



**WYNDHAM  
GARDEN<sup>®</sup>**

**WINNIPEG AIRPORT**



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



**BANQUET  
& CATERING  
SERVICES**

460 Madison Street  
Winnipeg, Manitoba  
Canada R3J 1J1



February 2025



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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**

Theatre: **40**  
 Classroom: **84**  
 Banquet Rounds (8): **40**  
 Banquet Rounds (6): **30**  
 Reception (Standing): **50**  
 Boardroom: **106**  
 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): **144**  
 Reception (Standing): **175**  
 Boardroom: **40**  
 U-Shape: **40**  
 Hollow Square: **45**

#### MAKOZHE A

**1,779 sq ft**

Theatre: **46**  
 Classroom: **48**  
 Banquet Rounds (8): **120**  
 Banquet Rounds (6): **90**  
 Reception (Standing): **125**  
 Boardroom: **40**  
 U-Shape: **40**  
 Hollow Square: **45**

### AKOBIWAG COMBINATIONS

#### AKOBIWAG A

**405 sq ft**

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

#### MAKOZHE B/C

**1,653 sq ft**

Theatre: **48**  
 Classroom: **48**  
 Banquet Rounds (8): **80**  
 Banquet Rounds (6): **60**  
 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**

#### AKOBIWAG B

**345 sq ft**

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

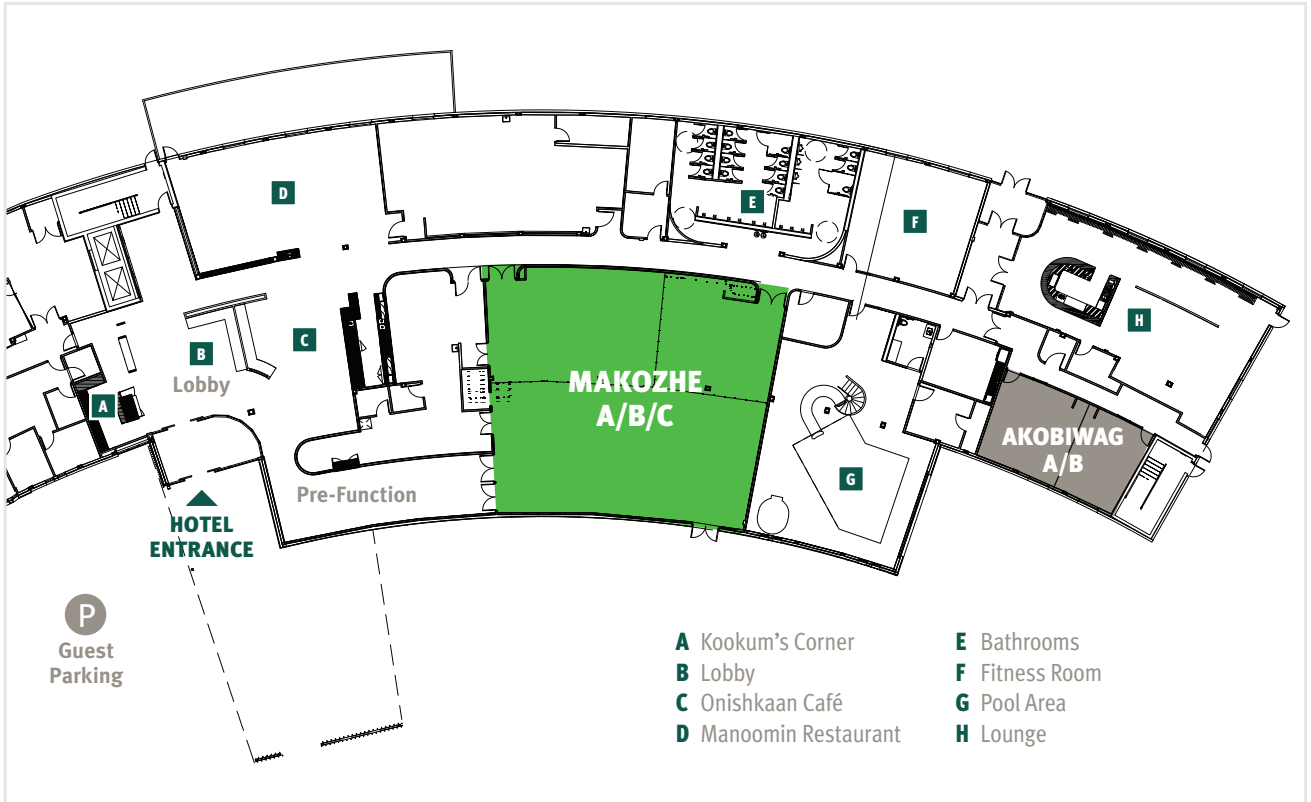
