



# Platinum Wedding Package Catering Options

A detailed photograph of a wedding table setting. In the foreground, a white plate holds a place card with the word "Bride" written in a cursive font. To the right of the plate is a folded teal napkin with a brown ring. In the background, there are white lilies in a vase, a lit teal candle, and two champagne flutes filled with bubbly. The entire scene is set against a light teal background.

Bride



# Platinum Buffet

**Basket Of Artisan Rolls With 3 Different Kinds Of Spreads**

## **Salad Buffet**

- Classic Caesar salad with lemon wedge and freshly grated parmesan
- Crab salad with a horseradish and herb aioli
- Arugula salad with shaved parmesan and roasted pinenuts
- Roasted vegetable tray with tzatziki
- Assorted relish tray

### **Choose Two Additional Salads**

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

## **Entrée Buffet**

### **Choose One Carving Item**

- Beef Prime rib with gravy and horseradish (CARVING STATION)
- Beef inside round with gravy and horseradish (CARVING STATION)
- Honey glazed ham with assorted mustards (CARVING STATION)
- Stuffed pork loin 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 provencal crust
- Stuffed chicken (different options available)
- Potato and cheddar perogies with kielbassa and candied onions
- Penne in a creamy pesto sauce with sundried tomatoes

### **Choose Two Starches**

- Baby roasted potatoes with olive oil and fresh herbs
- Manitoban wild mix rice
- Mashed potatoes with roasted garlic and chives
- Scalloped potatoes

### **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
- Green asparagus with brown butter

## **Dessert Buffet**

- Assorted dainties
- Assorted chocolate mousse
- Assorted Bavarian crème
- Assorted tortes and tartes
- Fresh fruit display

### **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.



# Platinum Served Dinner

## A Lovely Four Course Meal Including The Following:

Menu price will be determined by your choice of entrée.

### *Basket of Artisan Rolls With 3 Different Kind Of Spreads*

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

#### *Soup Selections*

- Beef & barley soup
- Chicken and wild rice soup
- Cream of broccoli with aged cheddar
- Cream of tomato with basil and gin

#### *Salad 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

#### *Starch Selections*

- Duchess potatoes
- Manitoban wild mix rice
- Scalloped potatoes
- Baby roasted potatoes with olive oil and fresh herbs

#### *Vegetable Selections*

- Honey glazed duo of carrots
- Broccoli with almonds
- Grilled tomato with feta cheese
- Roasted vegetables
- Green asparagus

#### *Dessert Selections*

- Swiss Toblerone chocolate mousse with a hazelnut ganache
- Home made tarte tatin (French apple pie), served with Vanilla ice cream
- Pecan pie with mascarpone mousse
- Panna cotta with fresh berries

#### *Coffee & Tea Included*





# Platinum Served Dinner

## Platinum 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 and garlic. Served with a 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.



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# 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" Carmenere 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.