



Thank you for choosing the Best Western Premier Winnipeg. We are delighted that we have the opportunity to host your event.

The success of your function is achieved through Best Western Premier team effort and is not dependent on one person or department. It starts with your unique vision and a combination of thoughtful planning, great food and outstanding Red Shoe service. We have assembled a team that can deliver on the promise of all the above.

We are dedicated professionals in Catering and Conference Services with extensive industry experience. No matter the size, our team will make sure every aspect of your event is seamless and memorable. From beginning to end, we will be at your side every step of the way.

The passion and creativity of our Culinary Team is second to none. They are perfectionists and understand that the food they create and prepare is a significant part of your experience. We are pleased to offer a menu package that has been carefully designed to suit the theme and tone of your event while maintaining the utmost respect for the ingredients and flavor of our dishes.

Sincerely, Your Catering and Culinary Team



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Food and Beverage

Best Western Premier Winnipeg reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards the hotel sets for food quality, Best Western Premier Winnipeg reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

All pricing is guaranteed ninety (60) days prior to the event date. Thereupon prices might change based on commodities market.

Function Guarantees

Final attendance must be specified 72 business hours prior to the event email. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (3) full business days of the event.

Dietary restriction numbers are required when the guarantee is provided. Banquet buffets are based on (1) serving per guest.



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Food Allergies and Special Meals

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order to take the necessary precautions when preparing their food. Guest names, which require special meals for dietary restrictions or allergies, are required 72 business hours prior to all events. We undertake to provide, on request, full information on the ingredients of any items served to your group. Please be aware that the hotel is not a nut free facility. While some items can be prepared without nuts, other ingredients may be made in a facility that does process nuts.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.



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Meeting Room Rental Charges

Symington 1	\$175 Full Day	-	100 Half Day
Symington 2	\$175 Full Day	-	100 Half Day
Symington 1&2	\$300 Full Day	-	200 Half Day
Caboose	\$150 Full Day	-	100 Half Day
Coach	\$150 Full Day	-	100 Half Day
New Flyer	\$150 Full Day	-	100 Half Day

Symington Styles

Classroom Style	30 people
U-Shape style	30 people
Boardroom style	30 people
Dinner or Round tables	35-40 people
Reception Style	70 People
Theatre Style	80 People

Audio Visual Rental Fees

Screen	\$ 25
Projector	\$100
Screen & Projector	\$125
Conference Phone	\$125
Flipchart & Markers	\$25



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Breakfast Buffet

Continental

\$17.50 PER PERSON (minimum 15 people)

Chilled Apple Juice or Orange Juice, Freshly baked Assorted Danishes, Muffins & Croissants, Seasonal fresh sliced fruits Coffee, Decaffeinated coffee & Assorted Tea



Morning Delight

\$21.95 PER PERSON (Minimum of 15 people)

Chilled Apple Juice, Orange Juice & Cranberry juice Freshly baked assorted Danishes, Croissants, Muffins, Seasonal sliced fruits, Eggs Benedict, House cut hash browns Coffee, Decaffeinated coffee, and Assorted Tea

The Healthy Start

\$19 PER PERSON (minimum 15 people)

Premium Orange, Apple and Cranberry Juice, Oven Fresh Danish, Muffins and Croissants Butter, Breakfast Preserves, Marmalade and Honey Sliced Melons & Berries Build Your Own Greek Yogurt Bowl Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Manitoba Sunrise

\$25 PER PERSON (Minimum of 15 people)

Premium Orange, Apple and Cranberry Juice Oven Fresh Danish, Muffins and Croissants Toast Station - Selection of Sliced Breads Butter, Breakfast Preserves, Marmalade and Honey Sliced seasonal fruits, Free Run Scrambled Eggs topped with Bothwell Cheese, Bacon and Manitoba Made Breakfast Sausage, Manitoba grown Breakfast Potatoes topped with caramelized onions





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Build your own breakfast experience

Freshly baked pastries \$3

(Muffins, Danishes, mini cinnamon buns & croissants)

Omelette Station \$5

(Ham, mushroom, cheese)

Mediterranean \$8.95

(Hummus, baba ghanoush, vegetable sticks, pita & assorted brads)

Seasonal sliced fruits \$5

Parfait Station \$5

(Granola, cookie crumbles, mixed berry compote)

Assorted Nutri-Grain Bars \$2.5

***Assorted Soft drinks, Bottled water,
assorted juice, \$2.50***

Freshly Brewed Coffee

10 cups \$25

50 cups \$125

Beverage Pitchers \$16.95

(Per person)



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Lunch Buffet

Ukrainian Buffet

\$26 per person

(Minimum of 15 people or \$5 surcharge will
apply)

House mixed greens

Fried Perogies with onion & sour cream

Vegetable cabbage rolls

Garlic sausage with peppers and onions

Sliced fresh fruit

Coffee, Decaffeinated Coffee & assorted

Pasta Bar

\$24 per person

(Add: Soup De Jur \$2 per Person)

Artisan Caesar Salad

Arugula watermelon Salad

Garlic toast

Vegetarian pasta

Choice of one:

Fettuccine Alfredo with chicken

Meat lasagna

Dainties, coffee, Decaffeinated Coffee

The Red Shoe Sandwich

\$23 per person

(Minimum of 15 people or \$5 surcharge will apply)

