



**WYNDHAM
GARDEN®**

WINNIPEG AIRPORT



**LONG PLAIN
FIRST NATION**
— TREATY #1 | 1871 —



BANQUET & CATERING SERVICES

460 Madison Street
Winnipeg, Manitoba
Canada R3J 1J1





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ROOM CAPACITIES

MAKOZHE A/B/C

3,462 sq ft

Theatre: **190**
Classroom: **84**
Banquet Rounds (8): **200**
Banquet Rounds (6): **150**
Reception (Standing): **250**
U-shape: **80**
Hollow Square: **90**

AKOBIWAG A/B

750 sq ft (5 Round Tables)

Theatre: **40**
Classroom: **24**
Banquet Rounds (8): **40**
Banquet Rounds (6): **30**
Reception (Standing): **50**
Boardroom: **16**
U-shape: **15**
Hollow Square: **20**

MAKOZHE COMBINATIONS

MAKOZHE A/C

2,460 sq ft

Theatre: **125**
Classroom: **72**
Banquet Rounds (8): **150**
Banquet Rounds (6): **114**
Reception (Standing): **175**
Boardroom: **40**
U-shape: **40**
Hollow Square: **45**

MAKOZHE B/C

1,653 sq ft

Theatre: **90**
Classroom: **48**
Banquet Rounds (8): **80**
Banquet Rounds (6): **60**
Reception (Standing): **125**
Boardroom: **40**
U-shape: **40**
Hollow Square: **45**

MAKOZHE A

1,779 sq ft

Theatre: **96**
Classroom: **48**
Banquet Rounds (8): **120**
Banquet Rounds (6): **90**
Reception (Standing): **125**
Boardroom: **40**
U-Shape: **40**
Hollow Square: **45**

MAKOZHE B

972 sq ft

Theatre: **50**
Classroom: **32**
Banquet Rounds (8): **48**
Banquet Rounds (6): **36**
Reception (Standing): **60**
Boardroom: **20**
U-shape: **20**
Hollow Square: **25**

MAKOZHE C

681 sq ft

Theatre: **30**
Classroom: **24**
Banquet Rounds (8): **32**
Banquet Rounds (6): **24**
Reception (Standing): **40**
Boardroom: **16**
U-shape: **18**
Hollow Square: **22**

AKOBIWAG COMBINATIONS

AKOBIWAG A

405 sq ft

Theatre: **20**
Classroom: **12**
Reception (Standing): **20**
Boardroom: **10**
U-shape: **10**
Hollow Square: **10**

