinner Entrée Accompaniments section and one item from the Vegetable section to complete your Entrée.

STEP 3

Choose the First course for your menu.

From the Dinner Salads & Soup selections provided on page 26, choose 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 **5 per guest**


STEP 5

Choose a Dessert.


Complete your menu with one of our decadent Desserts. Selections provided on page 27.

DINNER ENTRÉE SELECTIONS

MANITOBA PRODUCED CHICKEN

Mushroom Duxelle Stuffed Chicken Breast Supreme
with Cabernet-Thyme Sauce  **47**

Breaded Herb and Chèvre Stuffed Chicken Breast Supreme
with Manitoba Mushroom Cream Sauce **47**


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

STERLING SILVER BEEF

(Prepared Medium unless otherwise specified)

**Inn at the Forks defines Medium as pink in the center
with no blood red areas, 135-145 degrees internal temperature**


10 oz Slow Roasted Prime Rib Au Jus  **55**

7 oz Grilled Beef Tenderloin with Cabernet Sauce  **68**

9 oz Grilled Strip Loin with Brandy-Green Peppercorn Sauce **56**

11 oz Grilled boneless Rib-Eye with a Charred Tomato Summer Salsa  **58**

MANITOBA PORK

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

Roast Pork Loin with Whole Grain Dijon-Tawny Port Wine Sauce  **43**

Full Slab of Slow Braised Baby Back Pork Ribs
slathered in our SMITH BBQ Sauce **44**

DINNER ENTRÉE SELECTIONS

COMBINATION ENTRÉES

5 oz Sterling Silver Strip Loin with Grilled Garlic
Jumbo Shrimp (3) Skewer **GF** 53

Herb and Garlic Marinated Grilled 4-5 oz Chicken Breast
with a 4 oz Grilled Salmon Filet **GF** 52

5 oz Sterling Silver Strip Loin & 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 **GF** 49

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

Prairie Grill Trio of 4 oz Chicken Breast, House Made Bison Sausage
and 4 oz of Sterling Silver Beef Tenderloin **GF** 63

SEAFOOD

SMITH BBQ Glazed Salmon Filet with Charred Pineapple
Relish and Crème Fraiche 52

Manitoba Lakes Pickerel with a Lemon, Ginger and Leek Butter 49

VEGETARIAN


















Roasted Portabella Mushroom, Spinach, Roasted Pepper and Chèvre Cheese
Wellington with a Fricassee of Seasonal Vegetables **V** 47

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

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









DINNER ENTRÉE ACCOMPANIMENTS

SIDE DISHES

- Herb Roasted Creamer Potatoes  
- Potato Duchesse  
- Potato Rosti  
- Puree of Sweet Potato  
- Prairie Wild and White Rice Pilaf 
- Harvest Grain Pilaf 
- Herb and Parmesan Arborio Risotto
- Buttery Golden Mashed Potatoes  
- Sage and Buttermilk Mashed Potatoes  
- Basil Pesto flavoured Mashed Potatoes  
- Twice Baked Stuffed Potatoes 












VEGETABLES

Jumbo Asparagus Spears with Grilled Red and Yellow Peppers   **add 3**








- Baby Carrots and Sautéed Spinach Leaves  
- Classic Vegetable Medley (Broccoli, Carrot and Cauliflower)  
- Spaghetti Squash, Grilled Red Pepper and Grilled Zucchini  
- Sautéed Crimini Mushrooms with Garlic and Fresh Herbs  

DINNER SALAD & SOUP COURSE SELECTIONS

GARDEN FRESH SALADS

- Spring Garden Greens with Lemon-Black Pepper Dressing, Basil Leaves, English Cucumber and Compressed Watermelon  
- 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  
- Spinach Leaves, Walnuts and Danish Blue Cheese with Dijon-Chive Vinaigrette  
- Neva Farm Bibb Lettuce and Crisp Romaine Leaves 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  
- Neva Farm Bibb Lettuce with Shallot, Fine Herbs and Red Wine Vinaigrette  
- Romaine Leaves in Creamy Garlic Dressing with Cherry Tomato, English Cucumber, Kalamata Olive and Feta Cheese  
- Iceberg and Romaine Leaves in a Buttermilk & Herb Dressing with Bacon, Blue Cheese and Walnuts  
- Kale Salad, Lemon Dressing, Currants, Walnuts and Fresh Cheese  

