



Imagine
yourself
here



RBC Convention Centre
WINNIPEG

2026 CATERING MENU



BREAKFAST

Plated Breakfast

Served with a basket of fresh baked pastries and croissants, chilled orange juice, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas

GOOD MORNING WINNIPEG\$36

- Baked frittata, chorizo sausage, sundried tomato, feta or scrambled eggs, Bothwell cheddar cheese, scallions
- Choice of bacon or country sausage
- Pan fried potatoes, sautéed onions, herbs
- Individual fresh fruit cup

CONVENTION CENTRE CLASSIC\$39

- Eggs Benedict, two poached Manitoba prairie eggs, toasted English muffin, hollandaise sauce
- Choice of wilted spinach and sliced tomato, smoked salmon, sliced pastrami, or smoked ham
- Pan fried potatoes, sautéed onion, herbs
- Individual fresh fruit cup

FROM THE PRAIRIES.....\$37

- Banana bread French toast, vanilla scented maple syrup, toasted pecans, berry compote, Chantilly cream
- Country pork sausage
- Individual fresh fruit cup

WORKING BREAKFAST.....\$38

- Cheese omelette, roasted peppers, onion and ham or wilted spinach, brie cheese sauce
- Sliced grilled honey ham and tomato slices
- Sweet potato vegetable hash
- Individual fresh fruit cup

VEGETARIAN **GLUTEN FREE** **DAIRY FREE**



GET CRACKING

Manitoba Egg Farmers produce approximately 76 million dozen eggs in Manitoba yearly.

That's 912 million eggs every year!

There are approximately 2.6 million hens in the province of Manitoba, which represents almost 10% of the market share of Canada.

Egg-cellent stats.

(Source: Manitoba Egg Farmers)

Breakfast Buffet

PORTAGE\$39

- ☞ Chilled orange, apple and cranberry juices
- ☞ Seasonal whole fruit
- ☞ Butter scones, assorted muffins, mini bagels, assorted breads with butter, jams, preserves, peanut butter, cream cheese
- ☞ Scrambled eggs
- ☞ Pan fried potatoes, sautéed onions, herbs
Smith's country breakfast sausage or bacon
Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas

HARGRAVE COURTYARD\$42

- ☞ Chilled orange, apple and cranberry juices
- ☞ Gunn's Bakery freshly baked Danish, Gunn's Bakery breakfast sweet loaves, assorted breads with butter, jams, preserves, peanut butter, cream cheese
- ☞ Yogurt bar, berries, fresh fruit, citrus, granola, Swiss muesli, seeds, dried fruits, honey, nuts
Eggs Benedict, hollandaise sauce
- ☞ Sliced fresh fruit
Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas



WINNIPEG SUNRISE\$46

- ☞ Chilled orange, apple and cranberry juices
- ☞ Fresh fruit salad
- ☞ Lemon poppy seed loaf and lemon glaze, assorted muffins, fruit-filled Danish, sliced local breads, bagels with butter, jams, preserves, peanut butter, cream cheese
- ☞ Manitoba prairie egg frittata, spinach, red peppers, onion, Bothwell cheddar cheese
- ☞ Buttermilk pancakes, syrup, fruit compote, macerated berries, whipped cream, icing sugar
Sliced grilled honey ham
- ☞ Assorted individual yogurts
Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas

Customizable Breakfast Buffet

Start with our continental breakfast buffet and customize with add-ons

CONTINENTAL BREAKFAST BUFFET. \$23

- Chilled orange, apple and cranberry juices
- Seasonal whole fruit
- Butter baked scones, assorted muffins, bagels, assorted breads with butter, jams, preserves, peanut butter, cream cheese
- Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas

GETTING STARTED

- Selection of Gunn's Bakery breakfast loaves \$4
- Fresh baked bannock buns, fruit preserves, sweet butter \$5
- Assorted individual fruit yogurt. \$4
- Sliced deli meat; ham, turkey, salami, mustards, pickled onions \$7
- Selection of Gunn's Bakery fruit Danishes \$5
- Assorted in-house baked mini-Danish and cinnamon swirl pastries \$5
- In-house baked butter croissant, fruit preserves, jam, butter \$8
- Individual yogurt bar; berries, fresh fruit, citrus, granola, Swiss muesli, seeds, dried fruits, honey, nuts \$9
- Gunn's Bakery mini bagels and lox, capers, red onions, dill, whipped cream cheese \$8
- Vegan overnight oats parfait, chia seeds, Swiss muesli, dried fruit, maple syrup \$7
- Hard-boiled eggs \$4
- Upgrade to seasonal fruit platter \$3

THE WARM UP

- Buttermilk pancakes, syrup, fruit compote, macerated berries. \$6
- Vanilla and cinnamon scented baguette French toast \$7
- Scrambled eggs \$5
- Eggs Benedict, country ham, hollandaise sauce. \$9
- Frittata, cheddar, spinach and brie cheese \$6
- Pan fried potatoes, sautéed onions, herbs \$4
- Smith's country breakfast sausage \$5
- Crispy smoked bacon \$5
- Sliced grilled thick cut honey ham. \$5
- Vegan country sausage \$7
- Roasted red peppers and zucchini. \$5
- Classic omelette, choice of cheese, vegetable, or Denver \$9

ADD CHEF ATTENDED OMELETTE STATION \$18

Fresh made to order omelettes.

- Country ham, chorizo sausage, medley peppers, Manitoba Bothwell cheddar cheese, crumbled feta, goat cheese, roasted mushrooms, green onions, sautéed onions, grilled zucchini, spinach

WINNIPEG RYE BREAD

Unlike typical rye breads, Winnipeg rye is lighter and has a softer texture. This distinctive bread gets its signature flavor from a blend of wheat and rye flour, along with a special "sour" starter that gives it a subtle tang. This bread is so iconic that it's almost a local cultural symbol. Many bakeries in the city keep their starter cultures secret, passed down through generations.





TAKE A BREAK

Take a Break

Break packages come with freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.

Ask to book a specialty barista station provided by our partner De Luca's. Quotations available on request.

SWEET STREET \$19

- Assorted mini glazed doughnuts
- Mini cupcakes, flavoured icing
- Butter tarts
- Mini assorted cookies
- Vegan brownie bars

RED RIVER HEALTH TRAIL .. \$24

- Individual fruit cup
- Build your own yogurt station, granola, muesli, dried fruit, honey, maple syrup, fresh fruit, seeds and nuts
- Bee pollen
- House-made seed health bar
- Wildberry flax vanilla protein smoothie

BIG SKY \$21

- Canadian Red River Scotian Isle cinnamon oat cake
- Butter croissants
- Mini fruit Danish
- Mini muffins
- Mini cinnamon swirls
- Whole fruit

SALTY SIDE LINE \$25

- Individual packaged salted peanuts
- House-made trail mix
- Buttered popcorn baskets
- Individual pretzel bags and Old Dutch chips
- Individual chocolate covered almonds

TEA TIME ON YORK AVE.... \$23

- Savoury and sweet Danish
- Butter scones
- Sweet petit fours
- Tea sandwiches
 - Cucumber cream cheese
 - Roast chicken
 - Italian ham and red pepper jelly
- Strawberry fruit skewers

CANDY CANE LANE SHOP .. \$26

Build your own goodie bags

- Hard candy and bonbons
- Licorice
- Jelly beans
- Chocolates
- Gummy candies and soft chews
- Coconut chocolate macaroons
- Assorted chocolate bars
- Roasted nuts and seeds

