



# BANQUET MENU 2024







# BREAKFAST

## PLATED HOT BREAKFAST

Minimum of 10 people



All plated hot breakfast come with chilled juices, coffee & tea

### FRESH START 1

French toast served with maple syrup  
blueberry compote

Choice of crispy bacon or pork sausages

Fresh fruit cup

**\$22 Per Guest**

### FRESH START 2

Eggs Benedict, two poached eggs on a  
toasted English muffin with back  
bacon and hollandaise

Hash brown

Fresh fruit cup

**\$25 Per Guest**

### FRESH START 3

Scrambled eggs

Choice of crispy bacon or pork sausages

Hash brown

Toast Toast

**\$22 Per Guest**

### FRESH START 4

Scrambled eggs

Choice of crispy bacon or pork sausages

Pancakes with maple syrup

Hash brown

Fresh fruit cup

**\$24 Per Guest**



An additional charge of \$2/guest will apply to groups under 10 people. Prices are subject to applicable taxes & 15% Service Charge.  
Menu subject to change without notice.

A photograph of a breakfast buffet spread featuring a tall glass of orange juice, a cup of coffee, a stack of pancakes with butter and syrup, a bowl of strawberries, and a bowl of blueberries.

# BREAKFAST

## CONTINENTAL BUFFETS

*Minimum of 20 people*



*All continental buffets come with sliced fresh fruit platter, chilled juices, coffee & tea*

### THE CONTINENTAL

Fresh baked scones, buttery croissants

Assorted muffins & bagels with butter, jams and peanut butter

**\$20 Per Guest**

### THE HEALTHY CHOICE

Assorted low fat muffins

Fresh baked breakfast loaves- Lemon Poppyseed & Blueberry with butter, jams and peanut butter

**\$20 Per Guest**



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# BREAKFAST

## BUFFETS

Minimum of 20 people



Both buffets come with sliced fresh fruit platter, chilled juices, coffee & tea

### THE BUTLER'S BREAKFAST

Selection of danishes, muffins, buttery croissants with butter, jams and peanut butter

Scrambled eggs with scallions and sharp cheddar cheese

Hash browns, crispy bacon and pork sausages

**\$22 Per Guest**

### THE ASSINIBOINE

Selection of danishes

French toast dusted with cinnamon sugar, served with maple syrup and berry compote

Scrambled eggs with scallions and sharp cheddar cheese, Hash browns, crispy bacon and pork sausages

**\$24 Per Guest**



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# BREAKFAST

## BUFFET ADD ONS

Homestyle granola and milk  
Yogurt-fruit flavored  
Selection of cold cereals with skim milk  
Hot oatmeal or cream of wheat with brown sugar  
Buttermilk pancakes with maple syrup and fruit syrup  
French toast with maple syrup  
Crispy bacon  
Sliced ham  
Pork breakfast sausages  
Sliced Canadian back bacon

**+ \$5 Per  
Guest**



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# MEETINGS

## COFFEE BREAK *a la carte*

### BEVERAGES

Coffee & Tea <i>Freshly brewed premium blend coffee, decaffeinated coffee, assorted teas</i>	\$2.95 per person
Chilled soft drinks and juice bottles <i>Orange, apple, iced tea, coke, sprite, ginger ale, etc.</i>	\$3 per can/bottle
Milk <i>2% milk, chocolate milk</i>	\$4 per guest
Water <i>Spring water-591ml, mineral water, Perrier/San Pellegrino-330ml</i>	\$4.95 per bottle

### THE BREAD BASKET

Danish pastries Buttery croissants with jams and butter Assorted Muffins with butter Assorted Bagels	\$12 per guest
Oven fresh assorted cookies OR Oven fresh assorted muffins	\$23 per dozen

### SNACKS

Sliced seasonal fresh fruit platter <i>Minimum 20 people</i>	\$10 per guest
Granola bars	\$3.50 per bar
Yogurt <i>Assorted, fruit flavoured</i>	\$3.50 per guest
Cheese & Crackers <i>Domestic &amp; imported cheese platter with crackers</i>	\$12 per guest
Veggie Tray <i>Fresh vegetables &amp; dip tray</i>	\$8 per guest

### LOAVES AND PLATTERS

Banana bread Lemon poppyseed bread Blueberry loaf	\$20 per loaf (10 slices)
Platter of dainties	\$25 per dozen





# MEETINGS

## COFFEE BREAK

Minimum of 10 people



All coffee breaks come with coffee & tea

### THE HEALTH BREAK

Fresh fruit kebabs

Granola bars

Assorted fruit flavoured  
yogurts

**\$14 Per Guest**

### CHEESE & FRUIT

Imported & domestic cheeses

Crackers & crustini

Sliced fresh fruit

Assorted canned soft drinks

**\$16 Per Guest**

### CHIPS & DIP

Spinach & artichoke dip

Corn & bean salad

Chunky tomato salsa

Crustini & nacho chips

Assorted canned soft  
drinks

**\$14 Per Guest**

### CHOCOLATE LOVERS BREAK

Double chocolate chip cookies

Chocolate brownies

Chocolate dipped  
strawberries

Assorted canned soft drinks

**\$14 Per Guest**

### KICK START BREAK

Assorted chocolate bars  
(1 per person)