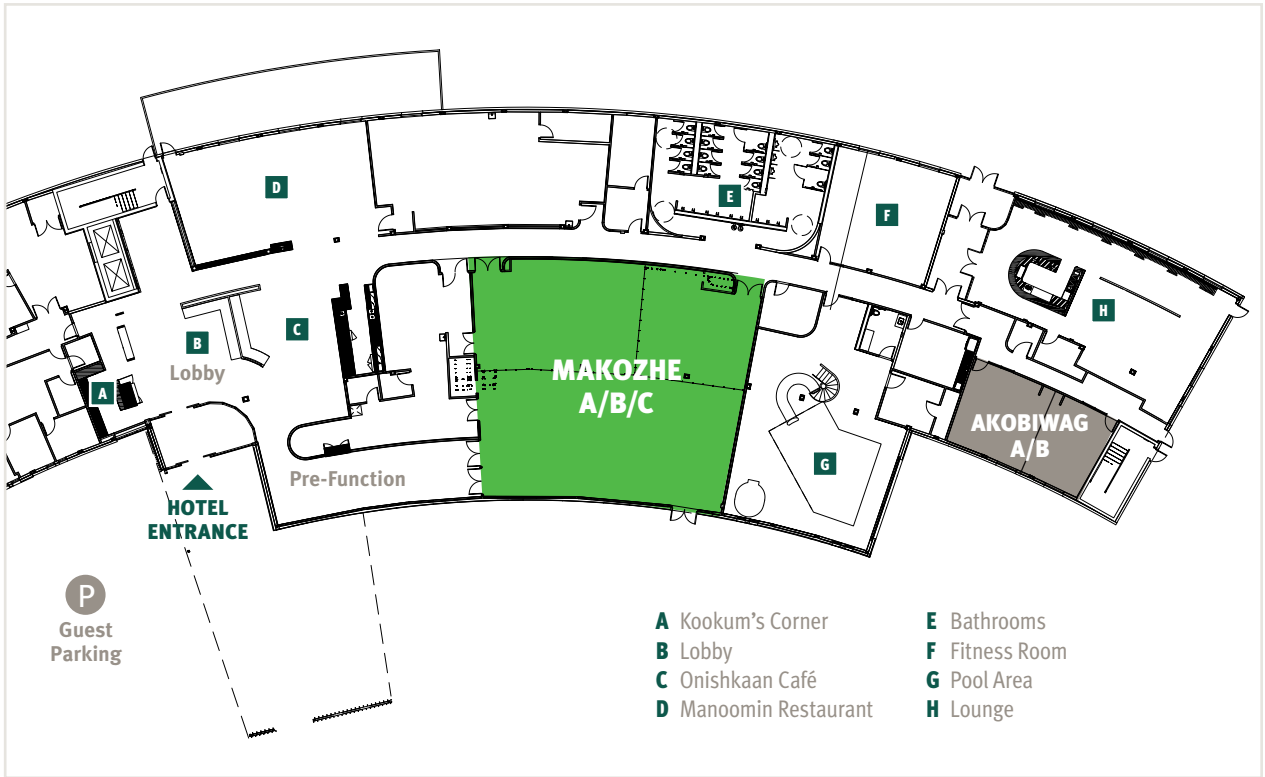
AKOBIWAG B

345 sq ft

Theatre: **20**
Classroom: **12**
Reception (Standing): **20**
Boardroom: **12**
U-shape: **10**
Hollow Square: **10**

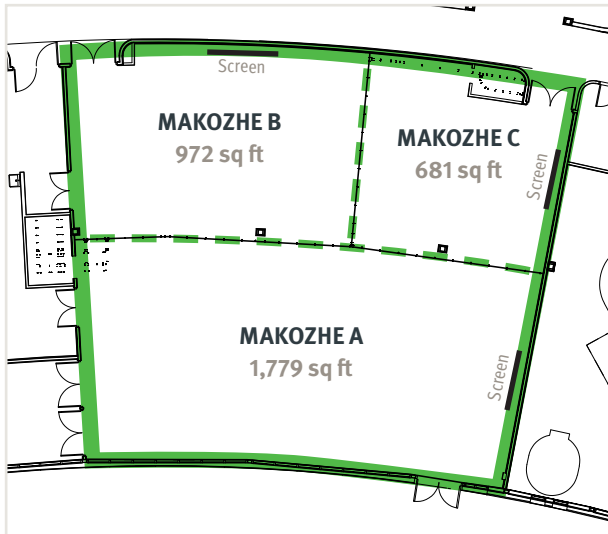


EVENTS ROOM MAP



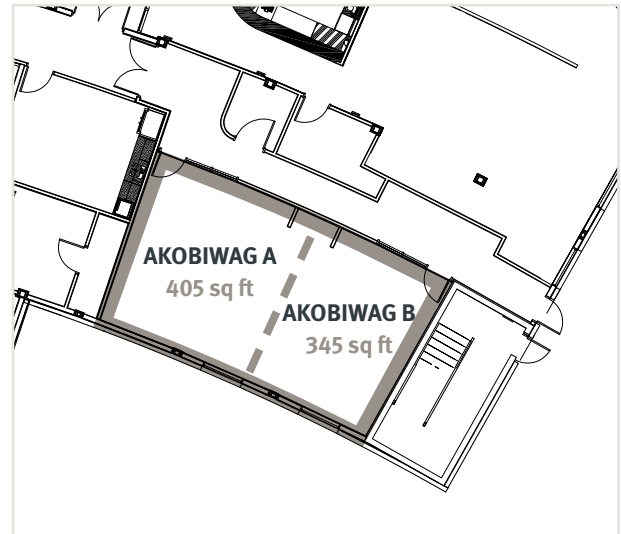
MAKOZHE A/B/C

3,462 sq ft



AKOBIWAG A/B

750 sq ft





À LA CARTE

Wyndham Gardens works diligently to ensure our property is as eco-friendly as possible. As an alternative to plastic bottles of water, we are pleased to provide filtered water service throughout the Hotel.

REFRESHMENTS

- Freshly Brewed Coffee & Tea **4.5 / guest**
- Small (2l) Coffee Carafe **13 / each**
- Large (6l) Coffee Carafe **25 / each**
- Assorted Canned Soft Drinks (charged on consumption) **4 / each**
- Assorted Bottled Juices (charged on consumption) **4.5 / each**
- 2% Milk or Chocolate Milk Pitcher **20.75 / pitcher**

BAKERY

- Bakers Basket of Mini Croissants, Bannock, Muffins & Danish Pastries
(1.5 pcs / person) **8.5 / guest** (minimum 10 guests)
- Baked Assorted Muffins (half dozen minimum order) **4.5 / each**
- Freshly Baked Assorted Mini Croissants (half dozen minimum order) **4 / each**
- Danish Pastries (half dozen minimum order) **4 / each**
- House Made Bannock and Jam **8.5 / guest** (minimum 10 guests)
- Assorted Bagels and Cream Cheese **8.5 / guest** (minimum 10 guests)
- Assorted House Baked Cookies (half dozen minimum order) **3 / each**

