

SMITH

Honest food created
from the diversity
of the lands and
waters of our
great country.



For information or to reserve space
for your Private Function please contact:

Inn at the Forks

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SPARROW
HOTELS





TABLE OF CONTENTS

--

Room Options 3

Policies 4

Bar Service 5

Table Wine Service 5

BREAKFAST

Breakfast Buffets 6

Breakfast Platters 7

Condensed Breakfast Menus 8

LUNCH

Buffet Luncheons 9

Condensed Lunch Menu 10

A La Carte 3 Course Lunch 11

DINNER

Appetizer Packages 12

Hors D'oeuvres 13

A La Carte 3 Course Dinner 14

Condensed Dinner Menu 15

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SMITH - 75 Forks Market Road, Winnipeg MB

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ROOM OPTIONS

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THE CABIN

[10-12 people]

The Cabin is a semi-private space located off the dining room with a large table that seats up to 12 people. The space features glass doors that close, allowing the space to feel more private. No audio visual is permitted.

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THE SOLSTICE

[21-50 people]

Located off the dining room, The Solstice Room is a private dining area surrounded in windows to allow ample natural light. The space features direct access to an outdoor patio, and a spectacular view of The Forks.

This room comfortably seats a maximum of:

- 50 people with buffet service
- 50 people for a sit-down meal with bar
- 50 people for a stand up reception with bar

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THE LIBRARY TABLE

[12-20 people]

The semi-private space is located in the lobby of Inn at the Forks, just off the lounge. It features a large table in an open shared space, loud speeches and audio visual equipment are not permitted.

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POLICIES

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Deposit

\$200 minimum deposit is required to secure the use of the Solstice Room. Deposit amount fluctuates seasonally. This deposit will be deducted from your final bill owing at the end of your function. No deposit is required to reserve semi-private spaces.

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Guarantee of Attendance

The guaranteed number of guests attending the function is due three business days prior to your function. If your numbers increase, charges will be based on the actual number of people in attendance.

If your numbers decrease, charges will be based on the guaranteed number. If your guests are responsible for their own bills and the numbers decrease (after the three-day confirmation date), you, as the host will be responsible for settling the charges for the extra meals. You may take the extra meals with you upon departure.

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Separate Billing:

The option for separate bills is available for groups of 20 guests or less with prior notification. Please be aware that the processing time of the bills can be up to 30 minutes. One bill will be presented for groups larger than 20 guests.

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Menu:

Dietary menu substitutions are available with advance notice. Those ordering substitutions must identify themselves to their server upon seating. Please be sure to bring any special dietary restrictions such as allergies or intolerances to our attention as soon as possible to ensure a safe and worry free event.

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Function Size:

SMITH reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated in the contract.

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Leftover Food and Take Outs:

For health and insurance reasons, SMITH policy does not allow the removal of food from the hotel premises unless a waiver is signed.

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Damages:

The cost or repair of any damages occurring to the property of SMITH and Inn at the Forks by the client, guests or contractors will be charged to the client. Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

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Deliveries:

Storage space is limited. Please arrange for deliveries at time of booking. SMITH will apply a handling and storage fee of \$50.00 per day for goods that are received and handled outside the agreed upon times.

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Cancellations:

All cancellations must be received in writing and must be made by the individual that made the initial booking. If you cancel 60 days (or more) before the event you will receive 100% of your deposit back. If you cancel less than 60 days before the event you will forfeit your deposit.

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BAR & WINE SERVICES

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BAR SERVICE

For private parties, a portable bar can be set up in The Solstice Room. The bar will have a stock of either premium and/or deluxe liquor, domestic and/or imported beer, wines by the glass, liqueurs and non-alcoholic options.

Host Bar:

The host of the function will be paying for all of the beverages

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Cash Bar:

Your guests will pay for their own beverages.

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Bar Minimum:

A minimum of \$400 in alcoholic and non-alcoholic beverages is required. If the minimum is not met, a bartender fee of \$35/hour will be applied (3 hour minimum) including set up and tear down.