#### MAKOZHE C

**681 sq ft**

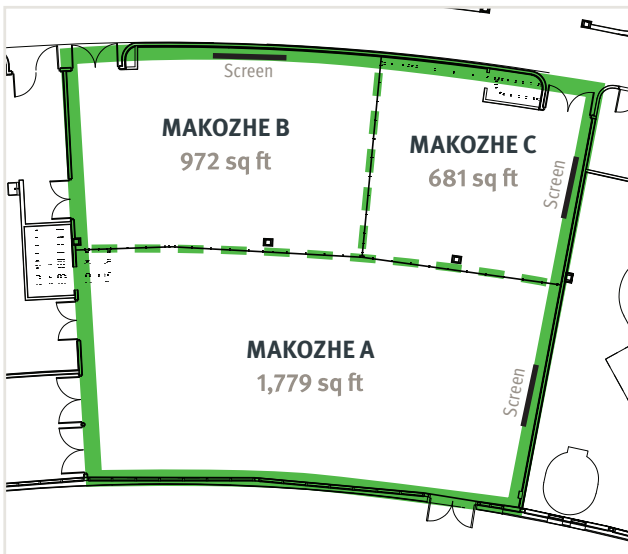
Theatre: **30**  
 Classroom: **24**  
 Banquet Rounds (8): **32**  
 Banquet Rounds (6): **24**  
 Reception (Standing): **40**  
 Boardroom: **16**  
 U-Shape: **18**  
 Hollow Square: **22**



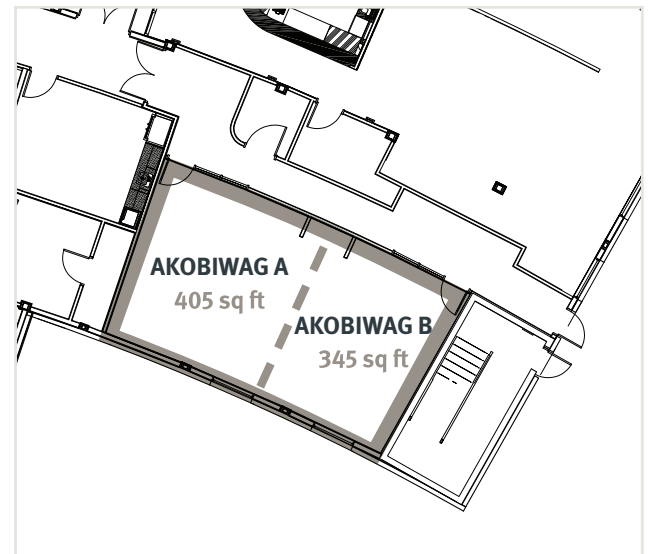
# EVENTS ROOM MAP



## MAKOZHE A/B/C 3,462 sq ft



## AKOBIWAG A/B 750 sq ft





## À LA CARTE

Wyndham Garden 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**
- 10 Cup Carafe Coffee **35/each**
- 10 Cup Carafe of Hot Water with Teas **35/each**
- 20 Cup Carafe Coffee **70/each**
- 20 Cup Carafe of Hot Water with Teas **70/each**
- 30 Cup Carafe of Coffee **105/each**
- 30 Cup Carafe of Hot Water with Teas **105/each**
- Assorted Canned Soft Drinks (charged on consumption) **4/each**
- Assorted Bottled Juices (charged on consumption) **4.5/each**

### BAKERY

- Bakers Basket of Assorted Croissants, Bannock & Muffins (1.5 pcs/person) **9.25/guest v** (minimum 10 guests)
- Assorted Baked Muffins **5.5/each v** (half dozen minimum order)
- Assorted Freshly Baked Croissants **6.25/each v** (half dozen minimum order)
- Assorted Danish Pastries **4/each v** (half dozen minimum order)
- House Made Bannock and Jam **9/guest v** (minimum 10 guests)
- Assorted House Baked Cookies **4/each v**

