

# THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

## PRIVATE DINING



# CLOCKWORK PARLOUR

## MEZZANINE EAST

A quiet corner with additional soft seating, a screen and drapes for privacy.

Capacity: 8-10



# UPPER BROADWAY

## MEZZANINE NORTH

Overlooking Broadway and the Lobby, with classic Fort Garry Hotel décor.

Capacity: 12-30



# UPPER PROVENCHER

## MEZZANINE WEST

Featuring live edge wooden table, painted red with LED candles throughout.

Capacity: 16



# UPPER OVAL ROOM

## MEZZANINE SOUTH

A nod to our former Palm Lounge, with bench seating; overlooking Oval Room Brasserie.

**Capacity: 12-16**



# OVAL ROOM BRASSERIE

## LOBBY LEVEL

Restored to its original 1913 look and feel: the hotel's historic restaurant.

Capacity: up to 80



# PROVENCHER ALCOVE

## LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: 8-14



# PROVENCHER ALCOVE

LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: 8-14



# PROVENCHER ALCOVE

## LOBBY LEVEL

A table with a view, adorned with black velvet drapes.

Capacity: 8-14



# GROUP DINING MENUS

## RECEPTION

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

### TASTING BOARDS

serves up to 6

**HUMMUS AND VEGETABLE PLATTER** ✓ \$40

**PAN FRIED POTATO PEROGIES** 🌿 \$50

with green onion cream

**FGH CHEESE BOARD** 🌿 \$60

four artisanal Quebec cheeses with apple mostarda, berries, roasted pecans and lavosh

**FGH SALAMI BOARD** \$60

ever-evolving selection of artisanal salami served with pickled cornichons and lavosh

**WARM CHICKEN SKEWERS** \$55

with tzatziki (6 pieces)

**BREADED LAKE WINNIPEG PICKEREL BITES** \$50

with house-made tartar sauce

**LARGE COLD POACHED SHRIMP (18 pieces)** \$75

with fresh horseradish cocktail sauce

**24-MONTH AGED PROSCIUTTO** \$65

with Parmigiana Reggiano DOP served with olive oil focaccia

**ROASTED MANITOBA LAMB CHOPS (7 pieces)** \$75

with fresh minted green peas

**SEAFOOD PLATTER** \$350

lobster tails, shrimp, oysters, and crab claws with mignonette, house cocktail sauce, fresh horseradish

### HORS D'OEUVRES

a minimum of 2 dozen of any item is required

**VEGETABLE SPRING ROLLS** 🌿 \$40/DOZEN

with plum sauce

**MOZZARELLA, TOMATO CONFIT, BASIL BRUSCHETTA** ✓ \$40

**FILO WITH SPINACH + FETA** ✓ \$40

**FALAFEL FRITTERS** ✓ \$40

with tahini yogurt sauce

**TUNA TARTARE** \$40

on potato crisp

**PLANT BASED 'TUNA' SUSHI ROLLS** ✓ \$40

**CRAB CAKES** \$48

with mustard relish mayo

**PANKO BREADED SHRIMP** \$48

with traditional cocktail sauce

**COCONUT BREADED SHRIMP** \$48

with mango salsa

**BEEF TARTARE** \$48

with sourdough crisps

**SMOKED MANITOBA GOLDEYE** \$48

with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds

Prices are subject to PST, GST and 18% gratuity. Prices are subject to change. Consuming raw seafood or shellfish may increase your risk of foodborne illness.

🌿 Vegetarian with some modifications. ✓ Vegan with some modifications. 🍷 No gluten in this dish but may come into contact with traces of gluten.



