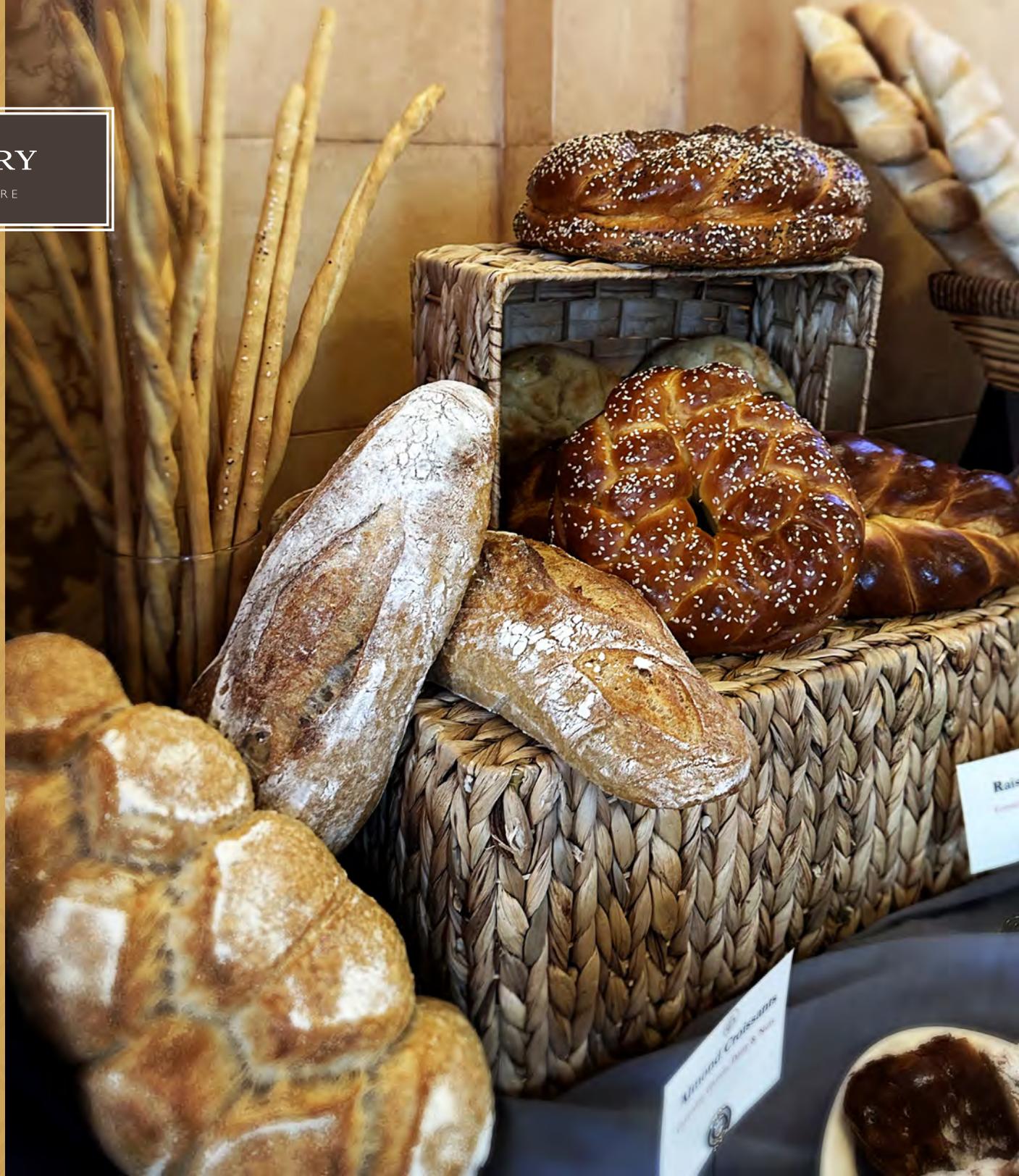


THE FORT GARRY  
HOTEL, SPA AND CONFERENCE CENTRE

2025  
CATERING  
MENU

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# WELCOME TO THE FORT GARRY HOTEL



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Catering services are available for a variety of events, including weddings, corporate functions, and private celebrations. Our catering team provides customized menus featuring gourmet cuisine made with fresh, locally sourced ingredients that align with the Fort Garry Hotel's elegant and historic setting.

Offering a range of options, from plated dinners and buffets to hors d'oeuvres and dessert stations, all tailored to meet guests' preferences and dietary needs. With impeccable service and attention to detail, catering at the Fort Garry Hotel ensures a memorable and seamless dining experience.

# BREAKFAST

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# BREAKFAST • BUFFETS

## FGH CONTINENTAL

\$28 / guest (minimum 10 guests)

### ORANGE JUICE

### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

### SEASONAL SLICED FRUIT PLATTER ✓ 🌱

### YOGURT and HOUSE-MADE GRANOLA 🌱

### ASSORTED MINI BREAKFAST PASTRIES 🌱

Fruit Danishes, Croissants with butter and preserves

### ASSORTED MUFFINS

#### Choice of two flavours:

- Bran
- Lemon Poppyseed
- Oatmeal Raisin
- Chocolate
- Banana
- Gluten-Free Apple Crumble 🌱



## ENHANCEMENTS

### CHILLED HARD-BOILED NATURE'S FARM™ SMART EGG™ 🌱 🌱 🌱

+ \$3 / guest

### SCRAMBLED NATURE'S FARM™ SMART EGGS™ 🌱 🌱 🌱

+ \$5 / guest

### SIDE BACON 🌱 🌱

+ \$6 / guest

### PORK SAUSAGE

+ \$6 / guest

### DOMESTIC CHEESE BOARD FEATURING MANITOBA BOTHWELL® CHEESES 🌱

Extra Old Cheddar and Monterey Jack, Assorted Crackers,  
Sourdough Crisps

+ \$9 / guest

### INDIVIDUAL SMOOTHIES ✓ 🌱

- Strawberry, Orange, Banana
- Blueberry, Banana, Pomegranate Juice

+ \$9 / guest



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🌱 Vegetarian ✓ Vegan 🌱 Dairy-Free 🌱 Gluten-Friendly – though may come into contact with traces of gluten.

# BREAKFAST • BUFFETS

## FGH BREAKFAST BUFFET

\$46 / guest (minimum 25 guests)

### ORANGE JUICE

### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

### HOUSE-MADE SOURDOUGH PULL-APART BUNS

with butter and preserves

### SEASONAL SLICED FRUIT PLATTER

### YOGURT and HOUSE-MADE GRANOLA

### CRISPY BREAKFAST POTATOES

### MINI BELGIAN WAFFLES

with Canadian maple syrup, whipped cream

#### Choice of One:

- **SCRAMBLED NATURE'S FARM™ SMART EGGS™**   

- **QUICHE FLORENTINE** 

spinach and cheese

- **SPANISH FRITTATA** 

Nature's Farm™ Smart Eggs™, roasted red pepper, smoked ham, Chaeban feta

#### Choice of Two:

- **SIDE BACON**  

- **PORK SAUSAGE**

- **PEAMEAL BACON**  

### ASSORTED MINI BREAKFAST PASTRIES

Fruit Danishes, Croissants with butter and preserves

### ASSORTED MUFFINS

#### Choice of two flavours:

- Bran
- Lemon Poppyseed
- Oatmeal Raisin
- Chocolate
- Banana
- Gluten-Free Apple Crumble 



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## BREAKFAST • BUFFETS

### FGH BREAKFAST BUFFET



### ENHANCEMENTS

#### CHEF ATTENDED OMELETTE STATION

prepared with Nature's Farm™ Smart Eggs™



##### Choice of Fillings:

- Cheddar Cheese, Ham, Tomato, Spinach, Mushroom, Bell Pepper

+ \$15 / guest

#### HOUSE-MADE SOURDOUGH BAGEL

with cream cheese

+ \$6 / guest

#### EAST COAST SMOKED SALMON

+ \$8 / guest

#### SLOW COOKED STEEL CUT OATS

with organic brown sugar and fresh berries

+ \$8 / guest

#### DOMESTIC CHEESE BOARD FEATURING MANITOBA BOTHWELL® CHEESES

Extra Old Cheddar and Monterey Jack,  
assorted crackers, sourdough crisps

+ \$9 / guest

#### CLASSIC BENEDICT

with peameal bacon, house-made hollandaise

+ \$9 / guest

#### BUTTERMILK PANCAKES

with Canadian maple syrup, whipped cream

+ \$5 / guest

#### FRESH PRESSED BOTTLED JUICE

• Orange Juice

• Cucumber, Apple, Spinach, Mint, Lime

+ \$9 / guest

#### INDIVIDUAL SMOOTHIES

• Strawberry, Orange, Banana

• Blueberry, Banana, Pomegranate Juice

+ \$9 / guest



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Vegetarian Vegan Dairy-Free Gluten-Friendly – though may come into contact with traces of gluten.

