

Imagine
yourself
here



RBC Convention Centre
WINNIPEG

2026 HOLIDAY MENU

Buffets

HOLIDAY CLASSIC BUFFET 4

Select two entrées and seven accompaniments

WINTER WONDERLAND BUFFET 5

Select three entrées and eight accompaniments

FESTIVE GATHERING BUFFET 6

Select three entrées and ten accompaniments

ENCHANTED HOLIDAY BUFFET..... 7

Select four entrées and eleven accompaniments

À LA CARTE BUFFET SELECTIONS 8

Plated Service

STARTERS 12

ENTRÉES 13

SWEETS..... 14





BUFFETS

Holiday Classic Buffet

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

Dill pickle potato salad | GF/NF/V

red onion, red peppers, green onions, radish, sour cream, dill pickles, fresh dill and parsley, aioli

Floating Leaf wild rice salad | GF/DF/NF/V

roasted rainbow carrots, white beans, red onion, cucumber, zucchini, artisan greens, pomegranate dressing

Sicilian grilled vegetables and spreads | GF/DF/NF/V

grilled winter vegetables, tomatoes, fresh vegetables, olive tapenade, green goddess dip, balsamic glaze

Roasted Manitoba turkey | GF/NF

sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce

Braised beef and rice holubtsi | GF/DF/NF

cabbage rolls, tomato sauce

Rosemary whipped potatoes | GF/NF/V

Roasted rainbow carrots | GF/DF/NF/V

Assorted Chef's selection dainties and French pastries | V

Fresh sliced seasonal fruit | GF/DF/NF/V

SELECT 2 ENTRÉES & 7 ACCOMPANIMENTS \$65

Exchange any menu item with à la carte buffet selections



GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

Winter Wonderland Buffet

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

Roasted yellow pepper and corn chowder | GF/NF/V
tomato bruschetta

Roasted winter vegetable salad | GF/DF/NF/V
root vegetables, kale and artisan greens, salted pumpkin seeds, vegetable crisps, pickled onion, maple vinaigrette

Broccoli, feta cheese, tricolour orzo pasta | NF/V
Nature's Farm tricolour orzo, red onion, celery, broccoli florets, peppers, chipotle ranch dressing

Pear cranberry coleslaw | GF/DF/NF/V
red and green cabbage, carrot, onion, fennel, dried cranberries, radish, corn, apple cider vinaigrette

Dijon rubbed pork loin | GF/DF/NF
fennel and carrot slaw, cherry raspberry compote, mustard thyme jus

Cherry apricot bread stuffing | V
onions, celery, carrots

Italian meatballs – choose one of the following sauces:

- Tomato basil sauce, peppers, onions, mozzarella cheese
- Mushroom, caramelized onion gravy
- Sweet and sour sauce, grilled pineapple, red onion

Butter glazed Perfect Pierogies | NF
fried onions, sour cream, bacon bits, scallions

Chef's selection seasonal vegetables | GF/DF/NF/V

Roasted fingerling potatoes | GF/DF/NF/V
herb sea salt

Lemon cake, cheesecake and chocolate tortes | V

Berry, stone fruit and apple crumbles | V
maple whipped cream, icing sugar

SELECT 3 ENTRÉES & 8 ACCOMPANIMENTS \$78

Exchange any menu item with à la carte buffet selections

GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN





Festive Gathering Buffet

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

Asparagus and spinach soup | GF/NF/V
grated parmesan, sautéed asparagus

Winter Caprese salad | GF/NF/V
buffalo mozzarella, spinach, tomato confit, roasted peppers, fresh peppers, oranges, roasted beets, beet chips, olive oil balsamic emulsion

Broccoli, feta cheese, tricolour orzo pasta | NF/V
Nature's Farm tricolour orzo, red onion, celery, broccoli florets, peppers, chipotle ranch dressing

Seafood antipasto | GF/DF/NF
shrimp trio, seafood medley, smoked salmon, pickled vegetables, smoked oysters, baby clams, peppers, onions, tomatoes, citrus vinaigrette