Assorted bag of chips

Assorted canned soft drinks

**\$14 Per Guest**

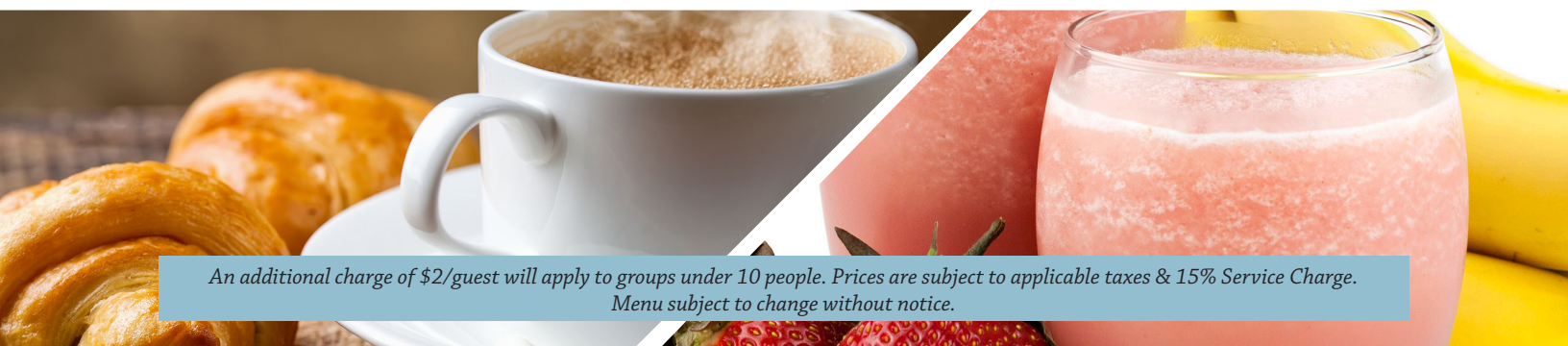
### TEA TIME

A selection of muffins,  
croissants, danishes

Banana bread

Assorted canned soft  
drinks

**\$14 Per Guest**



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# LUNCH

## PLATED LUNCH

Minimum of 10 people



All plated lunches come with coffee & tea. **Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### LUNCH ONE

Meat lasagna covered in a Sicilian tomato sauce and parmesan cheese

Garlic bread

Platter of dessert squares

**\$27 Per Guest**

### LUNCH TWO

Traditional chef's salad with iceberg lettuce, ham, turkey, cheddar cheese, tomato wedges, hard-boiled egg, and cucumber slices. Served with ranch dressing

Fresh rolls with butter

Platter of dessert squares

**\$27 Per Guest**

### LUNCH THREE

Creole spiced grilled chicken breast with melted cheddar cheese, sour cream and tortilla strips on a bed of rice

Fresh rolls with butter

Platter of dessert squares

**\$27 Per Guest**

### LUNCH FOUR

Slow roasted beef stew with root vegetables, baby potatoes and fresh garden herbs

Garlic bread

Platter of dessert squares

**\$27 Per Guest**

### BOXED LUNCH TO GO

Provide a healthy lunch alternative for delegates or meeting attendees while on the go!

All boxed lunches include: veggie sticks, a whole fruit, granola bar and a bottle water.

A selection of the following freshly prepared sandwiches:

Ham, cheese and lettuce with dijon on rye bread

Roast beef, cheddar cheese, lettuce with horseradish mayo on a Kaiser bun

Tuna salad with lettuce on a flour tortilla

Turkey, sundried cranberry mayo, tomato and lettuce on whole wheat bread

Chicken Salad on a flour tortilla

**\$22 Per Guest**

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# LUNCH

## PLATED

Minimum of 10 people



All plated lunches come with fresh rolls, butter, your choice of entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### CHICKEN ENTRÉES

Garlic Rubbed and Grilled Chicken Breast with Hunter sauce	\$29 Per Guest
Grilled Chicken Breast in a Marinara Sauce with Asiago Cheese	\$29 Per Guest
Chipotle Grilled Chicken Breast in a Warm Salsa Sauce	\$29 Per Guest
Balsamic Grilled Chicken Breast in a Pesto Sauce	\$29 Per Guest

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### PORK & BEEF ENTRÉES

Dry Rub Roast Beef Brisket with Red Wine Demi Glace	\$30 Per Guest
Apple & Walnut Stuffed Pork Loin with Maple Dijon Cream	\$28 Per Guest
Slow Cooked Beef Pot Roast with Roasted Honey & Thyme Root Vegetables	\$30 Per Guest



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# LUNCH

## PLATED

Minimum of 10 people



All plated lunches come with fresh rolls, butter, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### FISH ENTRÉES

Lemon and wine poached Atlantic salmon fillet served with a dill cream sauce \$29 Per Guest