# BREAKFAST • SERVED

## A GOOD START

\$34 / guest (minimum 15 guests)

### ORANGE JUICE

### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

### HOUSE-MADE SOURDOUGH PULL-APART BUNS

with butter and preserves

### FRUIT SALAD



### Choice of One:

- SIDE BACON  
- PORK SAUSAGE

### Choice of One:

- SCRAMBLED NATURE'S FARM™ SMART EGGS™   
- QUICHE FLORENTINE   
spinach and cheese
- QUICHE LORRAINE  
smoked bacon and cheese
- SPANISH FRITTATA  
Nature's Farm™ Smart Eggs™, roasted red pepper,  
smoked ham, Chaeban feta 
- CLASSIC BENEDICT\*  
with peameal bacon, house-made hollandaise
- FLORENTINE BENEDICT\*   
spinach and cheese, house-made hollandaise
- SMOKED SALMON BENEDICT\*  
house-made hollandaise

\*Maximum 60 guests



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## BREAKFAST • SERVED

### A SWEET START

\$34 / guest (minimum 15 guests)

ORANGE JUICE

REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

SIDE BACON 🥓🌱 or PORK SAUSAGE

**Choice of One:**

- **BRIOCHE FRENCH TOAST** 🌱  
with Canadian maple syrup, berries, whipped cream
- **BUTTERMILK PANCAKES** 🌱  
with Canadian maple syrup, berries, whipped cream
- **BELGIAN WAFFLES** 🌱  
with Canadian maple syrup, berries, whipped cream



### A GOOD & SWEET START ENHANCEMENTS

**ASSORTED MINI BREAKFAST PASTRIES** 🌱

Fruit Danishes, Croissants with butter and preserves

+ \$5 / guest

**ASSORTED MUFFINS**

**Choice of two flavours:**

- Bran
- Lemon Poppyseed
- Oatmeal Raisin
- Chocolate
- Banana
- Gluten-Free Apple Crumble 🥓

+ \$5 / guest

**FRESH PRESSED BOTTLED JUICE** ✓ 🥓

- Orange Juice
- Cucumber, Apple, Spinach, Mint, Lime

+ \$9 / guest

**INDIVIDUAL SMOOTHIES** ✓ 🥓

- Strawberry, Orange, Banana
- Blueberry, Banana, Pomegranate Juice

+ \$9 / guest



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## BREAKFAST • SERVED

### A HEALTHY START

\$34 / guest (minimum 15 guests)

#### ORANGE JUICE

#### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

#### Choice of One:

##### • SPANISH FRITTATA

Nature's Farm™ Smart Egg™, potato, roasted red pepper, smoked ham, Chaeban feta, artisan mixed greens salad, sherry vinaigrette 🌱, toasted house-made sourdough

##### • AVOCADO TOAST

fresh avocado, tomato, radish, fresh ricotta, Maldon Sea salt on house-made sourdough bread with artisan mixed greens salad, sherry vinaigrette 🌱

### BREAKFAST TO-GO BOX

\$19 / guest (minimum 15 guests)

#### ORANGE JUICE

#### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

#### FGH OAT, FLAX, FRUIT & NUT BAR 🌱 🌱

#### INDIVIDUAL FRUIT FLAVOURED YOGURT 🌱 🌱

#### WHOLE FRUIT ✓ 🌱



### ENHANCEMENTS

#### FRESH PRESSED BOTTLED JUICE ✓ 🌱

- Orange Juice
  - Cucumber, Apple, Spinach, Mint, Lime
- + \$9 / guest

#### INDIVIDUAL SMOOTHIES ✓ 🌱

- Strawberry, Orange, Banana
  - Blueberry, Banana, Pomegranate Juice
- + \$9 / guest

#### YOGURT and HOUSE-MADE GRANOLA 🌱

+ \$6 / guest



### ENHANCEMENTS

#### Hot Breakfast Add-On, Choice of One:

+ \$9 / guest

##### • SPANISH FRITTATA

Nature's Farm™ Smart Egg™, roasted red pepper, smoked ham, Chaeban feta, flour tortilla

##### • BREAKFAST SANDWICH

Nature's Farm™ Smart Egg™, peameal bacon, cheddar cheese, English muffin



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# BREAKS

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# BREAKS • À LA CARTE

## FROM OUR BAKERY

### BANANA LOAF (SLICED)

\$42 / dozen

### LEMON POPPY SEED LOAF (SLICED)

\$42 / dozen

### NANAIMO BARS

\$42 / dozen

### LEMON SQUARES

\$42 / dozen

### BUTTER TART SQUARES

\$42 / dozen

### CHOCOLATE BROWNIES

\$42 / dozen

### CHOCOLATE CHIP COOKIES

\$42 / dozen

### PEANUT BUTTER COOKIES

\$42 / dozen

### GINGERSNAP COOKIES

\$42 / dozen

### OATMEAL RAISIN COOKIES

\$42 / dozen

### ALMOND BISCOTTI

\$42 / dozen

### CHOCOLATE MOUSSE 🍫

\$46 / dozen

### FGH OAT, FLAX, FRUIT & NUT BARS 🌱

\$48 / dozen

### ASSORTED MUFFINS

\$50 / dozen

### LEMON POPPYSEED MUFFIN

\$48 / dozen

### BRAN MUFFIN

\$48 / dozen

### OATMEAL RAISIN MUFFIN

\$48 / dozen

### CHOCOLATE MUFFIN

\$48 / dozen

### BANANA MUFFIN

\$48 / dozen

### GLUTEN-FREE APPLE CRUMBLE MUFFIN 🌱

\$48 / dozen

### BANNOCK AND PRESERVES

\$48 / dozen

### ASSORTED PASTRIES

\$50 / dozen

### FRUIT DANISHES

\$48 / dozen

### BUTTER CROISSANTS

\$48 / dozen

### PAIN AU CHOCOLAT

\$48 / dozen

### CINNAMON ROLLS

\$48 / dozen

### ASSORTED PETIT FOURS

\$48 / dozen

### ASSORTED MACARONS 🍫

\$48 / dozen

### CHOCOLATE COVERED STRAWBERRIES ✓ 🌱

\$48 / dozen



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# BREAKS • À LA CARTE

## ADDITIONAL ITEMS

### YOGURT, BERRIES AND GRANOLA PARFAIT

\$60 / dozen

### CRUDITÉS WITH CHICKPEA AND TAHINI HUMMUS

\$8 / guest

### FANCY FINGER SANDWICHES

\$48 / dozen (minimum 3 dozen per type)

### SEASONAL FRUIT SALAD

\$8 / guest

### SEASONAL SLICED FRUIT PLATTER

\$12 / guest

### INDIVIDUAL KETTLE BRAND® CHIPS

\$4 / each



## BEVERAGES

### REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

\$5 / guest

### INDIVIDUAL MILK OR CHOCOLATE MILK

\$5 / guest

### ASSORTED SOFT DRINKS

\$4.5 / guest

### BOTTLED JUICES

\$5 / guest

### DASANI® BOTTLED WATER

\$5 / guest

### SAN PELLEGRINO® SPARKLING WATER

\$6/each

### FRESH PRESSED BOTTLED JUICE

- Orange Juice
- Cucumber, Apple, Spinach, Mint, Lime

\$9 / guest

### INDIVIDUAL SMOOTHIES

- Strawberry, Orange, Banana
- Blueberry, Banana, Pomegranate Juice

\$9 / guest



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## BREAKS • THEMED

(minimum 25 guests)

### BAKERY

\$14 / guest

SLICED BANANA LOAF

SLICED LEMON POPPY SEED LOAF

CHOCOLATE BROWNIES

OATMEAL RAISIN COOKIES

### CONCESSION

\$18 / guest

INDIVIDUAL KETTLE BRAND® CHIPS 🌾

ASSORTED CANDIES

M&Ms®, Skittles®, Reese's Peanut Butter Cups®, Swedish Berries®

INDIVIDUAL BUTTERED POPCORN 🌾

### FGH CHEESE BOARD

\$18 / guest

CHEF'S CHOICE OF THREE ARTISANAL CHEESES 🌿 🌾

SEASONAL BERRIES ✓ 🌾

CANDIED PECANS ✓ 🌾

LAVOSH AND SOURDOUGH CRISPS 🌿

### BALLPARK

\$18 / guest

ALL BEEF HOT DOG ON A HOUSE-MADE BUN

CONDIMENTS

Ketchup, Mustard, Relish

INDIVIDUAL KETTLE BRAND® CHIPS 🌾

### FGH CHARCUTERIE

\$20 / guest

CHEF'S CHOICE OF THREE ARTISANAL CURED MEATS 🌾

PICKLED VEGETABLES AND MINI GHERKINS ✓ 🌾

LAVOSH AND SOURDOUGH CRISPS 🌿

### HEALTHY

\$20 / guest

INDIVIDUAL FRUIT FLAVOURED YOGURT 🌿 🌾

FGH OAT, FLAX, FRUIT & NUT BARS 🌾

CRUDITÉS WITH CHICKPEA AND TAHINI HUMMUS ✓ 🌾



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## BREAKS • THEMED

(minimum 25 guests)

### MANITOBA SOCIAL

\$24 / guest

#### HOUSE-MADE SOURDOUGH PULL-APART BUNS

with butter

#### MANITOBA BOTHWELL® CHEESES

Extra Old Cheddar and Monterey Jack

#### SLICED CURED MEATS

black forest ham, summer salami, house roast beef

DILL PICKLES, BUTTER, YELLOW MUSTARD, MAYONNAISE

### SPUNTINO

\$25 / guest

#### ASSORTED MINI ITALIAN GOURMET SANDWICHES

Italian Mortadella & Ricotta, Roasted Eggplant & Fior di Latte Mozzarella 

Napoli Salami & Provolone

#### ALMOND BISCOTTI



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# LUNCH

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# LUNCH • BUFFETS

(minimum 10 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

## SOUP, SALAD & SANDWICHES

\$34 / guest – Soup **or** Salad & Sandwiches/Wraps

\$39 / guest – Soup & Salad & Sandwiches/Wraps

### Choice of One Soup:

- **VEGETABLE MINISTRONE SOUP** ✓ 🌱 🍷
- **BUTTERNUT SQUASH SOUP** 🌱 🍷  
with crème fraîche
- **ROASTED TOMATO SOUP** 🌱 🍷  
with basil pesto

### Choice of One Salad:

- **FGH HOUSE SALAD** ✓ 🍷  
artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette
- **FGH CAESAR SALAD**  
romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

