



WINNIPEG  
CONVENTION  
CENTRE

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YOUR  
WEDDING  
BANQUET

# CATERING INFORMATION

## THE WINNIPEG CONVENTION CENTRE IS COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE. THE FOLLOWING WILL ASSIST YOU IN PLANNING YOUR EVENT.

### Alcoholic Beverages

Are served only in accordance with the regulations of the Manitoba Liquor Control Commission (MLCC). Please refer to the information sheet on beverage service.

### Event Coordinator

Menu details, audio visual requirements, service and set up details are important elements to the success of your event. It is important to note that your Event Coordinator is the individual responsible for taking and communicating all the details and ensuring that you, the client, provide all the information that is required to make your event a success. Changes to plans, requests and communications must be directed to your Event Coordinator.

### Exclusivity

All food and beverage products served at the Winnipeg Convention Centre will be prepared and served by our Catering Department. Requests for special products must be submitted to the Centre for approval. Please consult with your Event Coordinator for details.

### SOCAN Tariffs

Pursuant to a license agreement between the Society of Composers, Authors and Music Publishers of Canada (SOCAN), the Centre is obligated to collect SOCAN license fees, in accordance with applicable tariffs, from all licensees and users of the facility in respect of the performance of musical works on the premises which are arranged for or authorized by the Licensee. If you have arranged for music at your event, the Centre will assess the SOCAN licensing fee payable by you, in accordance with the applicable tariffs.

### Menu Selection and Dietary Substitutes

In order to be assured of your menu choice, it is necessary that your Event Coordinator receive menu selections and final details of the event no later than four (4) weeks prior to the event date. The Centre requires all information on special dietary requirements by Noon, no less than three (3) working days in advance of the event date. Note: Saturdays, Sundays and statutory holidays are not considered working dates.

**Menu prices are confirmed no more than  
six (6) months prior to the date of the event.**

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.

### Guarantees

#### *For groups of 1,000 or more:*

It is necessary that we receive your "final guarantee" (confirmed attendance) for each individual meal function by Noon, five (5) business days prior to the date of the event. After that date, your guarantee is not subject to reduction.

#### *For groups of less than 1,000:*

It is necessary that we receive your "final guarantee" (confirmed attendance) for each individual meal function by Noon, three (3) business days prior to the date of the event. After that date, your guarantee is not subject to reduction.

**Note: Saturdays, Sundays and Statutory holidays are  
not considered working days.**

We will be prepared to serve 5% over the "final guarantee" to a maximum of 50 meals. The client will be billed based on the "final guarantee" or the actual number of meals served, whichever is greater.

### Labour Charges

May apply on some events where room rental is waived, or on statutory holidays, or when major changes to the room set up are required. Such services may be prearranged through your Event Coordinator, with applicable charges. Room rental fees may apply in some instances.

### Minimum Requirements for Service

For all buffet services, minimum guarantee requirements apply.

### Confirmation of Booking

A non-refundable deposit is required to confirm the booking on a definite basis.

### Liability

The Winnipeg Convention Centre will not be responsible for any damage to or loss of any articles left at our facilities prior to, during, or following any event.

The client is responsible for any damage to Winnipeg Convention Centre premises by their guests, agents or independent contractors acting on their behalf.





**YOUR WEDDING BANQUET  
AT THE  
WINNIPEG CONVENTION CENTRE**

**THE PACKAGE PRICE PER PERSON INCLUDES**

Table Linens and China

Dance floor and stage for your music man or band  
Set up and teardown

Your own personal Wedding Coordinator

Dinner prices are determined by your choice of Entrée

**Your dinner service includes three courses, with your choice  
of either Soup or Salad, your choice of Entrée served with  
our Chef's suggested Vegetables and Potato,  
choice of Dessert  
freshly brewed coffee, regular and decaffeinated,  
with traditional and herbal teas**

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.



## APPETIZERS À LA CARTE

The addition of any of the following choices will help provide that special touch to your Wedding Dinner.

**Grilled Vegetables and Three Cheese Lasagna**  
with Fire Roasted Garlic and Tomato Coulis  
\$5.50 per person

**Smoked Salmon Terrine**  
masked with an Américaine Sauce  
\$8.40 per person

**Garlic Shrimp Bruschetta**  
with Parmesan Cheese and Crispy On  
\$7.50 per person



**Prawn and Poached Pear Cocktail**  
with Owendried Grapefruit and Marie Rose Sauce  
\$8.25 per person

**Country Style Pâté en Croûte**  
served with Cumberland Sauce and Berries  
\$5.70 per person

**Porcini Mushroom and Ricotta Cheese Ravioli**  
Pancetta, Red Onions and Chives Cream  
\$6.00 per person

**Hickory Smoked Chicken**  
and Boursin Cheese  
baked in Philo Pastry with Morel Mushroom Cream Sauce  
\$7.00 per person

**Jumbo Pasta Shell "Conchiglie Carbonara"**  
filled with Ricotta, Mozzarella, Spinach, Pancetta and Parmesan  
napped with Carbonara Sauce  
\$5.75 per person

**Cajun Style Soft Shell Crab Cakes**  
on Green Fried Tomatoes with Aioli garnished with Owendried Lemon  
\$6.75 per person

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.