Sicilian grilled vegetables and spreads | GF/DF/NF/V
grilled winter vegetables, tomatoes, fresh vegetables, olive tapenade, green goddess dip, balsamic glaze

Individual minced prairie beef and lamb shepherd's pie | NF
vegetables, corn, squash, onions, peas, carrots, jus reduction

Red pepper tomato gnocchi | NF/V
wilted spinach, crumbled feta, basil, onions, capers, confit tomato, fresh pulled mozzarella, roasted pepper coulis

Grilled Atlantic salmon | GF/DF/NF
chimichurri, grilled peppers, onion, blistered tomatoes

Tricolour quinoa and corn pilaf | GF/DF/V
peppers, parsley, dried cherries, onion, zucchini, white beans, toasted almonds, turmeric olive vinaigrette

Roasted fingerling potatoes | GF/DF/NF/V
herb sea salt

Maple glazed root vegetables | GF/DF/NF/V

Mini fruit and custard tarts | V

Burnt cinnamon, saskatoon berry bread pudding | V
apple jam, whipped cream, white chocolate cream sauce

SELECT 3 ENTRÉES & 10 ACCOMPANIMENTS \$88

Exchange any menu item with à la carte buffet selections

GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

Enchanted Holiday Buffet

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

Dill, potato leek soup | GF/NF/V

pickled cucumbers, roasted red peppers

Pesto, sun-dried tomato pasta salad | NF/V

roasted red peppers, green onion, red onion, peas, parmesan cheese, basil, creamy pesto dressing

Heritage salad | GF/NF/V

cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing

Broccoli, feta cheese, tricolour orzo pasta | NF/V

Nature's Farm tricolour orzo, red onion, celery, broccoli florets, peppers, chipotle ranch dressing

Charcuterie and cheese board

cured meats, assorted cheeses, pickled vegetables, marinated olives, pickles, crackers

Roasted Manitoba turkey | GF/NF

sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce

Marinated top round of beef | GF/NF/DF

rosemary red wine sauce, mustard

Butter glazed Perfect Pierogies | NF

fried onions, sour cream, bacon bits, scallions

Italian meatballs – choose one of the following sauces:

- Tomato basil sauce, peppers, onions, mozzarella cheese
- Mushroom, caramelized onion gravy
- Sweet and sour sauce, grilled pineapple, red onion

Roasted fingerling potatoes | GF/DF/NF/V

herb sea salt

Roasted rainbow carrots | GF/DF/NF/V

Greek potato medallions | GF/DF/NF/V

lemon, olive oil

Burnt cinnamon, saskatoon berry bread pudding | V

apple jam, whipped cream, white chocolate cream sauce

Fresh sliced seasonal fruit | GF/DF/NF/V

Individual chocolate, vanilla, peppermint mousse | GF

crushed candy, fresh cream, chocolate shavings



SELECT 4 ENTRÉES & 11 ACCOMPANIMENTS \$97

Exchange any menu item with à la carte buffet selections

GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

À la Carte Buffet Selections

STARTERS & SOUPS

ADD ON \$9

French-style potato salad | GF/DF/NF/V

baby potatoes, red peppers, chopped egg, parsley, dill, red onion, scallion, Dijon vinaigrette

Dill pickle potato salad | GF/NF/V

red onion, red peppers, green onions, radish, sour cream, dill pickles, fresh dill and parsley, aioli

Sweet potato spinach salad | GF/V

artisan greens, freeze-dried raspberries, shallots, dried apricot, roasted walnuts, ricotta cheese, fig balsamic, roasted garlic white balsamic vinaigrette

Heritage salad | GF/NF/V

cherry tomato, cucumber, carrot, zucchini, red pepper, heritage blend greens, spiced roasted chickpeas, cracked black pepper ranch dressing

Hemp seed Caesar salad

garlic croutons, crisp romaine lettuce, kale, parmesan cheese, toasted hemp seeds