SNACKS

PRICE IS PER GUEST / MINIMUM 10 GUESTS **GF**

- Fresh Fruit Skewers and Yogurt **8**
- Fruit Platter **5.75**
- Yogurt Parfait with Granola **7**
- Nuts & Dried Fruit Cups **5.75**
- Veggie Cups & Dip **5.75**
- Cheese Plate & Dried Fruit **8**
- Caramelized Popcorn with Roasted Nuts **8**
- Energy Bites (Bite Sized) **9.25**
- Roasted Red Pepper Dip and House Made Chips **9.25**
- Artichoke Parmesan Dip & Chips **10.25**



BREAKFAST BUFFETS

PRICE IS PER GUEST / MINIMUM 10 GUESTS

CLASSIC CONTINENTAL 20

Fresh Fruit Display

House Baked Assorted Muffins, Bannock,
Butter and Jams

Freshly Brewed Coffee & Tea

ENHANCED CONTINENTAL 22

Fresh Fruit Display

Vanilla Yogurt with Harvest Granola Blend

House Baked Danish, Assorted Croissants,
Bannock and Toast, Butter and Jam

Orange Juice, Apple Juice, Ruby Red Grapefruit Juice

Freshly Brewed Coffee & Tea

DELUXE CONTINENTAL 24

Fresh Fruit Display

Energy Bites

Vanilla Yogurt and Harvest Granola

Freshly Baked Assorted Danish, Croissants,
Bannock and Toast, Whipped Butter, and Jam

Orange Juice, Apple Juice, Ruby Red Grapefruit Juice

Freshly Brewed Coffee & Tea

CLASSIC HOT BREAKFAST 29

Fresh Fruit Display

Vanilla Yogurt with Harvest Granola

Scrambled Eggs

Smoked Bacon or Maple Sausage or Bologna
(Select ONE)

Deep Fried Herbed Hashbrowns

Freshly Baked Bannock and Toast

Butter and Jam

Orange Juice, Apple Juice, Ruby Red Grapefruit Juice

Freshly Brewed Coffee & Tea

EXECUTIVE BREAKFAST 32

Fresh Fruit Platter

Honey Infused Yogurt with Flax Seed Harvest Granola

Eggs Benedict (Select ONE):

*Canadian Back Bacon, Smoked Salmon or Bologna,
Classic Hollandaise on English Muffin or Toasted Bannock*

Deep Fried Herbed Hashbrowns

Orange Juice, Apple Juice, Ruby Red Grapefruit Juice

Freshly Brewed Coffee & Tea



PLATED BREAKFAST OPTIONS

PRICE IS PER GUEST

Individually Plated: Includes Freshly Brewed Coffee & Tea

HARVEST GRAIN FRENCH TOAST 22

Breakfast Sausage, Smoked Bacon, or Fried Bologna (Select ONE)

Savory Deep Fried Hash

Orange Juice, Apple Juice

CHEDDAR CHEESE & SPRING ONION OMELET 21

Breakfast Sausage, Smoked Bacon, or Fried Bologna (Select ONE)

Savory Deep Fried Hash

Orange Juice, Apple Juice

EGGS BENEDICT 24

Poached Eggs Served with Smoked Salmon, Canadian Back Bacon, or Fried Bologna (Select ONE)
on House Made Bannock or English Muffin (Select ONE)

Rich and Creamy Hollandaise Sauce

Savory Deep Fried Hash

Orange Juice, Apple Juice

BUTTERMILK PANCAKES OR WAFFLES 22

Hot Fluffy Waffles or Buttermilk Pancakes (Select ONE)

Macerated Strawberries

Wild Berry Compote

Chocolate Sauce, Syrup, Whipped Cream

Orange and Apple Juice



MEETING BREAKS

PRICE IS PER GUEST

KOOKUM'S CONTINENTAL 15

Freshly Brewed Coffee & Tea
Whole Fruit
Freshly Baked Bannock and Jam
Assorted Canned Soft Drinks and Bottled Juices

ENERGIZED 17.5

Freshly Brewed Coffee & Tea
Fruit Platter
Yogurt Parfait with Granola
Energy Bites
Hard Boiled Eggs
Assorted Canned Soft Drinks and Bottled Juices

SNACK ATTACK 17.5

Freshly Brewed Coffee & Tea
Assorted individual Bags of Tomahawk Chips
Assorted Individual Chocolate Bars
Assorted Canned Soft Drink

COOKIE CRAVE 18.5

Freshly Brewed Coffee & Tea
Assortment of Freshly Baked Cookies
Fruit Skewers
Assorted Canned Soft Drinks and Bottled Juices

CHAR-SNACKERIE 21

Freshly Brewed Coffee & Tea
Assorted Cheese & Crackers
Veggie Cups & Dip
Caramelized Popcorn with Roasted Nuts
Assorted Canned Soft Drinks and Bottled Juices



WORKING LUNCH

PRICE IS PER GUEST

Each menu will contain one vegetarian option unless otherwise requested. An equal number of each variety will be prepared.