GARDEN BREAK \$28

- Rice paper wraps, mango, cabbage, lettuce, cucumber
- Pita chips
- Grilled vegetable skewers
- Hummus, tzatziki, assorted dips and vegan spreads
- Watermelon and vegan feta basil salad
- Vegan brownie bars
- Vegan carrot cake slice
- Fruit salad

Coffee Break à la Carte

SNACKS

- Whole fruit (min 10 pieces) \$3 each
- Granola bars \$4 each
- Fresh baked bannock buns, fruit preserves, sweet butter \$5 each
- Fruit cup \$6 each
- Crudité treat – raw local & seasonal vegetables, hummus, creamy dip \$7 each
- Manitoba Bothwell cheese, dried fruits, nuts, crackers, crisps .. \$8 each
- Charcuterie board \$14

THE BREAD BASKET

- Assorted Gunn's Bakery Danish. \$5 each
- House-baked butter croissants, jam, butter \$5 each
- Assorted muffins, butter \$4 each
- Mini Montreal-style bagels, cream cheese \$5 each
- Cinnamon buns, vanilla glaze \$5 each

A ROYAL TREAT

*They might be known as an Empire biscuit in other parts of the world, but those elegant shortbread sandwich cookies with a raspberry jam filling, sugary white glaze on top and a little red dot right in the middle are **IMPERIAL COOKIES** to Winnipeggers.*

SWEETS

- Tim Hortons doughnuts \$39 dozen
- Oven fresh assorted cookies \$38 dozen
- Mini assorted doughnuts \$34 dozen
- Assorted and chocolate dipped biscotti \$45 dozen
- Imperial cookies \$46 dozen
- Butter tarts \$38 dozen
- Platter of dainties (45 pieces) \$72 platter
- French pastries and macarons (24 pieces) \$122 platter
- Sliced seasonal fresh fruit platter (min 20 people) \$8
- Mini fruit filled beignets \$45 dozen

BEVERAGES

- Coffee, decaffeinated coffee, traditional & herbal teas. \$4.50 cup
- Juices. \$17 litre
- Bottle juice \$5 bottle
- Bottle smoothie 250 ml \$6 bottle
- Flavour water \$1.50
- Pop \$4 can \$5 bottle
- Individual milk and chocolate milk. \$5 each
- Sparkling water \$5 each
- Coffee flavour station (hazelnut, vanilla) \$3.50



LUNCH

Plated Lunch

Two course option includes main course and choice of soup or salad or sweet.

Three course option includes main course, soup or salad, and a sweet.

Pricing includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional & herbal teas.

SOUP

Chef inspired seasonal soup

- Roasted butternut squash soup**
candied pumpkin seeds, chili oil, micro cress
- Roasted yellow pepper and corn chowder**
tomato bruschetta
- Dill, potato leek soup**
pickled cucumbers, roasted red peppers
- Asparagus and spinach soup**
grated parmesan, sautéed asparagus
- Roasted ginger and rainbow carrot soup**
orange cider gastrique, crème fraîche, carrot chips
- Thai cauliflower coconut soup**
green curry, lemongrass, roasted cauliflower florets
- Oxtail and field mushroom consommé**
julienne vegetables, pulled beef and oxtail, Manitoba farrow, roasted field mushrooms

WILD ABOUT RICE

Wild rice or *manomin* to the Ojibwa, has been harvested in Manitoba for more than a thousand years. This tall grass is common in the shallow waters of the many lakes and streams in the Whiteshell, and along the east side of Lake Winnipeg as far as Norway House. Companies like Floating Leaf Fine Foods have continued the tradition and has been contributing to the industry since the 1930s.

VEGETARIAN **GLUTEN FREE** **DAIRY FREE**

SALAD

- Roasted beet, pear, peach and goat cheese salad**
artisan and arugula greens, roasted beets, pickled red onion, beet chips, puffed wild rice, beetroot balsamic vinaigrette
- Caprese salad**
buffalo mozzarella, micro cress and greens, tomato confit, roasted peppers, fresh peppers, roasted garlic olive oil emulsion, balsamic glaze
- Hemp seed Caesar salad**
garlic croutons, crisp romaine lettuce, kale, parmesan cheese, toasted hemp seeds
- Heritage salad**
cherry tomato, cucumber, shaved carrots, artisan greens, radish, Manitoba honey vinaigrette
- Moroccan garden salad**
marinated zucchini, roasted eggplant, roasted peppers, cucumbers, onion, artisan parsley blend, couscous, roasted cumin spiced chickpeas, za'atar spiced whipped feta, olive oil herb citrus vinaigrette
- Sweet potato spinach salad**
artisan greens, freeze-dried raspberries, shallots, dried apricot, roasted walnuts, ricotta cheese, fig balsamic, roasted garlic white balsamic vinaigrette

PLATED LUNCH MAIN COURSE

Roasted brie cheese and spinach stuffed Dunn-Rite chicken breast
sweet potato mash, rainbow carrots, rosemary beurre blanc

Two course\$47 Three course\$53

Grilled Dunn-Rite chicken breast

buttered carrots, broccolini, mash potato purée, thyme pan gravy

Two course\$42 Three course \$48

Panko crusted Manitoba chicken supreme

bocconcini cheese, roasted garlic gnocchi, confit tomatoes, roasted red peppers, tomato basil sauce

Two course\$48 Three course\$54

Manitoba pickerel

wild rice pilaf duo, seasonal vegetables, white wine Smak Dab Dijon cream sauce

Two course\$48 Three course\$54

6 oz marinated grilled beef sirloin

mushroom ragout, pearl onions, confit potato, broccolini, truffle jus

Two course\$48 Three course\$54

Baked cheese and bison ravioli

fall apart bison, broccoli florets, carrots, leeks

Two course\$46 Three course\$52

Manitoba pork tenderloin roulade

spinach, romesco paste, beet and potato pavé, broccolini, romesco cream sauce

Two course\$45 Three course \$51

4 oz roasted beef tenderloin

whipped Manitoba potatoes, roasted tartan vegetables, caramelized onion jus

Two course\$70 Three course\$76

VEGETARIAN/VEGAN OFFERING

Two course\$49 Three course..... \$55

Vegan lasagna pinwheel

sundried tomato tapenade, grilled zucchini, roasted peppers, creamy cashew vegan mozzarella, roasted red pepper coulis

Grilled vegetable stack

lemon braised chickpeas, spicy garlic tahini sauce, wilted greens, basil, red pepper coulis

Miso marinated portobello mushroom carpaccio

charred baby bok choy, pepper and wild rice pilaf, gochujang marinated grilled tofu, puffed wild rice, tahini sauce

Kale and spinach spanakopita

oregano marinated tofu, chickpea, leek, vegan feta cheese, tzatziki vegan yogurt sauce, warm arugula salad

SWEET

Signature sticky toffee pudding

warm Grand Marnier caramel sauce, orange chip

House made whipped lemon curd French tart

fresh fruit and berries, apricot gelée, meringue cookies, citrus coulis

Slice of La Rocca cake

- Italian almond sponge – macerated field berries, strawberry coulis
- Chocolate fudge
- Pistachio white chocolate mousse – raspberry coulis

New York cheesecake banana foster

whipped cream, banana caramel compote, chocolate sauce

Double D's tiramisu cheesecake

whipped chocolate ganache, chocolate Kahlua sauce

Passion fruit panna cotta, white chocolate ganache

passion fruit gelée, oranges, white chocolate milk soil, wafer cookie

Maple pecan flan torte

crushed pecans, chocolate whiskey sauce, whipped vanilla cream

Raspberry French custard tart

raspberry compote, fresh berries, whipped Chantilly cream



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Lunch Buffet

Make it to go: \$4 pp includes compostable takeout boxes, cutlery, soup bowls, napkins, and canned beverages

