



YOUR WEDDING DESTINATION

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

www.innforks.com



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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. 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.

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.

PARKING

Banquet parking is available to guests attending the function. A designated parking area can be arranged prior to the event (at an additional cost). The Hotel can provide a site map to identify the assigned parking area.

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 and at regular rates.

FREQUENTLY ASKED QUESTIONS

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 125 guests for dinner.

SPECIAL SERVICES

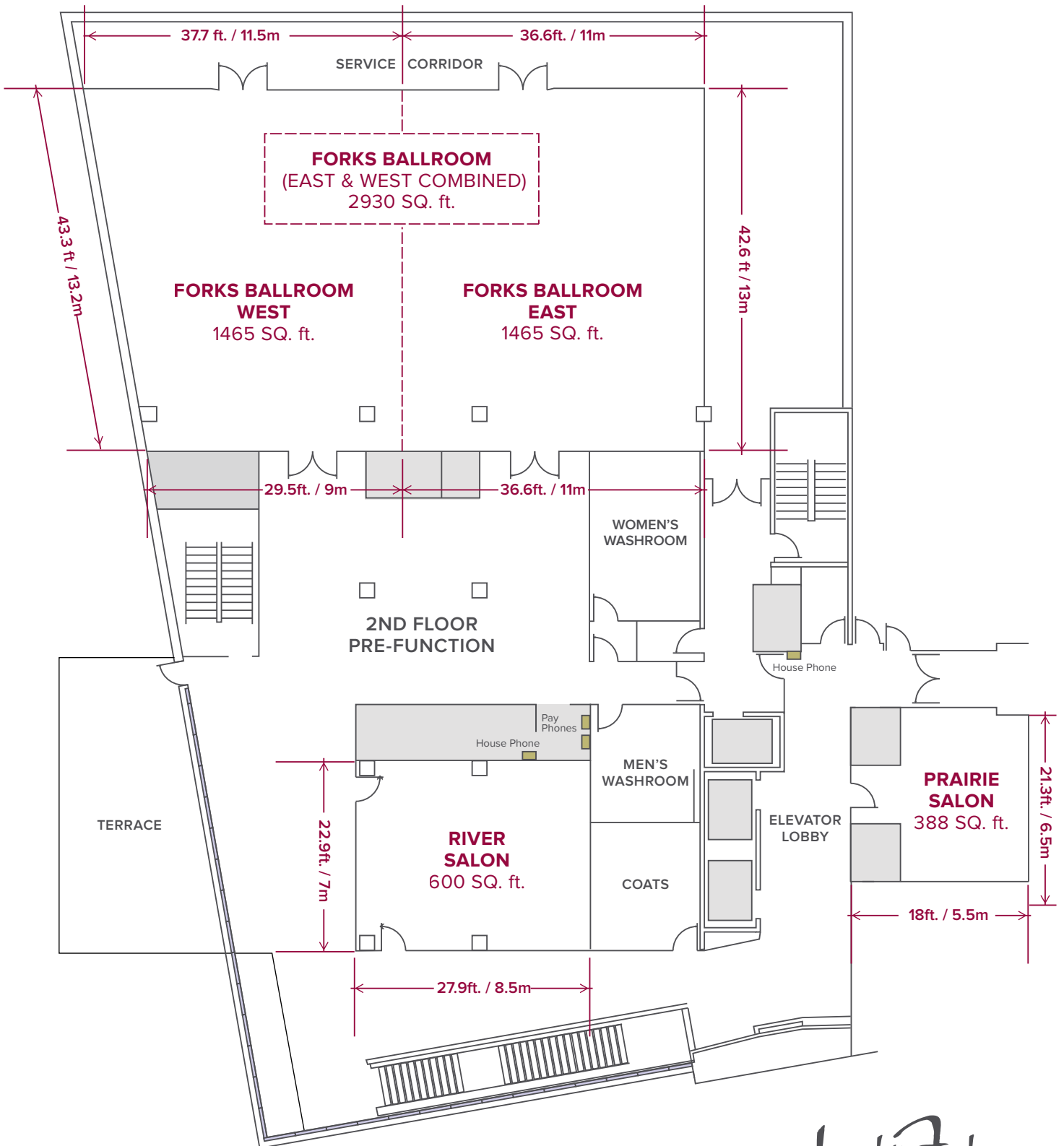
RIVERSTONE SPA

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

SMITH

The Restaurant offers a private Solstice Room that can accommodate up to 56 people for private dinners or Sunday brunches. Advance reservations are required for any groups.

EVENT ROOMS MAP – SECOND FLOOR






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 

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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

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 9 & 10 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 11 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 12, 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 13.

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 Crudit  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 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

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 13 for full descriptions of Whole Cakes.

BAR SERVICE

HOST BAR

All beverages provided by the Hotel and 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.