SOUP & SANDWICH 30

Soup du Jour

Roast Beef Sandwich:

Horseradish Aioli, Grainy Dijon Mustard, Sliced Red Onion, Tomatoes and Crisp Butterleaf Lettuce on Grilled Ciabatta

Roasted Turkey Sandwich:

Sundried tomato Spread, Lemon Garlic Aioli, Fresh Tomatoes and Crisp Butterleaf Lettuce on Grilled Ciabatta

Chef's Choice Vegetarian Sandwich

Chef's Choice of Full-Sized Sandwich

Freshly Baked Assorted Cookies & Dainty Display

Freshly Brewed Coffee & Tea

SALAD & SANDWICH 28

Mixed Greens with Cucumber, Shredded Carrots, Sliced Red Onion, and a Maple Balsamic Vinaigrette

Roast Beef Sandwich:

Horseradish Aioli, Grainy Dijon Mustard, Sliced Red Onion, Tomatoes and Crisp Butterleaf Lettuce on Grilled Ciabatta

Roasted Turkey Sandwich:

Sundried tomato Spread, Lemon Garlic Aioli, Fresh Tomatoes and Crisp Butterleaf Lettuce on Grilled Ciabatta

Chef's Choice Vegetarian Sandwich

Chef's Choice of Full-Sized Sandwich

Freshly Baked Assorted Cookies & Dainty Display

Freshly Brewed Coffee & Tea

ADDITIONAL SOUP OR SALAD CHOICES:

+ Add Salad **7 / guest**

+ Add Soup **9.25 / guest**

Additional sandwich options may be substituted for the selections above:

Egg Salad Wrap:

Pickled Relish, Spring Onions, Butterleaf Lettuce, Flour Tortilla

Tuna Salad Sandwich:

Butterleaf Lettuce, Fresh-Baked Bread

Chicken Salad Wrap:

Red Peppers, Kalamata Olives, Spring Onions, Butterleaf Lettuce, Flour Tortilla



BUFFET LUNCHEONS

PRICE IS PER GUEST / MINIMUM 15 GUESTS

POW WOW 44

Fried Bannock and Buns

Oven Baked Pickerel **GF**

Seasoned Ground Bison **GF**

Pickled Coleslaw **V GF**

Slow-Roasted Beans **V VE GF**

Buttered Country Corn **V GF**

Assorted Dainties & Cookies

Freshly Brewed Coffee & Tea

THE HARVEST 45

Freshly Baked Bannock and Buns

Mixed Greens with Dried Cranberries,
Cucumbers, Roasted Granola Clusters,
and Apple Cider Vinaigrette **V GF**

Chicken Breast with Smoked Sage

Manitoba Pork Loin with Golden Raisin Chutney **GF**

Rosemary Baby Potatoes **VE GF**

Buttered Squash with Toasted Pumpkin Seeds **V GF**

Assorted Dainties & Cookies

Freshly Brewed Coffee & Tea

NORTHERN LIGHTS 47

Freshly Baked Bannock and Buns

Wild Rice Salad with Toasted Slivered Almonds
and Dried Currants **V GF**

House-Dried BBQ Ribs

Saskatoon Berry-Glazed Chicken Breast

Seasoned Fries

Broccoli & Cauliflower with Sunflower Seeds **VE GF**

Assorted Dainties & Cookies

Freshly Brewed Coffee & Tea



PLATED LUNCHES

PRICE IS PER GUEST

Individually Plated: Includes Freshly Brewed Coffee & Tea

BISON LASAGNA 21

Seasoned Ground Bison Layered Between Nature's Farm Fresh Pasta, Roasted Tomato Basil Sauce, Ricotta Cheese

GRILLED CHICKEN BURGER 19

Arugula, Pickled Onions, Tomato, Chimichurri Aioli, Brioche Bun

MANITOBA PICKEREL BURGER 19

Coated Pickerel Fried Golden Brown, Apple Citrus Slaw, Butterleaf Lettuce, House Made Tartar Sauce on a Toasted Bun