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Specialty Bar:

Specialty bars will stock 2 feature SMITH-crafted cocktails, premium and/or deluxe liquor, domestic and/or imported beer, wines by the glass, liqueurs and non-alcoholic options. A set up fee of \$100 will be applied.

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TABLE WINE SERVICE

An award winning wine list features a selection of wines from around the world. Available to purchase by the bottle only.

Wine on Tables:

Servers will pour the first glass of wine and place the bottle on the table. You may allot a certain number of bottles per table. All requested bottles will be opened.

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Poured Wine Service:

Servers will pour and maintain all guests' wine glasses. Bottles will not be left on the tables. Bottles will only be opened on consumption and you may allot a total maximum bottles. We suggest when deciding on the number of bottles for your function, you allow 2/3 bottle per person

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Specialty Wine & Alcohol orders must be made 10 business days prior to your function.

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BREAKFAST BUFFETS

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Buffet is only available when the entire Solstice Room is reserved.

[Minimum 20 people]

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SMITH Continental 25

Freshly brewed coffee, teas
Assorted vitality juices
Seasonal fruit salad
Crunchy SMITH granola & individual yogurts
Bakers basket of breakfast breads & pastries
Scrambled vita eggs
Maple smoked bacon
SMITH breakfast sausages
Oven roasted potatoes

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Solstice Brunch 42

Freshly brewed coffee, teas
Assorted vitality juices
Seasonal fruit salad
Fresh baked muffins, Danish pastries
Scrambled vita eggs
French toast, Canadian maple syrup & Saskatoon berry sauce
Maple smoked bacon & SMITH breakfast sausages
SMITH Caesar salad
Farfalle (bow-tie) pasta salad, sundried tomato, Kalamata olive,
feta cheese, herb & balsamic dressing
Oven roasted potatoes
Buttermilk fried chicken
Canadian cheeses
Chocolate dipped strawberries
Assorted dainties, bars & slices

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BREAKFAST PLATTERS

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Sliced seasonal fruits **8/per person**

Smoked Lox, cream cheese & bagel chips (based on 70g per guest) **14/per person**

Artisanal SMITH charcuterie board **8/per person**

Bakers basket of breakfast breads & pastries (Danish, muffin, croissant) **6/per person**

Muffins **4 /each**

Canadian cheese board **9/per person**

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CONDENSED BREAKFAST MENUS

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Available in The Solstice Room, The Cabin & The Library Table.

[Menus for Groups of 15 - 20 people]

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Sunrise Breakfast

Fruit plate: sliced seasonal fruits & berries 9

Hotel breakfast: two vita eggs scrambled, sausage, ham or bacon, hash browns, toast 12

Eggs Benedict: two poached vita eggs, English muffin, house cured back bacon, hollandaise, hash browns 14 [Florentine also available]

Hot oatmeal: brown sugar, walnuts, Saskatoon berries and raisins 7

Buttermilk pancakes: cinnamon butter and Canadian maple syrup 9

SMITHwich: vita egg, crisp bacon, maple smoked cheddar, multigrain croissant, hash browns 12

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Brunch [Available on Saturday & Sunday]

Fruit plate: sliced seasonal fruits & berries 9

Hot oatmeal: brown sugar, walnuts, Saskatoon berries and raisins 7

Buttermilk pancakes: cinnamon butter, Canadian maple syrup 9

Hotel breakfast: two vita eggs scrambled, sausage, ham or bacon, hash browns, toast 12

Eggs Benedict: two poached vita eggs, English muffin, house cured back bacon, hollandaise, hash browns 14 [Florentine also available]

SMITH eggs: poutine of hash browns, tomato, slow roasted pulled pork, two poached vita eggs, maple smoked cheddar cream gravy 17

Cobb salad: blue cheese, tomato, bacon, avocado, grilled chicken, egg 19

Chicken pot pie: with peas, mushrooms and creamy gravy 14

Quinoa burger: pea shoots, roasted garlic mayo, pickled cucumber, tomato tapenade 14

Reuben: house made sauerkraut and corned beef brisket, Swiss, Russian dressing & thick cut Winnipeg rye 16

Mac-n-cheese: old cheddar and cottage cheese macaroni, bacon & blue cheese crumble, side green salad 14

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BUFFET LUNCHEONS

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Buffet is only available when the entire Solstice Room is reserved.