ARTISAN SANDWICH BUFFET \$39

SELECT 2 SALADS FROM THE LUNCH BUFFET MENU

SELECT 4 SANDWICHES FROM BELOW

Thai chicken

pickled cucumber, vermicelli noodles, shredded carrot, celery sesame soy slaw, onions

Caprese Italian deli

sliced Italian meats, provolone cheese, roasted pepper, cucumbers, La bomba eggplant spread, basil aioli

Smoked pastrami

mushroom duxelles spread, red onions, spinach, horseradish cream cheese, lettuce

Baron of beef on a bun

caraway braised red cabbage, horseradish aioli, onion, lettuce, fresh radish

European chicken club

marinated roast chicken, prosciutto crisp, brie cheese, tomato, lettuce, green peppercorn aioli

Mediterranean coast

pickled mushrooms, grilled zucchini and peppers, romesco spread, arugula, vegan feta cheese

Argentinian chicken salad

chimichurri, red onion, fresh peppers, lettuce, mango relish, cilantro mayo

Grilled salmon salad

capers, red onions, crushed egg, celery, mayo, lettuce, julienne cucumber, carrot, Reuben cheese spread

Crispy spicy tofu

braised cabbage, arugula, red onion, toasted hemp seeds, vegan sweet potato cheese spread

Shaved roast beef

red wine pickled onion, tomato, arugula, goat cheese, fig rosemary chutney

Chef inspired seasonal soup

Platter of dainties and slices

Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas

VEGETARIAN

GLUTEN FREE

DAIRY FREE

RIVER HEIGHTS BUFFET\$46

SELECT 2 SALADS FROM THE LUNCH BUFFET MENU

Signature Wagyu pastrami beef sandwich

pickles, gruyere cheese, sauerkraut, white wine Smak Dab mustard

Cubano pork loin sandwich

dill pickle, ballpark mustard mayonnaise, shredded lettuce, Swiss cheese

Baby shrimp salad croissant

celery, green onion, dill mayonnaise, lettuce, micro greens

Broiled brie cheese sandwich

peach balsamic compote, onion, spinach, sriracha mayonnaise

Chef inspired seasonal soup

Mini cupcakes, cookies and cheesecakes

Freshly brewed coffee and decaffeinated coffee, traditional & herbal teas



Lunch Buffet

Select **ONE** entrée and **SIX** accompaniments. Minimum 25 guests.

Includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

LUNCH BUFFET\$48

SALAD

ADD ON \$9

-  **Dill pickle potato salad**
baby potatoes, red peppers, chopped egg, parsley, dill, red onion, scallion, creamy dill dressing
-  **Swiss pickled apple salad**
cucumbers, toasted hemp seeds, Bing cherries, arugula, artisan greens, red onion, crumbled feta cheese, shallot mustard vinaigrette
-  **Heritage salad**
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing
-  **Pancit salad**
rice noodles, celery, shredded cabbage, carrot, onion, peppers, toasted sesame seeds, hoisin vinaigrette
-  **Caesar salad**
crisp romaine lettuce, parmesan cheese, baked croutons
-  **Roasted winter vegetable salad**
root vegetables, kale and artisan greens, salted pumpkin seeds, vegetables, pickled onion, maple pumpkin vinaigrette
-  **Roasted beet, pear, peach and goat cheese salad**
artisan and arugula greens, roasted beets, pickled red onion, beet chips, puffed wild rice, beetroot balsamic vinaigrette
-  **Floating Leaf wild rice salad**
sweet potato, cucumber, carrot, celery, red onion, pomegranate dressing
-  **Pasta salad**
baby bocconcini, water chestnut, green onion, celery, pepper, chipotle ranch dressing

-  **Summer salad**
cherry tomato, cucumber, shaved carrots, artisan greens, cucumbers, peppers, zucchini, Manitoba honey vinaigrette
-  **Mediterranean salad**
feta cheese, confit tomato, roasted eggplant, roasted pepper, Israeli couscous, arugula, parsley, olive oil herb citrus vinaigrette
-  **Pesto pasta salad**
roasted red peppers, green onion, red onion, parmesan, basil, creamy pesto dressing
-  **Broccoli cheddar pasta salad**
red onion, broccoli florets, almonds, kale, green goddess dressing
-  **Crudités**
assorted fresh vegetables, tomato ranch dressing or hummus spread
- Charcuterie**
sliced cured meats, pickled vegetables, spreads, tapenade, marinated olives
-  **Cheese board**
domestic and artisanal cheese, nuts, seeds, chutney and spreads, olives, pickles
-  **Grilled vegetable platter**
olive oil, fresh herbs, balsamic glaze

 **VEGETARIAN**  **GLUTEN FREE**  **DAIRY FREE**

SOUP

ADD ON \$9

- Chef inspired seasonal soup**
-  **Roasted butternut squash soup**
candied pumpkin seeds, chili oil, micro cress
-  **Roasted yellow pepper and corn chowder**
tomato bruschetta
-  **Dill, potato leek soup**
pickled cucumbers, roasted red peppers
-  **Asparagus and spinach soup**
grated parmesan, sautéed asparagus
-  **Roasted ginger and rainbow carrot soup**
orange cider gastrique, crème fraîche, carrot chips
-  **Thai cauliflower coconut soup**
green curry, lemongrass, roasted cauliflower florets
-  **Oxtail and field mushroom consommé**
julienne vegetables, pulled beef and oxtail, Manitoba farrow, roasted field mushrooms
-  **Vegetarian beet borsht**
dill, onions, vegetable broth, sour cream

SIDE

ADD ON \$9

-  **Roasted mini red potatoes**
fresh herbs, garlic
-  **Garlic mashed Manitoba potatoes**
-  **Nature's Farm pasta**
choice of marinara or parmesan garlic alfredo sauce
-  **Floating Leaf wild rice pilaf**
red peppers, onions, herb oil
-  **Local Perfect Pierogies**
sour cream, scallions, caramelized onions
-  **Gnocchi**
spinach and kale, confit tomato, pesto cream sauce
-  **Roasted seasonal vegetables**
-  **Rosemary maple roasted root vegetables**
Hungarian roasted potato wedges
-  **Potato dauphinoise**
Yukon potato sliced, baked brie, onion, cream
-  **Tri-colour quinoa and corn salad**
peppers, onion, zucchini, olives, feta cheese, thyme vinaigrette
-  **Greek potato medallions**
oregano, lemon juice, olive oil
-  **Moroccan chickpea quinoa**
zucchini, cranberry, onion, parsley, toasted almonds
-  **Roasted vegetable pasta**
orzo pasta, sundried tomato, scallions, tomato sauce


 **VEGETARIAN**
 **GLUTEN FREE**
 **DAIRY FREE**

ENTRÉE

ADD ON PRICES LISTED

	Slow braised beef stroganoff\$11 <i>local mushrooms, pearl onion, celery, carrots, pickles, fresh herb demi-glace, sour cream</i>
	To-Le-Do braised beef brisket\$12 <i>Smak Dab mustard, caramelized onion, red wine jus</i>
	Grilled lemon and oregano chicken skewers\$12 <i>braised leeks, mixed peppers, garlic Greek yogurt sauce</i>
	Pan fried Manitoba pickerel\$11 <i>lemon, white wine Smak Dab beurre blanc</i>
	Roasted Dunn-Rite chicken breast\$11 <i>tomato, garlic and parmesan crust, thyme jus</i>
	Cured Atlantic salmon\$11 <i>soy ginger glazed salmon, toasted sesame, quick pickled cucumber, green onion</i>
	Slow-roasted Manitoba pork loin\$10 <i>caraway braised cabbage, stone fruit, German sausage lardon, onion and apple jam</i>
	Homemade lasagna\$10 <i>bolognese, mozzarella cheese</i>
	Vegetarian lasagna\$11 <i>grilled vegetables, spinach, vegan cheese, Beyond Meat bolognese</i>
	Fried chicken\$10 <i>herb blend, lightly breaded</i>
	Chorizo and chicken penne pasta\$9 <i>sundried tomato, basil pesto, peppers, parmesan cheese, tomato sauce</i>
	Grilled kielbasa\$9 <i>beer braised onions and sauerkraut</i>
	Braised beef and rice holubtsi\$7 <i>tomato sauce</i>
	Chef inspired pizza\$12