Roasted winter vegetable salad | GF/DF/NF/V

root vegetables, kale and artisan greens, salted pumpkin seeds, vegetable crisps, pickled onion, maple vinaigrette

Winter Caprese salad | GF/NF/V

buffalo mozzarella, spinach, tomato confit, roasted peppers, fresh peppers, oranges, roasted beets, beet chips, olive oil balsamic emulsion

Pesto, sun-dried tomato pasta salad | NF/V

roasted red peppers, green onion, red onion, peas, parmesan cheese, basil, creamy pesto dressing

Pear cranberry coleslaw | GF/DF/NF/V

red and green cabbage, carrot, onion, fennel, dried cranberries, radish, corn, apple cider vinaigrette

Broccoli, feta cheese, tricolour orzo pasta | NF/V

Nature's Farm tricolour orzo, red onion, celery, broccoli florets, peppers, chipotle ranch dressing

Floating Leaf wild rice salad | GF/DF/NF/V

roasted rainbow carrots, white beans, red onion, cucumber, zucchini, artisan greens, pomegranate dressing

Crudités | GF/NF/V

assorted fresh vegetables, tomato ranch dip, assorted hummus

Charcuterie and cheese board

cured meats, assorted cheeses, pickled vegetables, marinated olives, pickles, crackers

Sicilian grilled vegetables and spreads | GF/DF/NF/V

grilled winter vegetables, tomatoes, fresh vegetables, olive tapenade, green goddess dip, balsamic glaze

Seafood antipasto | GF/DF/NF

shrimp trio, seafood medley, smoked salmon, pickled vegetables, smoked oysters, baby clams, peppers, onions, tomatoes, citrus vinaigrette

Pickled mushroom salad | GF/NF/V

pickled eggplant, artichokes, peppers, basil, shaved pecorino cheese, oregano vinaigrette

SOUP

Chef inspired seasonal soup

Roasted butternut squash soup | GF/NF/V

candied pumpkin seeds, chili oil, micro cress

Roasted yellow pepper and corn chowder | GF/NF/V

tomato bruschetta

Dill, potato leek soup | GF/NF/V

pickled cucumbers, roasted red peppers

Asparagus and spinach soup | GF/NF/V

grated parmesan, sautéed asparagus

Roasted ginger and rainbow carrot soup | GF/NF/V

orange cider gastrique, crème fraîche, carrot chips

Thai cauliflower coconut soup | GF/NF/V

green curry, lemongrass, roasted cauliflower florets

Oxtail and field mushroom consommé | DF/NF

brunoised vegetables, pulled beef and oxtail, Manitoba farro, roasted field mushrooms

GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

ENTRÉES

ADD ON \$16

Roasted Manitoba turkey | GF

sage butter rubbed white and dark meat, natural turkey jus, cranberry sauce

Marinated top round of beef | GF/NF/DF

rosemary red wine sauce, mustard

Dijon rubbed pork loin | GF/NF

fennel and carrot slaw, cherry raspberry compote, mustard thyme jus

Smoked braised beef brisket | GF/NF

caramelized onion, red wine sauce

Braised beef and rice holubtsi | GF/NF

cabbage rolls, tomato sauce

Grilled Atlantic salmon | GF/DF/NF

chimichurri, grilled peppers, onion, blistered tomatoes

Breaded chicken supreme | NF

roasted field mushrooms, leeks, wild mushrooms, brie cream sauce

Grilled Dunn-Rite chicken supreme | GF/NF/DF

vegetable medley, thyme jus

Butter glazed Perfect Pierogies | NF

fried onions, sour cream, bacon bits, scallions

Individual minced prairie beef and lamb shepherd's pie | NF

vegetables, corn, squash, onions, peas, carrots, jus reduction

Red pepper tomato gnocchi | NF/V

wilted spinach, crumbled feta, basil, onions, capers, confit tomato, fresh pulled mozzarella, roasted pepper coulis