SOUPS, BROTHS AND BISQUES

- Roasted Tomato, Basil Oil and Chèvre Cream  
- Cream of Leek and Potato 
- Puree of Squash and Ginger with Cinnamon Sprinkled Crème Fraiche 
- Roasted Sweet Pepper Bisque 
- Vegetable and Bean Minestrone  

Add **2** / guest:

- 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 & Raspberry with Chocolate Graham Crust & Raspberry Coulis

Blueberry & 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,

Whipped Cream and Raspberry Coulis

SPIRITED STRAWBERRIES

Fresh Strawberries tossed in Grand Marnier and cracked Black Pepper
accompanied by White Chocolate Sabayon

LEMON MERINGUE FLAN

Lemon Curd, Toasted Meringue and Raspberry Coulis

MAPLE PECAN TART


Toasted Pecans in Maple Syrup with Whipped Cream

KIDS' DINNER MENU SELECTIONS


Each kids meal includes a first course of Vegetable sticks 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
or event entrée accompaniments

Pasta and Cheese Sauce
with Garlic Buttered Ciabatta 

Pasta and Marinara Sauce
with Garlic Buttered Ciabatta 

Pasta and Alfredo Sauce
with Garlic Buttered Ciabatta 

Grilled Ham and Cheese Sandwich with Fries
or event entrée accompaniments

Grilled Herb and Garlic Chicken Breast with Fries
or event entrée accompaniments 



Pickarel Fingers, Lemon and Tartar Sauce with Fries
or event entrée accompaniments

DINNER BUFFET

For groups less than 20, a \$5.00 surcharge per guest will be added.

DINNER BUFFET 49

Fresh Baked Breads & Rolls

Garden Style Greens with Honey and Apple Vinaigrette  



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

Broccoli Spears & 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 with Baguette and Assorted Crackers

Herb Roasted Creamer Potatoes  

Grilled Eggplant Ratatouille  

Seasonal Vegetables

White & Wild Rice Pilaf 

Grilled Local Chicken Breast with Creamy Mushroom Sauce

Prairie Lake Pickerel and Pike Cakes, Caper Remoulade, Lemon

SMITH Spiced Roast Pork Loin 

Selections of Sliced Seasonal Fruits and Berries

Assorted Sweets & Treats

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

RECEPTION CONCEPTION

Prices listed are on a per person basis.

NACHO LIBRE 12

Chili and Cumin Spiced Ground Sterling Beef Striploin With Crisp Corn Tortilla Chips, Pico De Gallo, Salsa Verde, Guacamole, Chopped Tomato, Green Onion, Black Olive, Pickled Jalapeno, Sour Cream and Aged Cheddar

POUTINE BAR 11

Crispy Fries with Chopped Bacon, Green Onion, Pickled Jalapeno, Fresh Cheese Curds, Cheddar Cheese, Beef Gravy and Spicy Beef Chili

PEROGY BAR 12

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

CHEF STATIONS

These are chef manned stations that are intended to add theatre to your event.

WHISKEY PRAWN FLAMBE 44 / dozen

Black Tiger Prawns Flambéed in a Whiskey-Chive Butter Sauce (We recommend 3-5 pieces per guest)

CHINESE TAKE OUT 12

Stir Fried Asian Vegetables and Chow Mein Noodles in a Ginger, Black Bean, Garlic & Hoisin Sauce in a Chinese style takeout Pagoda box.
Add Chicken or Shrimp 7

RECEPTION CONCEPTION

Prices listed are on a per person basis. All protein selections are based on 140-150 g (4-5 oz) per person (based on confirmed attendance).

CARVERIES

Each Carvery Station includes Artisan Rolls.

Roasted SMITH Spiced Pork Loin, Mustard, Horseradish **12**

Garlic Rubbed Leg of Lamb with Rosemary Jus, Mint Jelly **18**

Maple Glazed Baked Ham with Pineapple Chutney, Dijon Mustard **15**

Roast boneless Turkey, Sage Gravy and Cranberry Relish **15**

Each Sterling Silver Beef Roast is spiced with our own signature SMITH Steak Spice then slow roasted to Medium doneness unless otherwise specified. Served with Mustard and Horseradish.