	Coconut Thai curry\$10 <i>tofu, eggplant, peppers, napa cabbage, crispy rice noodle</i>
	Butter chicken\$11 <i>chicken thighs, onions, carrots, peppers, local pita</i>
	Three Sisters beef and bison chili\$12

SWEET

ADD ON \$9

House-made sticky toffee pudding, warm butterscotch sauce
 Mini tarts and crumbles
 Assorted Elite mini cakes, coulis
 Chef's selection La Rocca slices
 Chef's selection Double D's cheesecake
 Sliced fresh fruit platter
 Assorted in house baked cookies
 Individual mousses; fruit, vanilla and chocolate
 Chef's creation fruit salad
 Selection of assorted dainties and slices



DINNER

Dinner Buffet

Pricing includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

HARGRAVE BUFFET\$65

Select two entrées and seven accompaniments

EDMONTON BUFFET\$76

Select three entrées and eight accompaniments

GRAHAM BUFFET\$87

Select three entrées and ten accompaniments

WINNIPEG BUFFET\$99

Select four entrées and eleven accompaniments



À la Carte Buffet Selections

SALAD

ADD ON \$10

-  **Dill pickle potato salad**
baby potatoes, red peppers, chopped egg, parsley, dill, red onion, scallion, creamy dill dressing
-  **Swiss pickled apple salad**
cucumbers, toasted hemp seeds, Bing cherries, arugula, artisan greens, red onion, crumbled feta cheese, shallot mustard vinaigrette
-  **Heritage salad**
cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing
-  **Pancit salad**
rice noodles, celery, shredded cabbage, carrot, onion, peppers, toasted sesame seeds, hoisin vinaigrette
-  **Caesar salad**
crisp romaine lettuce, parmesan cheese, baked croutons
-  **Roasted winter vegetable salad**
root vegetables, kale and artisan greens, salted pumpkin seeds, vegetables, pickled onion, maple pumpkin vinaigrette
-  **Roasted beet, pear, peach and goat cheese salad**
artisan and arugula greens, roasted beets, pickled red onion, beet chips, puffed wild rice, beetroot balsamic vinaigrette
-  **Floating Leaf wild rice salad**
sweet potato, cucumber, carrot, celery, red onion, pomegranate dressing
-  **Pasta salad**
baby bocconcini, water chestnut, green onion, celery, pepper, chipotle ranch dressing
-  **Summer salad**
cherry tomato, cucumber, shaved carrots, artisan greens, cucumbers, peppers, zucchini, Manitoba honey vinaigrette

-  **Mediterranean salad**
feta cheese, confit tomato, roasted eggplant, roasted pepper, Israeli couscous, arugula, parsley, olive oil herb citrus vinaigrette
-  **Pesto pasta salad**
roasted red peppers, green onion, red onion, parmesan, basil, creamy pesto dressing
-  **Broccoli cheddar pasta salad**
red onion, broccoli florets, almonds, kale, green goddess dressing
-  **Crudités**
assorted fresh vegetables, tomato ranch dressing or hummus spread
- Charcuterie**
sliced cured meats, pickled vegetables, spreads, tapenade, marinated olives
-  **Cheese board**
domestic and artisanal cheese, nuts, seeds, chutney and spreads, olives, pickles
-  **Grilled vegetable platter**
olive oil, fresh herbs, balsamic glaze

 **VEGETARIAN**

 **GLUTEN FREE**

 **DAIRY FREE**

SOUP

ADD ON \$9

- Chef inspired seasonal soup**
- Roasted butternut squash soup**
candied pumpkin seeds, chili oil, micro cress
- Roasted yellow pepper and corn chowder**
tomato bruschetta
- Dill, potato leek soup**
pickled cucumbers, roasted red peppers
- Asparagus and spinach soup**
grated parmesan, sautéed asparagus
- Roasted ginger and rainbow carrot soup**
orange cider gastrique, crème fraîche, carrot chips
- Thai cauliflower coconut soup**
green curry, lemongrass, roasted cauliflower florets
- Oxtail and field mushroom consommé**
julienne vegetables, pulled beef and oxtail, Manitoba farrow, roasted field mushrooms
- Vegetarian beet borsht**
dill, onions, vegetable broth, sour cream

DID YOU KNOW ...

Chickens raised for meat in Canada are free-run? Free-run chickens roam freely throughout spacious, temperature-controlled, well-ventilated barns that protect them from predators, provide comfortable bedding, access to clean water and nutritious food at all times.

Because they are raised indoors, farmers are able to continuously supply local chicken to us year-round.

(Source: Manitoba Chicken Producers)

VEGETARIAN

GLUTEN FREE

DAIRY FREE

SIDE

ADD ON \$9

- Roasted mini red potatoes**
fresh herbs, garlic
- Garlic mashed Manitoba potatoes**
- Nature's Farm pasta**
choice of marinara or parmesan garlic alfredo sauce
- Floating Leaf wild rice pilaf**
red peppers, onions, herb oil
- Local Perfect Pierogies**
sour cream, scallions, caramelized onions
- Gnocchi**
spinach and kale, confit tomato, pesto cream sauce
- Roasted seasonal vegetables**
- Rosemary maple roasted root vegetables**
- Hungarian roasted potato wedges**
- Potato dauphinoise**
Yukon potato sliced, baked brie, onion, cream
- Tri-colour quinoa and corn salad**
peppers, onion, zucchini, olives, feta cheese, thyme vinaigrette
- Greek potato medallions**
oregano, lemon juice, olive oil
- Moroccan chickpea quinoa**
zucchini, cranberry, onion, parsley, toasted almonds
- Roasted vegetable pasta**
orzo pasta, sundried tomato, scallions, tomato sauce



ENTRÉE

ADD ON PRICES LISTED

	Trans Canada Brewing Co. beer braised beef short ribs	\$18
	<i>crispy onions, bone marrow, parsley</i>	
	Grilled Szechuan chicken thighs	\$10
	<i>sesame seeds, scallions, cilantro yogurt</i>	
	Smoked braised beef brisket	\$12
	<i>caramelized onion, red wine sauce</i>	
	Pan fried Manitoba pickerel	\$11
	<i>lemon, white wine Smak Dab beurre blanc</i>	
	Marinated and grilled Dunn-Rite chicken breast	\$10
	<i>roasted onion jus</i>	
	Slow-roasted Manitoba pork loin	\$10
	<i>caraway braised cabbage, stone fruit, German sausage lardon, onion and apple jam</i>	
	Israeli couscous	\$9
	<i>eggplant, tofu, caramelized local vegetables</i>	
	Hungarian spiced salmon	\$9
	<i>grilled peppers and onions, blistered tomatoes</i>	
	Manitoba chicken supreme	\$11
	<i>roasted field mushrooms, leeks, wild mushroom gorgonzola cream sauce</i>	
	Butter glazed Perfect Pierogies	\$10
	<i>fried onions, sour cream, bacon bits, scallions</i>	
	Braised beef and rice holubtsi	\$6
	<i>tomato sauce</i>	
	Grilled kielbasa	\$9
	<i>ale braised sauerkraut and onions</i>	
	Spanish paella	\$12
	<i>mussels, shrimp, calamari, white fish, scallops, rice, saffron butter broth</i>	
	Gnocchi and roasted mushrooms	\$9
	<i>spinach, blistered tomato, truffle cream sauce or marinara sauce</i>	
	Moroccan chickpea and tofu stew	\$9
	<i>carrot, peppers, vegetables, crispy plantain chips</i>	