Panko and chive crusted pickerel fillet with a remoulade sauce and lemon wheel \$30 Per Guest

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### DESSERTS (Select one)

Tiramisu

Apple crumble with vanilla ice cream

Classic cheesecake

Red velvet cake with blueberry coulis

Layered strawberry shortcake

Chocolate silk truffle wedge with chocolate sauce



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# LUNCH

## BUFFETS

Minimum of 20 people



All buffets come with coffee & tea

### **PIZZA BAR**

A selection of Buffalo Bar pizzas

Traditional Caesar salad

Antipasto platter

*Olives, pickles and grilled vegetables*

Hot Pasta (Select one)

*Penne OR Bow tie OR Tri colour fusilli*

Pasta Sauce (Select one)

*Tomato basil OR alfredo  
OR bolognese sauce OR rose sauce*

Dessert (Select one)

*Seasonal sliced fresh fruit OR assorted cookies  
OR dainty tray*

**\$28 Per Guest**

### **DELI LUNCH**

Crudit  with ranch dip

Organic mesclun salad with cherry tomatoes,  
cucumbers, red onion and house dressing

Potato salad with grainy mustard dressing

Antipasto platter

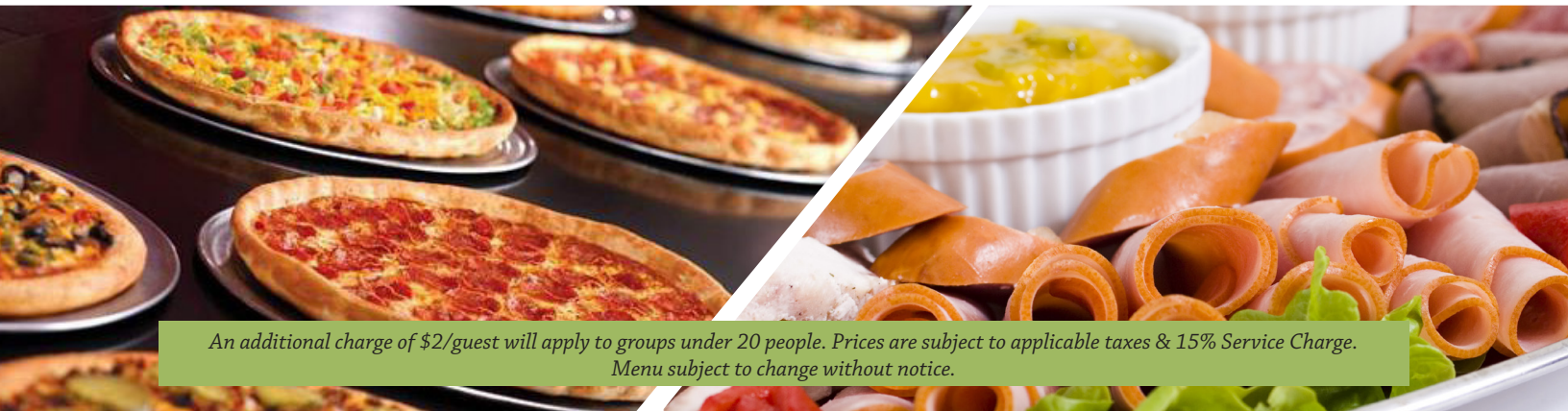
*Olives, pickles and grilled vegetables*

Assortment of fully dressed sandwiches and  
wraps; ham, turkey, roast beef, tuna &  
chicken salad

Dessert (Select one)

*Seasonal sliced fresh fruit OR assorted cookies  
OR dainty tray*

**\$28 Per Guest**



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# LUNCH

## BUFFETS

Minimum of 20 people



All buffets come with coffee & tea

### WOK LUNCH

Egg fried rice

Sweet & sour chicken balls

Beef Teriyaki

Spring rolls

Dessert (Select one)

Seasonal sliced fresh fruit OR assorted cookies  
OR dainty tray

**\$30 Per Guest**

### EXPRESS PICNIC BASKET

Homemade soup (Chef's choice)

Organic mesclun salad with cherry tomatoes,  
cucumbers, red onion and house dressing

OR

Traditional Caesar  
salad

Antipasto platter

Olives, pickles and grilled vegetables

Hot Entrée (Select one)

Triple crunch fried chicken OR Lasagna Bolognese OR  
Cabbage Rolls OR Perogy Bar OR Chicken Penne Alfredo

Dessert (Select one)

Seasonal sliced fresh fruit OR assorted cookies  
OR dainty tray

**\$30 Per Guest**



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# LUNCH

## BUFFETS/ADD ONS

Minimum of 20 people



All buffets come with coffee & tea

### **FAJITA BAR**

Crudité with ranch dip

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing

Fajita Options (Select one)

*Julienne spiced grilled chicken OR beef fajita*

Sautéed peppers, onion, diced tomato, shredded lettuce, shredded cheese, sour cream and salsa

Warm tortillas

Dessert (Select one)