### SNACKS

#### PRICE IS PER GUEST / MINIMUM 10 GUESTS

- Seasonal Sliced Fresh Fruit **7 VE GF**
- Vanilla Yogurt & House Made Harvest Grain Granola **7 v GF**
- Chocolate Drizzled Prairie Grain Bites **5.75 v**
- Assorted Crudités & Creamy Herb Dip **8 v GF**
- Cheese Plate & Dried Fruit **11 v**
- Caramelized Popcorn with Roasted Nuts **10 v GF**
- Roasted Red Pepper Dip and House Made Chips **9.25 v**
- Artichoke Parmesan Dip & Chips **10.25 v**
- Fresh Vegetable Platter & Bean Dip **10.25 v GF**



**VE** VEGAN **v** VEGETARIAN **GF** GLUTEN FREE

Prices are subject to PST, GST, and 18% gratuity and are only guaranteed 60 days prior to a function.



# BREAKFAST BUFFETS

PRICE IS PER GUEST / MINIMUM 15 GUESTS

## CLASSIC CONTINENTAL 22

Seasonal Sliced Fresh Fruit **VE GF**

Assorted Danish & Croissants,  
House Baked Bannock, Butter & Jam **V**

Assorted Juices

Freshly Brewed Coffee & Tea

## ENHANCED CONTINENTAL 25

Seasonal Sliced Fresh Fruit **VE GF**

Chocolate Dipped Prairie Grain Bites **V GF**

Assorted Mini Muffins, House Baked Bannock,  
Butter & Jam **V**

Assorted Juices

Freshly Brewed Coffee & Tea

## DELUXE CONTINENTAL 27

Seasonal Sliced Fresh Fruit **VE GF**

Vanilla Yogurt & House Made Harvest  
Grain Granola **V GF**

Freshly Baked Assorted Danish, Croissants,  
Mini Muffins, Bannock, Butter & Jam **V**

Assorted Juices

Freshly Brewed Coffee & Tea

## CLASSIC HOT BREAKFAST 31

Seasonal Sliced Fresh Fruit **VE GF**

Vanilla Yogurt with House Made  
Harvest Grain Granola **V GF**

Fluffy Scrambled Eggs **V GF**

Smoked Bacon or Maple Sausage  
or Thick Sliced Fried Bologna (Select ONE)

Deep Fried Herbed Hashbrowns **V**

Freshly Baked Bannock, Assorted Toast,  
Butter & Jam **V**

Assorted Juices

Freshly Brewed Coffee & Tea

## EXECUTIVE BREAKFAST 31

Seasonal Sliced Fresh Fruit **VE GF**

Vanilla Yogurt & House Made Harvest  
Grain Granola **V GF**

Baked Quiche (Select TWO):

*Smoked Bologna, Smoky Bacon, Diced Bell Peppers  
& Bothwell Cheddar Cheese*

*Sauteed Mushrooms, Wilted Spinach, Green Onions  
& Bothwell Cheddar Cheese **V***

*Roasted Zucchini, Sundried Tomatoes, Goat Cheese,  
Red Onion & Bothwell Cheddar Cheese **V***

Deep Fried Herbed Hashbrowns **V**

Freshly Baked Bannock, Assorted Toast,  
Butter & Jam **V**

Assorted Juices

Freshly Brewed Coffee & Tea



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## SERVED BREAKFAST

**PRICE IS PER GUEST**

**Individually Plated & Served: Includes Freshly Brewed Coffee & Tea**

### HARVEST GRAIN FRENCH TOAST 27

Cinnamon Dipped Harvest Grain Bread **v**

Rhubarb Caramel, Wild Berry Coulis or Strawberry Compote (Select ONE) **) v**

Maple Sausage Links, Smoky Bacon or Thick Sliced Fried Bologna (Select ONE)

Deep Fried Herbed Hashbrowns **v**

Orange Juice

### HOTEL BREAKFAST 26

Three Scrambled Eggs with Grated Cheddar Cheese **v GF**

Maple Sausage Links, Smoky Bacon or Thick Sliced Fried Bologna (Select ONE)

