



Gold Wedding Package Catering Options

A detailed photograph of a wedding table setting. In the foreground, a white name card with the word "Bride" written in a cursive font sits on a white plate. To the right of the plate is a rolled-up teal napkin secured with a brown leather strap. Behind the napkin is a lit teal candle in a glass holder. To the left is a bouquet of white lilies with teal accents. In the background, a vase of white flowers and two champagne flutes filled with bubbly are visible. The entire scene is set against a light teal background with a subtle pattern.

Bride



Gold Buffet

Basket Of Assorted Rolls With Butter Balls

Salad Buffet

- Classic Caesar salad with lemon wedge and freshly grated parmesan
- Seasonal pasta salad
- Coleslaw salad
- Crudites display with dip
- Assorted relish tray

Choose Two Additional Salads

- Italian panzanella salad with rustic bread croutons, tomato, cucumber, onion and fresh herbs
- Tomato & basil salad with boconcinni
- Mushroom salad with fresh herbs
- Greek salad with cucumber, onion, tomato, peppers and feta cheese
- Mandarin pecan salad with raspberry dressing

Entrée Buffet

Choose One Carving Item

- Beef inside round with gravy and horseradish (CARVING STATION)
- Honey glazed ham with assorted mustards (CARVING STATION)
- Stuffed porkloin with apple sauce and maple jus (CARVING STATION)

Choose Two Additional Hot Dishes

- Meatballs sweet & sour or BBQ style
- Oven roasted chicken pieces with rosemary and garlic
- Slow roasted pork loin with a provencale crust
- Sliced chicken in a red Thai curry sauce
- Potato and cheddar perogies with kielbassa and candied onions
- Penne in a creamy pesto sauce with sundried tomatoes

Choose One Starch

- Roasted Red potatoes with herbs
- Buttered rice
- Scalloped potatoes
- Mashed potatoes with roasted garlic and chives

Choose One Vegetable

- Carrots & peas
- Ratatouille (fresh zucchini, peppers, eggplant and onion smothered in a tomato sauce)
- Cauliflower topped with a mixture of parsley, butter, breadcrumb and chopped egg

Dessert Buffet

- Assorted dainties
- Assorted chocolate mousse
- Assorted Bavarian crème
- Assorted cheese cakes

Coffee & Tea Included



Gold Served Dinner

A Lovely Three Course Meal Including The Following:

Assorted Bread Basket with Butter Balls

Choose from the entrées listed on the following page. Each entrée is accompanied with your choice of:

Salad or Soup Selections

- Classic Caesar salad with lemon wedge and fresh grated parmesan
- Field greens with carrots, cucumber, tomato and balsamic dressing
- Mandarin pecan salad with mandarin segments, red onion, candied pecans and a raspberry dressing
- Arugula salad with chopped egg, bacon bits, croutons and fresh shaved parmesan
- Beef & barley soup
- Chicken and wild rice soup
- Cream of broccoli with aged cheddar

Starch Selections

- Duchess potatoes
- Buttered Rice
- Stuffed Potato with cheddar cheese
- Roasted Red potatoes with herbs and paprika

Vegetable Selections

- Honey glazed duo of carrots
- Broccoli with almonds
- Roasted zucchini
- Root vegetable medley

Coffee & Tea Included



Effective January 2017 (Revision 9). Prices in this document do not include PST, GST and 15% service charge. Subject to change without notice.



Gold Served Dinner

Gold Entrée Selections

Chicken Breast Marsala

A fresh supreme chicken breast, served with a wild mushroom & frangelico sauce.

Chicken Wellington

Chicken breast stuffed with a creamy mushroom ragout wrapped in puff pastry, served with au jus.

Chicken Cordon Blue

Breaded chicken breast stuffed with ham and cheese, served with au jus.

Chicken Alaska

Breaded chicken breast stuffed with crab, spinach and onion, served with a chardonnay sauce.

Asian Style Pork Loin

Slow roasted pork loin marinated in soy sauce, honey, lemon grass, cilantro & garlic. Served with Mango Relish.

Pork Cordon Blue

Breaded pork stuffed with ham and cheese, served with au jus.



Pork Tenderloin "Dijon"

Pork tenderloin infused with fresh herbs and garlic, baked to perfection, topped with a sauce of grainy mustard and honey.

Atlantic Salmon

8oz Fresh Atlantic salmon baked to perfection served with a creamy saffron sauce.

Lake Winnipeg Pickerel

8oz Pretzel encrusted pickerel, served with a pesto cream sauce.