[Minimum 20 people]

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SMITH Prairie 45

Fresh baked breads and butter

Caesar salad: romaine, Grana Padano, creamy garlic dressing, croutons

Smith pickled vegetables

Baby red potato salad

Creamy aged cheddar mac-n-cheese with bacon & blue cheese crumble

Buttermilk fried chicken pieces with ranch dip & hot sauce

Brocollini, sweet & sour glaze, toasted cashew

Beets, crème fraîche, pistachio, dill

Buttery chive mashed Adora potatoes

Assorted sweets & treats

Freshly brewed coffee, decaffeinated coffee and assorted teas

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Solstice Soup & Sandwich 29

Kale Salad

Baby Red Potato Salad

SMITH Pickled Vegetables

Chef's Soup of the Day

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An assortment of full size Sandwiches & Wraps

(based on 1.25 sandwiches per person):

Grilled chicken breast, tomato, pea shoots and mayo on Ciabatta

Smith spiced roast beef striploin, maple smoked cheddar, horseradish mayo, tomato, onion & lettuce, sourdough

Grilled vegetables with tomato tapenade and lentil hummus in a whole wheat tortilla

Pulled pork in SMITH bbq sauce, grilled pineapple and creamy slaw on brioche

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Assorted sweets & treats

Freshly brewed coffee, decaffeinated coffee and assorted teas

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CONDENSED LUNCH MENU

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[Menu for groups of 15 - 20 people]

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Cobb salad: blue cheese, tomato, bacon, avocado, grilled chicken **19**

Caesar salad: romaine, Grana Padano, creamy garlic anchovy dressing, baked croutons **12**
[add grilled chicken 7] [add tiger prawns 7]

Southwest shrimp salad: romaine & iceberg, avocado, mango, red onion, tomato, cucumber & cilantro, crispy tortilla strips, poached tiger prawns, lime vinaigrette **21**

Reuben: Swiss, Russian dressing & thick cut Winnipeg rye **16**

Buttermilk fried chicken burger: English ale caramelized onion, Swiss, dill mayo, brioche **14**

Quinoa burger: pea shoots, roasted garlic mayo, pickled cucumber, tomato tapenade **14**

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The SMITH Burger

6oz. of Canadian beef striploin:

Caramelized onion, maple smoked cheddar, crispy bacon, tomato, roasted garlic mayo, iceberg, on a sesame seed brioche.

Served with house pickles, and choice of house cut fries or garden salad **16**

[add a fried egg 2]

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Chicken pot pie: buttery pastry, roast chicken, mushroom & mire poix, creamy gravy, garden salad **14**

Mac-n-cheese: old cheddar and cottage cheese macaroni, blue cheese and bacon crumble **14**

Fish & chips: beer battered Manitoba northern pike fillets, house cut fries, tartar sauce **18**



A LA CARTE 3 COURSE LUNCH

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[Minimum 20 people]

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Starters

[Starter course **9/person**, additional starter course **9/person**,
additional starter choice **2/person**]

Soup du jour: seasonal feature

Wedge salad: blue cheese, cocktail tomato, bacon, avocado, 1000 island dressing

Kale salad: quinoa, apple, carrot, sunflower & sweet ginger dressing

Caesar salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic garden salad: fancy greens, tomato, cucumber, radish, almond,
honey & apple vinaigrette

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Entrée Selections

[Choose one entrée for your menu. All entrées served with chef's choice of starch
and seasonal vegetables and includes fresh baked breads. Additional choice **5/person**]

Berkshire pork chop: chimichurri **26**

Herb stuffed chicken breast supreme: mushroom gravy **26**

6oz CAB Sirloin steak: marrow butter **24**

9oz NY steak: roasted garlic confit **32**

Pan fried Manitoba pickerel: lemon butter sauce, caper, dill **27**

Manitoba Arctic char: salsa verde **28**

Atlantic Canada salmon: horseradish cream sauce **29**

Vegetarian option available on request.