*Seasonal sliced fresh fruit OR assorted cookies*

**\$20 Per Guest ( Chicken fajitas)**

**\$22 Per Guest ( Beef fajitas)**

### **PRAIRIE LUNCH**

Dinner Rolls

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing

Garlic Mashed Potato

Slow cooked Beef Stew with fresh herbs

Assorted fresh baked cookies

**\$22 Per Guest**

Add soup to any buffet (Soup of the day)

**+ \$5 Per Guest**



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# LUNCH

## BUILD YOUR OWN BUFFET

Minimum of 20 people



All buffets come with coffee & tea

Crudit  with ranch dip

Buttered vegetables

Antipasto platter

*Olives, pickles and grilled vegetables*

Variety of rolls and butter

Salads (Select two)

*Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing | Potato salad with grainy mustard dressing | Roasted red pepper and pesto pasta salad | Mediterranean salad with tomato, cucumbers and feta cheese  
Coleslaw | Traditional Caesar Salad | Marinated Vegetable Salad | Mexican Corn Salad | Tomato and Mozzarella Salad*

Entr es (Select one) + **Add a second entree \$10 per guest**

*Cheese tortellini with pesto cream OR tomato basil sauce | Cabbage rolls with tomato ragu | Lasagna Bolognese  
Roast Sirloin with beef jus | Chicken breast served with roasted red pepper and pesto sauce | Atlantic salmon with lemon dill sauce | Roast Manitoba pork loin with caramelized apples and maple ginger demi-glaze | Triple crunch fried chicken*

Assorted dainties, seasonal sliced fresh fruit

**\$30 Per Guest**



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# DINNER

## PLATED

Minimum of 20 people



All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### SALADS (Select one)

#### Harvest Baby Greens with House Dressing

Vegetable chips, cherry tomato, cucumber, julienne carrots and croutons

#### Boston Lettuce with a Berry Balsamic Dressing

Mandarin orange supreme, poached pear, dried cranberries, strawberry slices and toasted walnuts

#### Caesar Salad

Parmesan crisp, herb roasted crostini and a grilled lemon slice

#### Romaine Lettuce with a Fire Roasted Red Pepper Vinaigrette

Tomato, sliced mozzarella, crostini, eggplant chips and almonds

#### Iceberg Lettuce with a Creamy Ranch Dressing

Cherry tomatoes, crispy onions, beet chips, hard boiled egg, crumbled bacon, grated cheddar & mozzarella cheese

#### Arugula Salad

Poached pears, candied spiced walnuts, pickled red onion and parmesan cheese

#### Caprese Salad

Romaine hearts with smoked roma tomato, jalapeno jack cheddar and balsamic reduction



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## PLATED

Minimum of 20 people



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### SOUP *(Select one)*

Roasted Corn Chowder with Fresh Tarragon  
*Served with a bread stick*

Butternut Squash and Ginger Bisque  
*Garnished with chives*

Button Mushroom and Wild Rice  
*Served with a bouquet of garden herbs*

French Style Green Split Pea  
*Garnished with tidbits of smoked ham*

Roast Red Pepper Tomato Basil Bisque  
*Garnished with herb infused oil*

Black Bean Tomato with Jalapeno Cream  
*Garnished with a tortilla crisp*

Carrot and Ginger Bisque  
*Garnished with crème fraiche and chives*

Sweet Potato and Pumpkin Bisque  
*Served with a dollop of sour cream*

Cream of Mushroom  
*Served with a sourdough crouton*

Old Fashioned Minestrone  
*Garden fresh vegetables, red beans, farfalle and herbs*

Broccoli and Cheddar  
*Served with garden fresh herbs*

+ \$7 Per Guest



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# DINNER

## PLATED

Minimum of 20 people



All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### CHICKEN & TURKEY ENTRÉES

Grilled Chicken Breast **\$44 Per Guest**

With a velvety raisin marsala sauce  
OR  
Exotic mushroom cream sauce

Chicken Bruschetta Roulade **\$44 Per Guest**

With pancetta and feta cheese, and  
creamy fire roasted garlic and  
tomato sauce

Roasted Chicken Breast **\$44 Per Guest**

Flame roasted garlic clove, herb  
infuse cream cheese, citrus stuffed  
chicken breast

Champagne Turkey **\$44 Per Guest**

Roasted turkey medallions with  
blood orange champagne glaze,  
mandarins and pistachio crust