C.A.B. BEEF BRISKET SANDWICH 21

Slow Roasted BBQ Beef Brisket with Jus on a Grilled Ciabatta Bun

BANNOCK TACOS 20

Seasoned Ground Beef, Stewed Beans, Diced Tomato, Crisp Lettuce, Roasted Corn, Sour Cream



ADDITIONAL COURSE OPTIONS

PRICE IS PER GUEST

FRESH SALADS 11.5

Classic Caesar:

Crisp Romaine, House Made Bannock Croutons, Shaved Padano Parmesan, Lemon Infused Caesar Dressing

Butterleaf: **GF**

Fresh Butterleaf Lettuce, Mandarin Oranges, Strawberries, Toasted Almond Slivers, Crumbled Feta Cheese, Citrus Maple Dressing

Spinach: **GF**

Baby Spinach Leaves, Dried Cranberries, Grapefruit Slices, Candied Pecans with Saskatoon Berry, Poppy Seed Dressing

Mixed Greens: **GF**

Mesclun Mix with Cucumber Slices, Red Onion, Tomato, Shredded Carrots, Honey Balsamic Vinaigrette

SOUPS, BROTHS & BISQUES 11.5

Spiced Butternut Squash **V**

Creamy Wild Mushroom **VE V**

Broccoli and Cauliflower with Aged Cheddar

Roasted Red Pepper and Tomato Bisque **V**

Ground Bison and Sweet Corn Chowder

Vegetable Bean Barley **VE V**

DESSERTS 12

Harvest Apple Fritters with a Salted Honey Glaze

Dark Chocolate Cake with a Spiced Caramel Sauce and Nut Clusters

Vanilla Cheesecake with a Wild Berry Compote and Fresh Whipped Cream

Lemon Tart with a Graham Cracker and Hemp Seed Crust

Apple Crumble with a Rhubarb Caramel Sauce and a Scoop of Vanilla Ice Cream

Chocolate Torte with Brown Butter Caramel Sauce **GF**



APPETIZER PACKAGES

PRICE IS PER GUEST / MINIMUM 30 GUESTS / BASED ON 5 PIECES PER GUEST

Many items listed can be prepared Gluten Free

ESSENTIAL 21

Crudité Cups with Smoky Buttermilk Ranch **GF V**

Smoked Ham & Swiss Pinwheels

Bruschetta on Garlic Crostini and Balsamic Glaze **V**

Cranberry Orange Glazed Meatballs

Wild Mushroom Pouches **V**

GATHERING 28

Chorizo & Cheddar Stuffed Mushroom Caps

Smoked Bologna Fritters with Spicy Ketchup

Chimichurri Grilled Shrimp Skewers **GF**

Watermelon, Mint & Feta Skewer **GF V**

BBQ Pulled Pork Puffs

MANITOBAN 27

Bison Sausage Rolls in Puff Pastry

Fried Pickerel Cakes

Corn Croquettes with Chipotle Mayo **V**

Smoked Feta Mousse in a Cucumber Cup **GF V**

Deviled Eggs with Pickled Red Onion **GF V**

DELUXE 24

Spicy Pepper Jelly Glazed Meatballs

Assorted Mini Quiches **V**

Salmon Skewers with Lemon Caper Sauce **GF**

Bang Bang Chicken with Sambal Mayo **GF**

Coconut Shrimp with Mango Lime Chutney



À LA CARTE APPETIZERS

PRICE IS PER DOZEN / MINIMUM 3 DOZEN PER OPTION

CHILLED

Crudité Cups with Smoky Buttermilk Ranch **GF V 31**

Smoked Ham & Swiss Pinwheels **32**

Deviled Eggs with Pickled Red Onion **37**

Bruschetta on Garlic Crostini and Balsamic Glaze **V 31**

Wild Berry & Brie Bites in Puff Pastry **32**

Watermelon, Mint & Feta Skewer **GF V 31**

Chimichurri Grilled Shrimp Skewers **GF 36**

Corn Croquettes with Chipotle Mayo **V 32**

Assorted Mini Quiches **V 34**

BBQ Pulled Pork Puffs **34**

HEATED

Chorizo & Cheddar Stuffed Mushroom Caps **37**

Smoked Bologna Fritters with Spicy Ketchup **34**

Spicy Pepper Jelly Glazed Meatballs **34**

Cranberry Orange Glazed Meatballs **34**

Salmon Skewers with Lemon Caper Sauce **GF 36**

Bison Sausage Rolls in Puff Pastry **37**

Wild Mushroom Pouches **V 34**

Bang Bang Chicken with Sambal Mayo **GF 35**

Fried Pickerel Cakes **34**

Bacon Wrapped Mini Smokies **34**

Coconut Shrimp with Mango Lime Chutney **36**



THREE COURSE DINNER OPTIONS

A GUIDE TO CREATING YOUR MENU

The price listed with each selection provides a three-course dinner for you & your guests.
Each three-course dinner includes fresh breads & bannock, whipped butter, freshly brewed coffee & tea.