### Choice of Three Sandwiches/Wraps:

**Sandwiches:** (served on house-made sourdough bread)

- **ROAST BEEF** 🌱  
lettuce, tomato, dill pickle, horseradish mayonnaise
- **TURKEY BREAST** 🌱  
lettuce, tomato, red onion, honey mustard, mayonnaise
- **GENOA SALAMI AND PROVOLONE**  
pickled eggplant, arugula
- **SHAVED CORNED BEEF** 🌱  
yellow mustard, mayonnaise
- **HAM AND HAVARTI**  
Dijon mustard, lettuce, tomato, mayonnaise
- **ROASTED VEGETABLE AND BLACK OLIVES TAPENADE** 🌱

**Wraps:** (also available on a soft house-made focaccia-style bun)

- **CHICKEN SALAD** 🌱  
celery, onion, mayonnaise
- **TUNA SALAD** 🌱  
celery, onion, mayonnaise
- **EGG SALAD** 🌱 🌱  
celery, onion, mayonnaise
- **FALAFEL** ✓  
tahini, tomatoes, lettuce, hummus

### Dessert:

**ASSORTED HOUSE-MADE COOKIES**  
Chocolate Chip, Gingersnap, Oatmeal Raisin



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# LUNCH • BUFFETS

(minimum 10 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

## ARTISANAL SOUP, SALAD & SANDWICHES

\$44 / guest

Soup **or** Salad & Sandwiches/Wraps

\$49 / guest

Soup & Salad & Sandwiches/Wraps

### Choice of One Soup:

- **ROASTED TOMATO SOUP** 🌿 🌱  
with basil pesto
- **POTATO & LEEK SOUP** 🌱  
with bacon crumble
- **LENTIL SOUP** 🌿 🌱  
with Parmigiano Reggiano crema
- **CREAMY MUSHROOM SOUP** 🌿 🌱  
with crispy wild rice



### Choice of One Salad:

- **GREEK SALAD** 🌿 🌱  
cherry tomatoes, cucumbers,  
red pepper, red onion, Kalamata olives,  
Chaeban feta, red wine vinaigrette
- **ARUGULA SALAD** 🌿 🌱  
arugula, poached pear, Gorgonzola,  
candied pecans, honey and  
lemon dressing
- **ENDIVE SALAD** 🌿 🌱  
radicchio, endive, pomegranate,  
almonds, ricotta salata,  
orange-honey vinaigrette
- **CAPRESE SALAD** 🌿 🌱  
hot house tomatoes, fresh mozzarella,  
basil, balsamic vinegar, extra virgin  
olive oil
- **PASTA SALAD** 🌿  
rotini pasta, pickled vegetables,  
Kalamata olives, cherry tomatoes,  
celery, red onion, agrodolce dressing

### Choice of Three Sandwiches:

#### House-Made Focaccia Bun

- **PROSCIUTTO DI PARMA**  
buffalo mozzarella, arugula
- **ROASTED CHICKEN BREAST** 🌱  
pancetta, sundried tomatoes, arugula, spicy Italian mayonnaise
- **MORTADELLA**  
stracchino, butter leaf

#### Crispy Ciabatta

- **CORNED BEEF**  
sauerkraut, Swiss cheese, Russian dressing
- **HOT HOUSE TOMATOES** 🌿  
buffalo mozzarella, basil pesto
- **ITALIAN COOKED HAM, NAPOLI SALAMI, MORTADELLA**  
Provolone, caponata vegetable spread, greens, dijon mustard

#### Open-Faced House Sourdough Bagel

- **BC SMOKED SALMON**  
cream cheese, frisée lettuce, pickled shallots, crispy capers
- **SHRIMP** 🌱  
citrus aioli, butter leaf
- **SPANISH FRITTATA**  
Nature's Farm™ Smart Eggs™, roasted red pepper,  
smoked ham, Chaeban feta

#### Dessert:

#### CHEF'S SELECTION OF PETIT FOURS



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## LUNCH • BUFFETS

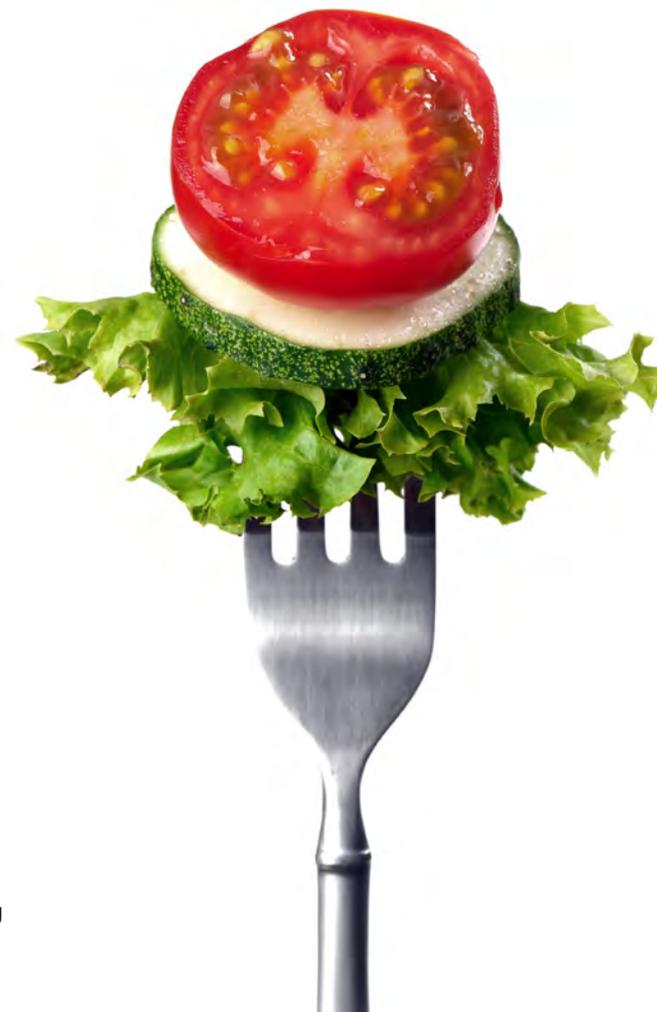
### FGH SIGNATURE LUNCH BUFFET

\$65 / guest (minimum 30 guests)

INCLUDES HOUSE-MADE SOURDOUGH PULL-APART BUNS, REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

#### Choice of Three Soup & Salads:

- **BUTTERNUT SQUASH SOUP**    
with crème fraîche
- **ROASTED TOMATO SOUP**    
with basil pesto
- **POTATO & LEEK SOUP**   
with bacon crumble
- **LENTIL SOUP**    
with Parmigiano Reggiano crema
- **CREAMY MUSHROOM SOUP**    
with crispy wild rice
- **FGH HOUSE SALAD**    
artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette
- **FGH CAESAR SALAD**  
romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano
- **GREEK SALAD**    
cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette
- **ARUGULA SALAD**    
arugula, poached pear, Gorgonzola, candied pecans, honey and lemon dressing
- **ENDIVE SALAD**    
radicchio, endive, pomegranate, almonds, ricotta salata, orange-honey vinaigrette
- **CAPRESE SALAD**    
hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil
- **PASTA SALAD**   
rotini pasta, pickled vegetables, Kalamata olives, cherry tomatoes, celery, red onion, agrodolce dressing



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## LUNCH • BUFFETS

### FGH SIGNATURE LUNCH BUFFET *(continued)*

#### Choice of Two Hot Entrées:

- **ROASTED CHICKEN BREAST** 🌱  
served on farro, radicchio, pickled apricot, arugula and au jus
- **CHICKEN SCALOPPINE**  
with rice, creamy mushroom sauce
- **CHICKEN SCALOPPINE**  
with rice, lemon beurre blanc, crispy capers
- **ROASTED CHICKEN SOUVLAKI** 🌱  
with Yukon gold lemon potatoes, tzatziki
- **SEARED TUNA WITH PANZANELLA SALAD** 🌱  
black Bella di Cerignola olives, tomatoes, capers, croutons
- **ROASTED SALMON FILLETS** 🌱  
with roasted yellow potatoes, chive crème fraîche, grilled lemon
- **SEARED PRAWNS** 🌱  
served with rice, garlic parsley pistou
- **SLOW COOKED BEEF BOURGUIGNON**  
with buttered potato purée
- **BONELESS BRAISED MANITOBA BERKSHIRE PORK POT-AU-FEU** 🌱 🌱  
with root vegetables
- **LASAGNA BOLOGNESE**  
pork and beef ragù, Béchamel sauce, Parmigiano Reggiano
- **SPINACH AND RICOTTA LASAGNA** ✓  
fresh ricotta, sautéed spinach, tomato sauce, woodfire mozzarella, Parmigiano Reggiano
- **BAKED PACCHERI PASTA**  
with mushrooms, ricotta, green peas, Italian sausage
- **FOUR CHEESE MAC AND CHEESE** 🌱  
woodfire mozzarella, Provolone, Parmigiano Reggiano, aged cheddar
- **GNOCCHI POMODORO** 🌱  
Fior di Latte, basil, Parmigiano Reggiano
- **BEYOND® HOT ITALIAN 'SAUSAGE' AND RAPINI** ✓  
with cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

#### Dessert:

SEASONAL SLICED  
FRUIT PLATTER

CHEF'S CHOICE  
SWEET SELECTIONS



### ENHANCEMENTS

ADDITIONAL  
SOUP/SALAD  
SELECTION

+ 6 / guest

ADDITIONAL  
ENTRÉE COURSE

+ \$10 / guest



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🌱 Vegetarian ✓ Vegan 🌱 Dairy-Free 🌱 Gluten-Friendly – though may come into contact with traces of gluten.