VEGETARIAN
GLUTEN FREE
DAIRY FREE

ENTRÉE CARVED

UPGRADE ANY OF THE FOLLOWING TO A CHEF ATTENDED STATION +\$9

Assorted fresh baked rolls	
Baron of beef	\$14
<i>mustard, horseradish, onion, pickles, red wine jus</i>	
Beef striploin	\$13
<i>Dijon crusted, mustard, caramelized onion sauce</i>	
Thyme rubbed pork loin	\$10
<i>apple chutney, thyme jus, mustards</i>	
Roasted Manitoba turkey	\$9
<i>sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce</i>	

*MINIMUM OF 35 GUESTS

SWEET

ADD ON \$10

House made sticky toffee pudding, warm butterscotch sauce	
Mini tarts and crumbles	
Assorted Elite mini cakes, coulis	
Chef's selection La Rocca cakes	
Chef's selection Double D's cheesecake	
Sliced fresh fruit platter	
Assorted in house baked cookies	
Individual mousses; fruit, vanilla and chocolate	
Chef's creation fruit salad	
Selection of assorted dainties and slices	

Plated Dinner

Three course option includes main course, and a soup or salad, and a sweet.

Four course option includes main course, soup, salad and a sweet.

Pricing includes bakery fresh rolls and butter, freshly brewed coffee and decaffeinated coffee, traditional and herbal teas.

APPETIZER

Lobster terrine	\$20
<i>bisque cream sauce, poached lobster, red peppers, herb oil</i>	
Beef carpaccio	\$19
<i>salt cured egg, peppered arugula, parmesan ribbons, Dijon lemon emulsion, crostini</i>	
Seared tuna loin	\$21
<i>avocado mousse, pickled cucumbers and peppers, chili oil, crispy rice noodles, wonton chip</i>	
Manitoba pickerel	\$17
<i>grilled lemon, citrus fennel and apple slaw, lemon hollandaise, herb oil</i>	
Salmon crudo	\$18
<i>dill, fried capers, shallots, cucumbers, micro cress, pickled lime, chives, lemon, sour cream, sweet chili sauce</i>	
 Roasted beet carpaccio	\$16
<i>whipped feta cheese, puffed wild rice, Dijon mustard chutney, beet chips, scallions, micro cress</i>	
 Cheese ravioli	\$17
<i>wild mushroom ragout, tarragon white wine cream sauce, crispy fried leeks, green onion oil, spring peas, parmesan cheese</i>	

 **VEGETARIAN**

 **GLUTEN FREE**

 **DAIRY FREE**



SOUP

Chef inspired seasonal soup

- Roasted butternut squash soup**
candied pumpkin seeds, chili oil, micro cress
- Roasted yellow pepper and corn chowder**
tomato bruschetta
- Dill, potato leek soup**
pickled cucumbers, roasted red peppers
- Asparagus and spinach soup**
grated parmesan, sautéed asparagus
- Roasted ginger and rainbow carrot soup**
orange cider gastrique, crème fraîche, carrot chips
- Thai cauliflower coconut soup**
green curry, lemongrass, roasted cauliflower florets
- Oxtail and field mushroom consommé**
julienne vegetables, pulled beef and oxtail, Manitoba farrow, roasted field mushrooms

SALAD

- Roasted beet, pear, peach and goat cheese salad**
artisan and arugula greens, roasted beets, pickled red onion, beet chips, puffed wild rice, beetroot balsamic vinaigrette
- Caprese salad**
buffalo mozzarella, micro cress and greens, tomato confit, roasted peppers, fresh peppers, roasted garlic olive oil emulsion, balsamic glaze
- Hemp seed Caesar salad**
garlic croutons, crisp romaine lettuce, kale, parmesan cheese, toasted hemp seeds
- Heritage salad**
cherry tomato, cucumber, shaved carrots, artisan greens, radish, Manitoba honey vinaigrette
- Moroccan garden salad**
marinated zucchini, roasted eggplant, roasted peppers, cucumbers, onion, artisan parsley blend, couscous, roasted cumin spiced chickpeas, za'atar spiced whipped feta, olive oil herb citrus vinaigrette
- Sweet potato spinach salad**
artisan greens, freeze-dried raspberries, shallots, dried apricot, roasted walnuts, ricotta cheese, fig balsamic, roasted garlic white balsamic vinaigrette

VEGETARIAN

GLUTEN FREE

DAIRY FREE



PLATED DINNER MAIN COURSE

Atlantic salmon asparagus Wellington

spinach pesto, baby heirloom carrots, broccolini,
roasted pepper rosé sauce

Three course \$60 Four course \$68

Pan-fried Manitoba pickerel

Floating Leaf wild rice duo, baby carrots, broccolini,
smoked goldeye beurre blanc sauce

Three course \$66 Four course \$74

Stuffed chicken supreme

pear and leek goat cheese stuffed, baby carrots, broccolini,
herb roasted baby potatoes, peppercorn cream jus

Three course \$64 Four course \$72

Grilled Dunn-Rite chicken breast

buttered carrots, broccolini, mash potato purée,
thyme pan gravy

Three course \$59 Four course \$67

Asparagus seafood chicken Oscar

shrimp, lobster and scallop asparagus stuffing,
rainbow carrots, roasted butternut squash, lemon potato
medallions, béarnaise sauce

Three course \$68 Four course \$76

Manitoba double bone-in pork chop

butternut squash cherry barley tomato feta pilaf,
broccolini, Bing cherry jus

Three course \$59 Four course \$67

6 oz Angus beef tenderloin

beet and potato pavé, roasted carrot purée, roasted
oyster mushrooms, glazed carrots, red wine gastrique

Three course \$83 Four course \$91

Slow roasted prime rib

garlic and leek mash potatoes, vegetable medley, demi-glace

Three course \$85 Four course \$93

8 oz grilled strip loin fillet steak

roasted potato wedges, acorn squash, green beans, red pepper,
confit shallots, pearl onion jus

Three course \$81 Four course \$89

Centre mixed grill

Dijon and garlic crusted 4 oz beef tenderloin, Dijon cream sauce,
choice of lemon butter roasted salmon or grilled chicken supreme,
red wine jus, maple sweet potato mash, root vegetables, broccolini

Three course \$87 Four Course \$95

FROM THE PRAIRIES

6 oz slow roasted bison tenderloin

truffle cheddar potato pavé, baby roasted carrots, broccolini,
blueberry Cumberland sauce, field mushroom Hunter sauce

Three course \$110 Four course \$120

VEGETARIAN/VEGAN OFFERING

Three course \$63 Four course \$71



Vegan lasagna pinwheel

sundried tomato tapenade, grilled zucchini, roasted peppers,
creamy cashew vegan mozzarella, roasted red pepper coulis



Grilled vegetable stack

lemon braised chickpeas, spicy garlic tahini sauce, wilted greens,
basil, red pepper coulis



Miso marinated portobello mushroom carpaccio

charred baby bok choy, pepper and wild rice pilaf,
gochujang marinated grilled tofu, puffed wild rice, tahini sauce