Chicken Supreme Coq au Vin **\$44 Per Guest**

With shitake mushrooms, bacon  
and red wine sauce

Prosciutto Wrapped **\$44 Per Guest**

Chicken Supreme

Stuffed with poached pears and brie

### BEEF ENTRÉES

Dijon & Herb Crusted Roast **\$48 Per Guest**

Beef top round roasted and sliced,  
served in a red wine sauce

Smoked Brisket **\$48 Per Guest**

12 hour applewood smoked beef  
brisket with 12-spice rub

Roast Beef Prime Rib **\$50 Per Guest**

Served with a Yorkshire pudding  
and horseradish

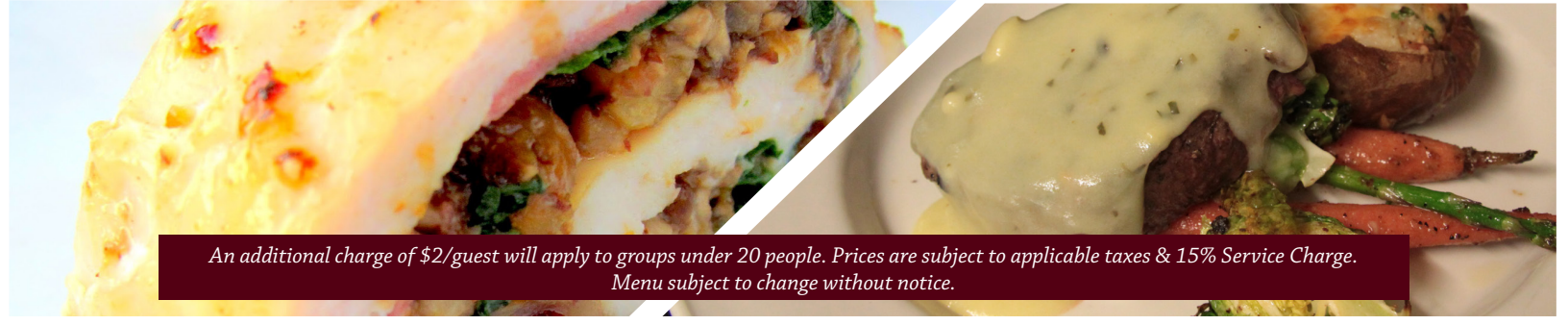
Grilled Beef Fillet **Market price Per Guest**

With a Madagascar green  
peppercorn sauce  
OR

Wild mushroom and Burgundy  
wine sauce

Grilled Beef Ribeye **\$52 Per Guest**

10oz ribeye in a brandy  
peppercorn sauce with merlot  
butter medallion



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# DINNER

## PLATED

Minimum of 20 people



All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potatoes and side of vegetables, your choice for dessert, coffee & tea. **Guests will be served the same salad, entrée and dessert. Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

### PORK ENTRÉES

Walnut Honey Crusted **\$44 Per Guest**  
Pork Tenderloin

*Sliced and served with an apple  
flavoured demi-glace*

Roasted Pork Medallions **\$44 Per Guest**

*Served with Marsala wine sauce*

Grilled Pork Tenderloin **\$44 Per Guest**

*Served with garam masala, Thai  
curry mango sauce and saffron  
jasmine rice*

### FISH ENTRÉES

Hoisin Glazed Salmon Fillet **\$42 Per Guest**

*Served with jasmine rice pilaf*

Spiced Manitoba Pickerel with **\$42 Per Guest**  
Pecan Crust

*Served with citrus chive butter*

Grilled Salmon Fillet **\$42 Per Guest**

*Served with san marzano tomato  
and red pepper broth with black  
pepper chipotle cream*



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# DINNER

## PLATED

Minimum of 20 people



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### VEGETARIAN ENTRÉES

#### Beet Wellington

\$40 Per Guest

Slow roasted red beets, seasoned and wrapped in a puff pastry with wild mushroom and pearl onion sauce

#### Grilled Mediterranean Vegetable Composé

\$40 Per Guest

Balsamic grilled portabello mushroom with tahine, grilled bell peppers and red onions, oven dried tomato, and steamed asparagus with goat cheese and parmesan in a marinara sauce

#### Chipotle Grilled Tofu with an Olive and Pine Nut Tapenade

\$40 Per Guest

Chipotle flavoured tofu and lime grilled vegetables with homestyle salsa. Served with a dollop of southwestern hummus, and a Mexican tomato stuffed with quinoa, black bean, corn and cilantro

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### DESSERTS

#### Tiramisu Torte

Served with chocolate espresso sauce

#### Chocolate Supreme Cheesecake

Served with a raspberry coulis

#### Red Velvet Cake

Served with a raspberry coulis

#### Vanilla Bean Cheesecake

Served with a strawberry purée

#### Apple Caramel Crumble

Served with vanilla bean ice cream



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# DINNER

## BUILD YOUR OWN BUFFET

Minimum of  
30 people



All buffets come with coffee & tea

Crudit  with ranch dip

Antipasto platter

Olives, pickles and grilled vegetables

Variety of rolls and butter

Salads (Select two)

Organic mesclun salad with cherry tomatoes, cucumbers, red onion and house dressing | Potato salad with grainy mustard dressing | Roasted red pepper and pesto pasta salad | Mediterranean salad with tomato, cucumbers and feta cheese | Coleslaw | Traditional Caesar Salad | Marinated Vegetable Salad | Mexican Corn Salad | Tomato and Mozzarella Salad | Devilled Eggs with Peppered Bacon

Pasta & Starches (Select one)