# LUNCH • THEMED BUFFETS

(minimum 20 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

## COMFORT

\$49 / guest

### HOUSE-MADE PULL-APART BUNS

with butter

### CRUDITÉS

with buttermilk ranch

### FGH CAESAR SALAD

romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

### MANITOBA-MADE KIELBASA

### SLOW COOKED BEEF BOURGUIGNON

with root vegetables

### PAN FRIED POTATO AND CHEDDAR PEROGIES

with sour cream, bacon, green onion

### BUTTERED POTATO PURÉE

### SEASONED GREEN BEANS

### HOUSE-MADE BUTTER TARTS

## GREEK

\$54 / guest

### GRILLED PITA

with tzatziki

### CHICKPEA AND TAHINI HUMMUS

### GREEK SALAD

cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette

### ROASTED CHICKEN SOUVLAKI

### SEARED PRAWNS

and garlic parsley pistou

### ROASTED LEMON POTATOES

### ROASTED VEGETABLES

### GREEK HONEY CAKE

## ITALIAN

\$56 / guest

### HOUSE-MADE FOCACCIA

### CAPRESE SALAD

hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil

### FGH HOUSE SALAD

artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette

### VEAL MEATBALLS

with creamy mushroom sauce

### GNOCCHI POMODORO

Fior di Latte, basil, Parmigiano Reggiano

### ROASTED ROOT VEGETABLES

### RICOTTA & SEMOLINA CAKE



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Vegetarian Vegan Dairy-Free Gluten-Friendly – though may come into contact with traces of gluten.

## LUNCH • SERVED

3-Course Lunch (minimum 25 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

### GREEK

\$49 / guest

#### PITA BREAD ✓

with chickpea and tahini hummus

#### GREEK SALAD 🌿

cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette

#### ROASTED CHICKEN SOUVLAKI 🍷

served with Yukon gold lemon potatoes, tzatziki, pickled zucchini



### ITALIAN

\$54 / guest

#### HOUSE-MADE FOCACCIA ✓

#### ENDIVE SALAD 🌿 🍷

radicchio, endive, pomegranate, almonds, ricotta salata, orange-honey vinaigrette

#### Choice of One Entrée:

- **LASAGNA BOLOGNESE**

pork and beef ragù, Béchamel sauce, Parmigiano Reggiano

- **SPINACH AND RICOTTA LASAGNA 🌿**

fresh ricotta, sautéed spinach, tomato sauce, woodfire mozzarella and Parmigiano Reggiano

#### RICOTTA & SEMOLINA CAKE 🌿

### PRAIRIE

\$56 / guest

#### HOUSE-MADE SOURDOUGH PULL-APART BUNS

with butter

#### FGH CAESAR SALAD

romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

#### ROASTED CHICKEN 🍷 🌿

served on wild rice, radicchio, pickled apricot, arugula, parsley pistou

#### S'MORES

dark chocolate crèmeux, toasted marshmallow fluff, graham crumbs



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# LUNCH • SERVED

3-Course Lunch (minimum 25 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

## COASTAL

\$58 / guest

**HOUSE-MADE SOURDOUGH**

**PULL-APART BUNS** 🌿

with butter

**LENTIL SOUP** 🌿 🌱

with Parmigiano Reggiano crema

**ROASTED SALMON** 🌱 🌱 🌱

with Kalamata olives, tomatoes, capers, basil, roasted potatoes

**LEMON MERINGUE TART** 🌿

## FRENCH

\$58 / guest

**CRUSTY FRENCH BAGUETTE** 🌿

with butter

**POTATO & LEEK SOUP** 🌱

with bacon crumble

**NIÇOISE SALAD** 🌱 🌱

seared yellow-fin tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, potatoes, white anchovy, red wine vinaigrette

**CLASSIC CRÈME BRULÉE** 🌱

with seasonal berries

## STEAKHOUSE

\$64 / guest

**GARLIC TOAST** 🌿

**FGH CAESAR SALAD**

romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

**7oz NEW YORK STEAK** 🌱 🌱

with red wine demi-glace, roasted potatoes, baby carrots, broccolini

**BUTTER TART** 🌿



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# RECEPTIONS

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# RECEPTIONS

## HORS D'OEUVRES & CANAPÉS

(minimum order: three dozen of any item)

### VEGETARIAN CHILLED

#### TOMATO BASIL BRUSCHETTA ✓

\$44 / dozen

#### BEET AND FIG MOSTARDA CROSTINI ✓

\$44 / dozen

#### CAULIFLOWER 'CEVICHE' TOSTADA ✓ 🌱

\$44 / dozen

#### CACIO E PEPE GOUGÈRES

\$44 / dozen

#### ZA'TAR PARMESAN PINWHEEL

\$44 / dozen

#### CAPRESE SKEWERS

mozzarella, cherry tomato

\$44 / dozen

#### STUFFED BELGIAN ENDIVE

with whipped chèvre, grape, candied pecans

\$44 / dozen

#### WILD RICE CRANBERRY SLAW ✓

\$44 / dozen

### VEGETARIAN WARMED

#### PAN FRIED POTATO AND CHEDDAR PEROGIES

with green onions, sour cream

\$44 / dozen

#### SPRING ROLLS

with sweet chili sauce

\$44 / dozen

#### PEA AND POTATO SAMOSA

with mint raita

\$44 / dozen

#### SPINACH AND FETA SPANAKOPITA

\$44 / dozen

#### ARANCINI

Breaded Risotto Ball with roasted tomato sauce

\$46 / dozen

#### BEYOND® ITALIAN HOT 'SAUSAGE' AND ROASTED PEPPERS SKEWER ✓

\$48 / dozen

#### GRILLED TOFU BAOS ✓ 🌱

spicy hoisin sauce, pickled shallots, cilantro

\$48 / dozen

#### ROASTED APPLE AND OKA GRILLED CHEESE

\$54 / dozen

### SEAFOOD CHILLED

#### POACHED SHRIMP 🌱 🌊

served with cocktail sauce

\$50 / dozen

#### BABY SHRIMP SALAD

with dill on brioche crostini

\$50 / dozen

#### SMOKED SALMON, CHIVE, CREAM CHEESE, BLINI

\$50 / dozen

#### MANITOBA GOLDEYE

horseradish cream cheese, pickled shallots, capers, brioche crostini

\$60 / dozen

#### SEARED TUNA CRUDO 🌱 🌊

with cilantro, scented soy, jalapeño

\$50 / dozen

#### AVOCADO AND TUNA POKE

in a sesame cone

\$56 / dozen

#### OYSTERS 🌱 🌊

with mignonette sauce

\$54 / dozen

#### OSCIETRA CAVIAR

with chive, crème fraîche, potato crisp

\$84 / dozen



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# RECEPTIONS

## HORS D'OEUVRES & CANAPÉS

(minimum order: three dozen of any item)

### SEAFOOD WARMED

#### DEEP SEA CRAB CAKES 🌊

with citrus aioli

\$60 / dozen

#### COCONUT SHRIMP 🌊

with mango salsa

\$50 / dozen

#### SEARED PRAWNS 🌊

with garlic parsley pistou

\$50 / dozen

#### BRIE LOBSTER GRILLED CHEESE

\$72 / dozen

#### OYSTER ROCKEFELLER

with butter, parsley, herbs

\$72 / dozen

### MEAT CHILLED

#### PROSCIUTTO di PARMA & CANTALOUPE SKEWER 🌊 🌊

\$44 / dozen

#### SMOKED DUCK & FIG JAM CROSTINI 🌊

\$46 / dozen

#### BEEF TARTAR 🌊

with tomato, mozzarella, arugula pesto

\$48 / dozen

#### NAPOLI SALAMI AND HERBED CHÈVRE CORNET

\$48 / dozen

#### PROSCIUTTO di PARMA AND GRISSINI 🌊

\$60 / dozen

#### MORTADELLA, MOZZARELLA, BASIL PESTO SLIDER

\$60 / dozen

#### BISON CARPACCIO CROSTINI 🌊

\$60 / dozen

#### FOIE GRAS TORCHON

with mostarda, blini

\$72 / dozen

### MEAT WARMED

#### CHICKEN GYOZA 🌊

with ponzu

\$46 / dozen

#### CHICKEN SKEWERS 🌊

with tzatziki

\$48 / dozen

#### CRISPY CHICKEN SLIDER

with zucchini pickles

\$60 / dozen

#### BRAISED BEEF CRISPY MEATBALLS

with roasted tomato sauce

\$52 / dozen

#### CHEESEBURGER SLIDER

\$60 / dozen

#### CLASSIC RUBEN SLIDERS

\$60 / dozen

#### MANITOBA PORK SAUSAGE ROLLS

\$48 / dozen

#### PULLED PORK SLIDER

with coleslaw

\$60 / dozen

#### PORK BELLY MINI BAOS 🌊

spicy hoisin sauce pickled shallots, cilantro

\$48 / dozen

#### ROASTED LAMB SKEWERS 🌊 🌊

with gremolata

\$60 / dozen



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# RECEPTIONS • STATIONS & PLATTERS

## POUTINE

\$20 / guest

FRENCH FRIES ✓

MANITOBA CHEESE CURDS ✓ 🌿 🍷

BEEF GRAVY

GREEN ONIONS ✓ 🍷

BACON BITS 🍷



## PIZZA\*

\$20 / guest

### Choice of Three Pizzas:

- **MARGHERITA** 🌿  
woodfire mozzarella, basil and tomato sauce
- **MUSHROOM & GORGONZOLA** 🌿  
wild mushroom, woodfire mozzarella, Gorgonzola DOP, pecorino cream sauce
- **4 CHEESE** 🌿  
woodfire mozzarella, Parmigiano Reggiano, pecorino, applewood smoked cheddar
- **MUSHROOM & GUANCIALE**  
with pecorino cream sauce
- **BROOKLYN-STYLE PEPPERONI**  
with woodfire mozzarella, tomato sauce
- **MORTADELLA, BURRATA, AND BASIL PESTO**  
with fresh arugula
- **ARTICHOKE & PROSCIUTTO COTTO**  
with pecorino cream sauce
- **DIAVOLA**  
spicy salami, 'Nduja salami, woodfire mozzarella, tomato sauce