CHOOSE YOUR FIRST COURSE

Select **ONE** from **FIRST COURSE SELECTIONS** (Soup or Salad).

Add an additional course for **11.5 / guest**.

CHOOSE YOUR ENTRÉE COURSES

Select **ONE** from the **DINNER ENTRÉE SELECTIONS**.

Each entrée is accompanied by Chef's choice of potato & seasonal vegetables.

**We believe in sourcing local ingredients wherever possible. The Chef's choice allows us to provide the highest quality produce and maintain our goal of sustainable practices.*

Two Protein Menu:* Add an additional protein option for **8 / guest**.

**Maximum of two protein selections per menu. A detailed seating chart and place cards must be provided with a two-protein meal. A number of meal selections must be confirmed 10 business days prior to the event.*

CHOOSE YOUR DESSERT COURSE

Select **ONE** from the **DESSERT SELECTIONS**.

Please Note; our culinary team relies heavily on timing. It is imperative that events are served as close to the agreed upon time of service to ensure the highest quality product is provided to you & your guests.



FIRST COURSE SELECTIONS

FRESH SALADS

Classic Caesar:

Crisp Romaine, House Made Bannock Croutons, Shaved Padano Parmesan, Lemon Infused Caesar Dressing

Butterleaf: **GF**

Fresh Butterleaf Lettuce, Mandarin Oranges, Strawberries, Toasted Almond Slivers, Crumbled Feta Cheese, Citrus Maple Dressing

Spinach: **GF**

Baby Spinach Leaves, Dried Cranberries, Grapefruit Slices, Candied Pecans with Saskatoon Berry, Poppy Seed Dressing

Mixed Greens: **GF**

Mesclun Mix with Cucumber Slices, Red Onion, Tomato, Shredded Carrots, Honey Balsamic Vinaigrette

SOUPS, BROTHS & BISQUES

Spiced Butternut Squash **V**

Creamy Wild Mushroom **VE V**

Broccoli and Cauliflower with Aged Cheddar

Roasted Red Pepper and Tomato Bisque **V**

Ground Bison and Sweet Corn Chowder

Vegetable Bean Barley **VE V**



DINNER ENTRÉE SELECTIONS

PRICE IS PER GUEST

CHICKEN

Roasted Chicken Breast with a Smoked Sage and Brown Butter Sauce **GF** 54

Stuffed Chicken Breast with Wild Rice, Cranberries and Almonds Served with a Roasted Jus **GF** 55

Juniper Maple Glazed Chicken Breast with Rosemary Infused Jus **GF** 55

BEEF & BISON

6oz CAB Beef Tenderloin with Herbed Goat Cheese Crust and Red Wine Sauce 67

6oz CAB Beef Tenderloin with a Mushroom Medley Sauce 64

6oz Manitoba Bison with Wild Berry Red Wine Reduction 69

SEAFOOD

Fresh Atlantic Salmon and White Balsamic Chimichurri Sauce **GF** 56

MANITOBA PORK

Manitoba Pork Roulade, Fresh Herbs & Black Garlic, Pan-Roasted Jus 56

Chokecherry-Glazed Manitoba Pork Chop 59

VEGETARIAN

Chef's Choice **GF** 53

Layered Vegetable Casserole, Butternut Squash, Zucchini, Eggplant, Tomato Sauce, Ricotta, Herbed Crumble **GF** 54



DESSERT SELECTIONS

Harvest Apple Fritters with a Salted Honey Glaze

Dark Chocolate Cake with a Spiced Caramel Sauce and Nut Clusters

Vanilla Cheesecake with a Wild Berry Compote and Fresh Whipped Cream

Lemon Tart with a Graham Cracker and Hemp Seed Crust

Apple Crumble with a Rhubarb Caramel Sauce and a Scoop of Vanilla Ice Cream

Chocolate Torte with Brown Butter Caramel Sauce **GF**



CHILDREN'S DINNER MENU SELECTIONS

PRICE IS PER GUEST

Each children's meal includes a first course of fresh vegetables & ranch dip, and ice cream for dessert.