Roasted garlic mashed potatoes | Scalloped potatoes with cheese | Penne pasta with swiss chard and a cheesy pesto sauce | Cheese tortellini with a charred garlic and tomato sauce | Rotini with pesto and sundried tomatoes | Farafelle with a creamy capicola and mushroom sauce | Rice pilaf | Bacon and chive croquettes | Rosemary garlic baby reds

Vegetables (Seasonally available. Select one)

Broccoli mornay | Cauliflower au Gratin | Sugar glazed carrots | Buttered medley of vegetables | Green beans amandine | Honey and thyme root vegetables | Cajun spice corn on the cob

Entr es (Select one or two)

Stuffed chicken supreme with herb cream cheese and roasted red pepper coulis | Pan-seared Atlantic salmon with lemon-chive cream sauce | Peppercorn crusted pork tenderloin with triple crunch mustard sauce | Lobster mac n cheese | Roast beef sirloin with red wine jus | Grilled chicken breast with a creamy forest mushroom sauce | Carved roasted beef top round with a tarragon and red wine sauce | Tequila and lime baked Atlantic salmon fillet with a plum tomato and cilantro sauce | Braised chicken breast in a red wine sauce with sweet onions and mushrooms | Roasted Manitoba pork loin with caramelized apple and maple-ginger sauce | Red wine braised beef shot rib with root vegetables | Turkey medallions with blood orange and champagne sauce | Garam masala pork loin with mango curry sauce | Creole rubbed chicken breast with melted cheddar, tortilla strips and sour cream | Prime Rib ( market price)

Assorted dainties, squares, cakes and seasonal sliced fresh fruit

**\$50**Per Guest ( One Entree)

**\$60**Per Guest ( Two Entrees)

An additional charge of \$2/guest will apply to groups under 30 people. Prices are subject to applicable taxes & 15% Service Charge.  
Menu subject to change without notice.