# GROUP DINING MENUS

## PRIX FIXE

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

**\$75/PERSON - 3 COURSES**

Housemade Sourdough Pull-Apart Buns with Warm Olives

### STARTERS

choose 3

#### FRENCH ONION SOUP

#### FARRO & ARUGULA SALAD ✓

toasted pistachio and herbed pesto

#### BALTHAZAR SALAD 🌱

field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette

#### CAESAR SALAD

with traditional dressing, sourdough croutons and shaved Parmigiano Reggiano

#### CHICKEN LIVER BRÛLÉE 🍷

creamy custard with a hint of port

#### SMOKED MANITOBA GOLDEYE

with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds

### MAINS

choose 3

#### SKILLET ROASTED HALF-CHICKEN

served on farro with arugula and herbed pesto

#### 24-HOUR BRAISED CHUCK FLAT 🍷

served with buttered potato purée and seasonal vegetables

#### BLACK COD ALMONDINE 🍷

served with ginger beurre blanc, toasted almonds, bok choy and potatoes

#### MILK-FED VEAL MEATLOAF

served with tomato gravy, buttered potato purée and steamed asparagus

#### FGH SPINACH & FOUR CHEESE CANNELLONI 🌱

with ricotta, mozzarella, Parmigiano Reggiano, provolone

### DESSERTS

choose 2

#### CHOCOLATE PÂTÉ

with custard

#### LEMON TART

#### CRÈME BRÛLÉE

garnished with fresh berries

#### CHEESECAKE OF THE DAY

#### APPLE TARTE TATIN

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# GROUP DINING MENUS

## PRIX FIXE

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

### \$115/PERSON - 3 COURSES

Housemade Sourdough Pull-Apart Buns with Warm Olives

#### STARTERS

choose 3

##### FRENCH ONION SOUP

##### FARRO & ARUGULA SALAD ✓

toasted pistachio and herbed pesto

##### BALTHAZAR SALAD 🌱

field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette

##### CAESAR SALAD

with traditional dressing, sourdough croutons and shaved Parmigiano Reggiano

##### CHICKEN LIVER BRÛLÉE 🌱

creamy custard with a hint of port

##### SMOKED MANITOBA GOLDEYE

with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds

#### MAINS

choose 3

##### HALF RACK OF CANADIAN LAMB

with beurre noisette, butternut squash, roasted shallots and chermoula

##### CENTRE CUT CANADA-PRIME BEEF TENDERLOIN (8oz) 🌱

served with twice-fried russet potatoes or buttered potato purée or chef's choice of vegetables

##### BUTTER POACHED LOBSTER TAIL

topped with herbed breadcrumbs and served on lobster bisque and herb salad

##### FGH SPINACH & FOUR CHEESE CANNELLONI 🌱

with ricotta, mozzarella, Parmigiano Reggiano, provolone

##### HALF-ROASTED CHICKEN

with Porcini di Parma risotto

#### DESSERTS

choose 2

##### CHOCOLATE PÂTÉ

with custard

##### LEMON TART

##### CRÈME BRÛLÉE

garnished with fresh berries

##### CHEESECAKE OF THE DAY

##### APPLE TARTE TATIN

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# GROUP DINING MENUS

## PIZZA PARTY

Clockwork Parlour | Upper Broadway | Upper Provencher | Upper Oval Room | Oval Room Brasserie | Provencher Alcove

**\$50/PERSON - MINIMUM 12 PEOPLE**

### SALADS

choose 2

#### FARRO & ARUGULA SALAD ✓

toasted pistachio and herbed pesto

#### BALTHAZAR SALAD 🌱

field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette

#### CAESAR SALAD

with traditional dressing, sourdough croutons and shaved Parmigiano Reggiano

#### CAULIFLOWER SALAD 🌱 ✓

shaved cauliflower, radicchio, preserved lemon and roasted garlic vinaigrette, fried Marcona almonds, pickled apricots

### PIZZAS

choose 3

#### MARGHERITA

San Marzano tomatoes, fior di latte, basil, Pecorino Romano DOP, extra virgin olive oil

#### DIAVOLA

San Marzano tomatoes, fior di latte, nduja, spicy salami

#### PEPPERONI

San Marzano tomatoes, fior di latte, New York style pepperoni

#### MONTANARA

fior di latte, taleggio, wild mushrooms, confit tomatoes, arugula

#### SICILIA

San Marzano tomatoes, fior di latte, kalamata olives, anchovies

#### ITALIAN HAWAIIAN

fior di latte, roasted pineapple, jalapeños, double smoked bacon

### DESSERT

#### LIMONCELLO GELATO

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# VIDA CUCINA ITALIA

## LOBBY LEVEL

Winnipeg's only fine dining Italian restaurant by Italy's master chef Rosanna Marziale.

Capacity: up to 50



# VIDA'S ANNEX

## LOBBY LEVEL

An intimate Italian dinner area enhanced with Vida's ambiance.