Deep Fried Herbed Hashbrowns **v**

Toast

Orange Juice

### EGGS BENEDICT 29

Two Poached Eggs Served on Toasted House Made Bannock with Rich Hollandaise Sauce **v**

Smoked Salmon, Canadian Back Bacon, Fried Bologna or Wild Mushroom & Wilted Spinach **v** (Select ONE)

Deep Fried Herbed Hashbrowns **v**

Orange Juice

### HOTCAKES 26

Three Hotcakes Served with a Harvest Apple Compote, Brown Butter Caramel Sauce & Whipped Cream **v**

Maple Sausage Links or Smoky Bacon (Select ONE)

Orange Juice

### WAFFLES 28

Two Hot & Fluffy Waffles with a Rhubarb Peach Compote, Maple Syrup, Toasted Pumpkin Seeds & Whipped Cream **v**

Maple Sausage Links or Smoky Bacon (Select ONE)

Orange Juice



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# MEETING BREAKS

PRICE IS PER GUEST / MINIMUM 15 GUESTS

## KOOKUM'S CONTINENTAL 18

Freshly Brewed Coffee & Tea  
 Seasonal Sliced Fresh Fruit **VE GF**  
 House Baked Bannock, Butter & Jam **V**  
 Assorted Mini Muffins **V**  
 Assorted Canned Soft Drinks & Bottled Juices

## ENERGIZED 24

Freshly Brewed Coffee & Tea  
 Seasonal Sliced Fresh Fruit **VE GF**  
 Vanilla Yogurt & House Made  
 Harvest Grain Granola **V GF**  
 Assorted Dried Fruit & Nuts **VE GF**  
 Chocolate Drizzled Prairie Grain Bites **V**  
 Hard Boiled Eggs **V GF**  
 Assorted Canned Soft Drinks & Bottled Juices

## SNACK TIME 17

Freshly Brewed Coffee & Tea  
 Assorted Individual Bags of Chips **V**  
 Assorted Individual Chocolate Bars **V**  
 Assorted Canned Soft Drinks & Bottled Juices

## COOKIE CRAVE 19

Freshly Brewed Coffee & Tea  
 Seasonal Sliced Fresh Fruit **VE GF**  
 Assorted Freshly Baked Cookies & Dainties **V**  
 Assorted Canned Soft Drinks & Bottled Juices

## CHAR-SNACKERIE 27

Freshly Brewed Coffee & Tea  
 Assorted Bothwell Cheese & Crackers **V**  
 Sliced Coil Sausage  
 Sliced Turkey  
 Mixed Marinated Olives & Pickles **VE GF**  
 Dried Assorted Fruit **VE GF**  
 Assorted Canned Soft Drinks and Bottled Juices

## HEALTH BREAK 21

Freshly Brewed Coffee & Tea  
 Seasonal Sliced Fresh Fruit **VE GF**  
 Vanilla Yogurt **V GF**  
 Chocolate Drizzled Prairie Grain Bites **V**  
 Fresh Vegetable Platter & Bean Dip **V GF**  
 Assorted Canned Soft Drinks & Bottled Juices



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# WORKING LUNCH

PRICE IS PER GUEST / MINIMUM 15 GUESTS

An equal number of each variety will be prepared.

## SANDWICH BUFFET 32

Select **ONE Soup OR Salad Per Banquet**

### CHOICE OF SOUP

- Creamy Roasted Red Pepper Bisque **V**
- Tomato Herb **V**
- Creamy Wild Manitoba Mushroom **V GF**
- Maple Roasted Butternut Squash **V GF**
- Broccoli, Cauliflower & Cheddar **V**
- Smoky Bacon & Sweet Corn Chowder
- Vegetable Bean Barley **V**
- Creamy Potato Bacon
- Wild Rice & Chicken

### CHOICE OF SALAD

Mixed Greens Salad:

*Cucumber, Grated Carrots, Sliced Red  
Onion with Two Dressing Options* **V GF**

Spinach Salad:

*Sliced Strawberries, Toasted Almonds, Dried  
Cranberries with Two Dressing Options* **V GF**

### INCLUDES

- Selection of Sandwiches & Wraps
- Freshly Baked Assorted Cookies & Dainties **V**
- Freshly Brewed Coffee & Tea