Kale and spinach spanakopita

oregano marinated tofu, chickpea, leek, vegan feta cheese,
tzatziki vegan yogurt sauce, warm arugula salad



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SWEET

Signature sticky toffee pudding

warm Grand Marnier caramel sauce, orange chip

House made whipped lemon curd French tart

fresh fruit and berries, apricot gelée, meringue cookies, citrus coulis

Slice of La Rocca cake

- Italian almond sponge – macerated field berries, strawberry coulis
- Chocolate fudge
- Pistachio white chocolate mousse – raspberry coulis

New York cheesecake banana foster

whipped cream, banana caramel compote, chocolate sauce

Double D's tiramisu cheesecake

whipped chocolate ganache, chocolate Kahlua sauce

Passion fruit panna cotta white chocolate ganache

passion fruit gelée, oranges, white chocolate milk soil, wafer cookie

Maple pecan flan torte

crushed pecans, chocolate whiskey sauce, whipped vanilla cream

Raspberry French custard tart

raspberry compote, fresh berries, whipped Chantilly cream



SWEET TREAT

When our Executive Sous-Chef Jamie Szabo was working in the Cayman Islands for an English chef, he was tasked to create a signature dessert for hotel executives. Chef Jamie put his spin on a classic English recipe and today shares this delicious sticky toffee pudding at the Centre for all to enjoy.



RECEPTION

Canapé Menu

Reception package: Select 5 canapés for \$16 per person.

Reception package is based on 4 pieces per person. Minimum 50 guests.

COLD

- House-cured two-toned salmon lox, potato cake, pickled onion, dill, caper, whipped cream cheese clotted cream \$45 dz
- Vegan sweet potato cakes, savoury apricot, roasted walnuts, vegan yogurt. \$40 dz
- Assorted sushi \$58 dz
- Skewered grilled feta, tomato, olive, orange thyme olive oil \$39 dz
- Compressed melon and prosciutto skewers, Italian salami, feta cheese, balsamic glaze \$49 dz
- Tuna or salmon poke, sesame cone, avocado aioli, crushed nori, toasted sesame. \$50 dz
- Roasted Canadian lamb loin, brioche toast, horseradish pea purée, mint pepper jam, pea shoot. \$46 dz
- Sundried tomato pinwheel, whipped feta mousse, macerated tomato. \$39 dz
- House-cured duck prosciutto, orange cherry marmalade, arugula, pumpernickel crostini, juniper aioli. \$48 dz
- Bruschetta, tomato, garlic, olive oil \$39 dz
- Fennel lemon poached prawns, Frank's spiked cocktail sauce .. \$44 dz

HOT

- Trans Canada Brewing Co. beer battered pickerel bites, tartar sauce \$44 dz
- Brie and raspberry en croûte, spicy raspberry coulis. \$40 dz
- Vegan potato latkes, pickled carrot, cashew mousse \$39 dz
- Peri-peri marinated tofu cauliflower skewers, vegan raita \$44 dz
- Manitoba Brazilian cheese, grilled, fig jam, crushed pistachio .. \$38 dz
- Vegetable spring rolls, tamarind black pepper adobo sauce \$41 dz
- Bison arancini, red onion, juniper blueberry jus. \$47 dz
- Savoury flan, chive, roasted mushroom duxelles. \$43 dz
- Crispy fried Manitoba HyLife Korean braised pork belly bites. \$45 dz
- Mini Beyond Meat Wellingtons, horseradish vegan aioli \$46 dz
- Chicken skewer, chimichurri. \$43 dz
- Roasted garlic marinated chicken skewer, brandy peppercorn sauce \$44 dz


VEGETARIAN
GLUTEN FREE
DAIRY FREE

Reception Stations

SARGENT PARK \$13

Build your own nacho bar

crisp tortilla and corn chips, pico de gallo, queso, grated cheddar, diced pepper, onion, tomatoes, sour cream, shredded lettuce, salsa

ADD SEASONED GROUND BEEF OR MARINATED

CHICKEN THIGHS OR PULLED PORK OR SHAVED BRISKET \$5

SAINT-BONIFACE..... \$18

Poutine station

crispy steak fries, house-made kettle chips, cheese curds, bacon bits, caramelized onion, green onion, pickled peppers, pulled pork, aioli, chipotle dip

TYNDALL PARK \$19

Baked herb crusted Mac N Bothwell cheese station

bacon bits, green onion, caramelized onions, red onion, shredded cheddar, feta cheese, tomato relish, Mornay sauce

ADD POACHED LOBSTER AND SHRIMP \$18

CRESCENTWOOD \$24

Chef inspired pizza table

house-made kettle chips, assorted dips, individual Caesar salad

NORWOOD FLATS \$21

Charcuterie board

assorted local and imported cheese, cured sausages, salami, marinated and pickled vegetables, Dijon mustard, chutney, preserves, nuts, fresh and dried fruit, toasted breads, breadsticks, crackers

CHARLESWOOD \$24

Chicken wing bar

assorted dips: hot, honey garlic, BBQ, lemon pepper, mild, buffalo ranch

Crudités

WOLSELEY GARDEN LANE..... \$20

Vegan cheese and vegetable skewers

house-made pita chips, breadsticks, hot spinach and artichoke dip, hummus, tzatziki, assorted dips and vegan spreads

ADD BLUE CHEESE CRAB DIP..... \$7

MANITOBA SOCIAL \$14

Sliced deli meats

kielbasa, cheeses, rye bread, pickles, sweet pickles, mustards, mayonnaise

GARDEN CITY..... \$19

Mini grilled sausage and pierogi station

mini brioche bun, grilled sausages, beer braised sauerkraut and onion, Perfect Pierogies, sour cream, green onion, chili oil, mustards, ketchup, mayonnaise, pickled vegetables, sautéed onions, Trans Canada Brewing Co. beer Swiss fondue sauce, breadsticks

Action Stations

Chef attended. Minimum 50 guests or labour charges will apply.

FIELD MUSHROOM RISOTTO STATION\$29

Roasted field mushrooms, Ponderosa mushroom butter, risotto, vegetable broth, white wine, fresh parmesan, chives

ADD BRAISED PULLED BISON \$12

ADD SHORT RIB RAGOUT.....\$9

GIMLI STATION.....\$26

- Pickerel cake, German cucumber salad
- Fried breaded pickerel fillets
- Smoked Manitoba goldeye, lake trout caviar
- Lemon roasted pickerel filet, dill
- Flaked Manitoba white fish salad
- Shaved onion, house relish, tartar sauce, pepper lemon remoulade, shredded lettuce, sliced tomato, mayonnaise, capers, sliced pickles, sliced cheese

CORYDON PASTA BAR \$29

- Penne pasta and potato gnocchi
- Romesco sauce, sundried tomatoes, onions, roasted peppers, green onions *OR* parmesan guanciale sauce, confit garlic
- Sundried tomatoes, grilled vegetables

ADD DUNN-RITE ROASTED CHICKEN THIGHS \$5



NEW ICELAND

An hour north of Winnipeg is the Icelandic community of Gimli. The first Icelanders landed in the 1870's and today are still the largest population of Icelandic descendants outside of Iceland.

Gimli is located on the 11th largest freshwater lake in the world, Lake Winnipeg. With one of the biggest shorelines, fishing opportunities are truly endless in both winter and summer.