# RECEPTION

## PRE-DINNER

### COLD CANAPÉS AND HORS D'OEUVRES *(Per Dozen)*

Tequila marinated jumbo shrimp shooters with tomato and serrano chili \$28

Smoked salmon and cheese roulades \$28

Sesame seed crusted pork fillet on a crostini with a tahini curry sauce \$28

Brie and strawberry crostini \$28

Melon and prosciutto mini kebabs \$28

Curried deviled eggs with candied bacon \$28

Crab salad crostini \$28

Candied bacon lollipops \$28

Prosciutto wrapped shrimp \$28



*Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.*





# RECEPTION

## PRE-DINNER

### HOT HORS D'OEUVRES *(Per Dozen)*

Pork souvlaki skewers with tzatziki dipping sauce \$28

Coconut breaded shrimp with pineapple chutney \$28

Marinated beef tenderloin and mushroom skewers \$28

Teriyaki chicken skewers \$28

Spanakopita \$28

Samosas with pineapple chutney \$28

Tempura scallops with a wasabi remoulade \$28

Teriyaki salmon lollipops \$28

Pesto crusted scallops with balsamic aioli \$28

Filo purses with smoked chicken, olives and

sun-dried tomato \$28

Vegetable spring rolls \$28

Thai style meatballs \$28

Crab croquettes with remoulade

dipping sauce \$28

Mini bison sliders with garlic aioli and

pickled red onion \$28

BBQ chicken satay \$28

Lamb sliders with feta and tzatziki

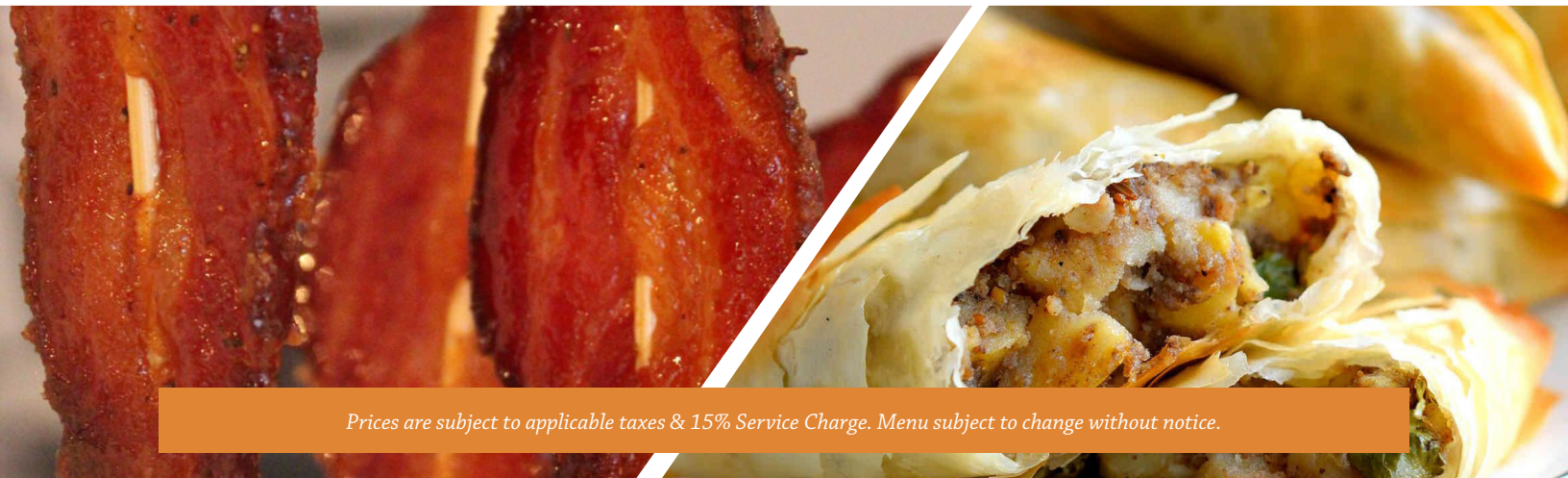
Teriyaki beef satays with sesame and

orange sauce \$28

Alberta prime rib sliders with caramelized

onion & brie \$28

Mini grilled cheese with aged cheddar \$28



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# RECEPTION

## CHEF'S SHOWCASE

### Carved Roasts

#### **BEEF ON A BUN** (minimum of 20 people)

**\$20 Per Guest**

Roasted beef baron Served with assorted buns, butter, relishes and condiments

#### **BBQ PORK & BUN** (minimum of 20 people)

**\$18 Per Guest**

Slow roasted pork loin Seasoned with a bbq spices and served on a brioche bun

#### **SLICED NEW YORK STYLE BEEF LOIN** (minimum of 20 people)

**\$25 Per Guest**

Roasted herb crust beef striploin Served with a port wine sauce, french style baguettes, assorted mustards and relishes

#### **SMOKED BEEF BRISKET** (minimum of 20 people)

**\$22 Per Guest**

12 hour applewood smoked beef brisket Served with house bbq, french baquettes, buns and assorted mustards and relishes

#### **CARVED TURKEY BREAST** (minimum of 20 people)

**\$18 Per Guest**

Roasted turkey breast Served with a cranberry marmalade and sourdough buns

**+\$6 Per Guest**

Add french fries and coleslaw



An additional charge of \$2/guest will apply to groups that do not meet the required minimum of people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.





# SUMMER BARBECUE

*Barbecues are served with house salad, potato salad, coleslaw, 3 bean salad, potato skins (with fixings), corn on the cob (seasonal), baked buns, and an assortment of delicious cakes.*

10oz New York striploin	<b>\$48 Per Guest</b>
Braised pork back ribs	<b>\$40 Per Guest</b>
7oz Skinless, boneless chicken breast	<b>\$40 Per Guest</b>
Burgers or Smokies (please choose 1 option)	<b>\$32 Per Guest</b>





# CONFERENCE

## **BEVERAGE SERVICES**

The Elkhorn Resort Spa and Conference Centre uses only the finest quality mixes on all banquet bars which include:

- Coke, Diet Coke and Sprite
- Clamato and orange juice
- Caesar spices
- Wedges of lemon and lime
- Ice, glasses, straws and cocktail napkins

A bartender charge of \$20.00 per hour with a minimum of 4 hours required will be charged including 30 minutes before the function and 30 minutes after the function.

### **Cash Bar Service**

Liquor	\$7 per ounce
Domestic Beer	\$6 per bottle
House Wine	\$8.25 per glass
Cocktails	\$8
Soft Drinks, Juices	\$3 per can

### **Host Bar Service (prices + 15% gratuity)**

Liquor	\$7 per ounce
Domestic Beer	\$6 per bottle
House Wine	\$8.25 per glass
Cocktails	\$8
Soft Drinks, Juices	\$3 per can