### SANDWICH SELECTIONS

*All Sandwiches Are Made with Crisp Butterleaf  
Lettuce, Mayo, Mustard & Bothwell Cheddar  
Cheese, Served on Fresh Assortment of Bread  
& Flour Tortilla Wraps*

**Roast Beef Sandwich**

**Roasted Turkey Sandwich**

**Egg Salad Wrap** **V**

**Tuna Salad Sandwich**

**Bologna Sandwich**

**Chicken Salad Wrap**

**Ham Sandwich**

**Vegetarian Sandwich** **V**



**VE** VEGAN **V** VEGETARIAN **GF** GLUTEN FREE

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# BUFFET LUNCHEONS

PRICE IS PER GUEST / MINIMUM 15 GUESTS

## ODEAKIING 49

Freshly Baked Bannock, Warm Rolls & Butter  
 Pasta Salad **V**  
 Mixed Greens Salad with Two Dressings **V**  
 Cranberry Orange Glazed Pork Loin **GF**  
 BBQ Roasted Chicken Breast **GF**  
 Wild Rice Pilaf **V GF**  
 Chef's Choice Seasonal Vegetables **V GF**  
 Assorted Dainties & Cookies **V**  
 Freshly Brewed Coffee & Tea

## PASTA SUPREME 41

Freshly Baked Bannock & Warm Garlic Breadsticks  
 Caesar Salad  
 Mixed Greens Salad with Two Dressings **V GF**  
 Creamy Penne Pasta **V**  
 Bison Bolognese Pasta  
 Grilled Chef's Choice Seasonal Vegetables **V GF**  
 Assorted Dainties & Cookies **V**  
 Freshly Brewed Coffee & Tea

## SOLSTICE 47

Freshly Baked Bannock, Warm Rolls & Butter  
 Spinach Salad with Two Dressings **V GF**  
 Herb Roasted Chicken Breast **GF**  
 Smoky Wild Berry BBQ Meatballs  
 Roasted Potatoes **V GF**  
 Maple Carrots **V GF**  
 Butternut Squash with Toasted Pumpkin Seeds **V GF**  
 Assorted Dainties & Cookies **V**  
 Freshly Brewed Coffee & Tea

## BUILD YOUR OWN BANNOCK TACO 33

House Made Fried Bannock **V**  
 Seasoned Ground Beef & Bison  
 Shredded Iceberg Lettuce **VE**  
 Diced Tomatoes **VE**  
 Seasoned Pinto Beans **VE**  
 Grated Bothwell Cheddar Cheese **V**  
 Salsa, Sour Cream & Cheddar Sauce **V**  
 Assorted Dainties & Cookies **V**  
 Freshly Brewed Coffee & Tea



**VE** VEGAN **V** VEGETARIAN **GF** GLUTEN FREE

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## SERVED LUNCHES

PRICE IS PER GUEST / MINIMUM 15 GUESTS

Many items listed can be prepared Vegetarian or Gluten Free.

### BUTTERNUT SQUASH LASAGNA 26

*Layered Natures Farm Pasta with Butternut Squash, Ricotta Cheese, Fire-Roasted Tomato Sauce, Grated Bothwell Cheddar Cheese & Toasted Pumpkin Seed Bannock Crumble. Served with a Sage-Rubbed Garlic Stick & Side of Mixed Greens Salad.*

**GF** GLUTEN FREE OPTION

### CRISPY CHICKEN BURGER 24

*Crispy Chicken Breast, Sliced Tomato, Butterleaf Lettuce, Toasted Sage Aioli Mayo on a Harvest Grain Brioche Bun. Served with Golden Cut Fries.*

### BISON BURGER 26

*Flame Grilled Bison Burger with Saskatoon Berry BBQ Sauce & Crispy Onions on a Harvest Grain Brioche Bun. Served with Side of Mixed Greens Salad.*

### BANNOCK TACOS 24

*Seasoned Ground Bison & Beef, Roasted & Seasoned Beans, Diced Tomato, Crisp Iceberg Lettuce, Bothwell Grated Cheddar Cheese, Sour Cream & Salsa. Served with Bowl Of Soup Du Jour.*