\*gluten free available upon request

## TACO

\$21 / guest

### Choice of Protein:

- TACO SPICED BEEF 🍷 🌿 🍷
- MARINATED GRILLED CHICKEN 🍷 🍷

FLOUR TORTILLAS ✓,  
HARD TORTILLA SHELLS ✓ 🍷

MONTEREY JACK 🍷

PICO DE GALLO ✓ 🍷

GUACAMOLE ✓ 🍷

LIME CREMA 🍷

BLACK OLIVES, PICKLED JALAPEÑO,  
RED ONION, CILANTRO, HOT SAUCE ✓ 🍷



## ENHANCEMENTS

INDIVIDUAL NACHO DORITOS®

+ 4 / guest



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## RECEPTIONS • STATIONS & PLATTERS

### SMASHED CHEESEBURGER SLIDERS

\$26 / guest

MINI CHEESEBURGERS  
ON BRIOCHE BUNS

FRENCH FRIES ✓

LETTUCE, TOMATO, YELLOW MUSTARD,  
MAYONNAISE, KETCHUP

### MANITOBA

\$27 / guest

PAN FRIED POTATO AND  
CHEDDAR PEROGIES

with sour cream, bacon, green onion

MANITOBA-MADE KIELBASA

MANITOBA BOTHWELL® CHEESES 🌿 🍷

Extra Old Cheddar, Monterey Jack

HOUSE-MADE PULL-APART BUNS 🌿

with butter

DILL PICKLES, BUTTER,  
YELLOW MUSTARD, MAYONNAISE

### PASTA

\$21 / guest

Choice of Two Pastas:

- SPINACH AND RICOTTA CANNELLONI 🌿
- BOLOGNESE RAGÙ AND RICOTTA CANNELLONI
- LASAGNA BOLOGNESE  
pork and beef ragù, Béchamel sauce,  
Parmigiano Reggiano
- GNOCCHI POMODORO 🌿  
Fior di Latte, basil, Parmigiano Reggiano
- GNOCCHI WITH CREAMY MUSHROOM SAUCE 🌿
- BAKED PACCHERI PASTA  
with Italian sausage, mushrooms,  
ricotta, green peas
- FOUR CHEESE MAC AND CHEESE 🌿  
woodfire mozzarella, Provolone,  
Parmigiano Reggiano, aged cheddar

### CHILLED SEAFOOD

\$42 / guest

served with horseradish, mignonette,  
lemon, hot sauce 🍷

EAST COAST OYSTERS (3) 🍷 🌿

SNOW CRAB CLAWS (2) 🍷 🌿

POACHED SHRIMP (3) 🍷 🌿

with cocktail sauce

TUNA POKE 🍷 🌿

scented soy, chili aioli, green scallions,  
sesame seeds



### ENHANCEMENTS

OSCIETRA CAVIAR (30g)  
& WARM POTATO BLINI

with house-made potato chips, chives,  
shallots, egg yolk, crème fraîche

+ market price / guest

BUTTER POACHED LOBSTER TAIL 🍷

+ market price / guest



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# RECEPTIONS • STATIONS & PLATTERS

## CARVERY

\$150 chef-attendant fee will apply per station

### HOUSE-MADE SOURDOUGH PULL-APART BUNS 🌿

with butter

#### Choice of One:

- **TRADITIONAL PORCHETTA** 🍷 🌿  
crackling pork roast, served with chimichurri  
\$26 / guest
- **LAMB ROAST** 🍷 🌿  
with red wine demi-glace, mint pesto  
\$32 / guest
- **NEW YORK STRIPLOIN** 🍷 🌿  
with green peppercorn demi-glace  
\$35 / guest
- **BEEF TENDERLOIN** 🍷 🌿  
with red wine au jus, horseradish, Dijon mustard  
\$37 / guest
- **PRIME RIB** 🍷 🌿  
with red wine au jus, horseradish, Dijon mustard  
market price / guest
- **MANITOBA BISON TENDERLOIN\***  
with Saskatoon demi-glace, horseradish,  
Dijon mustard  
market price / guest

\*seasonal availability

## FANCY SANDWICHES

\$18 / guest (3 pieces / guest)

### SMOKED SALMON AND CREAM CHEESE PINWHEEL

### TUNA SALAD FINGER SANDWICH

### PROSCIUTTO COTTO AND CREAM CHEESE TRIANGLE SANDWICH

### CUCUMBER, MINT AND CREAM CHEESE TRIANGLE SANDWICH 🌿

### EGG SALAD PINWHEEL 🌿

### ROAST BEEF, ARUGULA AND HORSERADISH FINGER SANDWICH



## MINI ITALIAN SANDWICHES

\$19 / guest (2 pieces / guest)

served on mini ciabatta buns 🌿

### NAPOLI SALAMI 🌿

Provolone, spicy eggplant

### TUNA SALAD 🌿

celery, onion, mayonnaise

### ROASTED EGGPLANT 🌿

confit tomatoes, basil, Fior di Latte

### PROSCIUTTO DI PARMA

buffalo mozzarella and arugula

### MORTADELLA

stracchino, butter leaf

### HOT HOUSE TOMATOES 🌿

buffalo mozzarella, basil pesto



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## RECEPTIONS • STATIONS & PLATTERS

### CHEESE, CRUDITÉS & HUMMUS

\$23 / guest

#### MANITOBA BOTHWELL® CHEESES

Extra Old Cheddar, Monterey Jack

#### CRUDITÉS

with buttermilk ranch

#### CHICKPEA AND TAHINI HUMMUS

ASSORTED CRACKERS, PITA CHIPS,  
SOURDOUGH CRISPS

### SUSHI

\$38 / guest (8 pieces / guest)

#### DYNAMITE ROLL

#### GARDEN ROLL

#### CALIFORNIA ROLL

#### SMOKED SALMON ROLL

#### SPICY TUNA ROLL

### ANTIPASTO

\$29 / guest

#### CHEF'S CHOICE OF THREE ARTISANAL IMPORTED CURED MEATS

#### CHEF'S CHOICE OF THREE ARTISANAL IMPORTED CHEESES

#### CITRUS AND GARLIC MARINATED OLIVES

#### CANDIED PECANS

#### ASSORTED PICKLED VEGETABLES AND FIG JAM MUSTARDO

#### ASSORTED CRACKERS, SOURDOUGH CRISPS



### DAINTIES

\$19 / guest

#### NANAIMO BAR

#### CHOCOLATE BROWNIE

#### ALMOND BISCOTTI

#### LEMON SQUARE

#### BUTTER TART

### PREMIUM DAINTIES

\$22 / guest

#### PETIT FOURS

#### ASSORTED MACARONS

#### ASSORTED TRUFFLES

#### CHOCOLATE COVERED STRAWBERRIES



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DINNER

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## DINNER • BUFFETS

### FGH SIGNATURE DINNER BUFFET

\$89 / guest (minimum 50 guests)

INCLUDES HOUSE-MADE SOURDOUGH PULL-APART BUNS WITH BUTTER, REGULAR & DECAFFEINATED COFFEE, TEA SERVICE

#### Choice of Three Salads:

- **FGH HOUSE SALAD** ✓ 🌱  
artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette
- **FGH CAESAR SALAD**  
romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano
- **GREEK SALAD** 🌱 🌱  
cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette
- **ARUGULA SALAD** 🌱 🌱  
arugula, poached pear, Gorgonzola, candied pecans, honey and lemon dressing
- **ENDIVE SALAD** 🌱 🌱  
radicchio, endive, pomegranate, almonds, ricotta salata, orange-honey vinaigrette
- **CAPRESE SALAD** 🌱 🌱  
hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil
- **PASTA SALAD** 🌱  
rotini pasta, pickled vegetables, Kalamata olives, cherry tomatoes, celery, red onion, agrodolce dressing

#### Choice of Two Vegetables:

- **SEARED RAPINI** 🌱 🌱
- **ROASTED BROCCOLINI AND PRESERVED LEMON** 🌱 🌱
- **ROASTED DILL CARROTS** 🌱 🌱
- **ROASTED CARAWAY BEETS** 🌱 🌱
- **MARINATED ZUCCHINI AND BELL PEPPERS** 🌱 🌱
- **ROASTED ROOT VEGETABLES** 🌱 🌱
- **GREEN BEAN ALMONDINE** 🌱
- **BRAISED RED WINE CABBAGE** 🌱 🌱

#### Choice of One Starch:

- **ROASTED YELLOW POTATOES** ✓ 🌱
- **BUTTERED POTATO PURÉE** 🌱
- **ROASTED MAPLE GLAZED YAMS** 🌱
- **POLENTA** 🌱  
with butter and Parmigiano Reggiano
- **FARRO, RADICCHIO, PICKLED APRICOT, ARUGULA, PARSLEY PISTOU** ✓ 🌱
- **WILD RICE, KIDNEY BEANS, CHICKPEAS, SQUASH, VEGETABLES, HERBS** ✓ 🌱
- **STEAMED JASMINE RICE** ✓ 🌱