**ANNEX A: Capacity 8** | **ANNEX B: Capacity 10** | **COMBINED: Capacity 18**



# VIDA CUCINA ITALIA – GROUP DINING

## OVERVIEW

### CENA di GRUPPO

For groups of 9 or more, we offer two styles of dining:

#### CONVIVIO (Family-Style)

**menu items are served for sharing** – starting at \$85, per person before taxes and gratuities

#### MENÙ DEGUSTAZIONE (Tasting Menu)

**menu items are served plated and are smaller portions** – starting at \$95, per person before taxes and gratuities.

For more information, please email [privatedining@fortgarryhotel.com](mailto:privatedining@fortgarryhotel.com) with the following information:

- Number of People in your group
  - Type of Occasion
- Dining Style Preference: Family-Style or Tasting Menu
  - Requested Date(s) for your Dining Experience
  - Dietary Restrictions

**Please choose Dining Style and Price Option:**

### CONVIVIO: FAMILY-STYLE

Menu items are served for sharing

**3 ANTIPASTI + 2 PRIMI + DESSERT  
\$85/PERSON**

**3 ANTIPASTI + 2 PRIMI + 1 SECONDO + DESSERT  
\$110/PERSON**

**3 ANTIPASTI + 2 PRIMI + 2 SECONDI + DESSERT  
\$135/PERSON**

### MENÙ DEGUSTAZIONE: TASTING MENU

Served plated; smaller portions

**PASTA: 1 ANTIPASTI + 4 PRIMI + DESSERT  
\$95/PERSON**

**2 ANTIPASTI + 1 PRIMO + 1 SECONDO + DESSERT  
\$125/PERSON**

**2 ANTIPASTI + 2 PRIMI + 1 SECONDO + DESSERT  
\$150/PERSON**

**2 ANTIPASTI + 2 PRIMI + 2 SECONDI + DESSERT  
\$185/PERSON**

[Click to view our à la carte menu](#)

Our Resident Chef Fabrizio Rossi will create your menu from Vida's à la carte menu.



# CLUB ROOM

## LOWER LEVEL

Our evening entertainment venue located on the Lower Level – with a built-in bar, new sound system, stage, and green room – host to weekly live shows such as Yuk Yuk's Comedy Club, Jazz Winnipeg and more.

### **PRIVATE Capacity: up to 180**

Discover the perfect private venue, and indulge in entertainment, delightful food and beverage all in one exclusive space.

### **GROUP Capacity: min. 20 people**

Great for team building, parties and celebrations, The Club Room offers group discounts for existing Fort Garry Hotel scheduled live shows.



# PRIVATE & GROUP DINING MENU

## CLUB ROOM MENU

### **FGH SEASONED FRIES**

tossed with our house seasoning blend

### **CORNDOGS & FRIES**

### **FRENCH ONION DIP**

and housemade chips

### **HUMMUS & TAPENADE**

with crudité, endive, olive oil, maldon salt and lavosh

### **PULLED PORK TACOS**

pulled BBQ pork, pickled zucchini and spicy mayo,  
served on housemade soft tortillas

### **CRISPY CHICKEN WINGS**

buttermilk brined salt & pepper or hot chicken wings,  
with a side of ranch and crudité

### **CHICKEN FINGERS & FRIES**

with housemade plum sauce

### **NACHOS**

crisp tortilla chips, spiced ground beef, melted cheese, jalepeños,  
pickled onions served with pico de gallo and lime crema

### **HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS & OLIVES**

local butter, extra virgin olive oil, black Bella di Cerignola and  
Vertes alla Calce olives with coriander, chilis, orange & lemon zest

### **CRISPY CALAMARI**

rice flour dusted, with lemon and tzatziki

### **FGH SALAMI BOARD**

ever-evolving selection of artisanal salami  
served with pickled cornichons and lavosh

### **FGH CHEESE BOARD**

four artisanal Quebec cheeses with apple mostarda, berries,  
roasted pecans and lavosh

### **SMOKED MANITOBA GOLDEYE**

with whipped horseradish cream cheese, pickled shallots,  
capers, and toast rounds

### **DEEP FRIED MARS BARS**

### **CHURROS**

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# SUNSET TERRACE

## OUTDOOR DINING

An L.A. inspired outdoor patio adorned with faux and real greenery, white umbrellas, illuminated trees, speakers for music and a stage for live entertainment.