KIDS MEALS 15

Chicken Fingers and Fries

Hamburger and Fries

Mac & Cheese



DINNER BUFFET OPTIONS

PRICE IS PER GUEST / MINIMUM 40 GUESTS

MANITOBAN 75

House Made Bannock and Whipped Butter
Assorted Cheeseboard & Crackers
Mixed Greens **GF**
Pasta Salad
Roasted Baby Potatoes with Rosemary and Thyme **GF**
Wild Rice Pilaf **GF**
Mixed Seasonal Vegetable Medley **GF**
Local Honey Buttered Carrots with Dried Cranberries **GF**
Maple Honey BBQ Chicken Breast **GF**
Manitoba Pork Medallions with a Sour Cherry Glaze **GF**
Manitoba Pickerel with Toasted Almonds and Brown Butter **GF**
Assorted Dessert Display & Cake Slices
Fresh Baked Cookies
Freshly Brewed Coffee & Tea

TRADITIONAL 67

House Made Bannock and Whipped Butter
Mixed Greens **GF**
Quinoa and Wheatberry Salad
Five Bean Salad with Tangy Citrus Vinaigrette **GF**
Guinness Beef and Mushroom Shepherd's Pie
Maple BBQ Manitoba Pork Ribs
Assorted Dessert Display & Cake Slices
Fresh Baked Cookies
Freshly Brewed Coffee & Tea

FEAST 71

House Made Bannock and Whipped Butter
Spinach Salad **GF**
Corn and Black Bean Salad **GF**
Herb Roasted Chicken Breast **GF**
Manitoba Pork Loin with a Wild Mushroom Herb Sauce
Macaroni & Cheese and Pretzel Crumb Topping
Garlic Mashed Potatoes **GF**
Mixed Seasonal Vegetable Medley **GF**
Assorted Dessert Display & Cake Slices
Fresh Baked Cookies
Freshly Brewed Coffee & Tea



ADDITIONAL ENHANCEMENT PLATTERS

PRICE IS PER GUEST

- Vegetable Crudité **GF** 3.5
- Sliced Fresh Fruit **GF** 3.5
- Assorted Cheeseboard & Crackers 9.25
- Meatballs with Mushroom Gravy 11.5
- Cheddar Cheese Perogies and Caramelized Onions 9.25
- Bison Meatloaf 14
- Macaroni & Cheese and Pretzel Crumb Topping 9.25
- Roasted Red Pepper Dip and House Made Chips 8
- Artichoke Parmesan Dip and House Made Chips 9.25
- Smoked Salmon and Manitoba Goldeye Platter **GF** 14
- Assorted Cookies 3
- Assorted Dessert Display & Cake Slices 5.75



CARVERIES

PRICE IS PER GUEST / MINIMUM 30 GUESTS

All protein selections are based on 120g (4 oz) per guest

- Baron of Beef with Horseradish, Dijon Mustards 13
- Whole Manitoba Pork Loin with Grainy Dijon Mustards 13
- Smoked Ham with Apple Cider Glaze 11.5
- Prime Rib with and Herbed Jus 16



LATE NIGHT STATIONS

PRICE IS PER GUEST / MINIMUM 30 GUESTS

POUTINE 14

Crispy Seasoned Fries, Bothwell Cheese Blend and House Made Gravy

+ Add Pulled Pork, Ground Beef or Ground Bison for **3.5 / guest**

MINI PEROGY BAR 13

Golden Deep Fried Perogies, Diced Green Onions, Bell Peppers, Tomatoes, Bothwell Cheese Blend, Sour Cream

MANITOBA PULLED PORK SLIDERS 15

Slow Roasted Shredded Pork with House Made BBQ Sauce, Citrus Coleslaw and Buns

CORN TORTILLAS & DIP 13

House Fried Corn Chips with Roasted Red Pepper Dip, Salsa, Sour Cream

MEATBALLS & MASHED POTATOES 16

Meatballs with Mushroom Gravy Served over Whipped Herb Mashed Potatoes

CHICKEN FINGERS & FRIES 17.5

Golden Fried Chicken Fingers and Seasoned Fries Served with House Made Honey Dill and Ketchup



BAR SERVICE

HOST BAR

All beverages provided by the Hotel, charged on consumption, and billed to a master account.

CASH BAR

All beverages provided by the Hotel and are paid by cash by guests. Client will be responsible for providing all drink tickets if required.

HOST / CASH BAR

House Wine by the Glass (Cash Bars Only) **9**

Spirits **7.25**

Premium Spirits **10.75**

Domestic Beer **7.5**

Import Beer **9.75**

OTHER

Soft Drinks **4**

CORKAGE BAR

You arrange an occasional permit from the LGCA and supply all the alcoholic beverages. The following fees apply:

Full Corkage **18.5 / guest**

Includes: bartenders, ice, napkins, variety of juices, variety of soft drinks, lemons, limes and placement of corkage dinner wine*.