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## DINNER • BUFFETS

### FGH SIGNATURE DINNER BUFFET *(continued)*

#### Choice of Three Hot Entrées:

- **ROASTED CHICKEN BREAST** 🍷 🌱  
with au jus
- **CHICKEN SCALOPPINE**  
with creamy mushroom sauce
- **CHICKEN SCALOPPINE**  
with lemon beurre blanc, crispy capers
- **ROASTED CHICKEN SOUVLAKI** 🍷  
served with tzatziki
- **SEARED YELLOWFIN TUNA** 🍷 🌱  
with black Bella di Cerignola olives,  
tomatoes, capers
- **ROASTED SALMON FILLETS** 🍷  
with chive crème fraîche, grilled lemon
- **SEARED PRAWNS** 🍷  
served with garlic parsley pistou
- **SLOW COOKED BEEF BOURGUIGNON**  
with root vegetables
- **BONELESS BRAISED MANITOBA  
BERKSHIRE PORK POT-AU-FEU** 🍷 🌱  
with root vegetables
- **LASAGNA BOLOGNESE**  
pork and beef ragù, Béchamel sauce,  
Parmigiano Reggiano
- **SPINACH AND RICOTTA LASAGNA** 🌱  
fresh ricotta, sautéed spinach, tomato sauce,  
woodfire mozzarella, Parmigiano Reggiano
- **FOUR CHEESE MAC AND CHEESE** 🌱  
woodfire mozzarella, Provolone, Parmigiano  
Reggiano, aged cheddar
- **GNOCCHI POMODORO** 🌱  
fior di latte, basil, Parmigiano Reggiano
- **BEYOND® HOT ITALIAN 'SAUSAGE'  
AND RAPINI** ✓  
with cannellini beans, preserved Calabrian chili,  
lemon, fennel soffritto



### ADDITIONAL FOURTH ENTRÉE / CARVING STATION\*

**NEW YORK STRIPLOIN** 🍷 🌱  
with green peppercorn demi-glace  
+ \$18 / guest

**BEEF TENDERLOIN** 🍷 🌱  
with red wine au jus, horseradish, Dijon mustard  
+ \$20 / guest

**PRIME RIB** 🍷 🌱  
with red wine au jus, horseradish, Dijon mustard  
+ market price / guest

\*\$150 set up & chef-attendant fee  
will apply per carving station



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## DINNER • BUFFETS

### FGH SIGNATURE DINNER BUFFET *(continued)*

#### DESSERT

SEASONAL SLICED FRUIT PLATTER ✓ 🍷

VANILLA CHEESECAKE

with salted caramel sauce

FGH STRAWBERRY SHORTCAKE

LEMON MERINGUE TART

CHOCOLATE SIN CAKE



#### ADDITIONAL DESSERT ENHANCEMENTS\*

MINI CUPCAKE DISPLAY

chocolate, vanilla, red velvet

+ \$6 / guest

CROQUEMBOUCHE TREE

+ \$8 / guest

CALLEBAUT® CHOCOLATE FOUNTAIN\*\* 🍷

with assortment of fruits, berries, marshmallows

+ \$15 / guest

BALLROOM GELATO CART\*\* 🍷

seasonal flavours

+ \$10 / guest

\*\$150 set up & chef-attendant fee will apply

\*\*minimum 50 guests



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# DINNER • THEMED BUFFETS

(minimum 20 guests)

INCLUDES REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAS

## COMFORT

\$59 / guest

### HOUSE-MADE SOURDOUGH

#### PULL-APART BUNS

with butter

### CRUDITÉS

with buttermilk ranch

### FGH CAESAR SALAD

romaine lettuce, classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

### PAN-FRIED POTATO AND CHEDDAR PEROGIES

with sour cream, bacon, green onion

### MANITOBA-MADE KIELBASA

### SLOW COOKED BEEF BOURGUIGNON

with root vegetables

### BUTTERED POTATO PURÉE

### SEASONED GREEN BEANS

### HOUSE-MADE BUTTER TARTS

## GREEK

\$64 / guest

### GRILLED PITA

with tzatziki

### CHICKPEA AND TAHINI HUMMUS

### GREEK SALAD

cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette

### ROASTED CHICKEN SOUVLAKI

### SEARED PRAWNS

and garlic parsley pistou

### ROASTED LEMON POTATOES

### ROASTED VEGETABLES

### GREEK HONEY CAKE

## ITALIAN

\$66 / guest

### HOUSE-MADE FOCACCIA

### CAPRESE SALAD

hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil

### FGH HOUSE SALAD

artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette

### GNOCCHI POMODORO

fior di latte, basil, Parmigiano Reggiano

### VEAL MEATBALLS

with creamy mushroom sauce

### ROASTED ROOT VEGETABLES

### RICOTTA & SEMOLINA CAKE



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Vegetarian Vegan Dairy-Free Gluten-Friendly – though may come into contact with traces of gluten.

# DINNER • SERVED

## ENTRÉES

(minimum 20 guests)

### All Dinners Include:

#### HOUSE-MADE SOURDOUGH PULL-APART BUNS

with butter

#### CHOICE OF ONE SOUP AND/OR SALAD

#### CHOICE OF ONE DESSERT

#### REGULAR & DECAFFEINATED COFFEE, TEA SERVICE

#### ADDITIONAL ENHANCEMENTS:

Appetizer Course Available

Multiple choice entrée selections are available at the stated menu price beside each item.

For additional entrées, a per-guest supplementary charge will apply:

+ \$8 / guest (for One Additional Entrée Choice)

+ \$10 / guest (for Two Additional Entrée Choices)

Note:

Maximum of three choices + one vegetarian option.

Religious and dietary restrictions are not considered as additional choices.

Additional restrictions may apply.

## CHICKEN

### CHICKEN SCALOPPINE

with creamy mushroom sauce, baby carrots, roasted yellow potatoes

3-course

4-course

\$60 / guest

\$70 / guest

### CHICKEN SCALOPPINE

with lemon beurre blanc with crispy capers, baby carrots, roasted yellow potatoes

\$60 / guest

\$70 / guest

### ROASTED CHICKEN BREAST

with au jus, baby carrots, roasted yellow potatoes

\$60 / guest

\$70 / guest

### ROASTED HALF-CHICKEN

with parsley pistou, radicchio, pickled apricot, arugula, farro

\$70 / guest

\$80 / guest

### PROSCIUTTO WRAPPED STUFFED CHICKEN

with cacciatore sauce, mushrooms, Swiss chard, buttered, potato purée

\$75 / guest

\$85 / guest



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# DINNER • SERVED

## LAMB

### BRAISED LAMB SHANK 🍷

with red wine demi-glace, Swiss chard, wild mushrooms, polenta

**3-course**

\$75 / guest

**4-course**

\$85 / guest

### HALF-RACK OF LAMB 🍷

with chimichurri, broccolini, butternut squash purée

\$78 / guest

\$88 / guest

### HALF-RACK OF LAMB 🍷

with red wine demi-glace, baby dill carrots, buttered potato purée

\$78 / guest

\$88 / guest

## PORK

### BBQ MANITOBA BERKSHIRE PORK BABY BACK RIBS 🍷🌱

with red wine braised cabbage, warm potato salad

\$65 / guest

\$75 / guest

### SEARED BONE-IN PORK CHOP 🍷

with Saskatoon demi-glace, Swiss chard, parsnip purée

\$65 / guest

\$75 / guest

### BONELESS BRAISED MANITOBA BERKSHIRE PORK POT-AU-FEU 🍷

with root vegetables, buttered potato purée

\$68 / guest

\$78 / guest

## FISH & SEAFOOD

### ROASTED SALMON 🍷

with chive crème fraîche, asparagus, yellow roasted potatoes

\$70 / guest

\$80 / guest

### MEDITERRANEAN SEABASS 🍷

with puttanesca sauce, broccolini, parsnip purée

\$75 / guest

\$80 / guest

### SEAFOOD AND SAFFRON RISOTTO 🍷

shrimp, baby octopus, baby cuttlefish, clams, mussels

\$75 / guest

\$85 / guest

### SEARED YELLOWFIN TUNA 🍷🌱

with black Bella di Cerignola olives, tomatoes, capers, cannellini beans

\$75 / guest

\$85 / guest



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# DINNER • SERVED

## VEGETARIAN

### BEYOND® HOT ITALIAN 'SAUSAGE' AND RAPINI ✓

with cannellini beans, preserved Calabrian chili, lemon, fennel soffritto

**3-course**

\$52 / guest

**4-course**

\$62 / guest

### CAULIFLOWER STEAK ✓ 🌱

with chimichurri, chickpea and tahini hummus

\$58 / guest

\$68 / guest

### MUSHROOM BOURGUIGNON ✓ 🌱

with polenta

\$60 / guest

\$70 / guest

### EGGPLANT PARMIGIANO 🌱 🌱

layered roasted eggplant with tomato, buffalo mozzarella, Parmigiano Reggiano, basil

\$60 / guest

\$70 / guest

### LENTIL AND MUSHROOM TOURTIÈRE 🌱

seasoned green beans, dressed greens

\$62 / guest

\$72 / guest

### WILD MUSHROOM AND GREEN PEA RISOTTO 🌱 🌱

\$70 / guest

\$80 / guest

## PASTA

### SPINACH AND RICOTTA CANNELLONI 🌱

\$60 / guest

\$70 / guest

### LASAGNA VEGETARIAN 🌱

with Béchamel sauce, mushrooms, green peas, mozzarella, Provolone, Parmigiano Reggiano, smoked cheddar