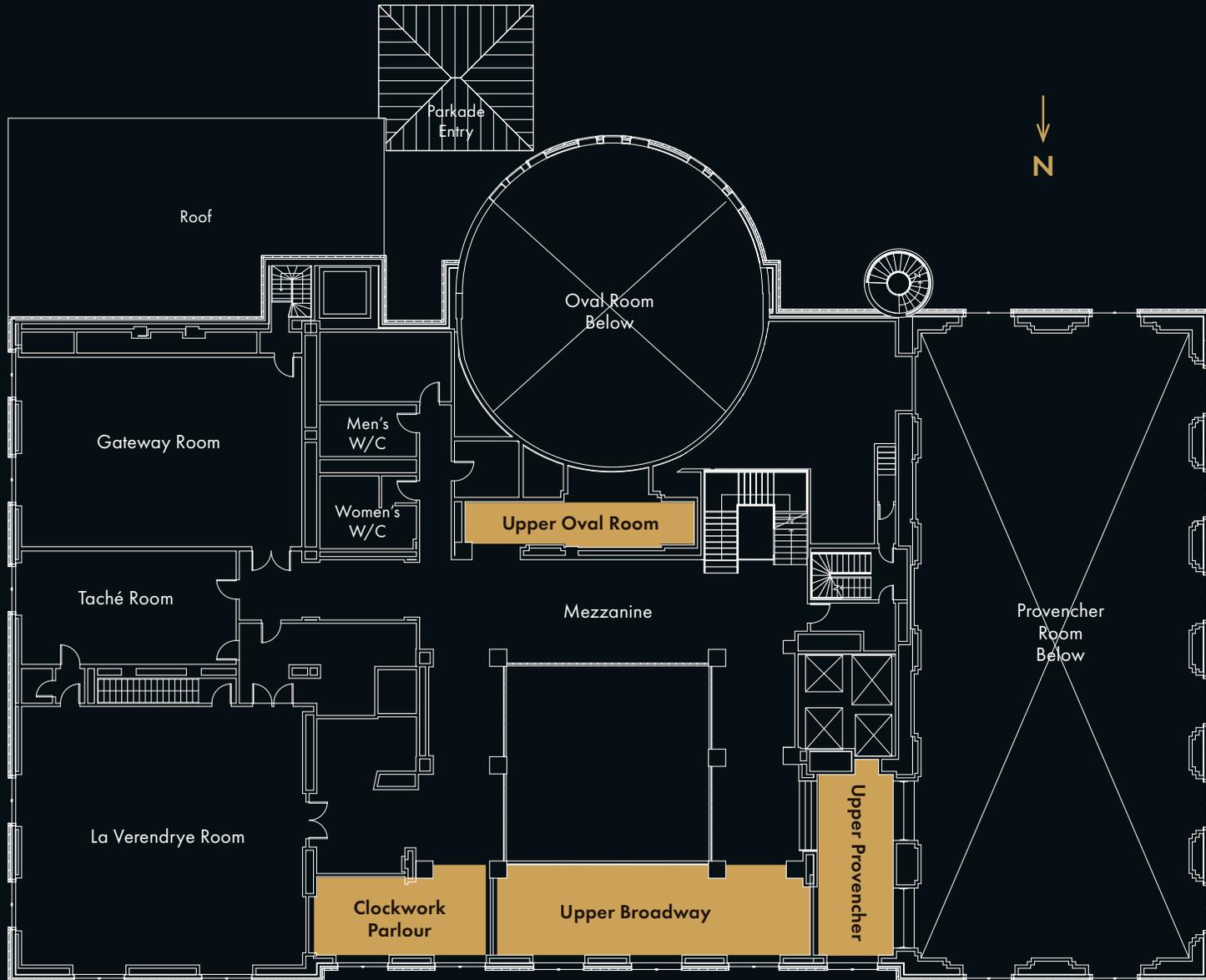
**UPPER: Capacity up to 65** | **LOWER: Capacity up to 30** | **COMBINED: Capacity up to 95**

Contact [privatedining@fortgarryhotel.com](mailto:privatedining@fortgarryhotel.com) for menu options.