Braised BBQ Beef

Over night braised beef brisket marinated with BBQ spices, served with a BBQ glaze.

Prime Rib Roast

10oz overnight roasted prime rib au jus, served with horseradish.

Sliced Beef Tenderloin (seasonal price)

10oz slow roasted beef tenderloin on wild mushroom ragout served with bearnaise sauce.



Late Lunch

Choose One:

- Assorted cold cuts & cheese, served with breads, butter and relish
- Assorted Snack platter with chips, pretzel sticks, tortilla chips and assorted salsas
- Springrolls & wontons with assorted dips





Wines, Bars & Beverages

Blush

Wood Bridge White Zinfandel

Bottle

Sparkling

Flor Prosecco Italy

Bottle

House Red Wine

Luis Felipe Edwards Cabernet Sauvignon Chili

Heart Of Hearts Shiraz Australia

Copperidge Merlot California

Bottle

House White Wine

Luis Felipe Edwards Sauvignon Blanc Chili

Oggi Pinot Grigio Italy

Sutter Home White Zinfandel California

Bottle

House Wine

Glass

Premium White Wine

Ventisquero "Grey" Chardonnay Chile - **Bottle**

McManis Chardonnay California - **Bottle**

Cash Or Host Bar

Option of domestic and premium alcohol. This fee will include complimentary soft drinks at the bar.

Corkage Or Permit Bar

The corkage fee includes glasses, ice, garnish (lemon, lime etc.) regular mix, orange juice, cranberry juice, tonic, Caesar mix and storage of liquor.

When a group wishes to provide their own liquor, beer or wine a banquet permit is required by the Manitoba Liquor & Lotteries. This special permit may be obtained at any liquor store and application for the permit should be made at least fourteen days prior to the function. It is also required by the M.B.L.L. that the permit be accompanied with the liquor at all times while on the hotel property. It is important that the organizer finalizes with the Banquet Captain or his or her designate and adheres to all rules and regulations as outlined on your liquor permit.

Premium Red Wine

Ventisquero "Grey" Carmenera Chile

McManis Cabernet Sauvignon California

Bottle

Domestic Liquor

Ounce

Premium Liquor

Ounce

Domestic Beer

Glass

Premium Beer

Glass

Punch

Serves 20 to 25 persons

With Alcohol

Non-Alcoholic



Wedding Package Policies

Booking

- A deposit is required to secure a date for reception.
- If available at the time of booking, the day before & after can be rented for set up and take down. If these dates are not secured as part of your event they will remain open and available for other groups to book, leaving only the date of your event to set up, decorate and take down.
- The ballroom space can be rented for the wedding ceremony. Time of ceremony and reception must be planned with the Wedding Coordinator. Friday evening rehearsal is also available if rented.
- Included in the Ballroom rental for the reception, if chosen, is the dance floor, stage, microphone & podium, table linens, napkins, chair covers, selected center pieces, cake table, and guest sign in table.
- Outside décor can be brought in and is required to be set up and taken down within your dates rented.
- All set up will be pre-organized and a floor plan will be supplied. Additional charges will apply for any changes made the day of your event.

Catering

- Catering menu must be selected six weeks prior to your event date.
- Pricing is subject to change and will be guaranteed 90 days prior to your event date.
- Full payment for your wedding will be due 30 days prior to your event date.
- Host bars must be secured with a credit card.
- All three contracts must be signed six weeks prior: Banquet Event order, Proforma, & Event Contract. Any menu changes after this date are subject to approval.
- The guaranteed number of guests for Food & Beverage Service must be received no later than 5 business days in advance. SBC will charge for the guaranteed number of guests or the actual number of guests if higher. There are no discounts or refunds if the numbers at the event are lower than the guaranteed numbers.
- Wedding cakes can be brought in. We will not be responsible or liable for cake storage, set up or cutting.

Hotel Guest Rooms

- A bedroom block is available with group rates. The maximum is 60 bedrooms, and is based on availability.
- Guests are responsible to book and pay for their own rooms including required deposits.
- Room numbers, floors, adjoining rooms & special requests will not be guaranteed and based on availability.
- Check in begins at 3pm and check in times will not be guaranteed.
- The bedrooms block will be released 14 days prior.

Contract

- Cancellation within 90 days, the deposit is non-refundable.
- Cancellations within 30 days will be charged 50% of the catering.
- Cancellations within 7 days will be charged 100% of the event.
- Socan & Re-Sound fees do apply, and are subject to change.
- All pricing is subject to change and will be guaranteed 90 days prior to event date.