\$62 / guest

\$72 / guest

### BOLOGNESE RAGÙ AND RICOTTA CANNELLONI

\$62 / guest

\$72 / guest

### LASAGNA BOLOGNESE

pork and beef ragù, Béchamel sauce, Parmigiano Reggiano

\$65 / guest

\$75 / guest



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## DINNER • SERVED

### VEAL & CERTIFIED ANGUS BEEF®

#### SLOW COOKED BEEF BOURGUINON

with root vegetables, polenta

3-course

\$68 / guest

4-course

\$78 / guest

#### 24-HOUR BRAISED CHUCK FLAT 🍷

served with demi-glace, broccolini, buttered potato purée

\$78 / guest

\$88 / guest

#### GRILLED MILK-FED VEAL CHOP 🍷

with mushroom demi-glace, red wine braised cabbage, parsnip purée

\$85 / guest

\$95 / guest

#### NEW YORK STRIPLOIN (8oz)

with green peppercorn sauce, baby carrots, asparagus, buttered potato purée

\$88 / guest

\$98 / guest

#### BEEF TENDERLOIN (8oz) 🍷

with red wine demi-glace, baby carrots, broccolini, buttered potato purée

\$90 / guest

\$100 / guest

#### VEAL OSSOBUCO 🍷

with green peas, saffron risotto

\$90 / guest

\$100 / guest

#### PRIME RIB (8oz) 🍷

with red wine demi-glace, baby carrots, asparagus, buttered potato purée

\$95 / guest

\$105 / guest



### ADDITIONAL ENHANCEMENTS

#### BUTTER POACHED LOBSTER TAIL 🍷

+ market price / guest

#### ROASTED SHRIMP SKEWER (3) 🍷

+ \$12 / guest



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## DINNER • SERVED

### SOUP SELECTION

**VEGETABLE MINISTRONE SOUP** ✓ 🌱 🍷

**BUTTERNUT SQUASH SOUP** 🌱 🍷

with crème fraîche

**ROASTED TOMATO SOUP** 🌱 🍷

with basil pesto

**POTATO & LEEK SOUP** 🍷

with bacon crumble

**LENTIL SOUP** 🌱 🍷

with Parmigiano Reggiano crema

**CREAMY MUSHROOM SOUP** 🌱 🍷

with crispy wild rice



### SALAD SELECTION

**FGH HOUSE SALAD** ✓ 🍷

artisan mixed greens, cherry tomatoes, shaved radish, shredded carrots, shallot vinaigrette

**FGH CAESAR SALAD**

romaine lettuce classic Caesar dressing, sourdough croutons, grated Parmigiano Reggiano

**GREEK SALAD** 🌱 🍷

cherry tomatoes, cucumbers, red pepper, red onion, Kalamata olives, Chaeban feta, red wine vinaigrette

**ARUGULA SALAD** 🌱 🍷

arugula, poached pear, Gorgonzola, candied pecans, honey and lemon dressing

**ENDIVE SALAD** 🌱 🍷

radicchio, endive, pomegranate, almonds, ricotta salata, orange-honey vinaigrette

**CAPRESE SALAD** 🌱 🍷

hot house tomatoes, fresh mozzarella, basil, balsamic vinegar, extra virgin olive oil

**PASTA SALAD** 🌱

rotini pasta, pickled vegetables, Kalamata olives, cherry tomatoes, celery, red onion, agrodolce dressing



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# DINNER • SERVED

## APPETIZER SELECTION

(minimum 20 guests)

### CHILLED

**BEET CARPACCIO** 🌿 🍷  
with arugula, chèvre, candied pecans, beet chips, olive oil, balsamic vinaigrette  
\$17 / guest

**BURRATA** 🌿 🍷  
with cherry and confit tomatoes, basil, mint, oregano, extra virgin olive oil  
\$17 / guest

**BURRATA ASPARAGUS e SPECK**  
with smoked prosciutto wrapped burrata, shaved asparagus, gremolata  
\$18 / guest

**ANTIPASTO**  
artisanal cured meats, cheeses, marinated olives, pickled vegetables, sourdough crisps  
\$18 / guest

**BISON CARPACCIO** 🍷 🌿  
seared bison tenderloin, roast garlic rouille, puffed wild rice  
\$20 / guest

**DUCK DUO**  
Manitoba smoked duck breast, foie gras torchon, fig jam, blini  
\$30 / guest

**POACHED SHRIMP** 🍷 🌿  
with fresh horseradish cocktail sauce  
\$19 / guest

**TUNA TARTARE** 🍷 🌿  
with avocado, grapefruit, frisée, radish, sesame seeds  
\$20 / guest

**SMOKED MANITOBA GOLDEYE**  
horseradish cream cheese, pickled shallots, capers, toasted brioche  
\$18 / guest

### WARMED

**CABBAGE STUFFED EGGPLANT CAPONATA** 🌿 🍷  
with tomato sauce, Parmigiano Reggiano  
\$18 / guest

**ARANCINI BREADED RISOTTO BALL** 🌿  
with pecorino cream sauce, crispy basil  
\$18 / guest

**STUFFED PACCHERI PASTA**  
with Bolognese ragù, Parmigiano Reggiano Béchamel sauce  
\$19 / guest

**CRISPY PORK BELLY** 🍷 🌿  
with radicchio, endive, balsamic onions, agrodolce sauce  
\$19 / guest

**CHESTNUT STUFFED OXTAIL** 🍷  
with Saskatoon demi-glace, parsnip purée, crispy shallots  
\$28 / guest

**WARM GARLIC SHRIMP** 🍷  
with parsley pistou  
\$19 / guest

**MANITOBA PICKEREL CAKES**  
with fennel slaw, house-made pickle mustard tartar  
\$20 / guest

**CANNELLONI ZUCCHINE e CROSTACEI**  
hand-made cannelloni stuffed with scampi, crab, prawns, zucchini  
\$24 / guest

**DEEP SEA CRAB CAKES**  
with arugula, watermelon radish, citrus aioli  
\$26 / guest

**BUTTER POACHED LOBSTER** 🍷  
with parsnip purée, lobster bisque, herb salad  
market price / guest



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## DINNER • SERVED

### DESSERT SELECTION

#### CLASSIC CRÈME BRULÉE 🍷

with seasonal berries

#### VANILLA CHEESECAKE

with salted caramel sauce

#### NEW YORK CHOCOLATE RASPBERRY CHEESECAKE

#### FGH STRAWBERRY SHORTCAKE

#### COCONUT PANNA COTTA 🍷

#### LEMON MERINGUE TART

#### CHOCOLATE SIN CAKE

#### CARROT CAKE

with cream cheese icing

#### VEGAN CHOCOLATE HAZELNUT DECADENCE CAKE ✓

#### VEGAN BANANA LAVA CAKE ✓ 🍷

#### VEGAN CARROT CAKE ✓ 🍷

with cream cheese icing

### CHILDREN'S DINNER MENU

*(for children 13 years old and under)*

\$25 / guest

Includes crudités with buttermilk ranch dip  
and vanilla ice cream & sprinkles

#### Choice of One:

- HAMBURGER AND FRENCH FRIES
- CHICKEN FINGERS AND FRENCH FRIES
- GRILLED CHEESE SANDWICH AND FRENCH FRIES 🌿
- FOUR CHEESE MACARONI AND CHEESE 🌿
- GNOCCHI AND TOMATO SAUCE 🌿



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# BEVERAGE SERVICES

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# BEVERAGE SERVICES

## CASH AND HOST BARS

A bartender charge of **\$30 per hour**, per bartender, **minimum of four (4) hours** will apply to both host and cash bars, if the bar sales do not exceed **\$500 per bartender** (before taxes)\*

	Host	Cash
<b>LIQUOR – STOCK TIER (1oz)</b> Bacardi White & Black Rum, Capitan Morgan Spiced Rum, Iceberg Vodka, Canadian Club Rye, Bombay Sapphire Gin, Jack Daniels American Whiskey, Johnnie Walker Red Scotch	\$8.5	\$9.5
<b>LIQUOR – PREMIUM TIER (1oz)</b> Sailor Jerry's Spice Rum, Appleton's U/X Rum, Grey Goose Vodka, Crown Royal Rye, Tanqueray Gin, Bulleit Bourbon, Jonny Walker Black Scotch	\$9.5	\$10.75
<b>DOMESTIC BEER</b> Budweiser, Kokanee, Bud Lite	\$8	\$8.75
<b>PREMIUM LOCAL BEER</b> Fort Garry Dark, Fort Garry Pale, Rotating Feature Beer	\$8.5	\$9.5
<b>IMPORTED BEER</b> Heineken, Stella Artois, Guinness, Samuel Adams	\$9	\$10
<b>HOUSE WINES BY THE GLASS (5oz)</b>	\$9	\$10
<b>LIQUEURS</b> Baileys, Kahlua, Drambuie, Amaretto	\$8.5	\$9.5
<b>MARTINIS (2oz)</b>	\$16	\$17.5
<b>SOFT DRINKS</b>	\$3.75	\$4
<b>SPARKLING WATER</b>	\$3.75	\$4
<b>BEER (ALCOHOL FREE)</b> Collective Arts IPA	\$7	\$8

\*One Bartender per 100 guests.



## SIGNATURE MARTINI BAR

### CLASSIC MARTINIS (2oz) MADE WITH VODKA OR GIN

Garnishes: Maraschino Cherries, Olives,  
Twists, Pearl Onions and Cranberries  
+ \$16 / martini  
+ \$250 set up fee



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# BEVERAGE SERVICES

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## CORKAGE BAR

*The Fort Garry Hotel, Spa & Conference Centre provides complete corkage service for dinner wines and bar service.*

*Our service includes Liquor, Beer, and wines as per the guest selection (Liquor, Wine, Beer supplied by the Fort Garry Hotel at Manitoba Liquor Mart prices – MLCC) along with all appropriate glassware, mix, juices, ice and garnishes.*

*Only Fort Garry Hotel, Spa & Conference Centre Hotel staff may serve as bartender.*

### FULL CORKAGE

This includes dry bar set-up along with dinner wine service  
\$21 / guest

**Our beverage service includes the following  
Premium amenities:**

#### MIX

Soft Drinks, Orange Juice, Cranberry Juice, Tomato Juice  
and Clamato Juice

#### GARNISHES

Lemon, Lime, Cocktail Picks, Celery Salt and Swizzle Sticks,  
Napkins, Ice and Glasses

### WINE CORKAGE

\$15 / guest

### BEER & WINE SERVICE

\$18 / guest

### KIDS CORKAGE

\$6 / guest

### DRY BAR SERVICE (NO ALCOHOL)

\$12 / guest

### ADDITIONAL BAR

\$250



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# BEVERAGE SERVICES

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## CORKAGE BAR POLICY

The Fort Garry Hotel's new Corkage Bar Policy offers a hassle-free service, where the Client does not have to worry about bringing in their own liquor or purchasing a liquor permit.