### **Wine**

House Red	\$35.00* per bottle
House White	\$35.00* per bottle

*\*approximate price*



*Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.*



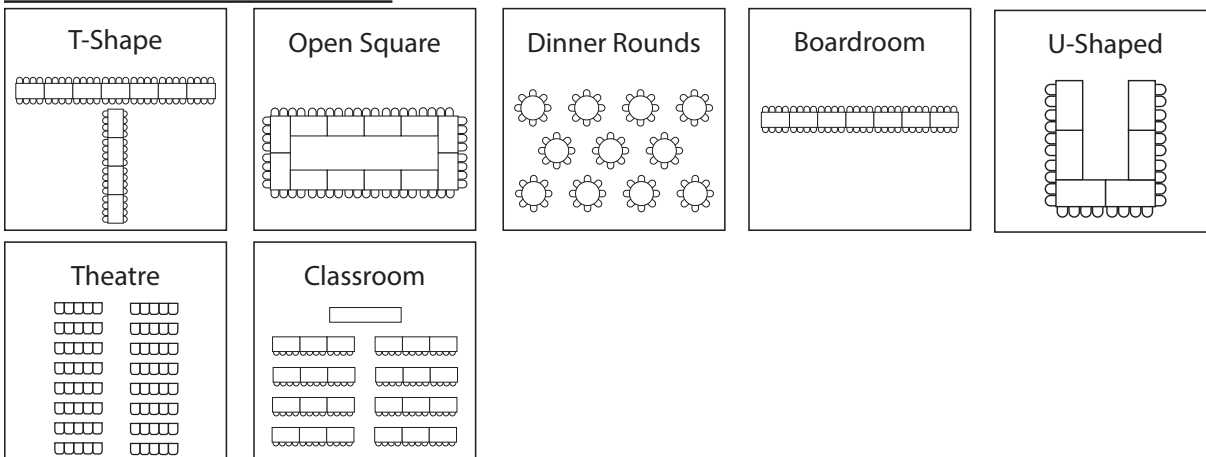
# CONFERENCE

## MEETING ROOMS

Meeting Room	SIZE	THEATRE	CLASSROOM	U-SHAPED	BOARDROOM	OPEN SQUARE	DINNER		
							ROUNDS	LONGS	RECEPTION
Salons ABC	60 x 38	200	100	50	-	55	160	160	160
Salon A	20 x 38	30	20	20	20	20	32	32	32
Salon B	20 x 38	30	20	20	20	20	32	32	32
Salon C	20 x 38	30	20	20	20	20	32	32	32
Salon D	44 x 28	40	30	20	20	30	56	56	56
Private Dining Room	24 x 16	-	-	16	20	13	40	32	40
Presentation Room	28 x 16	30	24	20	16	24	-	-	-

All capacities for dinner exclude head table and dance floor equipment. All meeting rooms include instructor allowance under normal setups.

## MEETING ROOM LAYOUTS



Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.





# CONFERENCE

## TERMS AND CONDITIONS

At the Elkhorn Resort, we understand the planning and attention to detail required when creating the ideal function for you and your guests. To ensure your function is executed flawlessly, we ask and appreciate that the following policies are respected:

**1** Special Events/Functions/Receptions: A minimum deposit of \$500 is required at the time of booking. All advance deposits are to be determined by the Conference & Banquet Sales office.

**2** Should the client cancel the event booking, his/her deposit is forfeited. In addition, the client will be obligated to pay the following:

a) Cancellation within 30 days of event: 25% of the estimated charges of the function

b) Cancellation within 14 days of event: 50% of the estimated charges of the function.

**3** All food and beverage in the banquet and meeting rooms must be supplied by the Elkhorn Resort. We prepare more food than is required for presentation purposes. All food left over must remain at the Resort.

**4** Menu selections are to be submitted to the Conference & Banquet Sales Office at least 14 days prior to your function to ensure availability of menu items.

**5** Upon request, the hotel will set the banquet room for 2% above the guaranteed number. Should an overflow occur, beyond the control of the client, the Resort will service the guest to the best of our ability.

**6** A gratuity of 15% is calculated on the total of all food and beverage sales. Goods and Services Tax (GST) is applicable as regulated.

**7** Alcoholic beverages will be served only in accordance with Manitoba Liquor Control Commission (MLCC). Should the client elect to obtain an "occasional permit", the permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00am and function rooms must be vacated by 2:00am.

**8** The Elkhorn Resort reserves the right to inspect and control all private functions.

**9** Any major changes to the original room setup as stated on the signed contract may be subject to additional costs.

**10** The Resort is not responsible for any equipment brought in by the client. The client is held liable for all persons associated with his/her function and any damages or losses will be billed to the function sponsor.





# CONFERENCE

## TERMS AND CONDITIONS

**11** Use of the Resort name and logo in advertising is prohibited without prior approval by the General Manager of the Resort or his/her representative.

**12** Functions with live or taped music are subject to Society of Composers, Authors and Music Publishers of Canada (SOCAN) fees. SOCAN and RESOUND fees are governed by law.

**13** All guestroom reservations must be guaranteed with a credit card or advance payment

**14** Guaranteed reservations are held regardless of the hour a guest is scheduled to arrive. In the event that a guest does not arrive for a reservation, that guest or the group is charged for one full night. Reservations are held as documented unless notice of cancellation is received prior to 14 days to the check-in date.

**15** Group block reservations are held until one month prior to the arrival date unless otherwise stated on your function contract.

**16** Method of payment on individual guestrooms will be required upon checkin with a credit card. Guests with no credit card will be required to leave a 100% deposit above the full payment of the accommodation charges.

**17** We ask for immediate notification of cancellation of any rooms. Individual cancellations will be accepted up to 14 days prior to the check-in date. Cancellations received after this time will be subject to the first night room charges.

**18** A Tax Exempt Certificate is required to be on file at the Elkhorn Resort PRIOR to the start of the function. This is applicable only if the client has a tax exempt status.

**19** Once direct billing has been approved, all payments will be due upon receipt. The account will be considered past due if no payment has been received after 30 days from when the bill was issued. A 3% late fee penalty will then be added to the bill.

**20** If direct billing has not been arranged, 100% of all estimated charges is due 14 days prior to the event.

**21** Payments can be made by certified cheque, cash or credit card.

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Conference Sales Representative

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Date

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Client's Signature

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Date