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Dessert Choices

[Dessert course **8/person**, additional dessert choice **2/person**]

Crème brûlée: classic vanilla with biscotti

Chocolate epiphany: flourless Callebaut dark chocolate cake

White chocolate raspberry cheesecake: chocolate graham crust

Lemon flan: buttery pastry, lemon curd, raspberry sauce

Maple pecan tart: bourbon whipped cream

Chocolate Pate: dark chocolate ganache, caramel crumble, red wine sauce

Carrot cake: candied pecans, cream cheese frosting

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APPETIZER PACKAGES

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[Prices are based on 4 pieces per person which is sufficient before a meal.
For a cocktail party, we would suggest 8 - 10 pieces per person]

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The Solstice Package 12/person

Petite mushroom tart **V**

Chicken liver parfait: apple compote and mustard

Samosas: tamarind sauce **V**

Smoked chicken sausage: ginger glaze **GF**

Bruschetta **V**

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The Impress your Friends Package 14/person

Pounded cheese: apple cider, garlic on sourdough **V**

Mini Reuben sliders: SMITH corned beef & kraut

Petite chicken Wellington

Smoked Lox,: cream cheese, dill, bagel crostini

Figs in a blanket: SMITH bratwurst in pastry, mustard

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THE SMITH Package 16/person

Roast lamb rib chops: persillade

Albacore tuna: Goma-ae, chili aioli, avocado **GF**

Pork belly: kimchi, hoisin, cucumber **GF**

SMITH Steak tartar: baguette crostini

Smoked Goldeye croquette: srirachi mayo, pickled mango

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HORS D'OEUVRES

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Boards placed on tables

Canadian cheese board **9/person**

Artisanal charcuterie board **8/person**

Vegetable crudités and assorted dips **5/person**

Mixed olives **4/person**

House pickles **3/person**

Pita with spicy lentil hummus and feta **4/person**

SMITH Sausage Board (serves 6-8) **41/board**

Chips & Creamy Onion dip (serves 2-4) **8/board**

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Passed hors d'oeuvres price

[per dozen, minimum 3 dozen per selection]

Certain items can be prepared without to be gluten free

Smoked chicken sausage: ginger glaze **38 GF**

Chicken liver parfait: apple compote and mustard **32**

Pounded cheese: apple cider, garlic on sourdough **38 V**

Pigs in a blanket: SMITH bratwurst in pastry, mustard **36**

Mini reuben sliders: house made corned beef **38**

Roast lamb rib chops: persillade **52**

Petite mushroom tart **34 V**

Albacore tuna: Goma-ae, chili aioli, avocado **52 GF**

Smoked Goldeye croquette: srirachi mayo, pickled mango **42**

Smoked Lox,: cream cheese, dill, bagel crostini **42**

SMITH Steak Tartar: baguette crostini **42**

Pork belly: kimchi, hoisin, cucumber **38 GF**

Petite beef Wellington **38**

Petite chicken Wellington **38**

Bruschetta **36 V**

Samosas: Tamarind sauce **36 V**

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A LA CARTE 3 COURSE DINNER

Starters

[Choose one starter for your menu. Additional starter choice **2/person**,
additional starter course **9/person**]

Soup du jour: seasonal feature

Wedge salad: blue cheese, cocktail tomato, bacon, avocado, 1000 island dressing

Kale salad: walnuts, currants, fresh cheese, citrus vinaigrette

Caesar salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic garden salad: fancy greens, tomato, cucumber, radish, almond,
honey & apple vinaigrette

Entrée Selections

[Select 1 package below. Vegetarian option available on request.]

The Forks 49

Pan fried pickerel: lemon butter sauce, caper, dill

Buttermilk fried chicken breast: ranch, SMITH seasoning salt

Berkshire pork chop: chimichurri

The Inn 52

Char-grilled salmon: horseradish cream sauce

9oz NY steak: garlic confit, SMITH seasoning salt

Buttermilk fried chicken breast: ranch, SMITH seasoning salt

The SMITH 58

Roast rack of lamb: persillade

12oz NY steak: bone marrow butter, garlic confit

Manitoba Arctic char: salsa verde

Side Options

[Select one Vegetable [left column] and one Potato [right column] to complete your entrée.