# SOUPS

Our homestyle soups are prepared daily with homemade broth, infused with fresh garden herbs and spices offering each soup its own unique characteristic flavour

**Butternut Squash and Ginger Bisque**  
garnished with Chives and a Fleuron

**Double Chicken Consommé "Quenelles"**  
garnished with Chicken Quenelles and Julienne of Carrot and Celery

**Button Mushroom and Wild Rice Soup**  
served with a Bouquet of Garden Herbs

**French Style Green Split Pea Soup**  
garnished with Tidbits of Smoked Ham and Bannock

**Roast Garlic and Tomato Bisque**  
garnished with Green Onions and a Cheese Straw

**Sweet Potato and Pumpkin Bisque**  
with a Dollop of Sour Cream and Puff Pastry Crescent

**Cream of Mushroom Soup**  
with a Sourdough Crouton and Garden Herbs

**Old Fashioned Minestrone Soup**  
with Garden Fresh Vegetables and Herbs

**Beef Consommé au Xérès**  
laced with Sherry and garnished with Julienne of Beef, Polished Barley and Root Vegetables

**Dinner includes choice of Soup or Salad  
choice of Entree and Dessert  
with Freshly Brewed Coffee, regular and decaffeinated,  
with Traditional and Herbal Teas**

**Four Course Dinners: If you wish to add a Soup or Salad  
and increase your meal from three to four courses, the supplemental  
charge for the additional course is only \$2.00 per person.**

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.

# SALADS

**Medley of Field Greens with House Dressing**  
garnished with Tomato, Cucumber, Carrot and Croutons

**Tropical Butter Lettuce Leaves with Poppyseed Dressing**  
garnished with Mandarin Orange Sections, Fire Roasted Mango, Owendried Apple, Strawberry Slices and Toasted Almonds

**Sliced Tomato, Red Onion and Crumbled Feta Cheese Salad**  
served over Romaine Leaves  
and drizzled with Balsamic Vinaigrette

**Caesar Salad**  
with Romano Cheese and Crostini

**Boston Greens with Tomato Slices  
and Bocconcini Cheese**  
garnished with Crostini, Eggplant Chips and Walnuts  
drizzled with Fire Roasted Red Pepper Vinaigrette

**Dinner includes choice of Soup or Salad  
choice of Entrée and Dessert  
with Freshly Brewed Coffee, regular and decaffeinated,  
with Traditional and Herbal Teas**

**Four Course Dinners: If you wish to add a Soup or Salad  
and increase your meal from three to four courses, the  
supplemental charge for the additional course is  
only \$2.00 per person.**

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.



# ENTRÉES

YOUR CHOICE OF ENTREE DETERMINES THE PRICE PER PERSON FOR THE DINNER AND BANQUET

## Manitoba Mixed Grill

Roast Marinated Medallion of Beef sliced over a Red Wine Sauce

&

## Grilled Breast of Chicken with Morel Sauce

\$49.00 per person

## Pan Roasted Fillet of Atlantic Salmon Tapenade

napped with Marinara Sauce

\$42.50 per person

## Suprême of Chicken "Wellington"

set on Madeira Sauce

\$39.95 per person

## Lime Grilled Breast of Chicken with Black Bean and Corn Relish

presented on Fire Roasted Bell Pepper and Tomato Coulis

\$39.00 per person

## Baked Breast of Chicken Cordon Bleu

set on a Portabella Mushroom Sauce

\$39.25 per person

## Roast Marinated Filet of Veal with a Mushroom Flan

sliced and set over a Chive Sauce

\$57.00 per person

## Atlantic Mixed Grill

Roasted Marinated Medallion of Beef with Madeira Sauce

&

Hoisin glazed Fillet of Salmon on a Rice Cloud

\$50.25 per person

## Roast Prime Rib of Beef "au Jus"

\$49.00 per person

## Tarragon & Dijon Mustard Roasted Medallions of Beef

set on a mild Green Peppercorn Sauce

\$52.25 per person

## Potato and Onion Encrusted Roast Filet of Pork

sliced and set over Charcuterie Sauce

\$40.25 per person

All Dinner Entrées are served your choice of Soup and Salad, choice of Entrée and Dessert with Bakery Rolls and Butter a Medley of Fresh Seasonal Vegetables with Chef's selection of Potato and Freshly Brewed Coffee, regular and decaffeinated, with Traditional and Herbal Teas.