Braised bison steakettes | GF

field mushrooms, celery, pearl onions, hunter dill sauce

Italian meatballs – choose one of the following sauces:

- Tomato basil sauce, peppers, onions, mozzarella cheese
- Mushroom, caramelized onion gravy
- Sweet and sour sauce, grilled pineapple, red onion

Baked cheese ravioli pasta – choose one:

- Beef Bolognese, ricotta cheese, mozzarella cheese, marinara | NF
- Pesto cream sauce, grilled chicken, peppers, spinach, confit tomato | NF



UPGRADE YOUR BUFFET ENTRÉE TO A CHEF ATTENDED CARVERY

\$12 PER PERSON



GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

SIDES

ADD ON \$9

Hungarian roasted potato wedges | GF/DF/NF/V

Rosemary whipped potatoes | GF/NF/V

Roasted fingerling potatoes | GF/DF/NF/V

herb sea salt

Chef's selection seasonal vegetables | GF/DF/NF/V

Floating Leaf wild and long grain rice pilaf | GF/DF/NF/V

asparagus, onion, carrots

Scalloped potatoes | GF/NF

onion, bacon lardon, creamy parmesan cheese sauce

Roasted rainbow carrots | GF/DF/NF/V

Tricolour quinoa and corn pilaf | GF/DF/NF/V

peppers, parsley, dried cherries, onion, zucchini, white beans, toasted almonds, turmeric olive vinaigrette

Greek potato medallions | GF/DF/NF/V

lemon, olive oil

Maple glazed root vegetables | GF/DF/NF/V

Ginger orange glazed carrots and peppers | GF/DF/NF/V

Cherry apricot bread stuffing | V

onions, celery, carrots

Agnolotti | NF/V

Tuscan tomato sauce, roasted squash, basil, green onion, grated parmesan cheese

SWEETS

ADD ON \$9

Signature sticky toffee pudding | V

Grand Marnier caramel sauce

Berry, stone fruit and apple crumbles | V

maple whipped cream, icing sugar

Mini fruit and custard tarts | V

Burnt cinnamon, saskatoon berry bread pudding | V

apple jam, whipped cream, white chocolate cream sauce

Lemon cake, cheesecake and chocolate tortes | V

Assorted Chef's selection dainties and French pastries | V

Fresh sliced seasonal fruit | GF/DF/NF/V

Individual chocolate, vanilla, peppermint mousse | GF

crushed candy, fresh cream, chocolate shavings



GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN



PLATED SERVICE

Plated Service

Lunch services: two course menu which includes an entrée with starter or dessert.

Dinner services: three course menu which includes starter, entrée and dessert.

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

Starters

SALAD

ADD ON \$10

Swiss pickled apple and blue cheese salad | V

*mixed greens, leaf lettuce, rye bread croutons,
hemp seeds, grapes, sugared walnuts,
green goddess dressing*

Broiled peach and spinach salad | GF/V

*red cabbage, radish, cucumber, carrot, tomato,
pistachio, crumbled goat cheese, balsamic vinaigrette*

Heritage salad | GF/NF/V

*cherry tomato, cucumber, carrot, zucchini, red pepper,
heritage blend greens, spiced roasted chickpeas,
cracked black pepper ranch dressing*

Hemp seed Caesar salad

*garlic croutons, crisp romaine lettuce, kale, parmesan
cheese, toasted hemp seeds*

Roasted winter vegetable salad | GF/NF/V

*root vegetables, kale and artisan greens,
salted pumpkin seeds, vegetable crisps, pickled onion,
maple vinaigrette*

Roasted beet Caprese salad | GF/NF/V

*arugula, artisan greens, pickled shallots, cucumbers,
buffalo mozzarella cheese, balsamic, roasted beet slices,
tomato, pomegranate dressing*