Sides will be served family style. Additional sides **6/person**]

Cauliflower 2 ways: roasted and puréed

Chive mashed potatoes

Brocollini: sweet & sour glaze, cashew

Herb & Garlic Roast Potatoes

Beets: Crème fraîche, pistachio, dill

Sweet potato gratin: rosemary, asiago

Dessert choices

[Choose one dessert for your menu. Additional dessert choice **2/person**]

Crème brûlée: classic vanilla with biscotti

Chocolate epiphany: flourless Callebaut dark chocolate cake

White chocolate raspberry cheesecake: chocolate graham crust

Lemon flan: buttery pastry, lemon curd, raspberry sauce

Maple pecan tart: bourbon whipped cream

Chocolate Pate: dark chocolate ganache, caramel crumble, red wine sauce

Carrot cake: candied pecans, cream cheese frosting



CONDENSED DINNER MENU

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[Menus for Groups of 15 - 20 people]
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Snacks

hot & sticky nuts 8 / brown butter, sea salt & dill popcorn 6 / SMITH pickles 6
whiskey smoked mixed olives 6 / chips & creamy onion dip 7 / spicy lentil hummus & pita 8

Small Plates

Meatballs: spiced veal and pork, roasted tomato, ciabatta, Grana Padano 12
Smoked Goldeye croquette: smoked Goldeye, potato, sriracha mayo, pickled mango 14
Pounded cheese: creamy old cheddar, cider gastrique, chives, grilled sourdough 12
Vegetarian quinoa sausage: Fort Garry beer mustard, sauerkraut 11

Boards

Canadian cheese: [3 or 5] 23, 34
SMITH crafted charcuterie: [3 or 5] 22, 33
Mixed grill of house made sausage: [S or L] 25, 41

Soup / Salad

Today's soup 8

Kale salad: quinoa, apple, carrot, sunflower & sweet ginger dressing 11
Caesar salad: romaine, Grana Padano, creamy garlic anchovy dressing,
baked croutons 11 [add grilled chicken 7]

The SMITH Burger

8 oz. of Canadian beef patty: maple bacon, special sauce, lettuce, cheese, pickles,
onions on a sesame seed bun, SMITH fries and house pickles 23

SMITH Craft

[all entrées are served à la carte]

Pan fried pickerel: lemon butter sauce, caper, dill 24
Buttermilk fried half chicken: ranch, SMITH seasoning salt 24
SMITH bangers: pile of house made bratwurst, Fort Garry beer mustard and kraut 23
NY steak: garlic confit, SMITH seasoning salt [9 or 12 oz.] 29, 37
Lamb sirloin: chermoula, baba ganoush 34
Parmesan & herb gnocchi: garlic, lemon, roasted squash and sage 23
Quinoa tabouleh: tomato, cucumber, crispy chick pea, charred romaine hearts,
mint & parsley, feta cheese, lemon dressing 21

Sides

chive mashed potatoes 7 / garlic butter mushrooms 8 / kale with bacon & onion 7
SMITH fries: truffle oil, asiago and thyme 8 / broccolini: sweet & sour glaze, cashew 9
beets: crème fraiche, pistachio, dill 9 / cauliflower: roasted and puréed 9
mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble 9
winter squash and sweet potato gratin, rosemary, asiago 9



WINE BY BOTTLE

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White

Tawse “Sketches” Riesling Niagara Peninsula [CA] 47

Dipinti “La Vis” Pinot Grigio Veneto [IT] 39

Eight Point Sauvignon Blanc Marlborough [NZ] 42

McManis Chardonnay California [USA] 47

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Rosé

Joseph Mellot Destinea Pinot Noir Rosé Loire [FR] 39

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Red

Willow Way Shiraz/Mourvèdre Western Cape [ZA] *Fair Trade 41

Don Ramon Tempranillo/Garnach Campo de Borja [SP] 31

Pascual Toso Malbec Mendoza [ARG] 35

Kilikanoon “The Lackey” Shiraz South Australia [AUS] 45

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Sparkling

Bollicine Frizzante Prosecco [IT] 41

Jaume Serra nv Brut Cava [SP] 33

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