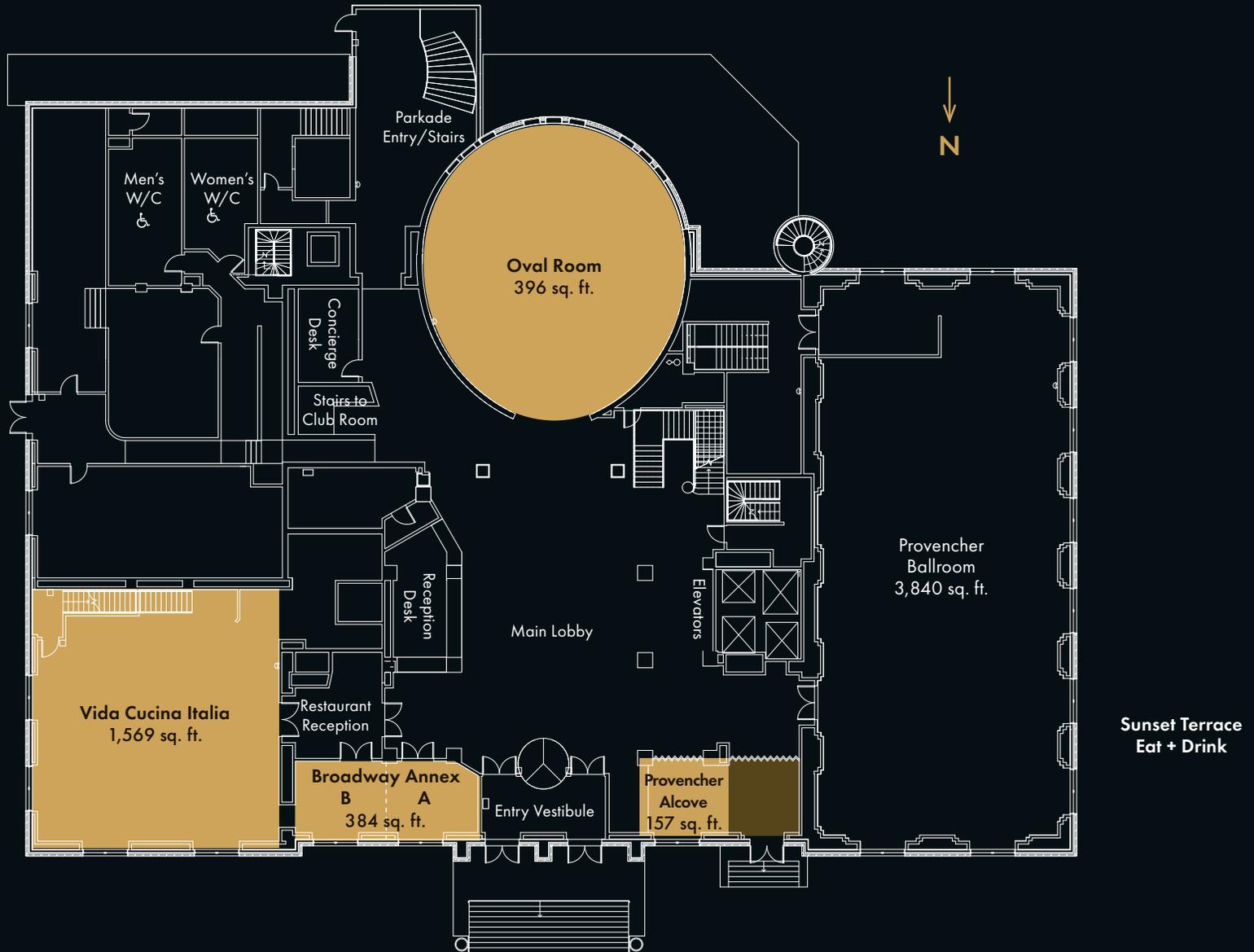
# FLOORPLANS

## MEZZANINE LEVEL



# FLOORPLANS

## LOBBY LEVEL





THE FORT GARRY

HOTEL, SPA AND CONFERENCE CENTRE

Oval  
ROOM  
BRASSERIE

THE SUNSET  
TERRACE  
EAT + DRINK

VIDA  
CUCINA ITALIA

**Private Dining at The Fort Garry Hotel**

222 Broadway | Winnipeg, Manitoba | Canada R3C 0R3 | 204-926-6550

[privatedining@fortgarryhotel.com](mailto:privatedining@fortgarryhotel.com)

[fortgarryhotel.com](http://fortgarryhotel.com)