**V** VEGETARIAN OPTION

### SHEPPARD'S PIE 24

*Seasoned Ground Beef & Mixed Vegetables, Whipped Potatoes & Bison Gravy. Served with a Slice of Fresh Baked Bannock & Side of Mixed Greens Salad.*

**V** VEGETARIAN OPTION **GF** GLUTEN FREE OPTION



**VE** VEGAN **V** VEGETARIAN **GF** GLUTEN FREE

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# SERVED THREE COURSE LUNCH

PRICE IS PER GUEST / MINIMUM 15 GUESTS

## SELECT ONE SALAD OPTION

### Mixed Greens Salad:

*Cucumber, Grated Carrots, Sliced Red Onion,  
Maple Balsamic Dressing* **V GF**

### Spinach Salad:

*Sliced Strawberries, Toasted Almonds,  
Dried Cranberries, Maple Citrus Dressing* **V GF**

### Caesar Salad:

*Crisp Romaine, House Made Bannock Croutons,  
Shaved Padano Parmesan, Garlic Caesar Dressing*

### Iceberg Wedge Salad:

*Crisp Iceberg Wedge, Slided Onions, Maple Bacon  
Crisps, Season Cherry Tomatoes, Bannock Herb  
Crumble, Blue Cheese Dressing*

## SELECT ONE ENTRÉE OPTION

Herbed Roasted 4oz Boneless Chicken Breast, Baby  
Creamer Potatoes & Chef's Seasonal Vegetables **34**

Wild Berry BBQ 4oz Boneless Chicken Breast,  
Mashed Potatoes & Chef's Seasonal Vegetables **35**

Glazed BBQ Ribs with Crispy Fried Onions,  
Golden Cut Fries & Chef's Seasonal Vegetables **37**

## SELECT ONE DESSERT OPTION

### Vanilla Cheesecake:

*Smooth Vanilla Cheesecake, Wild Manitoba Berries  
or Strawberry Compote, Whipped Cream* **V**

### Chocolate Cake:

*Rich Dark Chocolate Cake, Rhubarb Caramel Sauce,  
Spiced Pecan Crumble, Whipped Cream* **V**

### Lemon Cake:

*Lemon Licious Cream Cake, Citrus Curd,  
Candied Rinds, Whipped Cream* **V**

## ADDITIONAL SIDE OPTIONS

### SOUPS, CHOWDER & BISQUES **8**

Creamy Roasted Red Pepper Bisque **V**

Tomato Herb **V**

Creamy Wild Manitoba Mushroom **V**

Maple Roasted Butternut Squash **V GF**

Broccoli, Cauliflower & Cheddar **V**

Smoky Bacon & Sweet Corn Chowder

Vegetable Bean Barley **V**

Creamy Potato Bacon

Wild Rice & Chicken **GF**

### SALADS **6**

#### Mixed Greens Salad:

*Cucumber, Grated Carrots, Sliced Red Onion,  
Maple Balsamic Dressing* **V GF**

#### Spinach Salad:

*Sliced Strawberries, Toasted Almonds, Dried  
Cranberries, Maple Citrus Dressing* **V GF**

#### Caesar Salad:

*Crisp Romaine, House Made Bannock Croutons,  
Shaved Padano Parmesan, Garlic Caesar Dressing*

#### Iceberg Wedge Salad:

*Crisp Iceberg Wedge, Slided Onions, Maple Bacon  
Crisps, Season Cherry Tomatoes, Bannock Herb  
Crumble, Blue Cheese Dressing*



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## APPETIZERS

PRICE IS PER GUEST / MINIMUM 3 DOZEN PER OPTION

- 
- Smoked Salmon Mousse in a Cucumber Cup **31 GF**
  - Smoked Ham & Swiss Pinwheels **32**
  - Deviled Eggs **37 V GF**
  - Bruschetta on Garlic Crostini and Balsamic Glaze **31 VE**
  - Wild Berry & Brie Bites in Puff Pastry **32 V**
  - Watermelon, Mint & Feta Skewer with Balsamic Drizzle **31 V GF**
  - Spinach & Onion Stuffed Mushroom Caps **37 V**
  - Corn Croquettes with Chipotle Mayo **32 V**
  - Assorted Mini Quiches **34 V** OPTION
  - BBQ Pulled Pork Puffs **31**
  - Chocolate Dipped Strawberries **31 V**
  - Seasoned Bison & Cheddar Stuffed Mushroom Caps **37**
  - Smoked Bologna Fritters with House Made Ketchup **36**
  - Wild Berry BBQ Glazed Meatballs **35**
  - Choke Cherry Glazed Meatballs **35**
  - Salmon Skewers with Herbed Cream **36 GF**
  - Bison Sausage Rolls in Puff Pastry **37**
  - Wild Mushroom Pouches **34 V**
  - Bang Bang Chicken with Sambal Mayo **35 GF**
  - Fried Pickerel Cakes **34**
  - Bacon Wrapped Mini Smokies **34 GF**
  - Fire Grilled Shrimp Skewer **37 GF**