Choice of House Mixed Greens salad & Soup du Jur

Ham & cheese

Slow roasted Turkey

Montreal Smoked beef

Tuna & Egg Salad

Selection of squares & dainties

Coffee, Decaffeinated Coffee & assorted tea





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Themed Breaks

Chocolate Break

(\$18.50 per person)

- Chocolate Fudge Brownies
- Chocolate dipped cheesecake
- Chocolate Mousse Shooters with Chocolate Pearls
- Chocolate Dipped Banana bread
- Iced Mocha Coffee

Create your own Parfait

(\$9.25 per person)

- Greek yogurt
- Fresh fruits
- Cookie crumble
- Berry compote & granola
- Coffee and assorted teas

Crunch break

(\$13 per person)

- Corn tortilla & Toasted pitas
- Red Pepper bubuganoosh
- Salsa, Guacamole, Sour cream
- Soft drinks

Manitoba treat

(\$19.50 per person)

- Chef's Assorted meats from local farmers
- Assorted Bothwell cheeses
- Pickled vegetables
- Olives & pecans
- In house made *crostini*
- Soft drinks





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Plated Lunches

**Choice of soup or salad
&
Pick of one of the entrees**

Chicken Club House
on a French bread tomato, lettuce, bacon, and
cheddar cheese - accompanied by fries

Hot Roast Beef Sandwich
sautéed mushroom and melted swiss cheese on
french bread - accompanied by fries

Chicken Souvlaki
tzatziki, tomato, cucumber, red onion, red and
green pepper mix and lettuce in a pita -
accompanied by fries

Sherwood's Burger
Spring mix, tomato, onions, pickles, mustard and
mayonnaise

Crispy Chicken Caesar Wrap
bacon, romaine accompanied by fries

(\$21 per person)

Dinners

(Plated 3 course)

All dinners are served with freshly baked rolls and
butter, freshly brewed coffee, decaffeinated coffee, and
tea.

Starter

Chef's Soup Creation of the Moment or green salad

Main

Choose one:

Stuffed Pork Loin
house made sausage and goat cheese, berry gastrique,
chef potato Du Jur and seasonal vegetable

Turkey Dinner
white and dark meat, cranberry bacon stuffing, mashed
potato, seasonal vegetable and cognac turkey gravy

Chicken Wellington
chicken breast topped with duxelles and wrap in bacon
and wrap in puffed pastry, chicken gravy, chef potato
du jur and seasonal vegetable

Dessert

Market Pie

(\$35 per person)



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BEVERAGE SERVICES

CORKAGE BAR

Best Western Premier Winnipeg provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice, and garnishes. In addition, Best Western Premier Winnipeg will handle all your wine and liquor service. Only Best Western Premier Winnipeg Hotel staff may serve as bartenders.

FULL CORKAGE \$20 per person (This will include dry bar set-up along with dinner wine service)

WINE CORKAGE \$7 per person

REGULATIONS PERTAINING TO CORKAGE BARS

1. An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service.
2. The permit holder must be in attendance from the opening to the closing of the bars.
3. The permit must be given to the Banquet Manager on duty before any liquor service can begin.
4. 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 Manitoba Liquor Act.
5. The selection of liquor must meet Best Western Premier Winnipeg standard bar selection.
6. If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
7. 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.
8. The bars will be open according to the time specified on the permit.
9. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
10. Best Western Premier Winnipeg cannot be held responsible for opened unconsumed liquor or wine.
11. All liquor receipts must be present upon receipt of liquor.

DRY BAR SET UP FEES \$7.50 per person – Full dry bar set up

(A hotel bartender can be provided at \$20 per hour, for a minimum of 4 hours)

Best Western Premier Winnipeg has the right to refuse liquor service should any of the above conditions not be adhered to.



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BEVERAGE SERVICE HOST CASH

LIQUOR – PREMIUM TIER (1OZ) \$6.00 (White Rum, Absolut, Crown Royal, Tanqueray Gin, Captain Morgan Spiced Rum)

LIQUOR – SUPER PREMIUM TIER (1OZ) \$8.00 (Grey Goose Vodka, Hendriks Gin, Woodford reserve Bourbon Whisky, , Chivas, Jose Cuervo Tequila)

DOMESTIC BEER \$6.95 (Coors Light, Bud Light, Budweiser, MGD, Alexander Keith)

PREMIUM BEER \$8.00 (varies, please inquire)

IMPORTED BEER \$7.25 (Stella Artois, Corona, Heineken, Guinness)

HOUSE WINES BY THE GLASS \$8.00

ON TAP BEER BY THE PINT \$7.50

LIQUEURS \$7.00 (Baileys, Kahlua)

DELUXE LIQUEURS \$8.00 \$11.00 (Hennessy VS, Hennessy USOP)

MARTINIS (1 ½ OZ) \$11.00

SOFT DRINKS \$3.00 **SPARKLING WATER** \$3.00 **SPECIALTY COFFEE** \$7.50 **O'DOULS BEER** \$5.50

Our beverage service includes the following Premium Amenities:

Mix: Soft Drinks, Orange Juice, Pineapple Juice, Cranberry Juice and Clamato Juice

Garnishes: Maraschino Cherries, Cocktail Picks and Swizzle Sticks, Napkins, Ice and Glasses.

A bartender charge of \$20.00 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed \$400.00 per bartender (before taxes)