SOUP

ADD ON \$9

Roasted butternut squash soup | GF/NF/V

candied pumpkin seeds, chili oil, micro cress

Roasted yellow pepper and corn chowder | GF/NF/V

tomato bruschetta

Dill, potato leek soup | GF/NF/V

pickled cucumbers, roasted red peppers

Asparagus and spinach soup | GF/NF/V

grated parmesan, sautéed asparagus

Roasted ginger and rainbow carrot soup | GF/NF/V

orange cider gastrique, crème fraîche, carrot chips

Thai cauliflower coconut soup | GF/NF/V

green curry, lemongrass, roasted cauliflower florets

Oxtail and field mushroom consommé | DF/NF

*brunoised vegetables, pulled beef and oxtail,
Manitoba farro, roasted field mushrooms*



GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

Entrées

Traditional Manitoba turkey dinner | NF

sage butter basted dark and white turkey, Saskatoon berry and rosemary bread stuffing, scallion mashed potatoes, maple roasted root vegetables, pan dripping jus

Lunch two course \$49 Dinner three course \$63

Stuffed prairie grain chicken supreme | GF

butternut squash and Floating Leaf wild rice stuffing, roasted garlic potato, roasted root vegetables, broccolini, pomegranate gastric, Cumberland sauce

Lunch two course \$55 Dinner three course \$69

Grilled Dunn-Rite chicken supreme | NF

potato pavé, roasted pepper, broccolini, carrot, red pepper coulis, brie velouté sauce

Lunch two course \$51 Dinner three course \$65

Stuffed Manitoba pork loin

pancetta, ricotta cheese, apricot sage bread stuffing, carrot sweet potato purée, roasted vegetables, smoked gouda potato galette, caramelized onion jus

Lunch two course \$53 Dinner three course \$67

Lemon baked Manitoba pickerel filets | NF

Floating Leaf wild rice duo, baby carrots, roasted zucchini, broccolini, white wine dill Smak Dab mustard velouté sauce

Lunch two course \$57 Dinner three course \$71

Stuffed Manitoba chicken supreme | GF/NF

spinach, sun-dried tomato and leek stuffing, sweet potato medallions, asparagus, rainbow carrots, apricot jus, cranberry carrot chutney

Dinner three course \$65

14 oz bone-in Canadian beef rib steak | GF/NF

truffle whipped potato, roasted root vegetable medley, asparagus, porcini butter, au jus

Dinner three course \$94

8 oz grilled strip loin fillet steak | NF

Hungarian roasted potato wedges, roasted squash, red pepper, broccolini, confit shallot, oyster mushroom sauce

Dinner three course \$83

Centre mixed grill | GF/NF

4 oz Dijon and garlic crusted beef tenderloin, Dijon cream sauce, **choice of** lemon butter roasted salmon or grilled chicken supreme, red wine jus, chive mashed potatoes, root vegetables

Dinner three course \$87

6 oz roasted Angus beef tenderloin | GF/NF

herb crusted, rustic mushroom leek fricassée, butternut squash purée, potato flan, asparagus, rainbow carrots, peppercorn cream sauce

Dinner three course \$85



GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN

Sweets

ADD ON \$8

Signature sticky toffee pudding | V

cherry caramel sauce, ginger cookie, orange chip

Individual apple pie | V

whipped cinnamon cream, apple chip, Grand Marnier caramel sauce

Tiramisu trifle | V

chocolate Kahlua sauce, lady fingers, espresso syrup, mascarpone whip mousse, chocolate bark, espresso cocoa dust

German chocolate cake | V

pralines, cherry chocolate sauce, chocolate coconut bark

New York cheesecake | V

peppermint candy, whipped cream, raspberry cream

OR

blood orange purée, cranberry compote, fresh oranges

Maple pecan flan tart | V

crushed pecans, chocolate whiskey sauce, whipped vanilla cream

Cranberry panna cotta | GF/V

burnt orange caramel syrup, sugar shard, kiwi coulis

Raspberry custard tart | V

French custard, raspberry compote, fresh cream, raspberries



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.

GF – GLUTEN FREE DF – DAIRY FREE NF – NUT FREE V – VEGETARIAN