**VE** VEGAN   **V** VEGETARIAN   **GF** GLUTEN FREE

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# SERVED THREE COURSE DINNER

PRICE IS PER GUEST / MINIMUM 15 GUESTS

## SELECT ONE SALAD OR SOUP

### SALADS

- Mixed Greens with Maple Balsamic Dressing **V GF**
- Caesar Salad with Garlic Caesar Dressing
- Spinach Salad with Saskatoon Berry Dressing **V GF**
- Iceberg Wedge Salad with Crumbled Blue Cheese Dressing

### SOUPS, CHOWDER & BISQUES

- Creamy Roasted Red Pepper Bisque **V**
- Creamy Wild Manitoba Mushroom Soup **V**
- Maple Roasted Butternut Squash Soup **V GF**
- Broccoli, Cauliflower & Cheddar Soup **V**
- Smoky Bacon & Sweet Corn Chowder
- Vegetable Bean Barley Soup **V**
- Creamy Potato Bacon Soup
- Wild Rice & Chicken Soup **GF**
- Tomato Herb Soup **V**

## SELECT ONE VEGETABLE OPTION

- Red Bell Pepper, Carrot & Snap Pea Medley **V**
- Maple Roasted Carrots with Brown Butter & Dried Cranberries **V**
- Roasted Zucchini, Red Bell Pepper & Mushrooms **V**
- Broccoli, Cauliflower & Toasted Pumpkin Seeds **V**

## SELECT ONE STARCH OPTION

- Red Skinned Mashed Potatoes **V**
- Butternut Squash & Whipped Potatoes **V**
- Herb Roasted Baby Potatoes **V**
- Wild Rice & Basmati Pilaf **V**
- Double Baked Potato **V**

## SELECT ONE DESSERT OPTION

- Dark Chocolate Cake with a Nut Cluster Brittle, Drizzled with Caramel Sauce **V**
- Vanilla Cheesecake with Wild Strawberry Compote **V**
- Apple Crumble topped with Rhubarb Caramel Sauce & Scoop of Vanilla Ice Cream **V**

## SELECT ONE ENTRÉE OPTION

- 6oz Oven Roasted Chicken Supreme with a Maple Brown Butter Jus **59**
- Oven Roasted Chicken Supreme with Wild Berry BBQ Sauce & Crispy Fried Onions **59**
- Sage Roasted Chicken Supreme with a Brown Butter Jus **59**
- Roasted Red Pepper & Goat Cheese Stuffed Chicken Supreme **59**
- Wild Rice & Cranberry Stuffed Chicken Supreme with Maple Brown Butter Jus **59**
- 6oz Certified Angus Beef Tenderloin with a Mushroom Medley Jus **68**
- 6oz Certified Angus Beef Tenderloin with a Red Wine Wild Berry Reduction **68**
- Herbed Crusted Pork Loin with a Raisin Chutney **62**
- 8oz Manitoba Pork Chop with a Sour Cherry Glaze **62**
- Layered Casserole with Butternut Squash & Roasted Tomato Sauce **43 V**
- Chef's Choice Vegetarian Dinner **43 V**

## CHILDREN'S DINNER OPTIONS (Select ONE)

Includes a First Course of Fresh Vegetable Sticks & Ranch Dip, and Ice Cream for Dessert

- Chicken Fingers & Golden Cut Fries **18**
- Hamburger & Golden Cut Fries **18**
- Mac & Cheese **18 V**