**Additional costs may apply if a Signature Drink or Martini is served.*

Wine Corkage for Dinner **8.75 / guest**

Wine Corkage for Wine Reception **10.25 / guest**

CORKAGE BAR TERMS AND CONDITIONS

An occasional permit from the Liquor and Gaming Authority of Manitoba (LGCA) is required. The location, date and time will be required. Your permit should be applied for at least 10 business days prior to your event. The bars will open/close according to the times specified on the permit. Alcohol can only be served in the locations listed on the permit. Alcohol must be purchased in Manitoba. The permit holder must be in attendance from the opening to the closing of the bars.

The permit and receipts must be given to the Banquet Manager/Supervisor on duty before any liquor service can begin. Remaining alcohol and empties can either be taken with you at the end of the night or picked up the next day.

BAR MINIMUM

Host Bar or Cash Bar fee minimum is \$600 in sales per bar or a bartender fee will be applied at \$40 per hour, minimum 3 hours. Bartenders are scheduled at 1 per 80 guests*.

**Additional charges may apply for specialty drink station or martini bar.*

Additional bartenders may be scheduled at an additional fee of \$40 per hour, minimum 3 hours.



WINE LIST

PRICE IS PER BOTTLE

WHITE

Yali Wild Swan SauvignonBlanc **47**

Oggio Pinot Grigio **48.5**

Oakbank Chardonnay **47**

RED

Yali Wild Swan Cabernet Sauvignon **47**

Le Reservoir Pinot Noir **48.5**

Los Carlos Malbec **47**



CATERING POLICIES

GUARANTEE OF ATTENDANCE

Guarantee of number of guests attending is due 4 business days prior to the event. Wyndham Garden will prepare 2% above the guaranteed number of meals ordered to account for last minute changes. You will be charged according to the guaranteed number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be used.

FUNCTION SIZE

Wyndham Garden reserves the right to provide alternate meeting space suitable to the Group's meeting requirements represented in the final guaranteed numbers. If additional space is required, additional rental charges will apply.

CEREMONIAL EVENTS

Ceremonial events such as smudging, pipe ceremonies, etc. are permitted on property

FOOD & BEVERAGE

The Hotel reserves the right to be the sole provider of all food and beverages served within the Hotel, except for wedding cakes*.

**Wedding cakes must come from a licensed bakery and a Forkage Fee of \$2.50 per person will apply.*

FOOD & BEVERAGE PRICES

Prices are subject to change due to market conditions. Guaranteed prices will be given 60 days prior to the event. All charges are subject to PST and GST when applicable, as well as a 18% service charge. Taxes subject to change.

ADDITIONAL GOODS & SERVICES

In the event of "Drop in Guests" at your function, or your request to add more food, extend bar hours or add any goods or services at the last minute, Wyndham Garden will make every effort to accommodate you and proceed with the verbal approval of the function convener, and authorization of the additional charges not previously signed for on the Banquet Event Order.

MENU MODIFICATIONS/SUBSTITUTIONS DUE TO DIETARY CONCERNS

Limited dietary substitutions may be made in advance by the convener. Those ordering substitutions must be identified by a special ticket or place card provided by the client.

Please note with dietary requests that all precautions are taken. However, because Wyndham Garden is NOT a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

LEFTOVER FOOD & TAKEOUTS

For health and insurance reasons, Wyndham Garden policy does not allow the removal of food from the Hotel premises.

DAMAGES OR LOSS OF PERSONAL PROPERTY

Wyndham Garden will not be responsible for damages or loss of any articles at the Hotel prior to, during or following any event by the client or his/her guests.

INSPECTION

Wyndham Garden reserves the right to inspect and control all functions held on the premises. All provincial and local laws governing the purchase and consumption of food and beverage will be strictly adhered to.

ADVERTISING

Any advertising prepared by the client using the name of Wyndham Garden, must be approved by Hotel management prior to the presentation or display of materials.

SOCAN

The Government of Canada mandates that Wyndham Garden collects a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all function bookings with live or recorded music.

RESOUND

The Government of Canada mandates that Wyndham Garden collects a RESOUND fee (this represents the rights of artists and record companies – the people who created sound recordings) for all functions booking with live or recorded.

PARKING

All parking surrounding the Hotel is the property of Long Plain First Nation and managed by Wyndham Garden.

Please read all posted signs carefully as Wyndham Garden is not responsible for any parking tickets or towing fees that may be incurred.

DISPLAY MATERIALS DELIVERED TO THE HOTEL

Wyndham Garden has very limited storage space. Please arrange for deliveries to be made no sooner than 1 working day prior to your start date. Pickups after the event should be on the closing day or next business day at the latest. The Hotel will apply a handling and storage fee of \$100 per day for goods that have to be received and handled outside these times.

DISPLAY MATERIALS SET UP/TEAR DOWN

All setups and displays are subject to the approval from the Winnipeg Fire Department. Doorways must not be blocked in any way at any time. Banners and wall hangings are subject to approval by Wyndham Garden before they are hung.