WINE

Wine List

SPARKLING

XOXO Pinot Grigio & Chardonnay, Niagara	Sparkling	\$48
La Marca, Italy	Sparkling Prosecco	\$59

WHITE

Magnotta Equus, Niagara	Sauvignon Blanc	\$60
Pasqua Lettere, Italy	Soave	\$48
Blanc de Blanc, Pelee Island, VQA Niagara *	Vidal Chardonnay	\$44
Yali, Wild Swan, Chile	Sauvignon Blanc	\$47
Domaine de Grachies, Bordeaux, France	White Blend	\$49
Castelnuovo del Garda, Veneto, Italy	Pinot Grigio	\$51
Elsa Bianchi, Argentina	Chardonnay	\$45

RED

Magnotta Equus, Niagara	Merlot	\$60
Pasqua Lettere IGT, Italy	Sangiovese	\$48
Coup de Coeur, Pelee Island, VQA Niagara *	Baco Noir	\$44
Lobetia, Spain	Tempranillo	\$50
Le Reservoir, Languedoc, France	Pinot Noir	\$48
Choza Crianza, Spain.....	Rioja	\$53
Loma Negra, Chile	Syrah	\$51

CHEERS

Our wine list is created by our own in-house sommelier with both large events and unique dinners in mind.

It is developed to compliment local flavours and Manitoban ingredients featured in our menus.

Be sure to also check our Jones & Company reserve list if you are looking for that extra special bottle for your event.



* Blanc de Blanc and Coup de Coeur are exclusive VQA Niagara wines that have been blended for the RBC Convention Centre by our partners at Pelee Island, Ontario and imported by Boutique del Vino. Focusing on grape varietals which fare best in the Canadian climate, these two wines have been produced to work with our kitchen's localized menu ingredients and are featured on our cash and host bar services by the glass.



BAR BEVERAGE SERVICE

Bar Beverages

BEER (355ML)

- Coors Original
- Coors Lite
- Heineken
- Trans Canada Brewing Arrow IPA
- Vizzy Hard Seltzer
- Heineken 0%

TALL CAN BEER (473ML)

- Trans Canada Brewing Seasonal Brew
- Vizzy Hard Seltzer
- Granville Island Pale Ale
- Granville Island Lager

HOUSE BRAND LIQUOR (1OZ)

- Wiser's Special Blend Rye
- Havana Club White Rum
- Absolut Vodka
- Ballantine's Finest Scotch
- Captain Morgan's Spiced Rum
- Beefeater Gin
- Olmeca Altos Tequila

MADE IN MANITOBA

Crown Royal's distillery in Gimli, Manitoba is home to 1.5 million barrels of delicious whisky that sits patiently waiting to be shared with the world.

Their property stretches over 360 scenic acres with 51 warehouses which house more barrels of whisky than there are people in Manitoba.

Crown Royal Northern Harvest Rye was named the 2016 World Whisky of the Year, marking the first time a Canadian Whisky has received the honour.

(Source: Crown Royal)

PREMIUM BRAND LIQUOR (1OZ)

- Crown Royal Rye Whisky
- Appleton Estate Rum
- Grey Goose Vodka
- Tanqueray Gin
- Johnny Walker Black Scotch

LIQUEUR

We have a wide range of liqueurs for bar and cocktail service. Listed are the most common products ordered for table service at our events.

- Baileys
- Grand Marnier
- Drambuie
- Disaronno
- Martini Rosso
- Triple Sec

CRAFT COCKTAILS (1.5OZ)

DAWN @ THE FORKS

Tequila, orange juice, grenadine

DUBLIN'S MULE

Vodka, lime juice, ginger beer

LITTLE LIMESTONE COCKTAIL

Amber rum, Blue Curacao, lime juice, maple syrup, orange juice

WINNIPEG G&T

Gin, lemon juice, honey rosemary syrup, tonic water

MOCKTAILS

MANITOBA COOLER

Blackberries, mint leaves, lemon juice, ginger syrup, club soda

VOYAGEUR'S SUMMER

Grapefruit juice, lime juice, maple syrup, sparkling water

BOMBERS

Blue Curacao syrup, lemon juice, club soda

GOOSEBERRY MOCKTAIL

Orange juice, cranberry juice, grapefruit juice, apple juice, gooseberry garnish

Bar Beverages

NON-ALCOHOLIC BAR OPTIONS

Non-alcoholic beverages will be offered free of charge to designated drivers who identify themselves . We will provide the bar set-up and Bartender with a selection of Pepsi soft drinks, juice, mocktails and drinkware .

We offer THREE options for this service:

HOST BOTTOMLESS POP ONLY

The charge is based on the final guarantee for the event at \$3 .00 per person in addition to PST, GST and 18% Service Charge and covers 4 hour maximum of service .

HOST BOTTOMLESS POP/ JUICE / MOCKTAIL BAR

The charge is based on the final guarantee for the event at \$6 per person in addition to PST, GST and 18% Service Charge . Select two mocktails .

HOST POP BAR ON CONSUMPTION (Seperate or with Full Bar)

The host will be charged on all pop consumed at \$3.57 per drink and the consumption will be charged to the host's invoice in addition to PST, GST and 18% Service Charge . Should the bar be separate from a full bar and the consumption less than \$75 (before taxes) an hour per bar, an additional Bartender charge of \$36 per hour will apply (minimum 4 hours)

Enhanced Services

WATER SERVICE FOR MEETING ROOMS

The RBC Convention Centre is pleased to provide the appropriate water service for your event . Every event will have the opportunity to upgrade your service to Infused Water Stations or our Enhanced Meeting Package . If you are hosting a meeting without a full meal service, your water service will vary depending on your room set-up . Please speak to your Event Coordinator for your appropriate inclusions . For rooms set for more than 100 people, additional charges may apply . All service includes one refresh per day with additional refreshes subject to labour charges

SELF SERVE STATIONS

The RBC Convention Centre provides compostable drinkware and recycle bins to divert waste from landfills

INFUSED WATER STATIONS

Upgrade to our Infused Water Station for your event . Ask your Event Coordinator for flavour options and related pricing .

WATER COOLERS

Water cooler service is available . Upon request, rental is available for \$25 per unit . The first full bottle is provided free of charge along with compostable drinkware for 100 people . Additional refreshes (18 .9L bottle and 100 cups) are \$15 per bottle

Bar Beverage Services

All beverage services include one Bartender for every 100 people, cocktail straws, cocktail napkins, soft drinks for mix, orange juice, tomato juice, cranberry juice, Clamato juice, lemons, limes, cherries, ice and glasses.

CASH BAR

Debit and credit cards are accepted for payment. Cash is not accepted for payment on events less than 200 people or when host tickets are provided to all guests. If a cash payment option is requested, additional labour charges for a cashier may apply. Should the consumption be less than \$200 (before taxes) an hour per bar, a labour charge of \$36 plus GST per hour per Bartender will apply (minimum 4 hours).

*PST and GST are included in prices.

HOST BAR

The host will be charged on all beverages consumed and the consumption will be charged to the host's invoice. Should the consumption be less than \$200 (before taxes) an hour per bar, a labour charge of \$36 plus GST per hour per Bartender will apply (minimum 4 hours).

**PST, GST and 18% Service Charge will apply to prices.

LET'S TOAST TO THAT

Selecting wine for your event?

Did you know that along with our amazing wine list, we also have a special limited reserve listing of wines that have been specifically curated for us by our wine partner Jones & Company Wine Merchants.

Ask your Event Coordinator for more information.