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# DINNER BUFFET OPTIONS

PRICE IS PER GUEST / MINIMUM 40 GUESTS

## MANITOBAN 71

House Made Bannock, Fried Bannock,  
Warm Buns & Butter

Caesar Salad

Mixed Five Bean Salad **V GF**

BBQ Manitoba Pork Ribs

Mushroom Gravy Meatballs

Perogies & Caramelized Onions **V**

Bison Cabbage Rolls

Green Beans with Brown Butter  
& Toasted Almonds **V**

Assorted Dainties & Cookies **V**

Freshly Brewed Coffee & Tea

## FEAST 75

House Made Bannock, Fried Bannock,  
Warm Buns & Butter

Seasonal Sliced Fresh Fruit **VE GF**

Spinach Salad **V GF**

Potato Salad **V GF**

Pickled Tray of Beets, Olives,  
Pickles & Cocktail Onions **VE GF**

Baron of Beef Roast  
with a Roasted Bison Jus

Grilled Chicken Breast with BBQ Sauce  
& Crispy Onions

Roasted Pickerel **GF**

Cheddar Mashed Potatoes **V GF**

Baby Creamer Potatoes **V GF**

Roasted Mushrooms & Zucchini **V GF**

Assorted Dainties & Cookies **V**

Freshly Brewed Coffee & Tea

## TRADITIONAL 65

House Made Bannock, Fried Bannock,  
Warm Buns & Butter

Seasonal Sliced Fresh Fruit **VE GF**

Assorted Bothwell Cheese Platter & Crackers **V**

Mixed Greens Salad with Two Dressings **V GF**

Macaroni Salad **V**

Herbed Bannock Stuffed Manitoba  
Pork Loin with a Roasted Sage Jus

Grilled Chicken Breast **GF**

Roasted Baby Potatoes **V GF**

Wild Mushrooms & Mixed Vegetable Medley **V GF**

Assorted Dainties & Cookies **V**

Freshly Brewed Coffee & Tea



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## ADDITIONAL ENHANCEMENT PLATTERS

PRICE IS PER GUEST / MINIMUM 15 GUESTS

- Seasonal Sliced Fresh Fruit **7 v GF**
- Assorted Crudités & Creamy Herb Dip **7 v GF**
- Assorted Mini Muffins **5 v**
- Bothwell Cheese Platter & Crackers **7 v**
- Stuffed Herbed Cream Cheese Bannock **7 v**
- Pickled Tray: *Beets, Olives, Pickles & Cocktail Onions* **7 VE GF**
- Roasted Red Pepper Dip & Chips **7 v**
- Meatballs & Gravy **10**
- Meatballs & Creamy Mushroom Sauce **10**
- Cheddar Cheese Perogies with Sour Cream **10 v**
- Creamy Herbed Penne Pasta **10 v**
- Assorted Cookies **7 v**
- Assorted Dainties **7 v**



## LATE NIGHT STATIONS

PRICE IS PER GUEST / MINIMUM 30 GUESTS

### POUTINE BAR **14**

*Crispy Seasoned Fries, Grated Bothwell Cheddar Cheese & House Made Gravy.*

### MINI PEROGY BAR **16**

*Golden Deep Fried Perogies, Diced Spring Onions, Diced Tomatoes, Bacon Crisps, Grated Bothwell Cheddar Cheese & Sour Cream.*

**v** VEGETARIAN OPTION

### MEATBALL & MASHED POTATO BAR **18**

*Seasoned Meatballs, Whipped Mashed Potatoes, Bison Gravy, Grated Bothwell Cheddar Cheese, Green Onions & Sour Cream.*

### CHICKEN FINGERS & FRIES **15**

*Juicy Tenders Fried Golden Brown, Served with Crispy Seasoned Fries, House Made Honey Dill and Ketchup.*

### MINI BANNOCK TACO BAR **14**

*Freshly Fried Mini Bannock, Seasoned Ground Beef, Diced Tomatoes, Grated Bothwell Cheddar Cheese, Seasoned Beans, Shredded Crispy Iceberg Lettuce, Sour Cream & Salsa.*

**v** VEGETARIAN OPTION



**VE** VEGAN **v** VEGETARIAN **GF** GLUTEN FREE

Prices are subject to PST, GST, and 18% gratuity and are only guaranteed 60 days prior to a function.





## 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 **7.25**

Domestic Beer **7.5**

Import Beer **9.75**

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.**





# 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.