Liquor, Wine & Beer will be provided by the Hotel and charged at the same price as Manitoba Liquor Mart. Prices are subject to change without notification.

Clients only pay for the alcohol consumed.

*(Exceptions are: Wine not selected from The Fort Garry Hotel wine list, specialty products, and local beers.)*

If a Client wishes for The Fort Garry Hotel to purchase **specialty products** (alcoholic beverages) that are **not on the current Fort Garry Hotel wine, liquor, or beer list**, the following applies:

1. The **Fort Garry Hotel's Conference Service Manager** will work with the Client to determine the appropriate quantity of specialty products needed for the event.
2. If the quantities of specialty products brought to the event are not fully consumed, the remaining bottles will be invoiced to the Client.
3. **All specialty liquor must be removed from The Fort Garry Hotel immediately following the event.** Liquor will be opened and unpacked to stock the bars at the event, which may render some bottles unreturnable to Manitoba Liquor & Lotteries (MBLL). Any opened or unused bottles of specialty liquor must be taken by the Client at the conclusion of the event, as The Fort Garry Hotel will not store leftover alcohol.

The selection of liquor, beer, and wine must meet The Fort Garry Hotel's standard bar selection.

No person under the age of eighteen (18) is allowed to consume any alcohol during the function – even when accompanied by parents, guardian, or spouse – in accordance with the Liquor, Gaming and Cannabis Authority of Manitoba (LGCA).



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# CATERING POLICIES

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# CATERING POLICIES

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## DEPOSITS & CANCELLATIONS

- All deposits are **non-refundable**.
- The deposit is equivalent to the Rack Room Rental Rate for the highest priced banquet room booked for the event.
- The deposit is required to confirm the booking on a definite basis.
- Fifty percent (50%) of the Estimated Value of the event is due and payable by cheque, cash or credit card ninety (90) days prior to the event, or sooner, for events booked within thirty (30) days of the event date.
- One hundred percent (100%) of the Estimated Value of the event is due two weeks (14 days) prior to the event date.
- The balance owing is due on the date of the event.
- Direct billing must be arranged with an approved Credit Application through our Credit Department.
- Events cancelled after the signing of the Booking Confirmation Agreement will be subject to cancellation charges as liquidated damages (and not as a penalty) as follows:
  - a) Initial deposit will be forfeited
  - b) Cancellation from the date of signing to 91 days prior to the scheduled event date – fifty percent (50%) of the estimated value of the event as determined by The Fort Garry Hotel.
  - c) Cancellation within 31 and 90 days prior to the event date – seventy five percent (75%) of the estimated value of the function as determined by The Fort Garry Hotel.
  - d) Cancellation within 30 days prior to the event date – one hundred percent (100%) of the estimated value of the event as determined by The Fort Garry Hotel.

## PRICING & GUARANTEES

- Due to market fluctuations, prices will be confirmed three (3) months prior to the event.
- All food & beverage provided by The Fort Garry Hotel is subject to PST, GST and a 15% gratuity.

- All arrangements for meeting/banquet room requirements, menus (including specialty meals) and all other details must be completed one (1) month prior to your event.
- The Client will advise of the minimum guarantee by noon (12pm), five (5) full business days prior to the function. The Fort Garry Hotel will charge for the guaranteed number or actual number of guests served, whichever is greater. If the guaranteed number of guests has not been provided, the charge will reflect the expected number of guests instead. On request only, The Fort Garry Hotel will prepare for 2% above the guaranteed numbers for served meals.
- A fee of \$10 per person will apply to increased number of guests over 2% – after the cutoff date,
- For events offering more than two entrée selections – assigned seating is required. NO EXCEPTIONS. A meal breakdown per table is also required. If these requirements are not met, a \$250.00 fee will apply.

## LIQUOR/BEER/WINE SELECTIONS

- Liquor, beer, and wine selections MUST be received three weeks prior to your event date. Once you have selected your items and communicated this information to The Fort Garry Hotel, each change or addition, thereafter, is subject to a \$250 restocking fee.
- If selections are not received within the required time frame, The Fort Garry Hotel reserves the right to provide the house selections for your event. There are no exceptions.

## GENERAL

- All food and beverage served in The Fort Garry Hotel must be prepared by the Hotel. For health and insurance reasons, the Hotel policy does not allow for the removal of food from the premises following an event.
- Should the number of guests attending the function differ greatly from the original number quoted, the Hotel reserves the right to provide an alternate function room of appropriate size. Last minute requests will be accommodated, if possible, but cannot be guaranteed. Additional charges may apply.



# CATERING POLICIES

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## PERSONAL ITEMS

- The Fort Garry Hotel does not assume responsibility for any personal items, food or beverage left behind at the conclusion of the event.
- The Fort Garry Hotel is not responsible for damage or loss of any merchandise or articles brought into the Hotel or left behind after the conclusion of the event.
- Perishable items, flowers and materials that require special storage arrangements can only be delivered to the Hotel the day of the event.
- The Fort Garry Hotel must have knowledge of all vendors at least thirty (30) days prior to the event. All vendors are guaranteed access to the meeting/ banquet room two (2) hours prior to the start of the event. Access times must be arranged seven (7) days in advance. Vendors are required to break down and clean up all their supplies and accessories at the conclusion of the event.
- No storage will be provided for left items and The Fort Garry Hotel accepts no responsibility for lost or misplaced items.

## DISPLAY OF MATERIALS

The Fort Garry Hotel has been undergoing extensive restoration and renovations. Our efforts are ongoing. To preserve the integrity of these changes, we insist that when materials are hung or attached to any walls, doors, or ceilings by means of tape, tacks, post-its, etc., permission must be obtained from the Banquet Manager as to how the materials are to be displayed. A damage charge may apply where permission was not obtained.

## COAT CHECK POLICY AND CHARGES

The Fort Garry Hotel assumes no responsibility for lost or damaged personal property. Host/Cash Coat Check or coat racks may be arranged through our Catering Department for your function. All coat racks must be kept inside the banquet room.

### Cash Coat Check

*\$2 / person (including taxes)*

Sales must exceed \$100 otherwise a labour charge of \$100 will be applied to the Master Account

### Host Coat Check

Less than 100 guests

*Unattended Coat Racks at \$25 / coat rack*

100 to 200 guests *Flat Fee of \$200*

201 to 300 guests *Flat Fee of \$300*

301 to 400 guests *Flat fee of \$400*

More than 401 guests *Flat fee of \$500*

## MUSIC

- All DJ's must hold a current CONNECT Music Licensing DJ License.
- The Government of Canada mandates that the Hotel collect a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee for all functions booking live or recorded music as well as a RE Sound fee.
- All music within the Provencher Ballroom, The Crystal Ballroom, The Club, The Concert Hall, Gateway, Tache Room and LaVerendrye Room MUST stop at 12:30 AM.



# CATERING POLICIES

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## MATERIAL HANDLING & LIABILITY

The Fort Garry Hotel shall not be liable for safe or timely arrival of any packages sent to The Fort Garry Hotel by the group. It is the group's responsibility to check on the arrival of any packages and to check to ensure that the contents are intact.

Shipments that require special handling should be coordinated with the Conference Service Manager prior to shipping.

All delivered materials pertaining to a function must be clearly addressed as follows (all boxes should be marked as '1 of 3', '2 of 3', etc.):

**Attention: [Client/On-Site Convenor name]**

**The Fort Garry Hotel  
222 Broadway  
Winnipeg, Manitoba R3C 0R3**

**[Name of Event] | [Date of Event] | [Room of Event]  
[Name of Conference Service Manager]**

A flat fee labour charge of \$150 will apply for The Fort Garry Hotel's handling of convention and exhibition materials. The Hotel assumes no responsibility for lost or damaged personal property or equipment. All items must be removed from the meeting/banquet room immediately following the conclusion of the event.

Storage arrangements can be made with our Banquet & Catering Departments. Limited storage is available. A storage fee may apply if materials arrive more than two (2) days prior to and are not picked up two (2) days after the event.

Clients are responsible for ensuring all boxes and items are removed from the Hotel. Any items left behind for later delivery must have a corresponding weigh-bill and guests must arrange for their own courier service within 24 hours upon completion of the event.

If the use of the Hotel's scissor lift is required, a charge of \$250 plus taxes will be levied for each use. If the use of the hotel's bobcat is required, a charge of \$250 per trip plus taxes will be levied for each use.

## AUDIO VISUAL REQUIREMENTS

The Fort Garry Hotel can meet your audio-visual requirements through our in-house provider Encore Audio Visual. When contracting with an audio-visual supplier other than Encore Audio Visual, a flat fee of \$200 / day will be charged.

### In-House Equipment Rental List

Extension Cords	\$2.5 / day
Power Bars	\$5 / day
Speaker Phone	\$75 / day
Easels	\$7 / day
Podium & Microphone	Complimentary from the hotel

### Display Tables

6' skirted tables & 2 chairs	\$25 (no power) / table
	\$35 (with power) / table

### Internet

High Speed Wireless Internet	Complimentary
High Speed Hardwired Line	\$75 / day