Beef Striploin **21**

Prime Rib **23**

Beef Tenderloin **27**

RECEPTION PLATTERS

Bothwell Cheeses, a unique variety from the Prairie Canadian Cheese manufacturer,

French Baguette & Assorted Crackers **V 8**

Imported Cheeses with French Baguette and Assorted Crackers **V 9**

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

Mediterranean Antipasti with Genoa Salami, Prosciutto Ham, Cappicola, Assorted Olives and Pickled Savories **12**

Breads & Spreads; Roasted Garlic Hummus, Artichoke-Parmesan, Feta and Sun-Dried Tomato with French Baguette and Ciabatta **V 12**

Fresh Vegetable Crudité with Buttermilk Herb Dip **V GF 6**

(Carrot, Celery, Peppers, Broccoli, Cauliflower, Cherry Tomato, Cucumber)

Sliced Seasonal Fruits and Berries **V GF 8**

Grilled and Chilled Vegetable Crudité of Asparagus, Squash and Peppers **V GF 7**

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 Capers Berries **12 / guest**

Oysters on Ice with Champagne Vinaigrette **Market Price** per variety by the dozen

SANDWICHES

Assorted Full Size Sandwiches and Wraps (based on 1.5 sandwiches per person) **16 / guest**

Smoked Salmon with English Cucumber and Sweet Onion; Smoked Turkey with Roasted Pepper, Havarti and Bacon; English Cucumber, Brie and Sprouts; Black Forest Ham with Grainy Dijonnaise; Chicken Salad with Walnuts and Tarragon; Roast Sterling Silver Beef, Tomato, Lettuce and Swiss

Pinwheel & Petite Sandwiches (based on 6 pieces per person) **18 / guest**

An Assortment of Classically Presented Sandwiches Including; Black Forest Ham, Albacore Tuna Salad, Vita Egg Salad, Tarragon Chicken Salad, Vegetarian, and Smoked Salmon with Cream Cheese

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

V Vegetarian **GF** Gluten Free

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) **3** / guest

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

ASSORTED DAINTIES **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, Miniature Cupcakes, Chocolate Truffles, Chocolate Dipped Strawberries and Fresh Seasonal Fruit Kebabs

CUPCAKES **32** / 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 **49**

WHITE CHOCOLATE RASPBERRY CHEESECAKE **49**

LEMON FLAN **43**

MAPLE PECAN TART **45**

See page 27 for full descriptions of Whole Cakes.

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.

CORKAGE BAR

You arrange a liquor permit and supply all the alcoholic beverages. The Hotel provides the bars, mix, ice, glasses, condiments, garnishes and bartenders.

A fee per person is charged. This may be for a full bar or wine bar only.

Corkage: 14.25 / guest

Wine Corkage for Dinner: 6 / guest

Wine Corkage for Wine reception only: 8 / guest

HOST / CASH BAR

House Wine **5.58**

Premium Spirits **5.58**

Premium Domestic Beer **5.58**

Deluxe Import Beer **5.98**

Deluxe Spirits **5.98**

Liqueurs **5.98**

Martinis **9.62**

Special Order Liquor will only be sold by the bottle (subject to Hotel pricing)

Soft Drinks **3.25**

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

BAR MINIMUM

Host Bar or Cash Bar fee minimum is \$600 or a bartender fee will be applied at \$35 per hour minimum 3 hours. Bartenders are scheduled at 1 per 80 guests.

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

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

Peller Estates Family Series Pinot Gris (CA) **34**

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

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

McManis Chardonnay (USA) **47**

RED

Peller Estates Family Series Cabernet/Merlot (CA) **34**

Pascual Toso Malbec (ARG) **35**

Willow Way Shiraz/Mourvedre (ZA) Fair Trade **41**

Kilikanoon "The Lackey" Shiraz (AUS) **45**

SPARKLING

Jaume Serra nv Brut Cava (SP) **33**

Bollicine Frizzante Prosecco (IT) **37**

CATERING POLICIES

GUARANTEE OF ATTENDANCE

Guarantee of number of guests attending is due 4 business days prior to the event. Inn at the Forks will make 2% above the guaranteed amount 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

The Hotel 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

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.

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

The Hotel 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.



CATERING POLICIES

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. This free parking does not include metered parking, reserved parking, paid/event lot parking, or the parking lot directly beside The Forks Market.

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 \$15 per night for Self-Parking or \$25 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 by Inn at the Forks at an additional fee.

DISPLAY MATERIALS DELIVERED TO THE HOTEL

The Hotel has very limited storage space. Please arrange for deliveries to be made no sooner than 2 working days 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.