STANDARD BAR PRICES

CASH BAR*

House Brand Liquor (1oz)	\$10.00
Domestic Beer (12oz)	\$10.00
House Wine (Glass)	\$10.00
Non-Alcoholic Beer	\$6.00
Pepsi Soft Drinks & Sparkling Water	\$4.00

HOST BAR**

House Brand Liquor (1oz)	\$8.93
Domestic Beer (12oz)	\$8.93
House Wine (Glass)	\$8.93
Non-Alcoholic Beer	\$5.36
Pepsi Soft Drinks & Sparkling Water	\$3.57

BAR UPGRADES

CASH BAR*

Premium Brand Liquor (1oz)	\$12.00
Premium/Imported Beer	\$12.00
Premium Wine (Glass)	\$12.00
Liqueurs	\$10.00
Martinis (1.5oz)	\$13.00
Craft Cocktails (1.5oz)	\$13.00
House Mocktails	\$6.00

HOST BAR**

Premium Brand Liquor (1oz)	\$10.72
Premium/Imported Beer	\$10.72
Premium Wine (Glass)	\$10.72
Liqueurs	\$8.93
Martinis (1.5oz)	\$11.61
Craft Cocktails (1.5oz)	\$11.61
House Mocktails	\$5.36

Corkage Bar Services

Corkage service available for functions of 100 people or more.

Our prices include the following:

- The charge for a full corkage bar is \$20 per person, in addition to PST, GST and 18% Service Charge, based on the final guarantee for the event.
- This includes cocktail straws, cocktail napkins, soft drinks for mix, orange juice, tomato juice, cranberry juice, Clamato juice, lemons, limes, cherries, ice and glasses. This includes dinner wine service. Any garnish/mix desired over and above the corkage offering can be brought in along with the liquor, with a receipt and prior approval from the Bar Manager.
- For dinner wine only, the corkage charge is \$10 per person, in addition to PST, GST and 18% Service Charge. This includes pre-chilling of the wine and table service. For passed wine, please speak to your Event Coordinator for service options.
- Passing corkage wines at reception is available for \$4 per person and covers labour, glassware and stocking.
- The Centre does not serve shooters. A limit of 2 single drinks will be served to a single patron at one time. The Centre reserves the right to restrict service of doubles.

MINIMUM STAFF REQUIREMENTS

One Bartender is required for every 100 people.

A Bartender charge of \$36 per hour (minimum 4 hours) is applicable.

The Bartender will be scheduled one half hour prior to the start time of the event and one half hour after the event closes for set-up and take down. This cost will be added to the final invoice.

PERMIT

The host is responsible for purchasing all of the liquor, beer and wine that is to be served during the event. This may be done by applying for an Occasional Permit through the Liquor, Gaming and Cannabis Authority of Manitoba at myLGCA.ca

The Occasional Permit must be presented to the Beverage Manager 48 hours prior to the event along with the liquor delivery and receipt.

The Occasional Permit shall be governed by the Liquor, Gaming and Cannabis Authority of Manitoba prescribed rules and regulations and same shall be enforced by the RBC Convention Centre Winnipeg.

The Occasional Permit licensee is responsible for the behaviour of all people attending the event.

The RBC Convention Centre Winnipeg is not responsible for liquor order substitutions issued by Manitoba Liquor Mart.

DELIVERY AND STORAGE

Delivery is to be made to the 3rd Floor South Building loading dock (via Edmonton St. ramp). Delivery is to be scheduled 48 hours prior to the event and must include a copy the Occasional Permit and purchase receipt. Deliveries are accepted during standard business hours Monday - Friday between 9-11:30am & 1-5pm.

All liquor bottles for corkage service must be 1.14 litre or less. RBC Convention Centre does reserve the right to refuse service of any bottles larger than 1.14 litres.

The RBC Convention Centre Winnipeg shall not be responsible for any breakage or errors caused by or made by Manitoba Liquor Mart or its designated transport company.

Prior to the event, the licensee must verify all liquor deliveries with the Beverage Manager. The licensee is required to audit the empties and all unconsumed liquor. The licensee is solely responsible for the return of all unconsumed liquor to Manitoba Liquor Mart.

Bar Services

ALCOHOL SAMPLING

Sampling of alcohol may be permitted in some circumstances. Registered liquor, wine or beer representatives with MBLL identification may provide samples on site after submitting the F&B Sample Distribution Authorization Form that can be found here: wcc.mb.ca/exhibitors/order-forms/

The Centre will not provide glassware or supplies for the tasting.

Sample sizes are limited to:

- 15ml of spirits (0.5oz)
- 60ml of wine (2oz)
- 60ml of beer, cider or coolers (2oz)

Any person pouring and/or serving samples will be required to check ID as required by Manitoba Law. All pricing listed is based “per person” unless otherwise listed and subject to a 18% service charge and applicable taxes.

BEVERAGE SERVICES

It is our policy to implement the “Designated Driver Program” on all bars. Management and staff are trained in server intervention practices and will not serve alcohol to anyone they deem to have consumed too much alcohol or who show signs of over consumption.

The Centre is under license by the Liquor, Gaming and Cannabis Authority of Manitoba. We are permitted to serve starting at 9:00 am seven days a week. When applicable, cashiers are in place until 12:45 am.

Alcoholic beverages are served until 1:00 a.m. unless otherwise arranged. Function areas are to be vacated by 1:30 a.m. The Centre does not serve shooters. A limit of 2 single drinks will be served to a single patron at a time. The Centre reserves the right to restrict service of doubles.

WINE SELECTION

Wine used for events in our facility may be selected from our In-House Wine List. Wines carried on our licensed bars by the glass will be at the discretion of the RBC Convention Centre Management. Requested wines not listed on the In-House Wine List will be charged at the price determined by the Centre. Client requested wine may be arranged to be sold by the bottle as an addition to our Standard Package. RBC Convention Centre determines all order amounts and manages all inventory and returns with the selected supplier. Due to our LGCA license type, opened wine cannot be resealed and no wine can leave the premises.

General Information

EXCLUSIVITY

All food and beverage products served at the RBC Convention Centre will be prepared and served by our Catering Department. Requests for special products or product sampling at trade shows must be submitted to the Centre for approval and may result in additional charges. Please consult with your Event Coordinator for details.

MENU PLANNING AND GUARANTEE NUMBERS

To assist us with providing the best possible service, we require your final menu selections and an estimated number of guests 30 days prior to each meal function.

The Centre requires all information relative to the dietary restrictions by noon, no less than 3 business days in advance of each meal function. The RBC Convention Centre may reassign your event to another function room pending substantial increases or decreases in expected attendance.

For meal functions of 1,000 or more guests, it is necessary that we receive your final guarantee (confirmed attendance) for each individual meal function by noon, 10 business days prior to the date of the event. For meal functions of less than 1,000 guests, 5 business days notice is required.

Actual attendance will be billed if it exceeds the final guarantee. The Centre 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.

Food and beverage orders inside our final guarantee period may be subject to a 20% fee.

Please note: Saturday, Sunday and Statutory Holidays are not considered business days.

KOSHER AND HALAL MEALS

Halal must be requested 3 weeks in advance and may incur additional charges. Kosher-style meal requests can be accommodated via the dietary restrictions process.

MENU SELECTIONS

Multiple choice entrée selections are available at the listed menu price plus a per guest charge of \$3 for one additional entrée OR \$5 for two additional entrées OR \$7 for three additional entrées.

Please note that dietary restrictions are not considered choices, if left to the Chef's discretion, and will only be charged if made on one of the listed choices. The per guest charge is on the full guarantee.

Menu packages and buffet ordered at less than the posted minimum are subject to a \$250 labour charge.

LIABILITY

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

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

PRICING AND AVAILABILITY

Food and beverage pricing is subject to a 18% Service Charge, PST and GST. Prices are guaranteed for no more than 6 months from the date of booking.

If your order, specific items, or menu ingredients become not reasonably available or are of inferior quality standards, RBC convention Centre will make reasonable substitutions.

FLOOR PLANS

The Centre requires all floor plans to be confirmed 3 business days in advance of the event. Any changes made within 3 days of the event and/or set-up days may incur labour charges.