Four Course Dinners: If you wish to add a Soup or Salad and increase your meal from three to four courses, the supplemental charge for the additional course is only \$2.00 per person.

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.

# WEDDING BUFFET

Minimum 100 persons

## COLD ITEMS

selection of Dinner Rolls with Butter

Tossed Caesar Salad with Crostini

Garden Salad with House Dressing

Creamy Coleslaw

Bavarian Potato Salad

Grilled Mediterranean Vegetable Salad

Waldorf Salad

Greek Salad with Rotini

Cucumber and Onion Salad with Sour Cream and Dill Dressing

Salami Cornet and Fancy Devilled Egg Platter

Fresh Garden Vegetable Platter with Dip

Italian Pickles Platter

## HOT ITEMS

Carved Roast Baron of Beef with Pan Gravy,

Horseradish and Mustards

Grilled Breast of Chicken

in a Mild Peppercorn Sauce

Roast Garlic Mashed Potatoes

Broccoli Mornay

Orange Roasted Carrots and Turnips

## DESSERTS

Warm Apple Cobbler

Sliced Fresh Fruit Platter

Chocolate Brownies

Chocolate Praline Mousse

Fresh Strawberry Fruit Tarts

Local Cheese Board with Grapes and Baguette

Chef's Selection of Pastries

Freshly Brewed Coffee, regular and decaffeinated, with Traditional and Herb Teas

\$45.50 per person

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.



# DESSERTS

Complete your evening with a decadent and scrumptious dessert.  
The added flair to our Specialty Desserts provides the finishing touch.

**Individual Mango Cheesecake**  
served with a Raspberry Coulis

**Carrot Cake**  
finished with a Cream Cheese Icing

**Individual Key Lime Cheesecake**  
served with Citrus Sauce

**Double Chocolate Torte**  
served with Fruit Coulis and Berries

**Lemon Chiffon Torte**  
served over Rum Sauce



## SPECIALTY DESSERTS

**Sorbet Royale in a Tuile Basket**  
served with Fresh Mint and Berries  
add \$1.10 per person

**Chocolate Monton Bombe**  
an Exquisite Blend of Chocolate Fondant Cream  
and Chocolate Cake masked in Dark Chocolate Ganache  
and drizzled with White Chocolate served over Raspberry Coulis  
add \$1.90 per person

**Teardrop of Mango Mousse**  
Almond Cake filled with light Mango Mousse  
napped with Mango Glaze served over a Strawberry Coulis  
add \$1.90 per person

**Tiramisu Torte**  
served over Chocolate Cappuccino Sauce  
add \$1.65 per person

**Cake Cutting Fees**  
to set up a self serve cake station for your guests,  
including plates, forks and napkins, etc.,  
a \$43.50 fee will be charged.

If you would like us to plate and serve your cake to your guests.  
The charge is \$2.15 per person.

All prices are subject to 7% P.S.T., 15% Gratuity Charge and 5% G.S.T.

# BEVERAGE SERVICE

At the Winnipeg Convention Centre we are committed to providing a high standard of guest service while maintaining the best interests of the client and the Winnipeg Convention Centre. It is our policy to offer the "Designated Driver Program" for all bars. Management and Staff are trained in server intervention practices and will not serve alcohol to any person they judge to have consumed too much alcohol, or demonstrates signs of over consumption. Your Event Coordinator may provide you with additional information respecting this important policy.

## Host Bar

All consumed beverages are paid by the host. The host will be charged for beverages consumed, with the consumption charges being posted to the host's invoice. A bartender charge of \$18.00 per hour (minimum 4 hours) shall be applicable if each bar's sales do not exceed \$400.00 per bartender. Pricing available upon request.

## Cash Bar

Beverages are sold to the guests on an individual basis. A bartender charge of \$18.00 per hour (minimum 4 hours) and a cashier charge of \$18.00 per hour (minimum 3 hours) shall be applicable if bar sales do not exceed \$400.00 per bartender.

## Corkage Bar

The charge for a full corkage bar is \$10.00 per person. This includes ice, glasses, mix and wine service. A bartender charge of \$18.00 per hour (minimum 4 hours) will also be charged.

An "Occasional Permit" is required by the Manitoba Liquor Control Commission regulations. The permit may be obtained at the liquor store where the liquor is purchased. This permit must accompany the liquor, beer and/or wine at all times while at the Winnipeg Convention Centre.

Alcoholic beverages are served until 1:00 am, unless otherwise requested, and all function areas must be vacated by 1:30 am.

